

Ambadi Kebab and Grill

REAL INDIAN FOOD

DINE IN + TAKE OUT

CATERING + DELIVERY.

[ORDER ONLINE @ .AMBADI-USA.COM](http://www.AMBADI-USA.COM)

141 EAST POST ROAD

WHITE PLAINS, NY 10601

P.914-686-2014 & 914-686-1746.

FAX=914-831-5420

LUNCH SPECIAL:-

TUESDAY- SUNDAY 11:30AM-3:00PM

DINNER: - 5:00PM-10:00PM

DELIVERY AVAILABLE BY: UBER EATS

WWW.AMBADI-USA.COM

LUNCH SPECIALS: 11:30 A.M.—3:00 P.M. ONLY

- 1. VEGETABLE SAMOSA =\$5.95**
- 2. KEEMA SAMOSA =\$6.95**
- 3. SEEK KEBAB LUNCH BOX = \$9.95**
- 4. SHRIMP LUNCH BOX =\$13.95**
- 5. CHICKEN MALAI KEBAB BOX = \$9.95**
- 6. MEAT PLATTER LUNCH BOX =\$13.95**
- 7. SALAD BOX = \$6.95**
- 8. VEGETARIAN BOX =\$8.95**
- 10. NON-VEGETARIAN BOX =\$9.95**
- 11. CHICKEN CURRY LUNCH BOX =\$10.95**
- 12. CHICKEN TIKKA MASALA LUNCH BOX =\$10.95**
- 13. BEEF CURRY LUNCH BOX =\$11.95**
- 14. SAG PANEER LUNCH BOX=\$9.95**
- 15. NAVARATAN KORMA LUNCH BOX= \$9.95**
- 16. CHOLE PESHWARI LUNCH BOX = \$9.95**
- 17. LAMB CURRY BOX=\$12.95**
- 18. CHAPPLI KEBAB BOX=\$9.95**

APPETIZERS AND VEGETARIAN STARTERS:

1. **SAMOSA** = Triangular tasty pastry filled with potatoes, green peas, and spices.= \$ 5.95
2. **MIXED PAKORAS** = Battered cauliflower, potatoes, and broccoli fritters with a sweet tamarind sauce=\$7.95
3. **ONION PAKORAS** = A fritter made of onion, chickpea flour and spices=\$ 5.95
4. **MASALA CORN** = Corn flavored with a blend of Indian spices and cilantro=\$ 5.95
5. **SAMOSA CHAT** = Crushed samosa with yogurt, chickpeas, onions, tomatoes & tamarind sauce=\$ 7.95
6. **BOMBAY CHAT** = Crispy flour tortillas garnished with chickpeas, yogurt, cilantro, spicy & sweet sauce=\$ 7.95
7. **BHEL PURI**= A crunchy combination of assorted spiced crisps and potatoes mixed with sweet and spicy chutneys=\$7.95
8. **ALOO TIKKA CHAT** = Spicy chopped potato patties mixed with yogurt, chickpeas, onions, tomatoes & tamarind sauce=\$ 7.95
9. **ADRAKI DINGRI**= Mushrooms tossed with peppers and onions in a flavorful ginger sauce = \$ 9.95
10. **GOBI MANCHURIAN** = Cauliflower tossed with peppers and onion in a flavorful ginger sauce=\$ 9.95
11. **MIXED APPETIZERS**= Samosa, pakoras, aloo tikki and papad =\$ 10.95
12. **SINGARA SAG PANEER**. A delicacy for vegetable lovers, patties filled with a stuffing of homemade cheese and spinach=\$ 9.95

KATI ROLLS:-

1. POTATO \$10.00 FOR TWO \$5.50 EACH
2. PANEER \$ 10.00 FOR TWO \$5.50 EACH
3. CHICKEN \$ 10.00 FOR TWO \$ 5.50 EACH
4. LAMB \$11.00 FOR TWO \$6.00 EACH

SOUPS:

1 CHICKEN SOUP:-A special favorite made with chicken broth and fresh corn=\$ 5.95

2 TOMATO SOUP:-Cream of fresh tomatoes, garnished with seasoned croutons and freshly ground spices=\$ 5.95

3.MULLIGATAWNY SOUP: - Traditional soup made with lentils, vegetables, herbs and ground spices=\$ 5.95

SALADS:-

1.CHICKEN TIKKA SALAD:- Chicken tikka over mixed greens with house dressing=\$ 9.95

2.GREEN SALAD:-Iceberg lettuce, cucumber, carrot, bell pepper and tomato served with our own house dressing=\$ 7.95

APPETIZERS MEAT STARTERS:

1.LAMB SAMOSA:- Pastry stuffed with ground lamb and fresh house seasonings=\$ 6.95

2.CHICKEN SAMOSA:- Pastry stuffed with ground chicken and fresh house seasonings=\$ 6.95

3.HONEY VINDALOO WINGS:- Chicken wings covered with our sweet and very spicy glaze=\$ 7.95

4.MANGO SHRIMP:-Fresh shrimp cooked with mango, onion, tomato, bell pepper and ground spices=\$ 13.95

5.TANDOORI WINGS:- Chicken wings marinated in a mixture of garlic, ginger, herbs, yogurt and baked in a tandoori oven=\$ 7.95

6.AMBADI SPECIAL MEAT PLATTER:- Chicken tikka, chicken kebab, and seek kebab=\$ 11.95

7. ACHARI KEBAB:- Fresh chicken pieces marinated in sour cream , pickle, ginger, garlic and a blend of spices=\$ 9.95

8.CHILI CHICKEN:- Chicken pieces marinated with our blend of spices and cooked in a sauce of onion, tomato, bell pepper, chili and garlic=\$ 9.95

BREAD:-

1. **TANDOORI ROTI:-** Plain whole wheat bread baked in a clay oven=\$ 3.25
2. **CHAPATHI:-** Thin dry whole wheat bread cooked on a griddle=\$ 3.25
3. **TAWA PARATHA:-** Multi-layered whole wheat grilled bread=\$ 3.95
4. **ONION KULCHA:-** Unleavened bread stuffed with chopped onions, red and green peppers =\$ 3.95
5. **GARLIC NAN:-** Unleavened bread stuffed with chopped garlic, and coriander leaves=\$ 3.95
6. **POORI:-** Puffed whole wheat fried bread=\$ 3.95
7. **ALOO NAN:-** Whole wheat bread stuffed with potato and cilantro=\$ 4.95
8. **NAN:-** Unleavened Indian bread baked in a tandoori oven=\$ 3.25

TANDOORI & KEBAB & GRILL:-

1. **CHICKEN TANDOOR :-(ON THE BONE):-**Skinless chicken marinated in yogurt, ginger, garlic, and flavored with freshly ground spices then baked in a clay oven=\$ 13.95
2. **CHICKEN TIKKA:-(OFF THE BONE):-** Chicken breast marinated in yogurt, ginger, garlic, and flavored with freshly ground spices then baked in a clay oven=\$ 14.95
3. **KASHMIRI MALAI KEBAB:-**Boneless pieces of tender white meat chicken marinated in yogurt mild spices=\$ 14.95
4. **SHEEK KEBAB:-** Kashmiri style minced lamb with aromatic herbs and spices, wrapped around a skewer and roasted in a clay oven=\$ 15.95
5. **MIXED TANDOORI GRILL:-** Chicken tikka, malai kebab, sheek kebab, chicken tandoori and tandoori shrimp=\$ 17.95
6. **SHRIMP TANDOORI:-** shrimp marinated in yogurt, ginger, garlic ,and flavored with freshly ground spices then baked in a clay oven.= \$ 18.95
7. **FISH TIKKA :-**Fish chunks marinated in mild spices and cooked tandoori style=\$ 17.95
8. **PANEER TIKKA:-** Homemade cottage cheese marinated in mild spices and baked in a tandoori oven=\$ 15.95
9. **GRILL SALMON:-** Salmon fillets marinated with blended spices and baked tandoori style=\$ 18.95
10. **BOTI KEBAB:-** Cubes of lamb marinated in yogurt, fresh lemon juice, garlic, ginger, spices and roasted in a clay oven=\$ 17.95

SIDES:-

1. **MANGO CHUTNEY** (sweet relish)=\$ 3.50
2. **MIXED PICKLES** (hot & spicy)=\$ 3.50
3. **RAITA**- Cucumber shredded in chilled yogurt and spices=\$ 3.50
4. **RICE PULAO**- Aromatic basmati rice cooked with saffron and spices=\$ 3.95
5. **PAPAD**- Lentil wafers with cracked black pepper= \$ 3.95
6. **MASALA FRENCH FRIES**- French fried potatoes tossed in a mix of dry spices=\$ 4.95
7. **ONION AND GREEN CHILLI SALAD**=\$ 3.95

VEGETARIAN AND VEGAN ENTREES:-

1. **DAL TADKA**= Yellow lentils cooked with fried ginger and garlic=\$ 11.95
2. **DAL MAKHANI**= A medley of black lentils slow cooked with aromatic herbs and spices=\$ 12.95
3. **ALOO GOBI MUTTER**= Fresh cauliflower, potatoes and green peas cooked in a delicately spiced light gravy=\$ 12.95
4. **PANDI CHANNA**= Chickpeas and potatoes cooked in a light gravy=\$ 12.95
5. **SUBJI SAG MALAI**=Spinach cooked with potatoes and cauliflower in mild spices=\$ 12.95
6. **MUSHROOM SAG**= Spinach cooked with creamy mushrooms in mild spices=\$ 12.95
7. **CHANNA SAG**= Creamy spinach cooked with chickpeas in mild spices=\$ 12.95
8. **MIXED VEGETABLE CURRY**= Mixed vegetables cooked in medium sauce=\$ 12.95
9. **DINGRI MUTTER**=Mushrooms and green peas cooked in a light savory sauce=\$ 12.95
10. **BHINDI DO PAIZA**= Fresh okra cooked with onion, ginger, tomatoes, herbs and spices=\$ 13.95
12. **SAG PANNER**= Homemade cheese cubes cooked with delicately spiced spinach sauce=\$ 13.95
13. **BAINGAN BHURTHA**=Mashed eggplant cooked with onions and green peas in a medium spice=\$ 12.95
14. **PANEER MAKHANI**=Homemade cheese cooked in a creamy tomato and butter sauce=\$ 14.95
- 15 **MALAI KOFTA**=Vegetable dumplings cooked in a mild creamy cashew nut sauce=\$ 13.95
- 16 **ALOO JEERA**=Potatoes cooked with cumin seeds, mustard seeds, coriander and tomatoes=\$12.95

CHICKEN ENTREES:-

1. **CHICKEN NILGIRI KORMA**= Chicken cooked in a mild cashew and almond sauce=\$ 14.95
2. **CHICKEN TIKKA MASALA**=Chicken tikka cooked in creamy tomato sauce=\$ 14.95
4. **CHICKEN CURRY**= Chicken marinated in a mixed of spices and cooked in traditional curry sauce=13.95
5. **CHICKEN SAG**=Tender chunks of chicken in a delicately flavored spinach puree=\$ 13.95
6. **CHICKEN PONDICHERRY**=Chunks of chicken cooked in a coconut curry sauce=\$ 13.95
7. **CHICKEN VINDALOO**= Chicken cooked with potatoes in a very spicy gravy=\$ 13.95
- 8.**CHICKEN MADRAS**= Chicken cooked in a tangy coconut stew flavored with ginger and curry leaves= \$ 14.95
- 9.**CHICKEN TIKKA BHUNA**=Boneless chicken cooked with garlic, ginger, onion ,bell peppers and tomatoes served in a thick gravy.= \$ 14.95
- 10.**CHICKEN MAKHANI**=Tandoori chicken cooked with chopped tomatoes, bell pepper, butter and flavored with spices= \$ 14.95

BIRYANI:-

- 1.**VEGETABLE BIRYANI**= AROMATIC BASMATI RICE COOKED HYDRABADI STYLE WITH A SELECTION OF MIXED VEGETABLE SPICES AND SAFFRON FLAVER.= \$12.95
2. **CHICKEN BIRYANI**=CHICKEN COOKED WITH SAFFRON RICE, AND MIXED DRY NUTS AND GHEE=\$ 13.95
- 3.**LAMB/GOAT BIRYANI**=LAMB OR GOAT COOKED WITH SAFFRON RICE, AND MIXED DRY NUTS AND GHEE=\$ 15.95
- 4.**BEEF BIRYANI**= BEEF COOKED WITH SAFFRON RICE, AND MIXED DRY NUTS AND GHEE=\$ 15.95
- 5.**SHRIMP BIRYANI**=SHRIMP COOKED WITH SAFFRON RICE, AND MIXED DRY NUTS AND GHEE=\$ 17.95

LAMB & GOAT ENTREES:-

1.LAMB/GOAT KORMA= LAMB OR GOAT COOKED IN A MILD SAUCE OF ALMOND AND COCONUT MILK=\$15.95

2.LAMB/GOAT ROGAN JOSH = LAMB OR GOAT COOKED IN TRADITIONAL KASHMIRI MASALA ,PAPRIKA , GARAM MASALA WITH ONION GRAVY= \$15.95

3. LAMB/GOAT SAG= LAMB OR GOAT COOKED IN DELICATELY SPICED SPINACH GRAVY=\$15.95

4. LAMB/GOAT KADAI= LAMB OR GOAT COOKED IN BELL PEPPERS, ONIONS AND TOMATOES= \$15.95

5. LAMB/ GOAT VINDALOO= LAMB OR GOAT COOKED WITH POTATOES IN A HOT VINDALOO SAUCE= \$15.95

BEEF ENTREES:-

1.BEEF KORMA= BEEF COOKED IN A MILD SAUCE OF ALMOND AND COCONUT MILK=\$15.95

2. BEEF ROGAN JOSH= **BEEF** COOKED IN TRADITIONAL KASHMIRI MASHALA ,PAPRIKA , GARAM MASHALA WITH ONION GRAVY= \$15.95

3. BEEF VINDALOO=BEEF COOKED WITH POTATOES IN A HOT VINDALOO SAUCE= \$15.95

4.BEEF MADRAS=BEEF TANGY COOKED IN COCONUTS STEW FLAVORED SAUCE WITH CURRY LEAVES= \$15.95

5. BEEF SAG= BEEF COOKED IN A MILD SAUCE OF ALMOND AND COCONUT MILK =\$15.95

SEA FOOD:-

1.SHRIMP KORMA=SHRIMP COOKED IN A MILD SAUCE OF ALMOND AND COCONUT MILK=18.95

2.SHRIMP MALABAR= SHRIMP TANGY COOKED IN COCONUTS STEW FLAVORED SAUCE WITH CURRY LEAVES= \$19.95

3.SHRIMP KADAI= SHRIMP COOKED IN BELL PEPPER, ONION AND TOMATOE= \$18.95

4.SHRIMP SAG= SHRIMP COOKED IN DELICATELY SPICED SPINACH GRAVY= \$18.95

5.KARALA FISH CURRY= FRESH FISH COOKED IN A TANGY COCONUTS STEW FLAVORED SAUCE WITH CURRY LEAVES= \$15.95

6.SHRIMP CURRY=SHRIMP marinated in a mixed of spices and cooked in traditional curry sauce=18.95

7.SHRIMP VINDALOO=SHRIMP COOKED IN A MILD SAUCE OF ALMOND AND COCONUT MILK=\$18.95

8.SALMON CURRY=SALMON marinated in a mixed of spices and cooked in traditional curry sauce=\$17.95

DESSERTS:-

- 1.GULAB JAMUN= FRIED MILK BALLS IN A HONEY SYRUP=\$3.95
- 2.PUNJABI KHEER= OUR HOUSE SPECIAL RICE PUDDING=\$ 3.95
- 3.KULFI= INDIAN ICE CREAM FLAVORED WITH CARDAMON, SAFFRON AND NUTS=\$3.95
- 4.DRY MIX SWEETS= MIXED & MATCH FROM OUR SPECIAL SELECTION=\$ 8.95 (PER LB)
- 5.GAJAR HALWA

BEVERAGES:-

- 1.MANGO/ SWEET/SALTED / LASSI= \$2.95
2. WATER BOTTLE/S PELLEGRINO \$ =1.45
- 3.ALL SODA BOTTLE/ SNAPPLES= \$1.95
- 4.MANGO/ORANGE/APPLE JUICE= \$2.25
- 5.MASALA TEA/ MADRAS COFFEE \$1.95
7. ALL CAN SODA= \$ 1.25
6. 2 LITTER SODA= \$2.99

