



Welcome to Ambrosia India Bistro

VEGETARIAN STARTERS



- Samosa (2 Pcs)** Triangular deep fried pastries stuffed with spiced potatoes and green peas 7 🍷 ♡
Mushroom Chili Sliced mushroom stir fried with capsicum, onion and homemade spicy sauce 9 ♡ 🍷 🌶️
Vegetable Pakoda Mixed vegetables, battered in chickpea flour 7 ♡
Paneer Pakoda Marinated cottage cheese dipped in batter 10
Papadam Baked thin and crispy lentil crackers 4 ♡
Samosa Avocado Chat Crispy Samosa and fresh avocado in yogurt, mint and tamarind sauce 12 🍷
Cauliflower Bezule Batter fried cauliflower tossed in coconut milk with mustard seeds and curry leaves 10 🍷 ♡
Mixed Veggie Platter Vegetable Pakoda, Samosa, Paneer Pakoda and Papadam 13 🍷

NON VEGETARIAN STARTERS



- Chicken 65** Boneless chicken marinated with exotic spices, deep fried 10
Crab Cakes Dungeness crab meat with blended fresh spices, served with sweet and mild-spiced mango sauce 15 🍷
Fish Chili Basa cubes stir fried with capsicum, onion and homemade spicy sauce 13 🌶️ 🍷
Chicken Manchurian Marinated cubes of chicken stir fried with sweet and sour sauce 10 🍷 🌶️
Assorted Tandoori Platter Combination of Chicken tikka, Peshawari chicken and Seekh Kebab 17
Chicken Mo: Mo Traditional steamed chicken dumplings from the range of Himalayas — Limited Serving 12 🍷

SOUPS AND SALADS



- Veggie Tomato Soup** Mixed vegetables cooked with tomato and black pepper with basil 7 ♡
Mulligatawny Soup Yellow lentils cooked with curry leaves, mustard seeds, and coconut milk 7 ♡
Organic Arugula & Apricot Salad Organic arugula, apricot, cucumber, tomato, carrot with homemade dressing 10 ♡
Beet & Avocado Salad Fresh beet, avocado with chopped tomatoes, cucumbers and homemade cottage cheese 10
Indian Quinoa salad Quinoa, cilantro, mint, cucumber, tomato, avocado, cashew tossed with mango salsa dressing 10 ♡
Raita Refreshing yogurt dipping sauce, with crisp grated cucumbers and carrots 7

NAAN VARIETIES 🍷



- Plain Naan** Leavened bread 4
Butter Naan Leavened bread with unsalted butter 4.5
Garlic and Basil Naan Naan with fresh garlic and basil 4.5
Pesto Naan Soft bread with fresh pesto topped with asiago cheese baked in our earthen oven 7
Onion Kulchha Stuffed bread with diced onions and masala 4.5
Tandoori Roti Nine grain whole wheat tandoori bread 4 ♡
Aloo Paratha Mildly spiced potatoes stuffed wheat bread 5
Cheese Kulchha Mozzarella cheese stuffed naan bread 7.5
Keema Naan Ground Lamb stuffed bread 8
Poori Deep fried puffed whole wheat bread (2 Pieces) 5 ♡
Trio Bread Combination basket of Plain Naan, Onion Kulchha, and Garlic & Basil Naan 13

RICE VARIETIES



- White Basmati Rice** Long grain steamed white basmati rice 4 ♡
Saffron Rice Saffron flavored long grain basmati rice 4.5 ♡
Brown Rice Steamed brown basmati rice 5 ♡
Quinoa Freshly made Quinoa 5 ♡
Chicken Dum Biryani Basmati rice and chicken simmered with mace and rose water 22
Vegetable Biryani Saffron flavored basmati rice cooked with seasonal vegetables and dry nuts 20
Lamb Biryani Chef's special biryani with cubes of lamb and dry fruits 25
Coconut Rice Steamed long grain basmati rice cooked with coconut milk 12 ♡
Lemon Rice Long grain basmati rice cooked with mustard seeds, curry leaves, lentils and lemon juice 12 ♡
Prawn Biryani Saffron flavored basmati rice cooked with flavorful prawns and dry nuts 27

PRIX FIXE MEAL (DINE-IN ONLY)



Ambrosia Vegetarian Thali Samosa, Papadam, Malai Kofta, Palak Paneer, Navratan Korma, Yellow Dal, Raita, Plain Naan and Kheer 34 🍷

Ambrosia Non-Vegetarian Feast Samosa, Papadam, Barrah Kebab, Peshawari Chicken Tikka, Butter Chicken, Dal Makhani, Garlic Naan and Kheer 39 🍷

*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.*

♡ Vegan 🌶️ Medium to Spicy 🍷 Contains Gluten

“Nothing Less Than Our Best”

TANDOORI SIZZLERS



- Paneer Tikka** Chef's special recipe marinated homemade cottage cheese and red bell pepper baked in an oven 19
- Tandoori Vegetables** Seasonal vegetables marinated in ginger, garlic and exotic spices 17 ♡
- Tandoori Chicken** Dark and white meat chicken marinated in yogurt and Indian spices cooked in clay oven:
Half — 16 Full — 28
- Chicken Tikka Kebab** Chicken breast marinated with hung curd, white pepper and exotic spices 20
- Peshawari Chicken Tikka** Cubes of chicken thigh marinated with yogurt, mustard oil, ginger and garlic 20.50
- Trio Chicken Kebab** Combination of Tandoori Chicken, Peshawari Chicken and Chicken Tikka Kebab 22
- Sheekh Kebab** Minced lamb with ginger, onion and freshly grind spices 22
- Barrah Kebab** Succulent cubes of lamb marinated with yogurt, roasted cumin, ginger, and garlic with kasoori methi 24
- Rack Of Lamb** Lamb chops marinated in yogurt, ginger, garlic and exotic spices—*house specialty* 35
- Trio Lamb** Combination of Seekh kebab, Barrah Kebab and Rack of Lamb 30
- Tandoori Mix Grill** Combination of Seekh kebab, Chicken Tikka Kebab, Barrah Kebab, Tandoori Chicken, and a Prawn 32
- Tandoori Salmon** Cubes of salmon marinated with yogurt, ajwain and mustard oil cooked in clay oven 29
- Tandoori Prawns** Garlic flavored spicy grilled jumbo prawns 27 🌶️
- Chili Fish Kebab** Fillet of Basa, marinated in freshly crushed garlic and red chili baked in clay oven 25 🌶️
- Tandoori Lobster** Twin Lobster tails marinated in yogurt, cilantro, and mustard oil baked in earthen oven 42
- Tandoori Seafood Platter** Lobster, shrimp, salmon, and chili fish 35

VEGETARIAN ENTREES



- Mushroom Masala** Mushroom, cooked in Ambrosia's signature sauce 16
- Palak Paneer** Finely chopped spinach and cubes of cottage cheese with freshly ground spices 17
- Baingan Bharta** Roasted eggplant cooked with cream and yogurt sauce 16
- Chana Masala** Garbanzo beans cooked with onions and tomatoes with authentic Indian spices 15 ♡
- Navratan Korma** Garden fresh vegetables and cottage cheese cooked with onions, cashews and cream sauce 17
- Yellow Dal Tadka** Trio yellow lentils cooked in traditional style, tempered with ginger, garlic and tomato 14 ♡
- Kadhai Paneer** Homemade cottage cheese, bell pepper, onions cooked in cream and tomato sauce 17
- Matter Paneer** Cottage cheese and fresh green peas cooked with tomato sauce 17
- Malai Kofta** Vegetables, cottage cheese and cashew dumplings cooked in creamy white sauce 17
- Mixed Vegetable Curry** Mixed seasonal vegetables cooked with freshly ground spices in chef's secret recipe 16
- Sukhi Bhindi - Seasonal** Fresh okra and onions tossed with fresh tomatoes and ginger—*house specialty* 17 ♡
- Badami Baigan** Indian eggplant stuffed with ground raisin and almond cooked in hot and spicy sauce 17 🌶️
- Aloo Gobi** Cauliflower and potatoes cooked with exotic spices 16
- Dal Makhani** Dish of flavorful black lentils and red kidney beans, simmered overnight on a slow fire 16
- Paneer Makhani** Cubes of cottage cheese cooked in buttery creamy tomato sauce 17
- Hari Subzi** Fresh spinach and baby bok-choy tossed in fresh tomatoes and chopped garlic —*house specialty* 17 ♡

CHICKEN ENTREES



- Ambrosia's Chicken Curry** Traditional chicken curry 19
- Chicken Korma** Chicken cooked with cashew and onion sauce 20
- Chef's special Kadhai Chicken** Grilled chicken cooked with bell peppers and onions 20
- Butter Chicken** Shredded tandoori chicken cooked in cream and tomato sauce 20
- Chicken Tikka Masala** Grilled white meat chicken cooked with cream, and tomato sauce 20

LAMB ENTREES



- Kashmiri Rogan Josh** Traditional lamb curry 21
- Lamb Korma** Cubes of lamb cooked with cashew and onion sauce 22
- Coconut Lamb Curry** Chunks of lamb cooked in coconut milk with the unique flavor of curry leaves 22
- Chandani Gosht** Stewed lamb cooked in white sauce with cardamom & hint of butter & cashew 22
- Lamb Vindaloo** Lamb & potato morsels, cooked in hot tangy sauce, *a Specialty of Goa* 21 🌶️

SEAFOOD ENTREES



- Lahori Fish Curry** Basa fish cooked in traditional Lahore style 21
- Mixed Seafood Curry** Jumbo shrimp, mussels, scallop and basa fish cooked with coconut milk and exotic spices 24
- Coconut Shrimp** Jumbo shrimp cooked in coconut, ginger and onion sauce 24
- Salmon Tikka Masala** Fresh salmon cubes cooked in creamy tomato sauce 29



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 Menu




Vegan Onion Bhaji


Onion Fritters 7

Vegan Pakoda Mixed Vegetable Fritters 7

Assorted Vegan Platter

Samosa, Tofu Pakoda, Papadum and Vegetable Pakoda 11 

Vegan Samosa (2 Pcs)

Crisp savory pastries filled with spiced potatoes & green peas 7 

Tofu Pakoda Marinated tofu dipped in batter 9

SOUPS AND SALAD

Mulligatawny Soup

Lentils, Coconut milk, and curry leaves soup 7

Veggie Tomato Soup

Mixed vegetables cooked with tomato and basil 7

Organic Arugula and Apricot Salad

Organic arugula, apricot, cucumber, tomato, carrot with home made dressing 10

ENTREES

Vegan Aloo Baingan Masala

Cubes of potatoes and eggplant cooked with Indian spices 15

Vegan Tofu Tikka

Tandoori baked tofu marinated in vegan masala 17

Vegan Chana Masala

Garbanzo beans masala 15

Vegan Tofu Mattar Masala

Tofu and peas cooked in our chef's secret sauce 16

Vegan Dal Tadka

Yellow Lentil cooked in slow fire 14

Vegan Vegetable Korma

Mixed seasonal vegetables with dry fruits and nuts in a rich creamy coconut sauce 16

Vegan Vegetable Vindaloo

Seasonal vegetables & potato morsels, cooked in a spicy sauce 15

Vegan Aloo Mattar

Potatoes, & green peas cooked in special vegan sauce 15

Vegan Kadhai 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

Vegan Veggie Curry

Mixed seasonal vegetables cooked with onion & tomato sauce 16

RICE VARIETIES

White Basmati Rice Long grain steamed white basmati rice 4

Saffron Rice Saffron flavored long grain basmati rice 4.5

Brown Rice Brown Basmati Rice finest basmati rice 5

Coconut Rice Basmati rice cooked with coconut milk 12

Vegan Biryani Basmati rice cooked with seasonal vegetables and dry nuts 20

Quinoa Freshly Prepared Quinoa 5

FRESH BREADS

Vegan Aloo Paratha

Mildly spiced potatoes stuffed wheat bread 5

Vegan Tandoori Roti Whole wheat bread 4

Poori Deep-fried puffed whole wheat bread (2 Pieces) 5



DESSERT

Quinoa Pudding 6.5