



Ambrosia Indian Bistro (Aptos)

VEGETARIAN APPETIZERS

- | | |
|---|---------------|
| 1. Samosa (3 pieces) | \$4.95 |
| <i>Crisp savory pastries filled with spiced potatoes and green peas.</i> | |
| 2. Hara Kebab | \$4.95 |
| <i>Spinach, homemade cheese, and ground nuts patties with exotic Indian spices.</i> | |
| 99. Pyaz Ke Pakode | \$4.95 |
| <i>Chickpea flour battered fried onion rings.</i> | |
| 5. Papadum | \$1.25 |
| <i>thin and crispy lentil crackers.</i> | |
| 6. Assorted Veggie Sampler | \$5.95 |
| <i>Samosa, Hara Kebab, papadum and Pyaz Ke Pakode.</i> | |

NON VEGETARIAN APPETIZERS

- | | |
|--|---------------|
| 7. Southwest Chicken Rolls | \$5.45 |
| <i>Tandoor roasted chicken breast and black eye bean roll in homemade fillo sheet.</i> | |
| 8. Crab Cakes | \$6.95 |
| <i>Garlic pepper flavored crab cakes, served with mango dressing, "the house recommendation"</i> | |
| 9. Prawns of Heaven | \$6.95 |
| <i>Tiger Prawns tossed with onion green peppers in hot garlic sauce.</i> | |
| 99. Chili Garlic Lamb | \$5.95 |
| <i>Stir fried lamb with cumin, chili, and garlic.</i> | |
| 11. Mixed Tandoor Sampler | \$7.95 |
| <i>Assortment of seek gulafi, mal mal chicken, and salmon tikka.</i> | |

RICE VARIETIES

- | | |
|---|----------------|
| 12. Handi Lamb Biryani | \$11.95 |
| <i>Basmati rice and lamb simmered with exotic spices served with raita.</i> | |
| 14. Handi Chicken Biryani | \$9.95 |
| <i>All time favorite rice dish prepared with chicken and served with raita.</i> | |
| 99. Vegetable Biryani | \$7.95 |
| <i>Basmati rice cooked with fresh vegetables served with raita.</i> | |
| 99. Coconut Rice | \$6.95 |
| <i>Finest basmati rice cooked with mustered seeds, bay leaves and coconut.</i> | |
| 16. Brown Rice | \$2.95 |
| <i>Long grain brown basmati with mint.</i> | |
| 17. Saffron Rice | \$1.95 |
| <i>Saffron Flavored finest basmati rice.</i> | |
| 99. White Rice | \$1.25 |
| <i>long grain steamed basmati rice.</i> | |

SOUPS AND SALADS

- | | |
|--|---------------|
| 20. Garden Salad | \$3.95 |
| <i>mixed greens, sliced tomatoes, cucumbers, red onions, bell peppers, mint infused vinaigrette.</i> | |
| 99. Nariyal Ka Shorba | \$4.25 |
| <i>A flavored coconut extract soup with fresh ginger and mushrooms.</i> | |
| 22. Mulligawtney Soup | \$4.95 |
| <i>Lentils, and coconut flavored on chicken broth with a touch of curry leave</i> | |
| 23. Raita | \$2.95 |
| <i>yogurt dipping sauce flavored with crisp grated cucumbers</i> | |

NAAN VARIETIES

- | | |
|---|---------------|
| 24. Plain Naan | \$1.45 |
| <i>Baked Leavened bread (one big piece, cut in half)</i> | |
| 25. Butter Naan | \$1.95 |
| <i>Baked and Leavened bread spread with fresh homemade butter. (one big piece, cut in half)</i> | |
| 26. Garlic Naan | \$2.25 |
| <i>Baked and leavened bread flavored with chopped garlic and garnished with fresh lime cilantro. (one big piece, cut in half)</i> | |
| 27. Shahi Naan | \$3.95 |
| <i>Baked and Leavened bread stuffed with nuts raisins, and shredded coconut. (one big piece, cut in half)</i> | |
| 28. Cheese Naan | \$3.25 |
| <i>baked, and leavened bread stuffed with mozzarella cheese. (one big piece, cut in half)</i> | |
| 29. Onion Kulcha | \$2.45 |
| <i>Soft bread stuffed with finely chopped onions baked in our earthen oven. (one big piece, cut in half)</i> | |
| 30. Keema Kulcha | \$3.95 |
| <i>Soft bread stuffed with spices and minced lamb. (one big piece, cut in half)</i> | |
| 31. Lachha Parantha | \$2.95 |
| <i>Multi layered wheat flour bread.</i> | |
| 32. Ajwain Parantha | \$3.95 |
| <i>baked with ajwain seeds.</i> | |
| 33. Aloo Parantha | \$2.95 |
| <i>flat bread with potato stuffing</i> | |
| 34. Tandoori Roti | \$1.45 |
| <i>whole wheat bread.</i> | |
| 35. Poori | \$2.95 |
| <i>fried, puffed, soft whole wheat bread.</i> | |
| 36. Assorted breads | \$5.95 |
| <i>plain naan, onion kulcha and parantha</i> | |

TANDOORI SIZZLERS

- | | |
|---|----------------|
| 37. Paneer Tikka | \$10.95 |
| <i>Fresh cottage cheese kebabs batters in yogurt and ajwain then baked in a clay oven</i> | |
| 99. Tandoori Jhinga | \$14.95 |
| <i>Ginger & Garlic marinated tiger shrimp coated with tandoori spices and herbs.</i> | |
| 99. Chili Garlic Basa | \$13.95 |
| <i>Fillet of basa, marinated in crushed red chili & garlic, cooked in tandoor.</i> | |

- 99. Adraki Boti Kebab** **\$14.95**
Lamb chunks, marinated in ginger & mix of spices, roasted in earthen oven.
- 99. Seekh Kabab** **\$13.95**
Tender rolls of succulent minced lamb spiced with cumin & garam massala, grilled in tandoor.
- 99. Frontier Kebab** **\$17.95**
Rack of lamb marinated in chef's secret yogurt based spices, cooked in earthen oven.
- 99. Murg Methi Tikka** **\$12.95**
Chicken breast marinated in yogurt, herbs and spices, roasted in clay oven.
- 45. Tandoori Chicken "king of Kebabs"**
Full \$14.95, Half \$8.95. Cone in chicken marinated in yogurt, ginger, garlic, and garam masala the skewered and cooked in our earthen oven.
- 46. Tandoori Lobster** **\$23.95**
twin lobster tails in a special blend of spices cooked over a low fire tandoor
- 48. Tandoori Mixed Grill** **\$19.95**
tandoori chicken, boti kebob, chicken tikka, seekh kebab, and a prawn
- 49. Tandoori Seafood Platter** **\$23.95**
combination of lobster tail, sea bass, and prawns.

VEGETARIAN DELICACIES

- 59. Dal Bakhara** **\$9.95**
Dish of flavored black lentils simmered overnight over a slow fire a favorite with gourmets.
- 58. Aloo Gobi** **\$8.95**
potatoes and cauliflower cooked in a mixture of spices.
- 50. Baigan Bharta** **\$9.95**
Tandoori Baked eggplant cooked with onions, tomatoes and homemade spices- smokey flavor.
- 51. Chana Masala** **\$8.95**
Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro.
- 52. Mushroom Mattar Curry** **\$9.95**
Button mushroom and green peas cooked in onion, tomato and mixed spices.
- 53. Palak Paneer** **\$10.95**
Fenugreek flavored spinach and farmers cooked in traditional north Indian style
- 61. Bhindi Jaipuri (seasonal)** **\$10.95**
Crisp Okra tossed with onion tomato and fresh ginger- house specialty
- 99. Paneer Makhana Masala** **\$10.95**
Dried cottage cheese sauted with bell peppers and onions.
- 99. Hariyali Kofta** **\$9.95**
Spinach, cottage cheese and dry nuts dumplings cooked in a rich, aromatic sauce.
- 99. Palak E Bahar** **\$8.95**
Fresh spinach and bok choy sauteed with chopped garlic and tomatoes topping with fresh ginger.
- 99. Coconut Veggie Curry** **\$9.95**
Fresh vegetables cooked in coconut and mild spices.

CHICKEN DELICACIES

- 67. Butter Chicken** **\$12.95**
Tandoori-roasted, shredded chicken tossed in creamy tomato sauce- a North Indian delicacy
- 99. Chicken Korma** **\$12.95**
Tender pieces of chicken cooked in a creamy sauce.
- 66. Chicken tikka Masala** **\$12.95**
Dish of roasted chicken breast cubes served with chef's secret sauce
- 68. Chicken Curry** **\$11.95**
traditionally chicken cooked in our secret recipe
- 69. Chicken Chettinad** **\$12.95**
Peppers and coconut flavored chicken cooked to perfection- A South Indian specialty

LAMB DELICACIES

- 70. Rogan Josh** **\$13.45**
Traditional lamb curry with flavor of exotic Indian spices from calley of kashmir
- 71. Hyderabad Lamb Curry** **\$13.45**
succulent chunks of lamb cooked in coconut milk with a unique flavor of curry leaves.
- 72. Lamb Vindaloo** **\$13.45**
Lamb and potato morsels cooked in a hot and tangy sauce, with a hint of vinegar
- 99. Gazab Ki Chop** **\$14.95**
Lamb chops cooked in chef's special masala.
- 99. Lamb Korma** **\$13.95**
cubes of lamb cooked with mildly creamed suace infused with saffron.

SEAFOOD DELICACIES

- 99. Malabar Prawn Curry** **\$14.95**
Jumbo prawns cooked in coconut & fenugreek curry topping with fresh giner.
- 99. Seafood Combo** **\$13.95**
Mixed seafood with onion, tomato, and garlic sauce.
- 79. Lobster Masala** **\$23.95**
Tangy and Spicy twin lobster tails sautéed with onions, bell pepper in desi style
- 99. Salmon Tikka Masala** **\$13.95**
Tandoori roasted cubes of salmon served in Chef's special sauce.
- 78. Goa Fish Curry** **\$13.95**
Fresh Halibut cubes cooked with spicy coconut sauces

DESSERTS

misc.

- 99. Keshari Kheer** **\$4.95**
Traditional rice pudding flavored with pistachios, cardamom and saffron.
- 99. Kulfli Falooda** **\$4.95**
A rich saffron and pistachio flavored Indian ice cream served with faloods.
- 99. Gulab Jamun** **\$4.95**
Sweet syrup dripped fried dumplings of milk.
- 99. Sujika Ka Halwa** **\$4.95**

- | | |
|--|---------------|
| 99. Gajar Ka Halwa | \$4.95 |
| <i>Carrot pudding garnish with nuts.</i> | |
| 99. Mint Chutney 8oz | \$4.95 |
| 99. Special Request Misc. | |