



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

