CATERING, DINE IN & TAKE OUT



Indian Cuisine & Halal Food 141 East Post Road White Plains, NY 10601

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Fax: 914.831.5420

TRY OUR NEW INDO-CHINESE & THAI MENU!



Order directly from our website ambadiusa.com

GET OUR APP!



Appetizers & Vegetarian Starters

V Samosa

Triangular tasty pastry filled with potatoes, green peas and spices 5.95

V Mixed Pakora

Battered cauliflower, potatoes and onions rings with a sweet tamarind sauce 7.95

V Onion Pakora

A fritter made of onions chickpea flour, and spices 5.95

Samosa Chat

Crushed samosa with yogurt chickpeas, onions, tomatoes and tamarind sauce 7.95

Bombay Chat

Crispy flour tortillas garnished with chickpeas, yogurt, cilantro spicy and sweet sauce 7.95

V Bhel Puri

A crunchy combination of assorted spiced crisps and potatoes mixed with sweet and spicy chutneys 7.95

Aloo Tikka Chat

Spicy chopped potato patties mixed with yogurt, chickpeas, onions tomatoes, and tamarind sauce 7.95

V Adraki Dingri

Mushrooms tossed with peppers and onions in a flavorful ginger sauce 10.95

V Gobi Manchurian

Cauliflower tossed with peppers and onions in a flavorful ginger sauce 10.95

V Mixed Appetizer

Samosa, pakora, aloo tikka and papad 10.95

V Dal Puri

Crispy puri lightly filled with blend of chana dal, herbs, and spices 6.95

Kati Rolls

Potato Chicken

11.00 for 2, 6.00 each 11.00 for 2, 6.00 each

Paneer Lamb

11.00 for 2, 6.00 each 13.00 for 2, 7.00 each



Each Item Extra Add \$1.00

Appetizers & Meat Starters

Lamb Samosa

Pastry stuffed with ground lamb and fresh house seasonings 6.95

Chicken Samosa

Pastry stuffed with ground chicken and fresh house seasonings 6.95

Honey Vindaloo Wings

Chicken wings covered with our sweet and very spicy glaze 9.95

Mango Shrimp

Fresh shrimp cooked with mango onions, tomatoes, bell peppers and ground spices 14.95

Tandoori Wings

Chicken wings marinated in a mixture of garlic, ginger, herbs, yogurt and baked in a tandoori oven 9.95

Ambadi Special Meat Platter

Chicken tikka, chicken kebab and seekh kebab 12.95

Chili Chicken

Chicken pieces marinated with our blend of spices and cooked in a sauce of onions, tomatoes, bell peppers chili, and garlic 11.95

Soups & Salads

Chicken Soup

A special favorite made with chicken broth and fresh corn 5.95

Tomato Soup

Cream of fresh tomatoes garnished with seasoned croutons and freshly ground spices 5.95

V Mulligatawny Soup

Traditional soup made with lentils, vegetables, herbs and ground spices 5.95

Chicken Tikka Salad

Chicken tikka over mixed greens with house dressing 9.95

V Green Salad

Iceberg lettuce, cucumbers, carrots, bell peppers and tomatoes served with our own house dressing 7.95

If you have a food allergy please speak to the owner, manager, or server. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

Bread

V Tandoori Roti

Plain whole wheat bread baked in a clay oven 3.95

V Chapathi

Thin dry whole wheat bread cooked on a griddle 3.95

Tawa Paratha

Multi-layered grilled bread 4.95

Onion Kulcha

Unleavened bread stuffed with chopped onions, red and green peppers 4.95

Garlic Nan

Unleavened bread stuffed with chopped garlic and coriander leaves 4.95

V Poori

Puffed whole wheat fried bread 4.95

Aloo Nan

Bread stuffed with potatoes and cilantro 5.95

Nan

Unleavened Indian bread baked in a tandoori oven 3.95

Vegetarian & Vegan Entrees

V Dal Tadka

Yellow lentils cooked with fried ginger and garlic 14.95

Dal Makhani

A medley of black lentils slow cooked with aromatic herbs and spices 15.95

V Aloo Gobi Mutter

Fresh cauliflower, potatoes and green peas cooked in a delicately spiced light gravy 15.95

V Pindi Chana

Chickpeas and potatoes cooked in a light gravy 15.95

Subji Sag Malai

Spinach cooked with potatoes and cauliflower in mild spices 15.95

Mushroom Saag

Spinach cooked with creamy mushrooms in mild spices 15.95

Channa Sag

Creamy spinach cooked with chickpeas in mild spices 15.95

V Mixed Vegetable Curry

Mixed vegetables cooked in medium sauce 15.95

Dingri Mutter

Mushrooms and green peas cooked in a light savory sauce 15.95

V Bhindi Do Paiza

Fresh okra cooked with onions, ginger tomatoes, herbs, and spices 16.95

Sag Paneer

Homemade cheese cubes cooked with delicately spiced spinach sauce 16.95

Baingan Bhurtha

Mashed eggplant cooked with onions and green peas in a medium spice 15.95

Paneer Makhani

Homemade cheese cooked in creamy tomato and butter sauce 17.95

Malai Kofta

Vegetable dumplings cooked in a mild creamy cashew nut sauce 16.95

V Aloo Jeera

Potatoes cooked with cumin seeds, mustard seeds, coriander and tomatoes 15.95

Biryani

Aromatic basmati rice cooked hydrabadi-style with a selection of mixed vegetables, spices, and saffron flavor 15.95

Chicken Biryani

Chicken cooked with saffron rice and blended spices 16.95

Rice Pulao

Aromatic basmati rice cooked with saffron and spices 6.95

Vegetable Biryani Lamb / Goat Biryani

Lamb or goat cooked with saffron rice and blended spices 18.95

Beef Biryani

Beef cooked with saffron rice and blended spices 18.95

Shrimp Biryani

Shrimp cooked with saffron rice and blended spices 20.95

Tandoori & Kebab Grill

Chicken Tandoori (on the bone)

Skinless chicken marinated in yogurt, ginger, garlic and flavored with freshly ground spices then baked in a clay oven 16.95

Chicken Tikka (off the bone)

Chicken breast marinated in yogurt ginger, garlic and flavored with freshly ground spices then baked in a clay oven 17.95

Kashmiri Malai Kebab

Boneless pieces of tender white meat chicken marinated in yogurt and mild spices 17.95

Sheek Kebab

Kashmiri-style minced lamb with aromatic herbs and spices, wrapped around a skewer and roasted in a clay oven 18.95

Mixed Tandoori Grill

Chicken tikka, malai kebab sheek kebab, chicken tandoori and tandoori shrimp 22.95

Shrimp Tandoori

Shrimp marinated in yogurt, ginger garlic and flavored with freshly ground spices then baked in a clay oven 21.95

Fish Tikka

Fish chunks marinated in mild spices and cooked tandoori-style 20.95

Paneer Tikka

Homemade cottage cheese marinated in mild spices and baked in a tandoori oven 18.95

Grilled Salmon

Salmon fillets marinated with blended spices and baked tandoori-style 21.95

Boti Kebab

Cubes of lamb marinated in yogurt, fresh lemon juice, garlic ginger, spices, and roasted in a clay oven 20.95

Chicken Entrees

Chicken Nilgiri Korma

Chicken cooked in a mild cashew and almond sauce 17.95

Chicken Tikka Masala

Chicken tikka cooked in a creamy tomato sauce 17.95

Chicken Curry

Chicken marinated in a mix of spices and cooked in traditional curry sauce 16.95

Chicken Sag

Tender chunks of chicken in a delicately flavored spinach puree 16.95

Chicken Pondicherry

Chunks of chicken cooked in a coconut curry sauce 16.95

Chicken Vindaloo

Chicken cooked with potatoes in a very spicy gravy 16.95

Chicken Madras

Chicken cooked in a tangy coconut stew flavored with ginger and curry leaves 17.95

Chicken Tikka Bhuna

Boneless chicken cooked with garlic ginger, onions, bell peppers and tomatoes, served in a thick gravy 17.95

Chicken Makhani

Tandoori chicken cooked with chopped tomatoes, bell peppers butter and flavored with spices 17.95

Lamb & Goat Entrees

Lamb / Goat Korma

Lamb or goat cooked in a mild sauce of almond and coconut milk 18.95

Lamb / Goat Rogan Josh

Lamb or goat cooked in a traditional kashmiri masala, paprika and garam masala with onion gravy 18.95

Lamb / Goat Sag

Lamb or goat cooked in delicately mild spinach gravy 18.95

Lamb / Goat Kadai

Lamb or goat cooked in bell peppers onions and tomatoes 18.95

Lamb / Goat Vindaloo

Lamb or goat cooked with potatoes in a hot vindaloo sauce 18.95

Beef Entrees

Beef Korma

Beef cooked in a mild sauce of almond and coconut milk 18.95

Beef Rogan Josh

Beef cooked in traditional kashmiri masala, paprika and garam masala with onion gravy 18.95

Beef Vindaloo

Beef cooked with potatoes in a hot vindaloo sauce 18.95

Beef Madras

Beef cooked in a tangy coconut stew flavored sauce with curry leaves 18.95

Beef Sag

Beef cooked in a delicately mild spinach gravy 18.95



Seafood Entrees

Shrimp Korma

Shrimp cooked in a mild sauce of almond and coconut milk 21.95

Shrimp Malabar

Shrimp cooked in a tangy coconut stew flavored sauce with curry leaves 22.95

Shrimp Kadai

Shrimp cooked in bell peppers onions, and tomatoes 21.95

Shrimp Sag

Shrimp cooked in delicately mild spinach gravy 21.95

Kerala Fish Curry

Fresh fish cooked in a tangy coconut stew flavored sauce with curry leaves 20.95

Shrimp Curry

Shrimp marinated in a mix of spices and cooked in traditional curry sauce 21.95

Shrimp Vindaloo

Shrimp cooked with potatoes in a hot vindaloo sauce 21.95

Salmon Curry

Salmon marinated in a mix of spices and cooked in traditional curry sauce 20.95

Sides

Mango Chutney

Sweet relish 4.95

Mixed Pickles

Hot and spicy 4.95

Raita

Cucumber shredded in chilled yogurt and spices 4.95

Rice

Aromatic basmati rice cooked with saffron 5.95

V Papad

Lentil wafers with cracked black pepper 4.95

Masala French Fries

French fried potatoes tossed in a mix of dry spices 5.95

Onion and Green Chili Salad 4.95

Desserts

Gajar Halwa

Carrots cooked with non-fat dry milk, nuts, cardamom and sugar **5.95**

Ku

Indian ice cream flavored with cardamom, saffron and nuts 4.95

Gulab Jamun

Fried milk balls in a honey syrup 5.95

Punjabi Kheer

Our house special rice pudding 5.95

Coconut Ice Cream 4.95

Mango Ice Cream 4.95

Beverages

Mango, Sweet, Saled Lassi 4.95

Water Bottles, Pellegrino 2.00

All Soda Bottles, Snapple 3.00

Mango Juice 3.95

Masala Tea, Madras Coffee 3.95

All Canned Soda 1.95

Indo-Chinese & Thai Menu

Soups

Vegetable Sweet Corn *GF/V*

Chopped carrots, cabbage, green peas, corn nib and corn cream, salt, sugars, corn starch 6.95

Hot & Sour GF/V

Shredded carrots, cabbage, Bok Choy, chili flakes, black pepper, vinegar, salt, soy sauce, corn starch 6.95

Rice

All dishes are prepared with aromatic basmati rice

Fried Rice

Carrot, bell pepper, cabbage, green onion, rice, soy sauce, oyster sauce Chicken 15.95, Shrimp 20.95, Paneer 16.95

Szechuan Fried Rice

Bell pepper, cabbage, carrot, green onion, tomato ketchup, chili paste, garlic, ginger Chicken 15.95, Shrimp 20.95, Paneer 16.95

Noodles

Hakka Noodles

Thin egg-less noodles, shredded carrot, red and green pepper, cabbage, sliced onion, MSG, soy sauce, oyster sauce, white pepper Chicken 15.95, Shrimp 20.95, Paneer 16.95

Szechuan Noodles

Thin egg-less noodles, shredded carrot, red and green pepper, cabbage, sliced onion, soy sauce, chili paste, salt, tomato ketchup, garlic, ginger Chicken 15.95, Shrimp 20.95, Paneer 16.95

NOTE:

- 1. We use the finest Indian Basmati rice.
- 2. We can make all our dishes as mild, medium or spicy, upon request.
- 3. We deliver to all areas and cater for all occasions. (Please ask for details)
- 4. Sharing charge \$5.95
- 5. Gift Certificates are available
- 6. Add \$2 for white meat
- 7. If you have a food allergy, please speak to the owner, manager, chef or your server.
- 8. The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs in increase your risk of food bourne illness.
- 9. Services charge 18%
- 10. Minimun order required