

# Ambrosia Scotts Valley Menu

## Vegetarian Starters

<b>Samosa</b> Stuffed potatoes and green peas with Indian exotic spices	<b>\$5.5</b>
<b>Pakoda</b> Mixed vegetables, battered in chick-pea flour	<b>\$5</b>
<b>Paneer Pakoda</b> Homemade cottage chesses battered in gram flour	<b>\$7</b>
<b>Papadum</b> Baked thin and crispy lentil crackers	<b>\$2.5</b>
<b>Samosa and Avocado Chat</b> Crispy samosa and fresh avocado in yogurt, mint and tamarind sauce	<b>\$6.5</b>
<b>Sweet Potato Peanut Chat</b> Roasted sweet potatoes, peanuts with onions, tomatoes, sweet and tangy yogurt sauce	<b>\$6.5</b>
<b>Cauliflower Bezule</b> Battered fried cauliflower tossed in coconut milk	<b>\$6</b>
<b>Veggie Platter</b> Vegetable pakoda, samosa, paneer pakoda and papadum	<b>\$7.5</b>

## Non-Vegetarian Starters

<b>Chicken 65</b> Boneless chicken marinated with exotic spices, deep fried	<b>\$7</b>
<b>Nibu Chicken</b> Grilled white meat chicken tossed with creamy lemon sauce	<b>\$7.5</b>
<b>Ambrosia Shrimp</b> Shrimp marinated with mustered and ginger, fried with chick-pea flour serve with peanuts chutney	<b>\$11</b>
<b>Prawn Manchurian</b> Deep fried shrimp tossed with hot and sour sauces	<b>\$11</b>
<b>Shikhampuri Kebab</b> Pan fried minced lamb in exotic spice	<b>\$10</b>
<b>Assorted Tandoori Platter</b> Chicken tikka, boti kebab and seekh kebab	<b>\$12</b>

## Soup and Salad

<b>Veggie Tomato Soup</b> Mix vegetables cooked with tomato and black paper with basil	<b>\$5.5</b>
<b>Muligatwany Soup</b> Yellow lentils cooked with curry leaves, mustard seeds, and coconut milk	<b>\$5.5</b>
<b>Tandoori Chicken salad</b> Grilled chicken with boiled asparagus and raisin walnuts with romaine lettuce	<b>\$7</b>
<b>Green Mixed Salad</b>	<b>\$5</b>
<b>Indian Quinoa salad</b> Quinoa, fresh cilantro, mint with diced cucumber, tomato, avocado and roasted cashew, served with Mango Salsa dressing	<b>\$7</b>
<b>Raita</b> Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots	<b>\$3.5</b>

## Rice Varieties

<b>Basmati Rice</b> Long grain steamed white basmati rice	<b>\$2.5</b>
<b>Saffron Rice</b> Saffron flavored long grain basmati rice	<b>\$3</b>
<b>Brown Rice</b> Steamed brown basmati rice	<b>\$3.5</b>
<b>Quinoa</b> Freshly made Quinoa	<b>\$5</b>
<b>Hyderabadi Dum Ki Chicken Biryani</b> Basmati rice and chicken simmered with mace and rose water	<b>\$14</b>
<b>Seasonable Veggie Biryani</b> Saffron flavored basmati rice cooked with seasonal vegetables and dry nuts	<b>\$12</b>
<b>Lamb Biryani</b> Chef's special biryani with cubes of lamb and dry fruits	<b>\$16</b>
<b>Egg Biryani</b> Egg and rice cooked with onion, mint and cilantro with chef's special spices, garnish with ginger	<b>\$13</b>

<b>Prawn Biryani</b> Saffron flavored basmati rice cooked with flavorful prawns	<b>\$18</b>
<b>Naan Varieties</b>	
<b>Plain Naan</b> Leavened bread	<b>\$2</b>
<b>Butter Naan</b> Leavened bread with unsalted butter	<b>\$2.5</b>
<b>Garlic and Basil Naan</b> Naan with fresh garlic and basil	<b>\$3</b>
<b>Onion Kulchha</b> Stuffed with dice onion and masala	<b>\$3</b>
<b>Lachha Parantha</b> Nine grain layered wheat bread	<b>\$3</b>
<b>Tandoori Roti</b> Nine grain whole wheat tandoori bread	<b>\$2.5</b>
<b>Palak Roti</b> Nine grain whole wheat tandoori bread with fresh spinach	<b>\$3</b>
<b>Ajwain /Pudina</b> Nine grain whole wheat layered bread with ajwan or pudina	<b>\$3.5</b>
<b>Aloo Matter Paratha</b> Potatoes and peas stuffed wheat bread	<b>\$3.5</b>
<b>Cheese Bell Pepper Kulchha</b> Goat cheese and chopped bell peppers stuffed in naan bread	<b>\$4</b>
<b>Peshawari Naan</b> Cashew, almond, coconut and cherry stuffed bread	<b>\$4.5</b>
<b>Poori</b> Deep fried puffed whole wheat bread	<b>\$3.5</b>
<b>Trio Bread</b> Combination basket of Plain Naan, Plain parantha and garlic basil naan	<b>\$7</b>
<b>Tandoori Sizzlers</b>	
<b>Amritsari Paneer Tikka</b> Chef's special recipe marinated home made cottage baked in oven	<b>\$14</b>
<b>Bharwan Aaloo</b> Grilled potatoes stuffed with mashed potatoes cottage cheese, mushroom, bell peppers and cashews	<b>\$13</b>
<b>Tandoori Cauliflower</b> Saffron and yogurt marinated Cauliflower baked in oven	<b>\$13</b>
<b>Tandoori Salmon</b> Cubes of salmon marinated with yogurt, ajwain and mustarded oil cooked in clay oven	<b>\$17</b>
<b>Reshmi Tikka</b> Minced chicken with cashew nuts	<b>\$16</b>
<b>Bhatti Jhiga</b> Garlic flavored grilled jumbo shrimp	<b>\$17</b>
<b>Tandoori Vegetables</b> Seasonal vegetables marinated in ginger, garlic and exotic spices	<b>\$13</b>
<b>Chili Fish Kebab</b> Fillet of basa, marinated in freshly crushed garlic and red chili baked in clay oven	<b>\$15</b>
<b>Tandoori Lobster</b> Twin Lobster marinate in yogurt cilantro and mustered oil	<b>\$34</b>
<b>Tandoori Sea platter</b> Lobster, shrimp, salmon and chili fish	<b>\$26</b>
<b>Sheekh Kebab</b> Minced lamb with ginger, onions and exotic spices	<b>\$16</b>
<b>Rack Of Lamb</b> Lamb chop marinate in yogurt, ginger, garlic and spices	<b>\$25</b>
<b>Barah Kebab</b> Succulent cubes of lamb marinate with yogurt, roasted cumin, ginger, and garlic with kasoori methi	<b>\$18</b>
<b>Peshawari Chicken Tikka</b> Cubes of chicken thigh marinated with yogurt, mustered oil, ginger and garlic cooked in oven	<b>\$16</b>
<b>Chicken Kabab</b> Chicken breast marinated with yogurt and white pepper	<b>\$15</b>
<b>Tandoori Chicken(half)</b> Dark and white meat chicken marinated in yogurt and Indian spices cooked in clay oven	<b>\$12</b>

**Tandoori Chicken(Full)** \$18  
Dark and white meat chicken marinated in yogurt and Indian spices cooked in clay oven

**Tandoori Mix Grill** \$23  
Combination of Seekh kebab, Chicken Tikka Kebab, Barah Kebab, Tandoori Chicken, and a prawn

### Vegetarian Delicacies

**Lasooni Saag Paneer** \$12  
Finely chopped spinach and cottage cheese tossed with freshly chopped garlic

**Baigan Bharta** \$11  
Roasted eggplant cooked with cream and yogurt sauce

**Chana Masala** \$10  
Garbanzo beans cooked with onions and tomatoes with authentic Indian spices

**Vegetable Korma** \$11  
Garden fresh vegetables and cottage cheese cooked with onions, cashews and cream sauce

**Punjabi Tadka Peeli Daal** \$9  
Trio yellow lentils cooked in traditional style finished with ginger, garlic and tomatoes tadka

**Chef's special Kadhai Paneer** \$12  
Homemade cottage cheese, bell pepper, onions cooked in cream and tomato sauce

**Matter Paneer** \$12  
Cottage cheese and fresh green peas cooked with tomato sauce

**Malai Kofta** \$12  
Vegetables, cottage cheese and cashew dumplings cooked with onion and tomato sauce

**Paneer Pasanda** \$12  
Cubes of paneer cooked in chef's special gravy

**Bhindi Do Piyaza - Seasonal** \$12  
Fresh okra and onions tossed with fresh tomatoes and ginger—house specialty

**Badami Baigan** \$11  
Indian eggplant stuffed with ground raisin and almond cooked in hot and spicy sauce

**Aloo Gobi** \$10  
Cauliflower and potatoes cooked with exotic spices

**Dal Makhani** \$10  
Urad dal cooked in low heat with ginger and tomatoes

**Egg Curry** \$11  
Boiled and pan fried egg cooked in chef's special sauce

**Kadhai Mushroom** \$11  
Button Mushroom sautéed with bell pepper, onions

**Ambrosia's Subzi** \$11  
Fresh spinach and baby bok choy tossed in fresh tomatoes and chopped garlic —house specialty

### Chicken Delicacies

**Ambrosia's Chicken Curry** \$14  
Traditional chicken curry

**Chicken Korma** \$15  
Chicken cooked with cashew and onion sauce

**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 Tikha Masala** \$15  
Grilled white meat chicken cooked with cream, tomato and onion sauce

### Lamb Delicacies

**Kashmiri Rogan Josh** \$16  
Traditional lamb curry

**Andra Lamb Curry** \$16  
Lamb cooked with fresh coconut and green peppercorn

**Lamb Pasanda** \$16  
Lamb cooked in rich gravy

**Lamb Korma** \$16  
Traditional lamb curry cooked with cashew and onion souse

**Lamb Vindaloo** \$15  
Lamb & potatoes morsels, cooked in hot tangy sauce, a Specialty of Goa

### Seafood Delicacies

<b>Goa Fish Curry</b> Basa cooked with coconut milk, mustard seeds, and curry leaf	<b>\$17</b>
<b>Mixed Seafood curry</b> Jumbo shrimp, muscle, scallop and basa fish cooked with coconut milk and exotic spices	<b>\$18</b>
<b>Kalabhari Shrimp</b> Jumbo shrimp cooked in dry coconut , ginger and onion sauce	<b>\$18</b>
<b>Salmon Tikka Masala</b> Fresh salmon cubes cooked in creamy tomato sauce	<b>\$18</b>
<b>Prawn Balcho</b> Jumbo shrimp cooked in spicy onion tomato sauce	<b>\$18</b>