

AMBROSIA INDIA BISTRO serving since 2007

HOT AND COLD BEVERAGES

Masala Chai 5	Coffee 4	Herbal Tea 4	Mint Leaf Tea 4	Bottled Water 4
Mango Lassi 6	Soda 4	Iced Tea 4	Juice 5	Sparkling Water 5

DRAFT BEERS

Organic Pacific, IPA, SC MOUNTAIN 9
Modelo Especial, LAGER, MEXICO 8
Citrosa, ORGANIC HAZY IPA, WATSONVILLE 9
Cali Squeeze Blood Orange, WHEAT ALE, SLB 8
Lagunitas, IPA, PETALUMA 8

DOMESTIC / IMPORTED BEERS

Heineken 00 (non alcoholic) 6
Heineken 7.5
Corona 7
Sierra Nevada 7.5
Sam Adams 7.5

INDIAN BEERS

Taj Mahal (12 oz.) 9
Taj Mahal (22 oz.) 14
Flying Horse (22 oz.) 14
Hayward 5000 (22 Oz.) 14

SPECIALTY COCKTAILS

Ambrosia Cosmo
Blood Orange infused Vodka, Cointreau and Cranberry Juice 15

Hypnotic Elixir
Hypnotiq, Whaler's Pineapple Rum with fresh lime 15

Minty Guava Refresher
Guava, Mezcal, muddled mint, fresh lime juice 21

Ambrosia's Dirty Monkey
Bacardi, Fresh Banana, Pineapple juice, Kahlua, Coconut, Chocolate 17

Lychee blossom Martini
Lychee Infused vodka, triple sec, dash of Chambord 19

Tropical Sparkler
Grey goose vodka, peach schnapps, orange juice, cranberry juice, dash of guava with the hint of lime juice 18

Tequila shot with tangy spicy rim

Patron Silver 12 Mezcal Repasado 16 Don Julio Anejo -1942 29

Chai White Russian

Chai white Russian: In house cinnamon infused vodka, Kalua, topped with chai cream liquor 14

Ambrosia's Grand Mimosa

Champagne, Cointreau & orange juice topped with Grand Marnier 17

Double Espresso Martini

Double espresso Van Gogh vodka, coffee liqueur Galliano 15

Mango Cadillac Margarita

Ambrosia's secret recipe with patron silver 18

Margarita De Tamarindo

In house infused tamarind, patron silver and sweet and sour tangy spicy salt rim—House recommended 18

Awesomejito

Mint muddled with pinch of black salt and lime infused vodka, topped with club soda 16

WHITE WINES BY THE GLASS

Mer Soleil Reserve Chardonnay, Santa Lucia Highland 14	Hugel Gewurztraminer, France 16
Lloyd Chardonnay, Napa 20	Banfi Pinot Grigio, Italy 9
Eroica Riesling, Washington 10	Veuve de Vernay Sparkling - (split) France 10
Prost Dry Riesling, Germany 11	Cake Bread Sauvignon Blanc, Napa Valley 20
Bernardus Sauvignon Blanc, Monterey 13	House White 8

RED WINES BY THE GLASS

The Prisoner Unshackled Cabernet, North Coast 14
Daou Cabernet, Paso Robles 18
Bernardus Pinot Noir, Monterey County 16
St. Francis old vines Zinfandel, Sonoma County 13
Rodney Strong Merlot, Sonoma 14
Stags Leap Petit Sirah, Napa 20
House Red 8



WHITE WINES BY THE BOTTLE

Mer Soleil Reserve Chardonnay, Santa Lucia

Round and creamy with lively acidity with notes of baked apricot and honeysuckle 51

Lloyd Chardonnay, Napa

Nice and buttery. Layers of tropical fruit and pear with a powerful finish 72

Eroica Riesling, Washington

Exuberant freshness with stone fruit citrus and floral notes 36

Prost Dry Riesling, Germany

Intense green apple and peach Aromas. Crisp and elegant with a dry finish 40

Cake Bread Sauvignon Blanc, North Coast

Kiwi, citrus & green apple flavors, rich grapefruit, refreshingly flinty – House Recommended 80

Bernardus Sauvignon Blanc, Monterey

Flavors of lime & grapefruit along with grassy notes and a crisp refreshing acidity 45

Hugel Gewurztraminer, Germany

Hints of fresh roses Lily and passionfruit with a touch of honey and cardamom. Full bodied and spontaneous 58

Banfi Pinot Grigio, Italy

Pale straw yellow. Bouquet: Hints of pear and white flowers. Taste: Well balanced with an unusually lively acidity 32

Gh Mumm Grand Cordon, France

Notes of ripe peach apricot and pineapple. Structured with complex flavors or fresh fruit and honey 80

Dom Perignon, France

Full flavored fine and precise. Juicy apricot with hints of rhubarb and mint. Vibrant and energetic on the palate. Hints of ginger and toast 475

RED WINES BY THE BOTTLE

The Prisoner Unshackled Cabernet, North Coast

Intense Aromas of blackberry and plum. Rich flavors of black stone fruit with a long finish 51

Daou Cabernet, Paso Robles

Rich deep dark berry color with creamy mocha-espresso flavors. The tannins are well integrated with the fruit and create a long finish that keeps going 65

Bernardus Pinot Noir, Monterey

Intense and spicy Aromas of cranberry and red cherry. Vibrant flavors of bright red berries and tropical fruits with a lush texture 56

Rodney Strong Merlot Sonoma

Lush notes of blackberry and fig. Medium bodied with soft tannins with toasty oak and spice 51

St. Francis Old Vines Zinfandel, Sonoma County

Rich aromas of fresh picked berries and toasty spices. Balanced and bright 47

Stags Leap Petit Sirah, Napa

Notes of dark fruit, black pepper, and cocoa. Silky and smooth on the palate – House Recommended 80

The Prisoner Pinot Noir, Sonoma Cost

Flavors of strawberry jam and vanilla. Intense Aromas of cherry and dried spice 80

Jordan Cabernet, Alexander Valley

Intense Aromas of ripe black cherry and blackberry. Well balanced inviting palate with cassis and boysenberry with silky tannins 135

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Veggie Delight Beginnings

Samosa: Thin, flaky pastry shell filled with a mixture of spiced potatoes & peas seasoned with exotic spices 9

Roasted Cauliflower: Cauliflower florets, in a crispy batter with coconut milk infusion mustard seeds, curry leaves, and ginger with blend of flavors 11

Stuffed Mushrooms: Generously filled mushroom with a savory blend of bell pepper and garlic, crowned with melted cheese and a sprinkle of paprika 11

Aloo Tikki ki Chat: Golden pan-fried potato patties paired with ripe avocado topped with garbanzo beans, seasoned with spiced yogurt, garnished with a medley of onions, cilantro, and mint, all drizzled with a delectable blend of tamarind and mint chutneys 10

Non-Veg. Beginnings

Chicken Drumette Delight: Bone-in chicken wings, deep-fried to perfection for a delightful crispiness, accompanied by Ambrosia's cocktail sauce 13

Chicken 65 Skewers: Boneless chicken thighs marinated in a blend of aromatic smoked spices, skewered with garden-fresh bell peppers and onions 13

Popcorn Chicken Bites: Golden-fried chicken ground crafted into savory balls and stir-fried with Szechwan spices 13

Chicken Mo: Mo: Chicken dumplings - A Himalayan Street Food Delight 13

Ambrosia's Shrimp Cocktail: Sautéed jumbo Shrimp with Ambrosia's distinctive cocktail infusion 15

Crab Cake: Dungeness crab meat infused with a medley of fresh spices, accompanied by a sweet and spicy mango sauce 16

Sip and Crunch

Veggie soup: Garden fresh seasonal vegetables, fresh ginger, cilantro, with basil aroma 7

Bliss Chicken Soup: Bright and refreshing flavors of tamarind in combination with the savory notes of chicken 8

Fusion Avocado Salad: Crisp cucumber, tomatoes, avocado, cottage cheese, & briny olives, tossed in our signature cumin dressing for a burst of flavor 11

Ambrosia Salad: Bocconcini, fragrant basil, crisp cucumber, and cherry tomatoes delicately tossed with a savory roasted garlic mango dressing 12

Sprout & Organic Arugula: Locally sourced moong bean sprouts, organic arugula, delicately tossed in extra virgin olive oil dressing, and seasoned with a touch of Himalayan pink salt and freshly ground black pepper 12

Rice and Biryani Delicacies

Saffron Basmati Rice: Long grain basmati rice perfumed with saffron 4

Coconut Rice: Long-grain basmati rice tempered with mustard seeds and curry leaf steamed to perfection and infused with the essence of coconut 7

Brown Rice: Steamed brown basmati rice 5

Vegetable Biryani: Long-grain basmati rice, infused with saffron, expertly cooked with seasonal garden vegetables and dry nuts 20

Chicken Dum Biryani: Basmati rice and chicken gently simmered with the fragrant notes of mace and rose water 22

Gosht Biryani: Chef's special biryani featuring tender lamb cubes, infused with exotic spices and garnished with dry fruits 24

Prawn Biryani: Saffron flavored basmati rice expertly cooked with flavorful jumbo prawns 26

Leavened Bread Varieties

Plain Naan: Classic Leavened Bread 4

Butter Naan: Bread leavened to perfection, topped with a spread of unsalted butter 4.5

Garlic & Basil Naan: Naan bread enhanced with the vibrant notes of fresh garlic and basil 4.5

Artichoke & Cheese Kulcha: Naan bread filled with a delightful blend of artichoke and cheese, creating a rich savory flavor 7

Lachha Parantha: Multi layered wheat bread 6.5

Aloo Paratha: Wheat bread stuffed with mildly spiced potatoes 6.5

Asiago Pesto Naan: Soft bread adorned with fresh pesto, topped with asiago cheese, and baked to perfection in our earthen oven 7

Ambrosia Kulcha: Bread filled with smoked spiced chicken and melted mozzarella 8

Spinach Roti: Spinach-infused whole wheat dough, expertly baked in a tandoor- House special 6



Signature Oven Delights

- Garden Grilled Veggies:** Locally sourced seasonal vegetables marinated with fresh ginger, garlic, lemon, and turmeric 20
- Chingari Paneer Tikka:** Paneer and bell pepper with toasted spices, red chili, hung curd delicately cooked to perfection 21
- “Frontier” Lamb Chop:** Overnight-marinated rack of lamb with hung curd with exotic spices – house recommended 34
- Dill Salmon:** Salmon cubes marinated in hung curd, ajwain, dill, and mustard oil, cooked to perfection in an oven 34
- Basil Prawn:** Jumbo prawns marinated in a nutty cilantro basil paste, with chopped garlic and lemon juice 30
- Twin Lobster:** Lobster Tail marinated in the chef’s secret spices and baked in an oven 48
- Rosemary Murgh Tikka:** Chicken breast marinated with a mélange of spices and infused with rosemary 24
- Tandoori Chicken:** Bone-in white and dark meat chicken marinated in yogurt, ginger, garlic and garam masala. “King of Kebabs” 24
- Chili Garlic Basa:** Fillet of fish marinated with freshly crushed garlic and homemade chili sauce, delicately baked to perfection in the oven 25

Vegetarian Delights

- Palak Paneer:** Freshly ground spinach and cottage cheese cooked in a creamy sauce 18
- Kadhai Paneer:** Sliced cottage cheese, bell peppers and onions, cooked in a luscious creamy tomato sauce 18
- Stuffed Eggplant:** Spicy tomato sauce infused baby eggplant stuffed with almonds, cashews, and raisins 18
- Khumb Mattar Makhana:** Button mushrooms, puffed lotus seeds, and peas simmered in creamy tomato sauce 18
- Vegetable Korma:** Seasonal vegetables slow cooked in cashew cream sauce 18
- Trio Dal Tadka:** Slowly simmered trio yellow lentils prepared in traditional style, tempered with chopped garlic, ginger, curry leaf, and fresh tomato 16
- Aloo Gobi:** A classic Indian dish, made with potato & cauliflower with freshly ground homemade spices 17
- Ambrosia’s Dum Aloo:** Almond, raisin, and mint-stuffed potatoes, drizzled with Ambrosia’s secret Sauce 18
- Hari Sabji:** Spinach and baby bok-choy delicately tossed with fresh tomatoes and chopped garlic - A house signature 18
- Okra Delight:** Okra and onion delicately tossed with fresh tomato, enhanced with dried mango powder infusion – House recommendation 19
- Vegan Butter Chicken:** Soy chicken strips in a creamy coconut tomato sauce 22
- Veggie Delight:** A delightful fusion of garden vegetables and vegan chicken strips, cooked with fresh garlic, a hint of mango, and coconut milk 20
- Chana Masala:** Soft, tender white chickpeas combined with fragrant ginger-garlic and enhanced with the tangy touch of dry mango powder 17

Poultry Delights

- Butter Chicken:** Tandoori chicken shreds gently simmered in a luscious creamy tomato sauce 22
- Chicken Tikka Masala:** Grilled white meat chicken pieces served in a rich, creamy, and spiced tomato sauce 22
- Ambrosia’s Chicken Curry:** Traditionally prepared boneless chicken curry 21
- Mango Chicken:** Chicken thigh marinated in exotic spices, seamlessly blended with a coconut and mango gravy 22
- Chicken Korma:** Chicken with a mild and subtly spiced flavor, expertly cooked in a nutty, creamy, and aromatic curry 22

Lamb Delights

- Rogan Josh** Traditionally prepared boneless lamb curry 23
- Lamb Korma:** Lamb cubes simmered in a rich sauce made with cashews and onions 24
- Chop E Masala:** Juicy Grilled rack of lamb drizzled with the chef’s secret sauce 30
- Coconut Lamb Curry:** Succulent lamb chunks delicately cooked in coconut milk, showcasing the unique flavor of freshly ground spices 24
- Lamb Saag:** Classic lamb curry enriched with a creamy and buttery blend of ground spinach 24

Ocean Delights

- Masala Jhinga:** Jumbo prawns delicately tossed with onions, red chili peppers, and mustard seeds in a zesty and tangy tomato sauce 25
- Goan Fish Curry:** Basa fish cooked in a flavorful blend of coconut, onions, ginger, mustard seeds, and curry leaves — a specialty of Goa 25
- Salmon Tikka Masala:** Grilled salmon infused with a creamy tomato sauce 26
- Seafood Mix:** An assortment of seafood, perfectly cooked in creamy coconut milk and a medley of exotic spices 26