

# Ambrosia Monterey Cannery Row Menu

## Vegetarian Starters

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| <b>Samosa</b><br>Crisp, savory pastries filled with spiced potatoes and green peas                     | \$5.5 |
| <b>Vegetable Pakora</b><br>Mixed vegetable fritters  | \$5   |
| <b>Chowk Ke Aloo Chat</b><br>Pan-fried potato patties topped with puffed rice and sweet and sour sauce | \$5.5 |
| <b>Papadum</b><br>Baked thin and crispy lentil cracker   | \$2.5 |
| <b>Hara Bhara Kebab</b><br>Spinach and homemade cheese patties with ground nuts                        | \$6   |
| <b>Assorted Veggie Platter</b><br>Samosa, hara bhara kebab, papadum and pakoras                        | \$8.5 |

## Non-Vegetarian Starters

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| <b>Crab Cakes</b><br>Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce      | \$11 |
| <b>Chicken Potli Samosa</b><br>Crisp, savory pastries filled with ground chicken and peas                          | \$7  |
| <b>Lamb Samosa</b><br>Ground lamb meat stuffed savory pastries   | \$7  |
| <b>Fish Pakora</b><br>Deep fried basa cubes marinated in Indian spices, coated with chickpea flour and beer batter | \$7  |
| <b>Trio Samosa Platter</b><br>Chicken, lamb and veggie samosa platter  | \$8  |
| <b>Mixed Tandoori Hor d' Oeuvres</b><br>Assortment of seekh kebab, murgh malai tikka, and gosht kebab              | \$12 |
| <b>Chop E Masala</b><br>Lamb chops marinated in fresh ginger and garlic cooked to your taste. An all-time favorite | \$13 |
| <b>Prawn Koliwada</b><br>Lemon juice marinated prawns battered in chickpea flour and sesame seed                   | \$9  |

## Soup and Salad

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| <b>Mulligatwany Soup</b><br>Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup | \$6   |
| <b>Dal Spinach Soup</b><br>Yellow Dal and fresh spinach soup with nice blend of Indian spices        | \$5.5 |
| <b>Spinach Mango Salad</b><br>Baby spinach tossed with roasted walnuts and homemade mango dressing   | \$6   |
| <b>Garden Salad</b><br>Fresh spring mixed tossed with house vinaigrette dressing with beets          | \$5   |
| <b>Quinoa Spinach Salad</b><br>Baby spinach tossed with homemade mango dressing with quinoa          | \$6   |

## Rice Varieties

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| <b>Prawn Biryani</b><br>Tiger prawns simmer with finest basmati rice, served with side of raita                         | \$18  |
| <b>Lamb Biryani</b><br>Basmati rice and lamb simmered with mace and rose water, served with side of raita               | \$16  |
| <b>Chicken Biryani</b><br>All time favorite rice dish prepared with chicken and basmati rice, served with side of raita | \$14  |
| <b>Veggie Biryani</b><br>Basmati rice cooked in seasonal vegetables with nutty topping, served with side of raita       | \$11  |
| <b>Brown Rice</b><br>Steamed brown basmati rice   | \$3   |
| <b>Saffron Rice</b><br>Saffron flavored finest basmati rice   | \$2.5 |
| <b>Quinoa</b><br>Freshly prepared quinoa  | \$5   |
| <b>White Rice</b><br>Aromatic steamed basmati rice  | \$2   |

## Naan Varieties

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| <b>Plain Naan</b><br>Baked leavened bread   | <b>\$3</b>   |
| <b>Butter Naan</b><br>Baked leavened bread spread with fresh homemade butter  | <b>\$3.5</b> |
| <b>Garlic Naan</b><br>Baked leavened bread with chopped garlic, garnished with fresh cilantro and onion seeds   | <b>\$3.5</b> |
| <b>Mushroom Cheese Naan OR Cheese Naan</b><br>Baked mozzarella cheese and mushroom stuffed bread  | <b>\$4</b>   |
| <b>Pesto Naan</b><br>Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven  | <b>\$4.5</b> |
| <b>Onion Kulcha</b><br>Soft bread stuffed with finely chopped onions and baked in our earthen oven  | <b>\$3.5</b> |
| <b>Assorted Breads</b><br>Plain naan, onion kulcha and aloo spinach parantha  | <b>\$9</b>   |
| <b>Tandoori Roti</b><br>Whole flat wheat bread  | <b>\$2.5</b> |
| <b>Parantha</b><br>Multi-layered wheat flour bread  | <b>\$3.5</b> |
| <b>Ajwain Parantha</b><br>Multi-layer wheat bread baked with ajwain seeds   | <b>\$3.5</b> |
| <b>Aloo Spinach Parantha</b><br>Flat bread with spiced potato and fresh spinach stuffing  | <b>\$4</b>   |
| <b>Shahi Naan</b><br>Baked leavened bread stuffed with nuts, raisins and shredded coconut   | <b>\$4.5</b> |
| <b>Keema Kulcha</b><br>Soft bread stuffed with spiced minced lamb   | <b>\$6</b>   |
| <b>Poori</b><br>Deep Fried whole wheat puffed bread   | <b>\$3.5</b> |
| <b>Tandoori Sizzlers</b>  |              |
| <b>Amritsari Paneer Tikka</b><br>Cottage cheese battered in yogurt and ajwain, cooked in clay oven topped with tomato sauce                                     | <b>\$14</b>  |
| <b>Tandoori Vegetables</b><br>Fresh seasonal veggies perfectly marinated in chef's special blend of spices  | <b>\$12</b>  |
| <b>Tandoori Prawns</b><br>Jumbo prawns marinated in a traditional style, cooked in tandoor served with spicy tomato sauce                                       | <b>\$18</b>  |
| <b>Chili Garlic Basa</b><br>Fillet of basa, marinated in freshly crushed garlic, red chili, cooked in clay oven   | <b>\$15</b>  |
| <b>Hariyali Salmon Tikka</b><br>Salmon cubes marinated in mint, cilantro and lemon juice, roasted in Tandoor  | <b>\$16</b>  |
| <b>Ambrosia Special Kebab</b><br>Rack of lamb marinated in Ambrosia's secret yogurt based spices, cooked in oven  | <b>\$24</b>  |
| <b>Royal Gosht Kebab</b><br>Boneless leg of lamb cubes marinated in special spice mix, cooked in earthen oven   | <b>\$18</b>  |
| <b>Seekh Kabab</b><br>Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor   | <b>\$17</b>  |
| <b>Trio Lamb Kebab</b><br>Combination of seekh kebab, lamb cubes, chops with mélange of spices, cooked in Tandoor   | <b>\$23</b>  |
| <b>Murgh Malai Kebab</b><br>Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven  | <b>\$16</b>  |
| <b>Tandoori Chicken (FULL)</b><br>"King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven | <b>\$17</b>  |
| <b>Tandoori Chicken (HALF)</b><br>"King of Kebabs" - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven | <b>\$11</b>  |
| <b>Tandoori Lobster</b><br>Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor   | <b>\$34</b>  |
| <b>Tandoori Mixed Grill</b><br>Combination Tandoori Chicken, Gosht Kebab, Chicken Tikka, Seekh Kebab and a Prawn  | <b>\$24</b>  |
| <b>Tandoori Seafood Platter</b><br>Combination of Lobster Tail, Hariyali Basa and Prawns  | <b>\$27</b>  |
| <b>Vegetarian Delicacies</b>  |              |
| <b>Vegetable Korma</b><br>Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce   | <b>\$11</b>  |

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| <b>Bhindi Masala (Seasonal)</b><br>Fresh crisp okra, tossed with onion tomato and fresh ginger - house specialty         | <b>\$11</b> |
| <b>Shahi Paneer</b><br>Cubes of cottage cheese cooked in tomato cream sauce  | <b>\$12</b> |
| <b>Aloo Gobi</b><br>Potatoes and cauliflower cooked in a mixture of spices   | <b>\$10</b> |
| <b>Malai Kofta</b><br>Cheese and vegetable dumplings cooked in a rich, aromatic sauce                                    | <b>\$11</b> |
| <b>Mattar Paneer</b><br>Home-made cottage cheese and green peas cooked in special gravy                                  | <b>\$11</b> |
| <b>Hari Sabzi</b><br>Baby spinach sautéed with chopped garlic and fresh tomatoes   | <b>\$10</b> |
| <b>Saag Paneer</b><br>Spinach and farmer's cheese cooked in traditional north Indian style                               | <b>\$12</b> |
| <b>Mushroom Masala</b><br>Button mushrooms sautéed with bell pepper and onions   | <b>\$11</b> |
| <b>Veggie Vindaloo</b><br>Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce                | <b>\$10</b> |
| <b>Chana Masala</b><br>Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro                | <b>\$10</b> |
| <b>Dal Bukhara</b><br>Dish of flavorful black lentils, simmered overnight on a slow fire - a favorite with gourmets      | <b>\$10</b> |
| <b>Chicken Delicacies</b>  |             |
| <b>Chicken Tikka Masala</b><br>Dish of roasted chicken breast served in Ambrosia's signature sauce                       | <b>\$15</b> |
| <b>Butter Chicken</b><br>Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy         | <b>\$14</b> |
| <b>Chicken Curry</b><br>Traditional chicken curry garnished with ginger and fresh cilantro                               | <b>\$14</b> |
| <b>Almond Chicken Korma</b><br>Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts         | <b>\$15</b> |
| <b>Chicken Chettinad</b><br>Peppercorn flavored chicken curry cooked to perfection - south indian specialty              | <b>\$14</b> |
| <b>Chicken Vindaloo, Chicken Saag, Chicken Pasanda, Kadai Chicken</b><br>We also recommend                               | <b>\$15</b> |
| <b>Lamb Delicacies</b>   |             |
| <b>Rogan Josh</b><br>Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir               | <b>\$16</b> |
| <b>Coconut Lamb Curry</b><br>Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves          | <b>\$16</b> |
| <b>Lamb Saag</b><br>Classic Lamb and spinach curry cooked with in chefs special curry blend of spices                    | <b>\$16</b> |
| <b>Lamb Vindaloo</b><br>Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa                    | <b>\$16</b> |
| <b>Badami Gosht Korma</b><br>Royal lamb delicacy cooked in a rich flavor almond and saffron sauce                        | <b>\$16</b> |
| <b>Seafood Delicacies</b>  |             |
| <b>Ambrosia's Seafood Masala</b><br>Mixed seafood cooked in Ambrosia's special sauce                                     | <b>\$17</b> |
| <b>Kandhari Prawn Curry</b><br>Stir-fried prawns tossed in a spicy coconut curry   | <b>\$17</b> |
| <b>Fish and Prawn Curry</b><br>Fresh basa and prawns in fresh coconut milk and mustard sauce, with curry leaves          | <b>\$16</b> |
| <b>Salmon Tikka Masala</b><br>Fresh Tuna cubes cooked to its perfection with tomato cream sauce                          | <b>\$17</b> |
| <b>Desi Fish Curry</b><br>Basa cubes cooked in traditional style- House recommended                                      | <b>\$15</b> |
| <b>Masala Jhinga</b><br>Tiger prawns tossed with onion, red chili peppers and mustard seed in hot and tangy tomato sauce | <b>\$17</b> |
| <b>Lobster Masala</b><br>Twin lobster tail sautéed with onions and bell peppers in desi spices                           | <b>\$34</b> |