

Ambrosia Monterey Cannery Row Menu

Vegetarian Starters

Samosa Crisp, savory pastries filled with spiced potatoes and green peas	\$7
Vegetable Pakora Mixed vegetable fritters	\$7
Papadum Baked thin and crispy lentil cracker	\$3.5

Non-Vegetarian Starters

Crab Cakes Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce	\$15
---	-------------

Soup and Salad

Mulligatwany Soup Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup	\$8
--	------------

Rice Varieties

Prawn Biryani Tiger prawns simmer with finest basmati rice, served with side of raita	\$22
Lamb Biryani Basmati rice and lamb simmered with mace and rose water, served with side of raita	\$20
Chicken Biryani All time favorite rice dish prepared with chicken and basmati rice, served with side of raita	\$18
Veggie Biryani Basmati rice cooked in seasonal vegetables with nutty topping, served with side of raita	\$16
Saffron Rice Saffron flavored finest basmati rice	\$5
White Rice Aromatic steamed basmati rice	\$4

Naan Varieties

Plain Naan Baked leavened bread	\$4
Butter Naan Baked leavened bread spread with fresh homemade butter	\$4.5
Garlic Naan Baked leavened bread with chopped garlic, garnished with fresh cilantro and onion seeds	\$4.5
Mushroom Cheese Naan OR Cheese Naan Baked mozzarella cheese and mushroom stuffed bread	\$6
Parantha Multi-layered wheat flour bread	\$4.5

Tandoori Sizzlers

Amritsari Paneer Tikka Cottage cheese battered in yogurt and ajwain, cooked in clay oven topped with tomato sauce	\$19
Heavenly Prawns Jumbo prawns marinated in a traditional style, cooked in tandoor served with spicy tomato sauce	\$23
Spicy Fish Tikka Fillet of basa, marinated in freshly crushed garlic, red chili, cooked in clay oven	\$22
Salmon Tikka Salmon cubes marinated in mint, cilantro and lemon juice, roasted in Tandoor	\$24
Seekh Kabab Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor	\$21
Chicken Tikka Kebab Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven	\$19
Tandoori Chicken (HALF) "King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven	\$16
Tandoori Lobster Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor	\$40
Tandoori Mixed Grill Combination Tandoori Chicken, Gosht Kebab, Chicken Tikka, Seekh Kebab and a Prawn	\$28
Seafood Platter Combo Combination of Lobster Tail, Hariyali Basa and Prawns	\$32

Vegetarian Delicacies

Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce	\$16
Shahi Paneer Masala Cubes of cottage cheese cooked in tomato cream sauce	\$17
Aloo Gobi Potatoes and cauliflower cooked in a mixture of spices	\$16
Malai Kofta Cheese and vegetable dumplings cooked in a rich, aromatic sauce	\$16
Mattar Paneer Home-made cottage cheese and green peas cooked in special gravy	\$17
Palak Paneer Spinach and farmer's cheese cooked in traditional north Indian style	\$18
Mushroom Masala Button mushrooms sautéed with bell pepper and onions	\$16
Veggie Vindaloo Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce	\$16
Chana Masala Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro	\$15
Dal Bukhara Dish of flavorful black lentils, simmered overnight on a slow fire - a favorite with gourmets	\$15

Chicken Delicacies

Chicken Tikka Masala Dish of roasted chicken breast served in Ambrosia's signature sauce	\$19
Butter Chicken Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy	\$19
Chicken Curry Traditional chicken curry garnished with ginger and fresh cilantro	\$19
Chicken Korma Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts	\$19
Chicken Chettinad Peppercorn flavored chicken curry cooked to perfection - south indian specialty	\$19
Chicken Vindaloo, Chicken Saag, Chicken Pasanda, Kadai Chicken We also recommend	\$19

Lamb Delicacies

Rogan Josh Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir	\$21
Coconut Lamb Curry Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves	\$21
Lamb Saag Classic Lamb and spinach curry cooked with in chefs special curry blend of spices	\$21
Lamb Vindaloo Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa	\$21
Badami Gosht Korma Royal lamb delicacy cooked in a rich flavor almond and saffron sauce	\$21

Seafood Delicacies

Kandhari Prawn Curry Stir-fried prawns tossed in a spicy coconut curry	\$23
Fish and Prawn Curry Fresh basa and prawns in fresh coconut milk and mustard sauce, with curry leaves	\$22
Desi Fish Curry Basa cubes cooked in traditional style- House recommended	\$22
Lobster Masala Twin lobster tail sautéed with onions and bell peppers in desi spices	\$40