



## Welcome to Ambrosia India Bistro on Cannery Row

### STARTERS

- Samosa (2 Pcs)** - Crisp, savory pastries filled with spiced potatoes and green peas 8  
**Vegetable Pakora** - Mixed vegetable fritters 8  
**Assorted Veggie Platter** - Samosa, , veg pakora and paneer pakora 14  
**Crab Cakes** - Dungeness crab meat nicely blended spices, topped with sweet and spicy mango sauce 18  
**Prawn Koliwada** - Lemon juice marinated prawns battered in chickpea flour and sesame seed 16

### SOUP AND SALAD

- Mulligatwany Soup** - Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup 10  
**Coconut Mushroom Soup** - Chopped button mushroom and coconut soup with a authentic taste 10

### FRESHLY BAKED NAAN

- Plain Naan** - Baked leavened bread 5  
**Butter Naan** - Baked leavened bread spread with fresh homemade butter 5.50  
**Garlic Naan** - Baked leavened bread with chopped garlic, garnished with fresh cilantro, onion seeds 5.5  
**Cheese Naan**- Baked mozzarella cheese and mushroom stuffed bread 8

### RICE VARIETIES

- Basmati White Rice** - Aromatic steamed basmati rice 4  
**Basmati Saffron Rice** - Saffron flavored finest basmati rice 5  
**Jeera Basmati Rice** - Basmati rice prepared with whole cumin 6  
**Coconut Basmati Rice** - Coconut flavored finest basmati rice 12  
**Prawn Biryani** –Jumbo prawns simmer with finest basmati rice, served w/ raita 28  
**Lamb Biryani** - Basmati rice and lamb simmered with mace and rose water, served w/ raita 24  
**Chicken Biryani** - All time favorite rice dish prepared with chicken and basmati rice, served w/ raita 20  
**Veggie Biryani** - Basmati rice cooked in seasonal vegetables with nutty topping, served w/ raita 19

### SIDES

- Mango Chutney 5    Mixed Pickle 5    Lemon, Jalapeño & Onions 4    Plain Yogurt 6

### TANDOORI SIZZLERS

- Amritsari Paneer Tikka** - Cottage cheese in yogurt and ajwain, cooked in clay oven with tomato sauce 21  
**Tandoori Prawns**- Jumbo prawns marinated in a traditional style, cooked in tandoor with tomato sauce 27  
**Spicy Fish Tikka** - Fillet of Basa, marinated in freshly crushed garlic, red chili, cooked in clay oven 24  
**Hariyali Salmon Tikka** - Salmon cubes marinated in mint, cilantro and lemon juice, roasted in Tandoor 32  
**Seekh Kabab** - Tender rolls of succulent minced lamb spiced with cumin, cashews roasted in Tandoor 24  
**Murgh Malai Kebab** - Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven 22  
**Tandoori Chicken** - “King of Kebabs” - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven Half 20  
**Tandoori Lobster** - Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor 48  
**Tandoori Mixed Grill** - Combination Tandoori Chk, Boti Kebab, Chk Tikka, Seekh Kebab and Prawn 38  
**Tandoori Seafood Platter**- Combination of Lobster Tail, Hariyali Salmon and Prawns 42

*We prepared our food mild to medium spicy using 0% trans fat. We will be happy to prepare your meal mild, medium or spicy. Please let your server know of any food allergies so that we can customize your order. We accept all major credit cards, but do not accept personal check.*

## *“Nothing Less Than Our Best”*

### **VEGETARIAN DELICACIES**

- Vegetable Korma** - Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce 16
- Shahi Paneer** - Cubes of cottage cheese cooked in tomato cream sauce 18
- Aloo Gobi** - Potatoes and cauliflower cooked in a mixture of spices 17
- Malai Kofta** - Cheese and vegetable dumplings cooked in a rich, aromatic sauce 17
- Mattar Paneer** - Home-made cottage cheese and green peas cooked in special gravy 18
- Saag Paneer** - Spinach and farmer’s cheese cooked in traditional north Indian style 18
- Mushroom Masala** - Button mushrooms sautéed with bell pepper and onions 16
- Veggie Vindaloo** - Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce 16
- Chana Masala** - Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro 15
- Dal Bukhara** - Dish of flavorful black lentils, simmered overnight on a slow fire - Ambrosia's favorite 17
- Yellow Daal Tadka** - Dish of flavorful tadka on yellow lentils, simmered overnight on a slow fire 15

### **CHICKEN DELICACIES**

- Chicken Tikka Masala** - Dish of roasted chicken breast served in Ambrosia’s signature sauce 22
- Butter Chicken** - Tandoor roasted, shredded chicken tossed in creamy tomato sauce - Indian delicacy 21
- Chicken Curry** - Traditional chicken curry garnished with ginger and fresh cilantro 20
- Chicken Korma** - Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts 21
- Chicken Vindaloo** - Chicken cooked in chef’s special vindaloo curry with potato and garam masala 21
- Chicken Saag** - Chicken with spinach, mustard leaves slowly simmered with garlic and ginger 21
- Kadai Chicken** - Chicken cooked with onion, tomato, bell pepper, cumin seed with chef’s spices 21

### **LAMB DELICACIES**

- Rogan Josh** - Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir 22
- Coconut Lamb Curry** - Succulent lamb cooked in coconut milk with unique flavor of curry leaves 23
- Lamb Saag** - Classic Lamb and spinach curry cooked with in chefs special curry blend of spices 22
- Lamb Vindaloo** - Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa 22

### **SEAFOOD DELICACIES**

- Kandhari Prawn Curry** - Stir-fried jumbo prawns tossed in a spicy coconut curry 25
- Salmon Tikka Masala** - Fresh salmon cubes cooked to its perfection with tomato cream sauce 30
- Fish Curry** - Basa cubes cooked in traditional style- House recommended 24
- Masala Jhinga** - Jumbo prawns tossed with red chili peppers and mustard seed in tangy tomato sauce 25
- Lobster Masala** -Twin lobster tail sautéed with onions and bell peppers in desi spices 45

*“Automatic gratuity of 20% will be added for parties of 6 or more”*