

Ambrosia Scotts Valley Menu

Desserts

Kesari Kheer Traditional Creamy Rice Pudding	\$5.5
Kulfi Malai Saffron & Pistachio Flavored Indian Ice Cream	\$6
Gulab Jamun Sweet Syrup Dripped, Fried Dumplings of Milk	\$6
Rasmalai Cheese Dumplings With Reduced Saffron Milk	\$6
Mango Panna Cotta Mango Flavored Panna Cotta	\$5.5
Quinoa Pudding Quinoa With Coconut Milk and Almonds, Cooked in Traditional Way	\$5.5

Starters (Vegan)

Vegan Onion Bhaji Onion Fritters	\$5.5
Vegan Pakoda Mixed Vegetable Fritters	\$5.5
Assorted Vegan Platter Samosa, tofu pakoda, papadum and vegetable pakoda	\$8
Vegan Samosa Crisp savory pastries filled with spiced potatoes & green peas	\$6
Vegan Taro 65 Diced taro marinated with exotic spices, deep fried	\$6

Soup and Salad (Vegan)

Mulligatawny Soup Lentils, Coconut milk, and curry leaves soup	\$5.5
Veggie Tomato Soup Mixed vegetables cooked with tomato and basil	\$5.5
Arugula and Apricot Salad Fresh Arugula, apricot, cucumber, tomato, carrot with home made dressing	\$6.5

Rice (Vegan)

Plain Basmati Rice Long grain steamed white basmati rice	\$2.5
Saffron Rice Saffron flavored long grain basmati rice	\$3
Brown Rice Brown Basmati Rice, finest Basmati rice	\$3.5
Quinoa Freshly Prepared Quinoa	\$5

Fresh Bread (Vegan)

Vegan Aloo Paratha Mildly spiced potatoes stuffed wheat bread	\$3.5
Vegan Paratha Multi-layered wheat bread	\$3.5
Vegan Tandoori Roti Whole wheat bread	\$2.5
Poori Deep fried puffed whole wheat bread (2 Pieces)	\$3.5

Entrées (Vegan)

Vegan Aloo Baingan Masala Cubes of potatoes and eggplant cooked with Indian spices	\$11
Vegan Tofu Tikka Tandoori baked tofu marinated in vegan masala	\$12
Vegan Chana Masala Garbanzo beans masala	\$10
Vegan Tofu Mattar Masala Tofu and peas cooked in our chef's secret sauce	\$11

Vegan Dal Tadka Yellow Lentil cooked in slow fire	\$10
Vegan Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce	\$11
Vegan Veggie Vindaloo Mixed Seasonal vegetables & potato morsels, cooked in a hot and tangy sauce	\$11
Vegan Aloo Mattar Makhana Potatoes, green peas and lotus puffed seeds cooked in vegan sauce	\$12
Vegan Kadai Chicken Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce	\$16
Vegan Butter Chicken Soy chicken tossed in creamy coconut tomato sauce	\$16
Dessert (Vegan)	
Quinoa Pudding Quinoa with coconut milk and almonds, cooked in traditional way	\$5.5
Vegetarian Starters	
Samosa Triangular deep fried pastries stuffed with spiced potatoes and green peas	\$6
Vegetable Pakoda Mixed vegetables, battered in chickpea flour	\$5.5
Paneer Chili Chunks of cottage cheese stir fried with capsicum, onion and home made spicy sauce	\$7.5
Papadum Baked thin and crispy lentil crackers	\$2.5
Samosa Avocado Chat Crispy samosa and fresh avocado in yogurt, mint and tamarind sauce	\$7.5
Hera Bhara Kabab Spinach, potato and cottage cheese patties with ground nuts	\$6.5
Cauliflower Bezule Battered fried cauliflower tossed in coconut milk	\$6
Papdi Chat Puffed crispy wheat biscuits filled with spiced potatoes, sweet yogurt and special chutneys	\$7
Veggie Platter Vegetable pakoda, samosa, hera kabab and papadum	\$7.5
Non-Vegetarian Starters	
Chicken 65 Boneless chicken marinated with exotic spices, deep fried	\$7.5
Crab Cakes Dungeness crab meat with nicely blended fresh spices, served with sweet and spicy mango sauce	\$11
Prawn Varuval Pan-fried prawns marinated in exotic spices with freshly sprinkled lime juice	\$11
Chicken Chili Cubes of chicken and bell peppers cooked with home made sweet and sour sauce	\$8
Ambrosia's Lamb Mildly spiced, deep fried cubes of lamb	\$10
Assorted Tandoori Platter Combination of Chicken tikka, Peshawari chicken and seekh kebab	\$12
Soup and Salad	
Veggie Tomato Soup Mix vegetables cooked with tomato and black paper with basil	\$5.5
Mulligatawny Soup Yellow lentils cooked with curry leaves, mustard seeds, and coconut milk	\$5.5
Arugula and Apricot Salad Fresh Arugula, apricot, cucumber, tomato, carrot with homemade dressing	\$6.5
Beet & Avocado Salad Fresh beet, avocado with chopped tomatoes, cucumbers and homemade cottage cheese	\$7.5
Indian Quinoa salad Quinoa, fresh cilantro, mint with diced cucumber, tomato, avocado and roasted cashew, tossed with mango Salsa dressing	\$7.5
Raita Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots	\$4
Rice Varieties	

Coconut Rice Steamed long grain basmati rice cooked with coconut	\$8
Lemon Rice Long grain basmati rice cooked with mustard seeds, curry leaves, lentils and lemon juice	\$9
Plain Basmati Rice Long grain steamed white basmati rice	\$2.5
Saffron Rice Saffron flavored long grain basmati rice	\$3
Brown Rice Steamed brown basmati rice	\$3.5
Quinoa Freshly made Quinoa	\$5
Chicken Dum Biryani Basmati rice and chicken simmered with mace and rose water	\$14
Vegetable Biryani Saffron flavored basmati rice cooked with seasonal vegetables and dry nuts	\$12
Lamb Biryani Chef's special biryani with cubes of lamb and dry fruits	\$16
Prawn Biryani Saffron flavored basmati rice cooked with flavorful prawns	\$18
Naan Varieties	
Ambrosia's Kulchha Traditional naan stuffed with mildly spiced, diced chicken and apricot	\$4.5
Plain Naan Leavened bread	\$2.5
Butter Naan Leavened bread with unsalted butter	\$3
Garlic and Basil Naan Naan with fresh garlic and basil	\$3
Onion Kulchha Stuffed bread with diced onions and masala	\$3.5
Lachha Parantha Nine grain layered wheat bread	\$3.5
Tandoori Roti Nine grain whole wheat tandoori bread	\$2.5
Sahi Naan Cashew, almond, coconut and cherry stuffed bread	\$4.5
Pesto Naan Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven	\$5
Aloo Paratha Mildly spiced potatoes stuffed wheat bread	\$3.5
Cheese Bell Pepper Kulchha Mozzarella cheese and chopped bell peppers stuffed naan bread	\$4.5
Keema Naan Ground Lamb stuffed bread	\$5.5
Poori Deep fried puffed whole wheat bread (2 Pieces)	\$3.5
Trio Bread Combination basket of Plain Naan, Lachha Parantha, and Garlic Basil Naan	\$8
Tandoori Sizzlers	
Amritsari Paneer Tikka Chef's special recipe marinated home made cottage baked in oven	\$14
Trio Lamb Combination of seekh kebab, barrah kebab and rack of lamb	\$21
Tandoori Cauliflower Saffron and yogurt marinated Cauliflower baked in oven	\$13
Tandoori Salmon Cubes of salmon marinated with yogurt, ajwain and mustard oil cooked in clay oven	\$19
Trio Chicken Kebab Combination of tandoori chicken, peshawari chicken and chicken tikka kebab	\$17
Bhatti Jhinga Garlic flavored grilled jumbo shrimp	\$19

Tandoori Vegetables Seasonal vegetables marinated in ginger, garlic and exotic spices	\$13
Chili Fish Kebab Fillet of basa, marinated in freshly crushed garlic and red chili baked in clay oven	\$15
Tandoori Lobster Twin Lobster tails marinated in yogurt cilantro and mustard oil baked in earthen oven	\$34
Tandoori Seafood platter Lobster, shrimp, salmon and chili fish	\$29
Sheekh Kebab Minced lamb with ginger, onions and exotic spices	\$16
Rack Of Lamb Lamb chop marinated in yogurt, ginger, garlic and spices	\$25
Barrah Kebab Succulent cubes of lamb marinated with yogurt, roasted cumin, ginger, and garlic with kasoori methi	\$18
Peshawari Chicken Tikka Cubes of chicken thigh marinated with yogurt, mustard oil, ginger and garlic cooked in oven	\$16
Chicken Tikka Kebab Chicken breast marinated with yogurt and white pepper	\$15
Tandoori Chicken(Half) Dark and white meat chicken marinated in yogurt and Indian spices cooked in clay oven	\$13
Tandoori Chicken(Full) Dark and white meat chicken marinated in yogurt and Indian spices cooked in clay oven	\$20
Tandoori Mix Grill Combination of Seekh kebab, Chicken Tikka Kebab, Barah Kebab, Tandoori Chicken, and a Prawn	\$23
Vegetarian Delicacies	
Palak Paneer Finely chopped spinach and cottage cheese tossed with freshly ground spices	\$13
Baingan Bharta Roasted eggplant cooked with cream and yogurt sauce	\$11
Chana Masala Garbanzo beans cooked with onions and tomatoes with authentic Indian spices	\$10
Vegetable Korma Garden fresh vegetables and cottage cheese cooked with onions, cashews and cream sauce	\$11
Dal Tadka Trio yellow lentils cooked in traditional style, tempered with ginger, garlic and tomato	\$10
Kadhai Paneer Homemade cottage cheese, bell pepper, onions cooked in cream and tomato sauce	\$13
Matter Paneer Cottage cheese and fresh green peas cooked with tomato sauce	\$12
Malai Kofta Vegetables, cottage cheese and cashew dumplings cooked with onion and tomato sauce	\$13
Mushroom Matter Makhana Mushroom, peas and puffed lotus seeds cooked in Ambrosia's signature sauce	\$12
Sukhi Bhindi - Seasonal Fresh okra and onions tossed with fresh tomatoes and ginger—house specialty	\$12
Badami Baigan Indian eggplant stuffed with ground raisin and almond, cooked in hot and spicy sauce	\$11
Aloo Gobi Cauliflower and potatoes cooked with exotic spices	\$12
Dal Makhani Urad dal cooked in low heat with ginger and tomatoes	\$11
Paneer Butter Masala Cubes of cottage cheese cooked in buttery creamy tomato sauce	\$13
Kadhai Mushroom Button Mushroom sautéed with bell pepper, onions	\$12
Hari Subzi Fresh spinach and baby bok-choy tossed in fresh tomatoes and chopped garlic —house specialty	\$11
Chicken Delicacies	
Ambrosia's Chicken Curry Traditional chicken curry	\$14
Chicken Korma Chicken cooked with cashew and onion sauce	\$15

Chef's special Kadhai Chicken	\$15
Grilled chicken cooked with bell peppers and onions	
Butter Chicken	\$15
Shredded tandoori chicken cooked in cream and tomato sauce	
Chicken Tikka Masala	\$15
Grilled white meat chicken cooked with cream, tomato and onion sauce	
Lamb Delicacies	
Kashmiri Rogan Josh	\$16
Traditional lamb curry	
Lamb Korma	\$16
Cubes of lamb cooked with cashew and onion sauce	
Coconut Lamb Curry	\$16
Chunks of lamb cooked in coconut milk with the unique flavor of curry leaves	
Mirch Ka Gosht	\$16
Yogurt and exotic spice-marinated cubes of lamb cooked with peppercorn and green chili	
Lamb Vindaloo	\$15
Lamb & potatoes morsels, cooked in hot tangy sauce, a Specialty of Goa	
Seafood Delicacies	
Goa Fish Curry	\$17
Basa cooked with coconut milk, mustard seeds, and curry leaf	
Mixed Seafood curry	\$18
Jumbo shrimp, mussels, scallop and basa fish cooked with coconut milk and exotic spices	
Coconut Shrimp	\$18
Jumbo shrimp cooked in coconut, ginger and onion sauce	
Salmon Tikka Masala	\$18
Fresh salmon cubes cooked in creamy tomato sauce	
Prawn Balchao	\$18
Jumbo shrimp cooked in spicy onion tomato sauce	