

Appetizers

1. *Vegetable Pakora (Full Plate)* 4.00
Fritters of assorted fresh vegetables gently seasoned and deep fried.
2. *Vegetable Samosa (2)* 3.50
Triangular crisp patties stuffed with spiced potatoes, green peas, and fresh coriander.
3. *Paneer Pakora (8)* 4.50
Pieces of homemade cheese dipped in garam/chick pea flour and deep fried.
4. *Onion Pakora (crunchy, Full Plate)* 3.50
Tender onions dipped in garam flour and deep fried.
5. *Chicken Pakora (8)* 6.99
Pieces of tender fresh chicken dipped in garam/chick pea flour and deep fried.
6. *Vegetarian Platter (5 items)* 6.99
Assorted vegetable appetizers.
7. *Palak Pakora (full Plate)* 3.50
Tender fresh spinach dipped in garam/chick pea flour and deep fried.
8. *Potato Pakora* 3.50
Potatoes dipped in garam/chick pea flour and deep fried.
9. *Fish Pakora* 7.99
Fresh fish dipped in garam/chick pea flour and deep fried.

Soups

10. *Chicken Soup* 4.50
11. *Daal Soup* 3.50
12. *Tomato Soup* 3.50

Wraps & Compliments

13. *Chicken Roll* 7.99
Wrap made of naan filled with chicken tikka, spices & onions
14. *Vegetarian Roll* 6.99
Wrap made of naan filled with potato patti & spices
15. *Papad (2)* 1.99
Crisp lentil wafers.
16. *Green Salad* 3.50
A mixed salad of fresh greens.
17. *Cucumber Salad* 3.50
Fresh cucumbers, tomatoes & onions in a tangy dressing.
18. *Raita* 1.99
Whipped yogurt with cucumbers and chopped tomatoes.

Tandoori Specialities

(Includes Rice and Naan)

19. *Amber Spiced Tangri Kebab Chicken* 8.99
Whole tender chicken leg portion marinated in yoghurt and special spices & cooked in the Tandoor. (does not include rice and naan)
20. *Tandoori Chicken* ½ 6.99* Full 14.99
Chicken leg & thigh portion marinated in yoghurt with freshly ground spices and lemon juice. *Does not include rice & naan
21. *Chicken Tikka* 15.99
Tender boneless pieces of chicken breast flavored with spices and grilled to perfection in the Tandoor.
22. *Seekh Kebab* 15.99
Finger rolls of ground lamb spiced with fresh ginger grilled in the Tandoor.
23. *Boti Kebab* 15.99
Cubed Leg of Lamb marinated in Tandoori Masala and cooked in the Tandoor.
24. *Tandoori Shrimp* 16.99
Jumbo Shrimp seasoned with fresh spices and herbs, grilled in the Tandoor.
25. *Fish Tandoori* 16.99
Delicate fresh fish seasoned to perfection, grilled in the Tandoor.
26. *Amber Special Mixed Grill* 16.99
Amber Chef's Special Recipe chicken breast, lamb, and shrimp, grilled in the Tandoor.
27. *Malai Chicken Tikka* 15.99
Tender boneless breast meat, grilled in the Tandoor.
28. *Rashmi Kawab Chicken* 15.99
Finger rolls of ground chicken, spiced with fresh ginger, grilled in the Tandoor.

North Indian Delicacies

29. *Chana Bhatura* 9.99
Dip-fried bread made of all-purpose flour.
30. *Puri Chole* 7.99
Dip-fried bread made of whole wheat flour.

Vegetarian Dishes

(Includes Rice and Naan)

31. *Palak Paneer* 11.99
Homemade Indian cheese cubes & spinach sauteed with spices and herbs.
32. *Mattar Paneer* 11.99
Homemade Indian cheese & green peas cooked in a mildly spicy sauce.
33. *Nav Ratan Korma* 11.99
Assorted fresh vegetables sauteed in herbs with almonds.
34. *Malai Kofta* 11.99
Homemade Cheese stuffed in vegetable balls, cooked in a mildly spiced creamy sauce with raisins.
35. *Paneer Tikka Masala* 11.99
Tender chunks of homemade cheese cooked with tomato and butter sauce.
36. *Vegetable Jalfrezi* 11.99
Fresh vegetables cooked with spices featuring bell peppers & cheese in a sharply spiced sauce.
37. *Daal Curry* 10.99
Lentils cooked with fresh spices in an onion sauce & ginger.

- | | | |
|-----|--|-------|
| 38. | <i>Bhindi Masala</i>
Baby okra sauteed with onions tomatoes & spices. | 11.99 |
| 39. | <i>Baingen Bhārtha</i>
Eggplant roasted in our clay oven and then cooked together with chopped onions & tomatoes. | 11.99 |
| 40. | <i>Aloo Gobhi</i>
Fresh Cauliflower and sauteed potatoes stir-fried with mild to medium spices. | 11.99 |
| 41. | <i>Chana Masala</i>
Chick peas steamed with tomatoes, onions, ginger, garlic & spices. | 10.99 |
| 42. | <i>Mushroom Matar</i>
Fresh mushrooms cooked with tender green peas and spices. | 10.99 |
| 43. | <i>Aloo Palak</i>
Delightful ragout of potatoes, spinach & tomatoes, light cream and spices. | 11.99 |
| 44. | <i>Daal Makhni</i>
Lentils with freshly ground spices sauteed in butter, onions & tomatoes. | 10.99 |
| 45. | <i>Shahi Paneer</i>
Homemade Indian cheese cooked with onion gravy & tomato sauce. | 11.99 |
| 46. | <i>Karahi Paneer</i>
Homemade cheese cooked in green peppers with a touch of hot spices. | 11.99 |
| 47. | <i>Punjabi Curry</i>
Garam flour, yoghurt & pakora cooked in onion sauce. | 11.99 |
| 48. | <i>Chilli Paneer</i>
Homemade cheese, onion & bell peppers with hot sauce. | 12.99 |
| 49. | <i>Channa Saag</i>
Chick peas with spinach, tomatoes, onions, ginger & garlic. | 11.99 |
| 50. | <i>Paneer Bhurji</i>
Homemade cheese cooked in spicy sauce. | 12.99 |

Chicken Specialties

(Includes Rice and Naan)

- | | | |
|-----|---|-------|
| 51. | <i>Chicken Curry</i>
Chicken cooked with spices in a thick curry sauce. | 14.99 |
| 52. | <i>Chicken Korma</i>
Boneless Chicken cooked with almonds with a touch of cream. | 14.99 |
| 53. | <i>Chicken Palak</i>
Chicken cooked with spinach & fresh spices. | 14.99 |
| 54. | <i>Chicken Vindaloo</i>
Boneless chicken cooked in a hot and spicy sauce with potatoes. | 14.99 |
| 55. | <i>Chicken Karahi</i>
Chicken sauteed with ginger, onions, bell pepper, fresh tomatoes & spices. | 14.99 |
| 56. | <i>Chicken Do Piazza</i>
Chicken cooked with red & white onions and spices. | 14.99 |
| 57. | <i>Chilli Chicken (Spicy)</i>
Boneless chicken breast cooked in a spicy sauce. | 14.99 |
| 58. | <i>Chicken Jalfrezi</i>
Boneless chicken cooked with green peppers. | 14.99 |

59. *Amber Special Chicken* 15.99
Chicken cooked with Amber Chef's Special Recipe.
60. *Chicken 65* 14.99
Chicken Pakora cooked with yoghurt, tomato sauce, kari patta and soy sauce.
61. *Chicken Tikka Masala* 15.99
Tandoori Tikka cooked with onion, tomato sauce & medium spices.
62. *Chicken Makhni* 15.99
Tandoori boneless chicken cooked in butter with mild spices.

Lamb & Goat

63. *Lamb Curry* 16.99
Lamb cooked with herbs and spices in gravy sauce.
64. *Lamb Korma* 16.99
Lamb cooked with herbs and spices in gravy sauce with almonds.
65. *Lamb Saag* 16.99
Tender pieces of lamb cooked with spinach and fresh spices.
66. *Lamb Vindaloo* 16.99
Lamb cooked in hot & spicy sauce with potatoes.
67. *Lamb Karahi* 16.99
Lamb cooked in spices with bell peppers & onions.
68. *Amber Special* 16.99
Tender bites of lamb cooked in a special hot sauce with bell peppers, carrots & onions.
69. *Lamb Tikka Masala* 16.99
Onion cooked Lamb cooked in a creamy sauce with fresh tomatoes and spices.
70. *Lamb Do Piazza* 16.99
Lamb cooked with shredded red & white onions.
71. *Lamb Jalfrezi* 16.99
Lamb cooked with green bell peppers in a spicy sauce.
72. *Rogan Josh* 16.99
Lamb cooked with almond onion gravy, hot sauce & yoghurt.
73. *Goat Curry* 16.99
Goat curry with herbs & spices in gravy sauce.
74. *Goat Karahi* 16.99
Goat with white onion, bell peppers & herbs.
75. *Goat Vindaloo* 16.99
Goat & potato cooked with hot & spicy sauce.
76. *Goat Bhuna* 16.99
Goat prepared in vegetables with a touch of garlic & ginger.

Seafood

(Includes Rice and Naan)

77. *Shrimp Curry* 16.99
Shrimp cooked with onion, gravy & tomato sauce.
78. *Shrimp Masala* 16.99
Shrimp marinated in Tandoori Masala, sauteed in tomato sauce.

- | | | |
|-----|---|-------|
| 79. | <i>Shrimp Vindaloo</i>
Shrimp cooked in hot & spicy sauce with potatoes. | 16.99 |
| 80. | <i>Fish Masala</i>
Fresh fish cooked with spices in a thick curry sauce. | 16.99 |
| 81. | <i>Shrimp Bhuna</i>
Shrimp prepared in vegetables with a touch of garlic & ginger. | 16.99 |
| 82. | <i>Shrimp Karahi</i>
Shrimp cooked with white onion, & bell peppers. | 16.99 |
| 83. | <i>Fish Vindaloo</i>
Fresh fish cooked with potatoes and fresh spices. | 16.99 |
| 84. | <i>Fish Tikka Masala</i>
Fish cooked with onion and tomato vindaloo sauce. | 16.99 |
| 85. | <i>Shrimp Tikka Masala</i>
Shrimp cooked with onion and tomato vindaloo sauce. | 16.99 |

Biriyani

[Includes Raitha]

- | | | |
|-----|--|-------|
| 86. | <i>Vegetable Biriyani</i>
Classic dish of curried rice with vegetables. | 11.99 |
| 87. | <i>Chicken Biriyani</i>
Classic dish of curried rice with chicken & vegetables. | 15.99 |
| 88. | <i>Amber Special Biriyani</i>
Amber Chef's Special dish of curried vegetables, lamb & rice. | 16.99 |
| 89. | <i>Goat Biriyani</i>
Amber Chef's Special dish of curried rice, vegetables & goat. | 16.99 |

Indo Chinese

- | | | |
|-----|---|-------|
| 90. | <i>Vegetable Majestic</i>
Vegetables cooked with chilli garlic sauce. | 10.99 |
| 91. | <i>Gobi Manchurian</i>
Cauliflower fried with vegetables. | 10.99 |
| 92. | <i>Chicken Manchurian</i>
Chicken cooked Indo-Chinese style | 13.99 |
| 93. | <i>Garlic Chicken</i>
Chicken & garlic cooked with hot spices. | 13.99 |
| 94. | <i>Chicken Chow Mein</i>
Chicken & vegetables cooked Indo-Chinese style. | 9.99 |
| 95. | <i>Vegetable Chow Mein</i>
Vegetables cooked Indo-Chinese style. | 7.99 |
| 96. | <i>Vegetable Fried Rice</i>
Vegetables fried with rice & spices. | 5.99 |
| 97. | <i>Chicken Fried Rice</i>
Chicken fried with rice & spices. | 7.99 |

Breads

98. *Plain Naan* 2.49
Plain unleavened bread made in Tandoor.
99. *Garlic Naan* 2.79
Naan bread stuffed with fresh garlic, cilantro & seasonings.
100. *Onion Kulcha* 2.99
Naan bread stuffed with spices & onions.
101. *Keema Naan* 3.99
Naan bread stuffed with lamb, cilantro & onions.
102. *Kashmiri Naan* 2.99
Naan bread stuffed with spices, coconut, cashews, & cherry.
103. *Tandoori Roti* 2.99
Whole wheat bread cooked in the clay oven.
104. *Paratha Plain* 2.99
Garam flour and butter
105. *Paratha* 3.49
Included choice of filling: Aloo (Potato), Paneer (Cheese), Gobi (Cauliflower)

Beverages

106. *Mango Lassi* 3.49
Special Indian drink made with yoghurt and mango pulp.
107. *Mango Shake* 3.99
Special Indian drink made with yoghurt & vanilla cream
108. *Plain Lassi (Salty)* 2.49
Special Indian drink made with yoghurt.
109. *Speed Lassi (Sweet)* 2.49
Special sweet Indian drink made with yoghurt and Amber Chef's Special Recipe.
110. *Mango Juice* 2.49
111. *Coffee* 1.39
112. *Soft Drinks* 1.50
113. *Indian Masala Tea* 1.79

Desserts

114. *Ras Malai (2)* 3.99
A dessert from Bengal made from fresh cheese in sweetened milk. Served cold with nuts.
115. *Rice Keer* 2.99
A famous Indian sweet made from milk & rice and flavored with nuts, raisins and cardamom.
116. *Kulfi* 2.99
An authentic Indian ice cream made with milk & nuts.
117. *Gulab Jamun* 2.99
A North Indian sweet made from milk essence and soaked in honey syrup.
118. *Carrot Halwa* 3.99
Grated Carrots cooked in sweetened milk.