

# Ambrosia Scotts Valley Menu

## Desserts

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

## Starters (Vegan)

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

## Soup and Salad (Vegan)

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

## Rice (Vegan)

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

## Fresh Bread (Vegan)

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

## Entrées (Vegan)

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

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

<b>Coconut Rice</b> Steamed long grain basmati rice cooked with coconut	<b>\$8</b>
<b>Lemon Rice</b> Long grain basmati rice cooked with mustard seeds, curry leaves, lentils and lemon juice	<b>\$9</b>
<b>Plain 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>Chicken Dum Biryani</b> Basmati rice and chicken simmered with mace and rose water	<b>\$14</b>
<b>Vegetable 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>Prawn Biryani</b> Saffron flavored basmati rice cooked with flavorful prawns	<b>\$18</b>
<b>Naan Varieties</b>	
<b>Ambrosia's Kulchha</b> Traditional naan stuffed with mildly spiced, diced chicken and apricot	<b>\$4.5</b>
<b>Plain Naan</b> Leavened bread	<b>\$2.5</b>
<b>Butter Naan</b> Leavened bread with unsalted butter	<b>\$3</b>
<b>Garlic and Basil Naan</b> Naan with fresh garlic and basil	<b>\$3</b>
<b>Onion Kulchha</b> Stuffed bread with diced onions and masala	<b>\$3.5</b>
<b>Lachha Parantha</b> Nine grain layered wheat bread	<b>\$3.5</b>
<b>Tandoori Roti</b> Nine grain whole wheat tandoori bread	<b>\$2.5</b>
<b>Sahi Naan</b> Cashew, almond, coconut and cherry stuffed bread	<b>\$4.5</b>
<b>Pesto Naan</b> Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven	<b>\$5</b>
<b>Aloo Paratha</b> Mildly spiced potatoes stuffed wheat bread	<b>\$3.5</b>
<b>Cheese Bell Pepper Kulchha</b> Mozzarella cheese and chopped bell peppers stuffed naan bread	<b>\$4.5</b>
<b>Keema Naan</b> Ground Lamb stuffed bread	<b>\$5.5</b>
<b>Poori</b> Deep fried puffed whole wheat bread (2 Pieces)	<b>\$3.5</b>
<b>Trio Bread</b> Combination basket of Plain Naan, Lachha Parantha, and Garlic Basil Naan	<b>\$8</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>Trio Lamb</b> Combination of seekh kebab, barrah kebab and rack of lamb	<b>\$21</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 mustard oil cooked in clay oven	<b>\$19</b>
<b>Trio Chicken Kebab</b> Combination of tandoori chicken, peshawari chicken and chicken tikka kebab	<b>\$17</b>
<b>Bhatti Jhinga</b> Garlic flavored grilled jumbo shrimp	<b>\$19</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 tails marinated in yogurt cilantro and mustard oil baked in earthen oven	<b>\$34</b>
<b>Tandoori Seafood platter</b> Lobster, shrimp, salmon and chili fish	<b>\$29</b>
<b>Sheekh Kebab</b> Minced lamb with ginger, onions and exotic spices	<b>\$16</b>
<b>Rack Of Lamb</b> Lamb chop marinated in yogurt, ginger, garlic and spices	<b>\$25</b>
<b>Barrah Kebab</b> Succulent cubes of lamb marinated 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, mustard oil, ginger and garlic cooked in oven	<b>\$16</b>
<b>Chicken Tikka Kebab</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>\$13</b>
<b>Tandoori Chicken(Full)</b> Dark and white meat chicken marinated in yogurt and Indian spices cooked in clay oven	<b>\$20</b>
<b>Tandoori Mix Grill</b> Combination of Seekh kebab, Chicken Tikka Kebab, Barah Kebab, Tandoori Chicken, and a Prawn	<b>\$23</b>
<b>Vegetarian Delicacies</b>	
<b>Palak Paneer</b> Finely chopped spinach and cottage cheese tossed with freshly ground spices	<b>\$13</b>
<b>Baingan Bharta</b> Roasted eggplant cooked with cream and yogurt sauce	<b>\$11</b>
<b>Chana Masala</b> Garbanzo beans cooked with onions and tomatoes with authentic Indian spices	<b>\$10</b>
<b>Vegetable Korma</b> Garden fresh vegetables and cottage cheese cooked with onions, cashews and cream sauce	<b>\$11</b>
<b>Dal Tadka</b> Trio yellow lentils cooked in traditional style, tempered with ginger, garlic and tomato	<b>\$10</b>
<b>Kadhai Paneer</b> Homemade cottage cheese, bell pepper, onions cooked in cream and tomato sauce	<b>\$13</b>
<b>Matter Paneer</b> Cottage cheese and fresh green peas cooked with tomato sauce	<b>\$12</b>
<b>Malai Kofta</b> Vegetables, cottage cheese and cashew dumplings cooked with onion and tomato sauce	<b>\$13</b>
<b>Mushroom Matter Makhana</b> Mushroom, peas and puffed lotus seeds cooked in Ambrosia's signature sauce	<b>\$12</b>
<b>Sukhi Bhindi - Seasonal</b> Fresh okra and onions tossed with fresh tomatoes and ginger—house specialty	<b>\$12</b>
<b>Badami Baigan</b> Indian eggplant stuffed with ground raisin and almond, cooked in hot and spicy sauce	<b>\$11</b>
<b>Aloo Gobi</b> Cauliflower and potatoes cooked with exotic spices	<b>\$12</b>
<b>Dal Makhani</b> Urad dal cooked in low heat with ginger and tomatoes	<b>\$11</b>
<b>Paneer Butter Masala</b> Cubes of cottage cheese cooked in buttery creamy tomato sauce	<b>\$13</b>
<b>Kadhai Mushroom</b> Button Mushroom sautéed with bell pepper, onions	<b>\$12</b>
<b>Hari Subzi</b> Fresh spinach and baby bok-choy tossed in fresh tomatoes and chopped garlic —house specialty	<b>\$11</b>
<b>Chicken Delicacies</b>	
<b>Ambrosia's Chicken Curry</b> Traditional chicken curry	<b>\$14</b>
<b>Chicken Korma</b> Chicken cooked with cashew and onion sauce	<b>\$15</b>

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