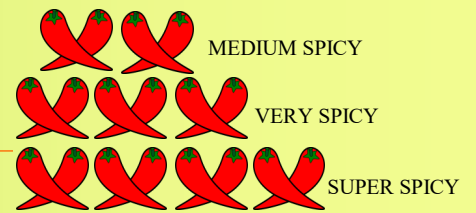


Welcome to Ambrosia India Bistro

We serve most dishes mild,
How do you Prefer?



VEGETARIAN

STARTERS

- Samosa** - Crisp, savory pastries filled with spiced potatoes and green peas 6
- Vegetable Pakora** - Mixed vegetable fritters 6
- Chowk Ke Aloo Chat** - Pan-fried potato patties topped with puffed rice and sweet and sour sauce 6
- Tandoori Bharwa Aloo** - Scooped potatoes filled with potato hash, raisins, cashews 8.50
- Papadum** - Baked thin and crispy lentil cracker 2.50
- Hara Bhara Kebab** - Spinach and homemade cheese patties with ground nuts 7
- Assorted Veggie Platter** - Samosa, hara bhara kebab, aloo tikki, and pakoras 8.50

NON VEGETARIAN STARTERS

- Crab Cakes** - Dungeness crab meat nicely blended fresh spices, topped with sweet and spicy mango sauce 12
- Chicken Potli Samosa** - Crisp, savory pastries filled with ground chicken and peas 8
- Lamb Samosa** - Ground lamb meat stuffed savory pastries 9
- Fish Pakora** - Deep fried basa cubes marinated in Indian spices, coated with chickpea flour batter 8.50
- Chicken Pakora** - Deep fried chicken coated with chickpea flour batter 7.50
- Trio Samosa Platter** - Chicken, lamb and veggie samosa platter 8.50
- Mixed Tandoori Hor d' Oeuvres** - Assortment of seekh kebab, murg malai tikka, and boti kebab 14
- Chop E Masala** - Lamb chops marinated in fresh ginger and garlic cooked to your taste. An all-time favorite 15
- Prawn Koliwada** - Lemon juice marinated prawns battered in chickpea flour and sesame seed 11

SOUP AND SALAD

- Mulligatwany Soup** - Lentils, coconut milk, and curry leaves soup - classic Anglo-Indian soup 6.50
- Spinach Dal Soup** - Yellow dal and fresh spinach soup with nice blend of Indian spices 5.50
- Coconut Mushroom Soup** - Chopped button mushroom and coconut soup with a authentic taste 6
- Indian Chicken Caesar** - Grilled chicken breast tossed tangy caesar dressing with parmesan cheese on romaine 11
- Spinach Mango Salad** - Baby spinach tossed with roasted walnuts and homemade mango dressing 6.50
- Organic Arugula Apricot Salad** - Fresh organic arugula, apricot, cucumber, tomato, carrot with homemade dressing 8
- Raita** - Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots 4.50

FRESHLY BAKED NAAN

- Plain Naan** - Baked leavened bread 3
- Butter Naan** - Baked leavened bread spread with fresh homemade butter 3.50
- Garlic Naan** - Baked leavened bread with chopped garlic, garnished with fresh cilantro and onion seeds 3.50
- Mushroom Cheese Naan OR Cheese Naan** - Baked mozzarella cheese and mushroom stuffed bread 5
- Pesto Naan** - Soft bread with fresh pesto topped with parmesan cheese baked in our earthen oven 5
- Onion Kulcha** - Soft bread stuffed with finely chopped onions and baked in our earthen oven 3.5
- Tandoori Roti** - Whole wheat bread 2.5
- Parantha** - Multi-layered wheat flour bread 3.50
- Ajwain Parantha** - Multi-layer wheat bread baked with carom seeds 3.50
- Aloo Spinach Parantha** - Spiced potato and fresh spinach stuffed flat bread 4
- Shahi Naan** - Leavened bread stuffed with nuts, raisins and shredded coconut 4.50
- Keema Kulcha** - Soft bread stuffed with spiced minced lamb 6
- Bread Basket** - Plain naan, garlic naan and butter nann 9

- Sides*
- Mango Chutney** 3
 - Mixed Pickle** 2
 - Lemon, Jalapeño & Onions** 3
 - Plain Yogurt** 4

RICE VARIETIES

- Brown Rice** - Steamed brown rice 4
- Basmati White Rice** - Aromatic steamed basmati rice 3
- Basmati Saffron Rice** - Saffron flavored finest basmati rice 3.50
- Jeera Basmati Rice** - Basmati rice prepared with whole cumin 5
- Coconut Basmati Rice** - Coconut flavored finest basmati rice 9
- Prawn Biryani** - Tiger prawns simmer with finest basmati rice, served with side of raita 19
- Lamb Biryani** - Basmati rice and lamb simmered with mace and rose water, served with side of raita 17
- Chicken Biryani** - All time favorite rice dish prepared with chicken and basmati rice, served with side of raita 15
- Veggie Biryani** - Basmati rice cooked in seasonal vegetables with nutty topping, served with side of raita 13

PRE-FIXED DINNER

- Ambrosia Vegetarian Thali** — Samosa, Aloo Tikki, Malai Kofta, Palak Paneer, Veg. Korma, Dal Bukhara, Raita, Basmati White Rice and your choice of Naan or Roti and Rice Pudding *Dine-in only* 26
- Ambrosia Non-Vegetarian Feast** — Chicken Potli Samosa, Aloo Tikki, Seekh Kebab, Chicken Tikka, Butter Chicken, Palak Paneer, Basmati White Rice and your choice of Naan or Parantha and Rice Pudding *Dine-in only* 32

We accept all major credit cards, but do not accept personal check.

“Nothing Less Than Our Best”

TANDOORI SIZZLERS



- Amritsari Paneer Tikka** - Cottage cheese battered in yogurt and ajwain, cooked in clay oven topped with tomato sauce 16
- Tandoori Vegetables** - Fresh seasonal veggies perfectly marinated in chef's special blend of spices 14
- Tandoori Prawns**- Jumbo prawns marinated in a traditional style, cooked in tandoor served with spicy tomato sauce 19
- Chili Garlic Basa** - Fillet of Basa, marinated in freshly crushed garlic, red chili, cooked in clay oven 17 🌶️
- Hariyali Salmon Tikka** - Salmon cubes marinated in mint, cilantro and lemon juice, roasted in Tandoor 19
- Ambrosia Special Kebab** - Rack of lamb marinated in Ambrosia's secret yogurt based spices, cooked in oven 26
- Boti Kebab** - Boneless leg of lamb cubes marinated in special spice mix, cooked in earthen oven 19
- Seekh Kabab** - Tender rolls of succulent minced lamb spiced with cumin, cashews, and saffron, roasted in Tandoor 18
- Trio Lamb Kebab** - Combination of seekh kebab, Boti kebab, Lamb chops with mélange of spices, cooked in Tandoor 24
- Murgh Malai Kebab** - Boneless chicken breast marinated in yogurt and spices, roasted in the clay oven 16
- Tandoori Chicken** - “King of Kebabs” - Bone-in chicken marinated in yogurt, ginger, garlic and garam masala then skewered, cooked in earthen oven Half 12 Full 20
- Tandoori Lobster** - Twin-lobster tail in a special blend of spices cooked over a low fire in Tandoor 34
- Tandoori Mixed Grill** - Combination Tandoori Chicken, Boti Kebab, Chicken Tikka, Seekh Kebab and a Prawn 26
- Tandoori Seafood Platter**- Combination of Lobster Tail, Hariyali Salmon and Prawns 29

VEGETARIAN DELICACIES



- Vegetable Korma** - Mixed seasonal vegetables with dry fruits and nuts in a rich creamy sauce 13
- Bhindi Masala (Seasonal)** - Fresh crisp okra, tossed with onion tomato and fresh ginger - house specialty 13
- Shahi Paneer** - Cubes of cottage cheese cooked in tomato cream sauce 14
- Aloo Gobi** - Potatoes and cauliflower cooked in a mixture of spices 12
- Malai Kofta** - Cheese and vegetable dumplings cooked in a rich, aromatic sauce 13
- Mattar Paneer** - Home-made cottage cheese and green peas cooked in special gravy 13
- Hari Sabzi** - Baby spinach and baby bok choy sautéed with chopped garlic and fresh tomatoes 12
- Dum Aloo** - Potatoes stuffed with dry apricots and mint, cooked in our chefs special sauce 12
- Saag Paneer** - Spinach and farmer's cheese cooked in traditional north Indian style 14
- Mushroom Masala** - Button mushrooms sautéed with bell pepper and onions 12.50
- Veggie Vindaloo** - Mixed seasonal vegetables, and potatoes morsels cooked in a hot and tangy sauce 12 🌶️
- Chana Masala** - Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro 11.50
- Baigan Bharta** - Tandoori baked eggplant cooked with onions, tomatoes and homemade spices - smoky flavor 13
- Dal Bukhara** - Dish of flavorful black lentils, simmered overnight on a slow fire - a favorite with gourmets 11.50

CHICKEN DELICACIES



- Chicken Tikka Masala** - Dish of roasted chicken breast served in Ambrosia's signature sauce 16
- Butter Chicken** - Tandoor roasted, shredded chicken tossed in creamy tomato sauce - north Indian delicacy 16
- Chicken Curry** - Traditional chicken curry garnished with ginger and fresh cilantro 16
- Chicken Korma** - Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with nuts 16
- Chicken Chettinad** - Peppercorn flavored chicken curry cooked to perfection - south Indian specialty 16
(we also recommend **Chicken Vindaloo**, **Chicken saag**, **Methi Murgh Kasoori** , **Kadai Chicken....17**)

LAMB DELICACIES



- Rogan Josh** - Traditional lamb curry with flavor of exotic Indian spices from the valley of Kashmir 18
- Coconut Lamb Curry** - Succulent chunks of lamb cooked in coconut milk with unique flavor of curry leaves 18
- Lamb Saag** - Classic Lamb and spinach curry cooked with in chefs special curry blend of spices 18
- Lamb Vindaloo** - Lamb and potato morsels, cooked in a hot and tangy sauce - a specialty of Goa 18 🌶️
- Badami Gosht Korma** - Royal lamb delicacy cooked in a rich flavor almond and saffron sauce 18

SEAFOOD DELICACIES



- Ambrosia's Seafood Masala** - Mixed seafood cooked in Ambrosia's special sauce 20
- Kandhari Prawn Curry** - Stir-fried prawns tossed in a spicy coconut curry 19
- Fish and Prawn Curry** - Fresh basa and prawns in fresh coconut milk and mustard sauce, with curry leaves 19 🌶️
- Salmon Tikka Masala** - Fresh salmon cubes cooked to its perfection with tomato cream sauce 19
- Fish Curry** - Basa cubes cooked in traditional style- House recommended 18 🌶️
- Masala Jhinga** - Tiger prawns tossed with onion, red chili peppers and mustard seed in hot and tangy tomato sauce 19 🌶️
- Lobster Masala** -Twin lobster tail sautéed with onions and bell peppers in desi spices 34



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.

STARTERS

Vegan Onion Bhaji

Onion Fritters 6

Vegan Pakora

Mixed Vegetable Fritters 6

Assorted Vegan Platter

Samosa, tandoori bharwa aloo, aloo tikki and pakoras 8.50

Vegan Samosa

Crisp savory pastries filled with spiced potatoes & green peas 6

Vegan Aloo Chat

Pan-fried potato patties topped with wheat crisps with sweet and sour tamarind sauce 6

SOUP AND SALAD

Mulligatwanny Soup

Lentils, Coconut milk, and curry leaves soup 6..50

Organic Arugula Apricot Salad - Fresh organic arugula, apricot, cucumber, tomato, carrot with homemade dressing 8

RICE

Brown Rice - Steamed brown rice 4

FRESHLY BAKED BREAD

Vegan Aloo Spinach Parantha

Stuffed flat bread with potatoes and spinach 3.5

Vegan Parantha

Multi-layered wheat bread 3.50

Vegan Tandoori Roti

Whole wheat bread 2.50

ENTREES

Vegan Aloo Baingan Masala

Cubes of Potatoes & eggplant cooked with Indian spices 12

Vegan Achari Baingan

Pickle Flavored eggplant 12

Vegan Tofu Tikka

Tandoori baked tofu marinated in vegan masala 14

Vegan Chana Masala

Garbanzo beans masala 11.50

Vegan Tofu Masala

Tofu cooked in our chef's secret sauce 12

Vegan Yellow Lentil

Yellow Lentil cooked in slow fire 11

Vegan Aloo Jeera

Potato cubes cooked with whole cumin and fresh tomatoes 10

Vegan Vegetable Korma

Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce 13

Vegan Veggie Vindaloo

Mixed Seasonal vegetables cooked in a hot and tangy sauce 12

Vegan Aloo Capsicum

Potatoes and green bell peppers in toasted cumin 11

Vegan Kadai Chicken

Soy chicken with onions, bell peppers with toasted cumin and light spicy tomato sauce 17

Vegan Butter Chicken

Shredded soy chicken tossed in creamy coconut tomato sauce 17

