

## Starters

- ✓ gf **Popcorn soup** | *Ambrosia corn*, Garlic, cumin, Celery, shi-shito pepper **12**
- gf **Hara Chana Salad** | Green Grams, cucumber, tomato, feta & savory crumble **14**
- ✓ **Samosa** | Crisp *fried Idaho Potato* & green pea Dumplings **15**
- ✓ gf **Moth Ki tikki** | *Moth beans, horse gram, green pea*, roasted red pepper, rice crisp **15**
- gf **Palak Chat** | *Organic Baby Spinach* Fried, Yogurt, Tamarind Relish, Pomegranate **15**
- ✓ **Park street cauliflower** | *Watsonville Cauliflower*, Chili paste, sweet pepper, curry leaf **15**
- Bheega Kulcha** | *Leavened bread*, Garbanzo, cottage cheese, pickled onion, Pomes **17**
- gf **Shrimp Ambotik** | *Monterey Bay Shrimp*, Coconut, Goan vinegar, Jicama, chili **20**
- gf **Chicken 65** | *Mary's Farm Organic Chicken*, Dravidian Spices, Onions & curry leaves **18**
- gf **Bhapa Maach** | Steamed *Barramundi*, Lime & coriander, Fish stock, Fresno chili **20**
- gf **Kairi Lamb Chop** | *Lamb Chops*, Raw mango & chili glaze, pistachio yoghurt **22**
- gf **Chettinad duck Kappa** | *Maple farm duck leg confit*, Tapioca root, Southern spices **20**

✓ Indicates Vegan Dishes gf Indicates Gluten Free

Parties of 5 or less will be charged 15%, 5-10 will be charged and above 10 will be charged 20% gratuity  
Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to these ingredients.  
A 5% surcharge in support of San Francisco-imposed employer mandates will be added to all checks

 **From the Tandoori Oven**

**Mughlai Chicken tikka** | Chargrilled Mary's Farm Organic White Chicken, spinach **28**

**Nawabi Chicken** | *Mary's Farm* Organic Chicken, House mix spices, Hung yogurt **28**

**Tandoori Chicken** | Chicken-On-Bone in A Traditional Classic Tandoor Marinade **28**

**Lamb Seekh Kebab** | Superior Farms Lamb, Ginger, Mint, Homemade Spice blend **30**

**"Frontier" Lamb Chop** | New Zealand Lamb Rack, Northwest Frontier Spice **42**

**Achari Salmon** | Atlantic Salmon, Pickled spice Yukon Gold & Organic Kale **32**

**Citrus Sea Bass** | Chilean Sea Bass, Turmeric, Kafir Lime, Lemongrass, Garlic **42**

**Zaffrani Jhinga** | Tiger Prawn, Kashmiri Saffron, Deggi chili, Garlic & Hung yoghurt **34**

**Kasturi Paneer Kebab** | Cottage Cheese, Sweet Pepper, Yellow chili & Fenugreek **28**

**Sago Moringa Seekh** | Tapioca Pearls, Moringa, Ricotta, Cashew & Californian Yam **26**

**Garden Collage** | Broccoli, Cauliflower, Bosc pear, Corn on the cob & Mushroom **26**

**Tandoori Sampler** | Nawabi Chicken, Lamb Seekh Kebab, Zaffrani Jhinga **34**

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## **Non-Vegetarian**

- gf Butter Chicken** | Amber's Signature-Shredded Tandoori Chicken, Tomato, Cream Sauce **30**
- gf Yuzu chicken curry** | *Mary's Farm Organic Chicken, Yuzu lemon, Onion, Tomato & Whole spices* **30**
- gf Awadhi Lamb Korma** | *Superior Farms Lamb, Cashew Nuts, Almonds, Shallots, Saffron* **32**
- gf Salli Gosht** | "*Superior Farms*" Lamb, Indo-Persian spices, apricot, Onions & skinny fries **32**
- gf Handi Goat** | Traditional *Dum braised Mutton, Onion, Tomato, Stone flower & spices* **32**
- gf Cod & Curry** | *Wild caught black cod, Byadagi chili paste, Raw Mango, Tamarind, Coconut* **34**
- gf Seafood Tenga** | *Seabass, shrimp, mussel, squid, Yam, Kokum, Tomato & Assam spices* **35**
- gf Lobster Coconut Cream** | *Maine Lobster, Mustard, Curry Leaves, Onion, Coconut Milk* **38**
- gf Nalli Vindaloo** | *Braised Superior Farms Lamb Shank, Goan Specialty Vindaloo Sauce* **40**

## **Vegetarian**

- gf Kadhai Paneer** | *Cottage Cheese Stewed in Onion, Tomato, Coriander, Crushed Chili Sauce* **26**
- V gf Kale Kofta** | *Organic Baby Kale Dumpling, Onion, Garlic, Cumin, Tomato, Coconut* **27**
- V gf Bhindi Masala** | *Okra, Fennel, Cumin, Carom, Onion, Tomato, Dried Mango Powder* **26**
- gf Saag Paneer** | *Watsonville Spinach with Cottage Cheese, Garlic, Cumin & Ghee* **26**
- gf Ferry Market Vegetable Korma** | *Vegetables Cooked in Cashew Nut Cream Sauce* **26**
- gf Dahi Baigan** | *Batter Crispy fried Eggplant, Yoghurt, curry leaves, Mustard & Air-dried chili garlic* **25**
- V gf Aloo Gobi** | *Organic Red Skin Potatoes, Watsonville Cauliflower, Onion, Tomato, Ginger* **25**
- V gf Alappuzha Vegetable Moilee** | *Garden Vegetables, Coconut Milk, Curry Leaves* **25**
- V gf Mushroom Mapas** | *Cremini, Champignon, Enoki, & Poivrons, Kerala spices* **25**

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## **Breads from The Tandoor**

**Naan** | Leavened Bread **6**       **Organic Roti** | Whole Wheat *Organic Flour* **6**

**Pesto Naan** | **Garlic Chive Naan** | **Chili Thyme Naan** | **Zaatar Olive Oil Naan** **7**

**Laccha Paratha (Mint/Jerk Spice)** | Layered Whole Wheat Bread **7**

**Keema Naan** | Leavened Bread, *Superior Farms Lamb* Mince, Ginger, Mint, Homemade Spices **14**

**Feta & onion Kulcha** | Red onion & Feta Stuffed Leavened Bread **10**

**Assorted Bread Basket** | Spinach Roti, Laccha Paratha, Naan **16**

**Spinach Roti** | *Watsonville Organic Spinach*, *Organic Whole Wheat Flour*, Cumin, Garlic **6**

**Peshwari Naan** | Coconut, Maraschino Cherries, Pistachio, Leavened Bread **10**

## **Accompaniments & Rice Delicacy**

  **Saffron Rice** | Basmati Rice, Saffron **6**

  **Organic Brown Basmati Rice** **7**

  **Organic Quinoa Pilaf** | Trio of Quinoa **7**

**Murgh Parda Biryani** | Spiced Rice, *Mary's Farm Organic Chicken*, Mint, Saffron, Cooked Dum Style **32**


**Avadhi Lamb Biryani** | Spiced Basmati Rice *Superior Farms Lamb*, Nuts, Spice Mix, Saffron, Dum Style **34**

**Shrimp, Basmati Pilaf** | *Monterey Bay Shrimps*, Saffron, Spice Mix, Dum Style **36**

**Lucknowi Vegetable Biryani** | Saffron Pilaf, Mixed Vegetable Medley, Fried Onions, Dum Style **28**

 **Organic Dal Amber** | *Organic Black Lentils* Stewed For 32 Hours, Tomato, Cream, Butter **22**

  **Organic Yellow Dal Tadka** | *Organic Lentil Mélange*, Tomato, Cumin, Ginger **22**

 **Cucumber, Mint Raita** | Churned Yogurt, English Cucumber, Fresh Mint Chopped **8**

  **Papad** | Roasted Lentil Crisps **5**

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