

Welcome to Ambrosia India Bistro

VEGETARIAN STARTERS



- Vegetarian Samosa (2 Pcs)** - Crisp, savory pastries filled with spiced potatoes and green peas 7 ③ ♥
Subj Pakora - Mixed vegetable fritters 7 ♥
Papadum - Baked thin and crispy lentil cracker 3.50 ♥
Paneer Chili - Stir fried cubes of paneer, capsicum & onion in a home made spicy sauce 10 🌶️
Samosa Chat - Spiced yogurt over crispy samosa, onions & tomatoes with mint & tamarind chutney 11 ③
Veggie Platter - Samosa, paneer pakoras, papadum and subj pakoras 13 ③

NON VEGETARIAN STARTERS



- Crab Cakes** - Dungeness crab meat blended with fresh spices, served with sweet and spicy mango sauce 15 ③
Chicken Pakora - Deep fried chicken coated with chickpea flour batter 10 ③
Fish Chili - Stir fried cubes of basa, capsicum & onion in a home made hot and tangy sauce 12 🌶️
Prawn Koliwada - Lemon juice marinated prawns battered in chickpea flour and sesame seed 15

SOUPS AND SALADS



- Raita** - Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots 6
Mulligatwanny Soup - Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup 7 ♥
Dal Spinach Soup - Yellow lentil and finely chopped spinach soup with a nice blend of Indian spices 7
Spinach Mango Chat Pat Salad - Baby spinach tossed with roasted walnuts and homemade mango salsa dressing 8 ♥
Ambrosia's Quinoa Salad - Freshly made quinoa, with chopped cilantro & mint with diced cucumber, tomato and tossed with mango salsa dressing 10 ♥

NAAN VARIETIES ③



- Plain Naan** - Baked leavened bread 4 ③
Butter Naan - Baked leavened bread spread with fresh homemade butter 4.5 ③
Garlic Naan - Baked leavened bread with chopped garlic, garnished with fresh cilantro, and onion seeds 4.5 ③
Cheese Kulcha - Mozzarella cheese stuffed bread 6.5 ③
Pesto Naan - Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven 7 ③
Onion Kulcha - Soft bread stuffed with finely chopped onions 4.5 ③
Assorted Breads - Plain naan, aloo parantha and garlic naan 13 ③
Tandoori Roti - Flat whole wheat bread 4 ③ ♥
Poori - Deep fried puffed whole wheat bread (2 Pieces) 5 ③ ♥
Aloo Parantha - Flat bread with spiced potatoes stuffing 5 ③
Keema Naan - Soft bread stuffed with spiced minced lamb 6.50 ③

RICE VARIETIES



- Prawn Biryani** - Jumbo prawns simmered with the finest basmati rice, served with a side of raita 24
Lamb Biryani - Basmati rice and lamb simmered with mace and rose water, served with a side of raita 22
Chicken Biryani - All time popular rice dish prepared with chicken and basmati rice, served with a side of raita 19
Vegetable Biryani - Basmati rice cooked with seasonal vegetables topped with nuts, served with a side of raita 17
Lemon Rice - Long grain basmati rice cooked with mustard seeds, curry leaves, lentils and lemon juice 12.5 ♥
Brown Rice - Steamed brown basmati rice 5 ♥
Saffron Rice - Saffron flavored basmati rice 4.5 ♥
Coconut Rice - Steamed long grain basmati rice cooked with coconut milk 12.5
Quinoa - Freshly prepared quinoa 5 ♥
White Rice - Aromatic long grain steamed basmati rice 4 ♥

PRIX FIXE DINNER (DINE-IN ONLY) ③

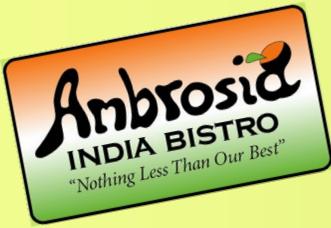


- Ambrosia Vegetarian Thali** — Samosa, Papadum, Malai Kofta, Saag Paneer, Kabuli Chana, Dal Makhani, Raita and your choice of Plain Naan or Garlic Naan and Kheer (rice pudding dessert) 33 ③
Ambrosia Non-Vegetarian Feast — Chicken Pakoda, Papadum, Seekh Kebab, Peshawari Chicken, Butter Chicken & Dal Makhani and your choice of Plain Naan or Garlic Naan and Kheer (rice pudding dessert) 37 ③

V Vegan 🌶️ Medium to Spicy ③ Contains Gluten



We accept all major credit cards, but do not accept personal check.
Automatic gratuity of 20% will be added for parties of 6 or more.



“Nothing Less Than Our Best”

TANDOORI SIZZLERS



- Amritsari Paneer Tikka** - Cottage cheese and bell peppers battered in yogurt and ajwain, cooked in clay oven 18
- Tandoori Veggies** - Fresh seasonal veggies perfectly marinated in chef's special blend of spices 16 ♡
- Frontier Kebab** - Rack of lamb marinated in Ambrosia's secret yogurt based spices, cooked in oven 30
- Boti Kebab** - Boneless leg of lamb cubes marinated in special spice mix, cooked in earthen oven 22
- Seekh Kabab** - Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor oven 21
- Trio Lamb Kebab** - Combination of seekh kebab, boti kebab and frontier kebab with mélange of spices 27
- Chicken Tikka Kebab** - Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven 19
- Tandoori Chicken** - “King of Kebabs” - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven Half 15 Full 28
- Peshawari Chicken** - Cubes of chicken thigh marinated with yogurt, mustard oil, ginger and garlic cooked in oven 19
- Trio Chicken Kebab** - Combination of Chicken Tikka kebab, Peshawari Chicken, & Tandoori Chicken 20
- Tandoori Mixed Grill** - Combination Tandoori Chicken, Boti Kebab, Chicken Tikka, Seekh Kebab and a Prawn 29
- Spicy Fish Tikka** - Fillet of basa, marinated in freshly crushed garlic & red chili, cooked in clay oven 22 🌶️
- Tandoori Garlic Prawns** - Jumbo prawns marinated in fresh garlic, home made spicy sauce and exotic spices 25 🌶️
- Tandoori Seafood Platter** - Combination of Lobster Tail, Spicy Fish Tikka and Prawns 33
- Tandoori Lobster** - Twin-lobster tail in a special blend of spices cooked over a low fire in a clay oven 41

VEGETARIAN DELICACIES



- Hari Sabzi** - Baby spinach & bok-choy sautéed with chopped garlic and fresh tomatoes 16 ♡
- Vegetable Korma** - Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce 15
- Bhindi Masala (Seasonal)** - Fresh crisp okra, tossed with onion, tomato, and fresh ginger - house specialty 17 ♡
- Paneer Masala** - Cubes of cottage cheese cooked in tomato cream sauce 17
- Aloo Gobi** - Potatoes and cauliflower cooked in a mixture of spices 16
- 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 17
- Saag Paneer** - Spinach and farmer's cheese cooked in a traditional north Indian style 17
- Mushroom Masala** - Button mushrooms sautéed with bell pepper and onions 15
- Vegetable Vindaloo** - Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce 15 🌶️
- Kabuli Chana** - Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro 14
- Baigan Bharta** - Tandoori baked eggplant cooked with onions, tomatoes and homemade spices 16
- Dal Makhani** - Dish of flavorful black lentils, simmered on a slow fire - a favorite with gourmets 15

CHICKEN DELICACIES



- Chicken Tikka Masala** - Dish of roasted chicken breast served in Ambrosia's signature sauce 19
- Butter Chicken** - Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy 19
- Chicken Curry** - Traditional chicken curry garnished with ginger and fresh cilantro 18
- Cashew Chicken** - Tender pieces of chicken cooked in a creamy cashew sauce with cardamom 19
- Chicken Chettinad** - Peppercorn flavored chicken curry cooked to perfection - South Indian Specialty 19
(we also recommend **Chicken Vindaloo, Chicken Saag, Kadhai Chicken....19**)

LAMB DELICACIES



- Rogan Josh** - Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir 20
- Coconut Lamb** - Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves 21
- Chop E Masala** - Lamb chops marinated in fresh ginger and garlic cooked to perfection. An all-time favorite 29
- Lamb Vindaloo** - Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa 20 🌶️
- Lamb Korma** - Royal lamb delicacy cooked in a rich flavor of nuts and saffron sauce 21

SEAFOOD DELICACIES



- Kandhari Prawn Curry** - Stir-fried prawns tossed in a creamy coconut sauce 23
- Goan Fish Curry** - Basa cooked in coconut, onions, ginger, mustard seeds and curry leaves — Specialty of Goa 21
- Prawn Vindaloo** - Tiger prawns and cubes of potatoes cooked in a spicy tangy tomato sauce 23 🌶️
- Lobster Masala** - Twin lobster tail sautéed with onions and bell peppers with desi spices 42

♡ Vegan 🌶️ Medium to Spicy © Contains Gluten



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.

Vegan Menu

STARTERS

Vegan Onion Bhaji

Onion Fritters 7

Vegan Pakora

Mixed Vegetable Fritters 7

Assorted Vegan Platter

Samosa, tofu pakoras, papadum and vegan pakoras 11

Vegan Samosa (2 Pcs)

Crisp savory pastries filled with spiced potatoes & green peas 7

Tofu Pakora

Marinated tofu dipped in chickpea batter 9

SOUP AND SALAD

Mulligatwanny Soup

Lentils, Coconut milk, and curry leaves soup 7

Ambrosia's quinoa Salad - Quinoa, fresh cilantro, mint, diced cucumber & tomato with mango Salsa dressing 10

ENTREES

Vegan Aloo Baingan Masala

Cubes of potatoes & eggplant cooked with Indian spices 15

Vegan Tofu Tikka

Tandoori baked tofu marinated in vegan masala 17

Vegan Vegetable Korma

Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce 15

Vegan Tofu Masala

Tofu cooked in our chef's secret sauce 15

Vegan Yellow Lentil

Yellow Lentil cooked in slow fire 14

Vegan Aloo Jeera

Potato cubes cooked with whole cumin and fresh tomatoes 14

Vegan Chana Masala

Garbanzo beans masala 14

Vegan Veggie Vindaloo

Mixed Seasonal vegetables & potatoes morsels, cooked in a hot and tangy sauce 15

Vegan Kadai Chicken

Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce 23

Vegan Butter Chicken

Soy chicken tossed in creamy coconut tomato sauce 23

RICE

White Rice - Long grain fine basmati rice 4

Brown Rice - Brown Basmati Rice finest basmati rice 5

Saffron Rice - Saffron flavored finest basmati rice 4.5

Quinoa - Freshly prepared Quinoa 5

Coconut Rice - Basmati rice cooked with coconut milk 12.5

Lemon Rice - Long grain basmati rice cooked with mustard seeds, curry leaves, lentils and lemon juice 12.5

FRESH BREAD

Vegan Aloo Parantha

Stuffed flat bread with spiced potatoes 5

Vegan Tandoori Roti

Whole wheat bread 4

Poori

Deep fried puffed whole wheat bread (2 Pieces) 5

DESSERT

Quinoa Pudding 6.5

