

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	\$6
Assorted Vegan Platter Samosa, tofu pakoda, papadum and vegetable pakoda	\$8
Vegan Samosa Crisp savory pastries filled with spiced potatoes & green peas	\$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
Organic Arugula and Apricot Salad Fresh Arugula, apricot, cucumber, tomato, carrot with home made dressing	\$7.5

Rice (Vegan)

White Rice Long grain steamed white basmati rice	\$3
Saffron Rice Saffron flavored long grain basmati rice	\$3.5
Brown Rice Brown Basmati Rice, finest Basmati rice	\$4
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 Kadai Chicken Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce	\$19
Vegan Butter Chicken Soy chicken tossed in creamy coconut tomato sauce	\$19
Vegan Veggie Curry Mixed seasonal vegetables cooked with onion and tomato sauce,	\$11.5
Vegan Aloo Baingan Masala Cubes of potatoes and eggplant cooked with Indian spices	\$11.5
Vegan Tofu Tikka Tandoori baked tofu marinated in vegan masala	\$13

Vegan Chana Masala Garbanzo beans masala	\$10.5
Vegan Tofu Mattar Masala Tofu and peas cooked in our chef's secret sauce	\$11.5
Vegan Dal Tadka Yellow Lentil cooked in slow fire	\$10.5
Vegan Vegetable Korma Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce	\$11.5
Vegan Veggie Vindaloo Mixed Seasonal vegetables & potato morsels, cooked in a hot and tangy sauce	\$11.5
Vegan Aloo Mattar Potatoes and green peas cooked in special vegan sauce	\$11
Dessert (Vegan)	
Quinoa Pudding Quinoa with coconut milk and almonds, cooked in traditional way	\$6
Vegetarian Starters	
Samosa Triangular deep fried pastries stuffed with spiced potatoes and green peas	\$6
Vegetable Pakoda Mixed vegetables, battered in chickpea flour	\$6
Mushroom Chili Sliced mushroom stir fried with capsicum, onion and home made spicy sauce	\$7
Papadum Baked thin and crispy lentil crackers	\$2.5
Samosa Avocado Chat Crispy samosa and fresh avocado in yogurt, mint and tamarind sauce	\$8.5
Paneer Pakoda Marinated cottage cheese dipped in batter	\$7.5
Cauliflower Bezule Battered fried cauliflower tossed in coconut milk	\$7
Veggie Platter Vegetable Pakoda, Samosa, Paneer Pakoda and Papadum	\$8
Non-Vegetarian Starters	
Chicken 65 Boneless chicken marinated with exotic spices, deep fried	\$8
Crab Cakes Dungeness crab meat with nicely blended fresh spices, served with sweet and spicy mango sauce	\$11
Fish Pakoda Basa cubes marinated in Indian spices, coated with chickpea flour & beer batter, deep fried	\$8.5
Chicken Manchurian Marinated cubes of chicken stir fried with sweet and sour sauce	\$8
Assorted Tandoori Platter Combination of Chicken tikka, Peshawari chicken and seekh kebab	\$12.5
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
Organic Arugula and Apricot Salad Organic arugula, apricot, cucumber, tomato, carrot with homemade dressing	\$7.5
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

White Basmati Rice	Long grain steamed white basmati rice	\$3
Saffron Rice	Saffron flavored long grain basmati rice	\$3.5
Brown Rice	Steamed brown basmati rice	\$4
Quinoa	Freshly made Quinoa	\$5
Chicken Dum Biryani	Basmati rice and chicken simmered with mace and rose water	\$17
Vegetable Biryani	Saffron flavored basmati rice cooked with seasonal vegetables and dry nuts	\$15
Lamb Biryani	Chef's special biryani with cubes of lamb and dry fruits	\$19
Prawn Biryani	Saffron flavored basmati rice cooked with flavorful prawns	\$21
Naan Varieties		
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 Kulchha	Mozzarella cheese 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, Onion Kulchha, and Garlic Basil Naan	\$8.5
Tandoori Sizzlers		
Paneer Tikka	Chef's special recipe marinated home made cottage baked in oven	\$15
Trio Lamb	Combination of seekh kebab, barrah kebab and rack of lamb	\$22
Tandoori Gobi	Saffron and yogurt marinated Cauliflower baked in oven	\$15
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	\$18
Tandoori Prawns	Garlic flavored spicy grilled jumbo prawns	\$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	\$17
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	\$17
Rack Of Lamb Lamb chop marinated in yogurt, ginger, garlic and spices	\$26
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	\$22
Tandoori Mix Grill Combination of Seekh kebab, Chicken Tikka Kebab, Barah Kebab, Tandoori Chicken, and a Prawn	\$24
Vegetarian Delicacies	
Mixed Vegetable Curry Mixed seasonal vegetables cooked with freshly ground spices in chef's secret recipe	\$11.5
Palak Paneer Finely chopped spinach and cottage cheese tossed with freshly ground spices	\$13.5
Baingan Bharta Roasted eggplant cooked with cream and yogurt sauce	\$12
Chana Masala Garbanzo beans cooked with onions and tomatoes with authentic Indian spices	\$10.5
Navratan Korma Garden fresh vegetables and cottage cheese cooked with onions, cashews and cream sauce	\$11.5
Yellow Dal Tadka Trio yellow lentils cooked in traditional style, tempered with ginger, garlic and tomato	\$10.5
Kadhai Paneer Homemade cottage cheese, bell pepper, onions cooked in cream and tomato sauce	\$13.5
Matter Paneer Cottage cheese and fresh green peas cooked with tomato sauce	\$12.5
Malai Kofta Vegetables, cottage cheese and cashew dumplings cooked in creamy white sauce	\$13
Mushroom Masala Mushroom, cooked in Ambrosia's signature sauce	\$12
Sukhi Bhindi - Seasonal Fresh okra and onions tossed with fresh tomatoes and ginger—house specialty	\$13
Badami Baigan Indian eggplant stuffed with ground raisin and almond, cooked in hot and spicy sauce	\$12.5
Aloo Gobi Cauliflower and potatoes cooked with exotic spices	\$12.5
Ambrosia's Dal Mix of urad and chana dal in a blend of spice cooked with cream and butter	\$12
Paneer Makhani Cubes of cottage cheese cooked in buttery creamy tomato sauce	\$13.5
Hari Subzi Fresh spinach and baby bok-choy tossed in fresh tomatoes and chopped garlic —house specialty	\$12
Chicken Delicacies	
Ambrosia's Chicken Curry Traditional chicken curry	\$14.5
Chicken Korma Chicken cooked with cashew and onion sauce	\$15.5
Chef's special Kadhai Chicken Grilled chicken cooked with bell peppers and onions	\$15.5
Butter Chicken Shredded tandoori chicken cooked in cream and tomato sauce	\$15.5
Chicken Tikka Masala Grilled white meat chicken cooked with cream, tomato and onion sauce	\$15.5

Lamb Delicacies

Kashmiri Rogan Josh Traditional lamb curry	\$17
Lamb Korma Cubes of lamb cooked with cashew and onion sauce	\$17
Coconut Lamb Curry Chunks of lamb cooked in coconut milk with the unique flavor of curry leaves	\$17
Chandani Gosht Stewed lamb cooked in Indian white sauce with cardamom & hint of butter & cashew	\$17
Lamb Vindaloo Lamb & potatoes morsels, cooked in hot tangy sauce, a Specialty of Goa	\$16

Seafood Delicacies

Lahori Fish Curry Basa fish cooked in traditional Lahore style	\$17
Mixed Seafood curry Jumbo shrimp, mussels, scallop and basa fish cooked with coconut milk and exotic spices	\$20
Coconut Shrimp Jumbo shrimp cooked in coconut, ginger and onion sauce	\$19
Salmon Tikka Masala Fresh salmon cubes cooked in creamy tomato sauce	\$19