

Starters

- ✔ **Aloo Mutter Ki Tikki** | Potatoes, green peas patties, cumin, ginger, tamarind chutney 7.95
- ✔ **Beets, Orange, Grape fruit and Quinoa Salad** | Vinaigrette dressing 7.95
- ✔ **Samosa** | Crisp turnovers, spiced potato & peas 8.50
- Dilli Ki Chat** | Tangy potato & sweet potato chat, wheat crispies, three chutneys 8.50
- Palak Chat** | Flash fried spinach, mint, tamarind & Straus farm organic yogurt 9.50
- ✔ **Cauliflower Bezule** | Crisp fried cauliflower florets, coconut milk, ginger 8.95
- Trio of Tandoori Paneer** | Sun-dried tomato, hazelnut cilantro & Malai, chili garlic chutney 13.95
- Jeera chili Scallops** | Pan seared Scallops, white quinoa Uppma, roasted pimento chutney 13.95
- Karavali Shrimps** | Louisiana day-boat shrimps, star anise, fennel, coconut 15.95
- Seekh Kebab** | Skewer roasted Lamb & Jalapeno Kebabs 15.95
- Murg Malai Kebab** | Chicken White meat with yogurt & cheese marinade 15.95

Tandoor

- Lahori Murg Tikka** | Mary's Farm chicken, yogurt, chili marinade 20.95
- Tandoori Chicken** | Classic yogurt marinade, chicken on bone, chili 19.95
- Ajwani Bass Tikka** | Tandoor roasted bass, carom seeds, garlic chutney, house salad 32.95
- Frontier Lamb Rack** | Signature Amber recipe, Frontier spices, Australian lamb rack 29.95
- Bhatti Jhinga** | Mexican Bay Shrimps, cardamom, clove, caraway marinade 23.95
- Tandoori Salmon Tikka** | Atlantic salmon, red chili and yogurt marinade, skewer roasted 24.95

Sides

- Dal of the Day** 10
- ✔ **Aged Basmati Rice** 4
- ✔ **Brown Basmati Rice** 4
- Spinach Raita** 4.75 **Pappad** 3

Entrees

- Dum Nalli** | Niman ranch slow braised lamb shank, hand pound spices 22.95
- Lamb korma** | Niman ranch Lamb, cashew sauce, hand pound spices 22.95
- Bengali Malai Fish Curry** | Bass fillet, bay leaf, coconut, yogurt & onion curry 22.95
- Kadhai Jhinga** | Mexican bay shrimps, bell pepper, onions, tomato Masala, cilantro 22.95
- Mughlai Salmon** | Salmon, rich mughlai sauce 22.95
- Butter Chicken** | Tandoori chicken morsels, rich tomato sauce, garam Masala 22.95
- Ghar Ki Murgi** | Mary's farm natural chicken, onion & tomato curry 22.95
- Methi Murg** | Home style chicken in creamy cashew curry, ginger, dried fenugreek leaves 22.95
- Hyderabadi "Dum" Chicken Biryani** | Chicken, basmati rice, cooked on "Dum" 22.95

Vegetables

- Lahsooni Saag Paneer** | Farmer's cheese, garlic flavored spinach 16.95
- ✔ **Bhindi Sarson Wali** | Okra, onions, mustard paste 17.95
- Khumani Kofta** | Paneer & apricot dumplings, cashew sauce 16.95
- Badami Baingan** | Stuffed baby eggplant, almonds, tangy tomato sauce 16.95
- ✔ **Subz Handi** | Watsonville vegetables, Tofu, onion, tomato & coconut sauce 16.95
- ✔ **Aloo Gobi** | Potato & cauliflower, cumin, ginger & tomatoes 16.95
- ✔ **Chana Masala** | Garbanzo, ginger, onion and tomatoes 16.95

Hand-Tossed Tandoori Breads

- Classic Naan** 4 **Garlic Naan** 4
- Peshawari Kulcha** | Naan Stuffed with blend of cashew, coconut, raisins & cranberry 5
- Cilantro & Almond Pesto Naan** 5
- ✔ **9-Grain Roti** 4
- Manchengo Cheese, Onion & Pepper Kulcha** 5.50
- Bread Basket** | Naan, Lacha Paratha, Aloo Kulcha 12

✔ Indicates vegan dishes | 18% gratuity added for parties of 5 or more
Please let your server know if you have any allergies as many of our dishes contain nuts and dairy

Amber Dhara
INDIA'S GOURMET FOOD

Dinner Menu