



## Ambrosia Indian Bistro (Monterey)

### VEGGIE APPETIZERS

1. **Assorted Vegetarian Platter** **\$8.45**  
*Samosa, pakora, papadum and hara kebab*
2. **Tandoori Bharwa Aloo** **\$7.45**  
*Fire roasted tandoori scooped potatoes stuffed with potato hash, raisins, and cashews*
3. **Papadum** **\$2.45**  
*Crispy lentil cracker*
4. **Chowk Ke Aloo Chat** **\$5.95**  
*Pan-fried potato patties topped with wheat crispies and sweet and sour sauce*
5. **Hara Bhara Kabab (spinach & cheese)**  
**\$ 5 . 9 5**  
*Spinach and cheese patties flavored with exotic spices*
6. **Vegetable Pakora** **\$4.95**  
*Mixed vegetable fritters delicately spiced*
7. **Samosa (3 pieces)** **\$5.45**  
*3 homemade crisp puffs filled with spiced potatoes and peas.*

### NON-VEGGIE APPETIZERS

8. **Assorted Tandoori Platter** **\$11.45**  
*seekh kabab, chicken tikka, and royal lamb kabab*
9. **Masala Jhinga** **\$9.45**  
*Tandoori shrimps with traditional Indian Spices*
10. **Chicken Potli Samosa** **\$7.45**  
*Crisp patties stuffed with chicken and green peas*
11. **Chop E Masala** **\$12.95**  
*lamb chops in ginger garlic.*
12. **Crab Cakes** **\$8.95**

### SALADS & SOUP

13. **Raita** **\$3.95**  
*refreshing yogurt dipping sauce with crisp grated cucumber.*
14. **Garden Salad** **\$4.45**  
*mesclun green slice tomatoes, cucumber, red onion, red and green bell peppers, with house dressing.*
15. **Artichoke Chicken Salad** **\$8.95**
16. **Spinach Mango Chat Pat** **\$4.95**  
*baby spinach lettuce tossed with roasted walnut and homemade mango dressing.*
17. **Mulligatawny Soup** **\$4.95**  
*A classic Anglo Indian soup made of lentil finished coconut milk with curry leaves and garnished with diced chicken.*
18. **Smoked Tomato Shorba Soup**  
**\$ 3 . 7 5**  
*A delicate soup of smoked tomatoes, roasted cumin & fresh coriander*

### FRESH BREADS

19. **Keema Kulcha** **\$5.45**  
*Soft bread stuffed with spiced, minced lamb*
20. **Poori** **\$3.50**  
*Fried puffed, very soft whole wheat bread (2pcs)*
21. **Assorted Breads** **\$8.45**  
*Plain naan, onion kulcha, plain parantha*
22. **Tandoori Roti** **\$2.25**  
*whole wheat bread*
23. **Parantha** **\$3.45**  
*a multilayered flour bread*
24. **Aloo Parantha** **\$3.45**  
*flat bread with potato stuffing*
25. **Onion Klulcha** **\$3.25**  
*soft bread stuffed with finely chopped onion baked in clay oven*
26. **Shahi Naan** **\$4.25**  
*bread stuffed with nuts, raisin, and coconut powder. (one big piece, cut in half)*
27. **Garlic Naan** **\$3.25**  
*baked with garlic and garnished with cilantro. (one big piece, cut in half)*
28. **Butter Naan** **\$2.95**  
*with home made butter. (one big piece, cut in half)*
29. **Plain Naan** **\$2.45**  
*a baked leavened bread. (one big piece, cut in half)*
30. **Cheese Naan** **\$3.95**  
*(one big piece, cut in half)*

### RICE VARIETIES

31. **Lamb Biryani** **\$14.95**  
*basmati rice and lamb simmered with mace and rose water*
32. **Prawn and Scallop Pulov** **\$16.95**  
*Saffron flavored basmati rice cooked with prawn.*
33. **Chicken Biryani** **\$12.95**  
*An all time favorite rice dish prepared with chicken and finest basmati rice.*
34. **Veggie Biryani** **\$9.95**  
*Saffron flavored basmati rice cooked with seasonal veggies and served with a nutty topping*
35. **Brown Rice** **\$2.45**  
*Exotic flavored Indian rice.*
36. **Saffron Rice** **\$2.25**  
*Basmati rice with saffron flavor.*
37. **White Basmati Rice** **\$1.95**

### SIZZLING TANDOORIS

38. **Hariyali Salmon Tikka** **\$15.95**  
*Cubes of Salmon marinated in mint coriander and lemon juice.*
39. **Tandoori Seafood Platter** **\$26.95**  
*Lobster tail, fish, tikka kebab and prawns*
40. **Tandoori Lobster** **\$29.95**  
*Twin lobster tail in best blend of spices cooked in low fire tandoori, lobster curry also available.*
41. **Tandoori Mixed Grill** **\$22.95**  
*Tandoori chicken, royal lamb kebab, murgh malai tikka, seekh kebab, and prawn*
42. **Chili Garlic Basa** **\$12.95**
43. **Royal Lamb Kebab** **\$16.95**
44. **Seekh Kabab** **\$16.95**

*Tender rolls of succulent lamb mince spiced with royal cumin and saffron, cooked in tandoori*

- 45. Ambrosia Special Kebab** \$22.95  
*Rack of Lamb marinated in chef's special spices.*
- 46. Barrah Kabab** \$18.95  
*Tandoori broiled lamb cubes and chops marinated in yogurt, headed with melange of spices.*
- 47. Murgh Malai** \$15.45  
*BONELESS CHICKEN BREAST MARINATED IN HUNG CURD AND SPICES*
- 48. Tandoori Chicken**  
*Full Order \$16.95, Half order \$10.95. Bone in chicken, marinated in yogurt, ginger, garlic & garam masala, then skewered & cooked in our earthen oven.*
- 49. Paneer Tikka** \$12.95  
*Cottage cheese battered in yogurt, ajwan skewered and made kababs in "Earthen Oven"*
- 50. Tandoori Vegetables** \$11.95
- 51. Tandoori Prawns** \$16.95

## VEGETARIAN ENTREES

- 52. Aloo Methi** \$8.95  
*{Perfectly cooked potatoes tossed in garlic and funegreek.*
- 53. Matter Paneer** \$10.95  
*Homemade cottage cheese and green peas cooked in special gravy*
- 54. Baigan Bharta** \$10.95  
*Tandoori baked eggplant cooked with onions & tomatoes with spices*
- 55. Kabuli Chana** \$9.95  
*Garbanzo beans cooked with exotic spices and ginger, sprinkled with fresh cilantro*
- 56. Mushroom Masala** \$10.95  
*Button mushroom sautéed with bell peppers and onions*
- 57. Palak Paneer** \$10.95  
*Spinach and cheese cooked north Indian style*
- 58. Dum Aloo** \$10.95  
*Potatoes stuffed with dry apricots and mint, cooked in chef special sauce*
- 59. Hari Sabzi** \$8.95  
*Baby spinach sauteed with chopped garlic.*
- 60. Vegetable Korma** \$9.95  
*Mixed vegetable cooked in mild sauce with nuts*
- 61. Shahi Panner** \$11.95  
*Cubes of cottage cheese cooked in cream and tomato sauce.*
- 62. Malai Kafta** \$10.95  
*Cheese and vegetable dumplings cooked in rich aromatic sauce*
- 63. Aloo Gobi** \$9.95  
*Potatoes and cauliflower cooked in homemade spices*
- 64. Dal Bukhara** \$9.95  
*A mix of black lentils, simmered over-night*

## CHICKEN

- 65. Chicken Tikka Masala** \$14.95  
*Cubes of roasted chicken breast cooked in chef's secret recipe*
- 66. Butter Chicken** \$14.45  
*Tandoori roasted chicken pieces tossed in creamy tomato sauce.*
- 67. Chicken Curry** \$13.95  
*Traditional chicken curry garnished with ginger and fresh cilantro*

- 68. Chettinad Chicken** \$13.95  
*Semi dry colorful chicken dish ....one of the best from our kitchen*
- 69. Murgh Korma** \$15.95
- 99. Chicken Vindaloo** \$13.95  
*Morsel of chicken and potatoes cooked in hot and tangy sauce with a hint of vinegar*

## LAMB

- 70. Rogan Josh** \$15.95  
*Classic traditional lamb curry from the valley of Kashmir*
- 71. Coconut Lamb Curry** \$15.95  
*Coconut and fenugreek flavored lamb curry*
- 72. Lamb Vindaloo** \$15.95  
*Morsel of lamb and potatoes cooked in hot and tangy sauce with a hint of vinegar*
- 73. Badami Gosht Korma** \$15.95  
*Royal lamb delicacy cooked in rich flavored almond and saffron sauce.*
- 74. Keema Matter Curry** \$15.95  
*lamb cooked in coconut and curry.*

## SEAFOOD

- 75. Goa Fish Curry** \$16.95  
*Cubes of Halibut cooked in Goan-style curry sauce*
- 76. Kerela Scallop Curry** \$15.45  
*Scallops simmered in a fresh coconut milk and mustard sauce with hint of curry leaves.*
- 77. Kandhari Prawn Curry** \$16.95  
*Stir Fried prawns tossed in a spicy coconut curry.*
- 82. Kadhai Prawn** \$16.95  
*A semi dry colorful preparation of prawn cooked in a wok with bell peppers and onions.*
- 84. Methi Salmon** \$15.45  
*Cubes of salmon fillet mixed with spice and cooked with a fenugreek sauce.*
- 86. Lobster Masala** \$32.95  
*Twin lobster tails tossed in chef's special masala*

## DESSERTS

- 87. Keshari Kheer** \$4.95  
*traditional rice pudding flavored with pistachio flavored Indian ice cream, cardamom and saffron.*
- 88. Kulfi Falooda** \$4.95  
*a rich saffron and pistachio flavored Indian ice cream served with faloods.*
- 90. Gulab Juman** \$4.95  
*sweet syrup dipped fried dumplings of milk.*
- 99. Suji Ka Halwa** \$4.95
- 91. Gajar Ka Halwa** \$4.95  
*carrot pudding garnish with nuts.*
- 99. Side of Mint Chutney** \$1.25
- 99. Special Request Misc.**