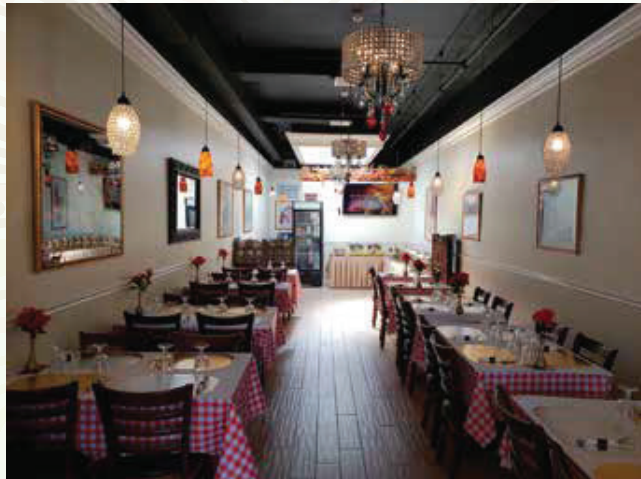


CATERING, DINE IN & TAKE OUT



Indian Cuisine & Halal Food
141 East Post Road
White Plains, NY 10601
914.686.2014 - 914.686.1746
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 **6.95**

V Mixed Pakora

Battered cauliflower, potatoes and onions rings with a sweet tamarind sauce **8.95**

V Onion Pakora

A fritter made of onions chickpea flour, and spices **6.95**

Samosa Chat

Crushed samosa with yogurt chickpeas, onions, tomatoes and tamarind sauce **8.95**

Bombay Chat

Crispy flour tortillas garnished with chickpeas, yogurt, cilantro spicy and sweet sauce **8.95**

V Bhel Puri

A crunchy combination of assorted spiced crisps and potatoes mixed with sweet and spicy chutneys **8.95**

Aloo Tikka Chat

Spicy chopped potato patties mixed with yogurt, chickpeas, onions tomatoes, and tamarind sauce **8.95**

V Adraki Dingri

Mushrooms tossed with peppers and onions in a flavorful ginger sauce **11.95**

V Gobi Manchurian

Cauliflower tossed with peppers and onions in a flavorful ginger sauce **11.95**

V Mixed Appetizer

Samosa, pakora, aloo tikka and papad **11.95**

V Dal Puri

Crispy puri lightly filled with blend of chana dal, herbs, and spices **7.95**



Kati Rolls

Potato

13.00 for 2, 7.00 each

Chicken

13.00 for 2, 7.00 each

Paneer

13.00 for 2, 7.00 each

Lamb

14.00 for 2, 8.00 each

Each Item Extra Add \$1.00



Appetizers & Meat Starters

Lamb Samosa

Pastry stuffed with ground lamb and fresh house seasonings

Chicken Samosa

Pastry stuffed with ground chicken and fresh house seasonings

Honey Vindaloo Wings

Chicken wings covered with our sweet and very spicy glaze

Mango Shrimp

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

Tandoori Wings

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

Ambadi Special Meat Platter

Chicken tikka, chicken kebab and seekh kebab

Chili Chicken

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



Soups & Salads

Chicken Soup

A special favorite made with chicken broth and fresh corn

Tomato Soup

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

V Mulligatawny Soup

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

Chicken Tikka Salad

Chicken tikka over mixed greens with house dressing

V Green Salad

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



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 15.95

Dal Makhani

A medley of black lentils slow cooked with aromatic herbs and spices 16.95

V Aloo Gobi Mutter

Fresh cauliflower, potatoes and green peas cooked in a delicately spiced light gravy 16.95

V Pindi Chana

Chickpeas and potatoes cooked in a light gravy 16.95

Subji Sag Malai

Spinach cooked with potatoes and cauliflower in mild spices 16.95

Mushroom Saag

Spinach cooked with creamy mushrooms in mild spices 16.95

Channa Sag

Creamy spinach cooked with chickpeas in mild spices 16.95

V Mixed Vegetable Curry

Mixed vegetables cooked in medium sauce 16.95

Dingri Mutter

Mushrooms and green peas cooked in a light savory sauce 16.95

V Bhindi Do Paiza

Fresh okra cooked with onions, ginger tomatoes, herbs, and spices 17.95

Sag Paneer

Homemade cheese cubes cooked with delicately spiced spinach sauce 17.95

Baingan Bhurtha

Mashed eggplant cooked with onions and green peas in a medium spice 16.95

Paneer Makhani

Homemade cheese cooked in creamy tomato and butter sauce 18.95

Malai Kofta

Vegetable dumplings cooked in a mild creamy cashew nut sauce 18.95

V Aloo Jeera

Potatoes cooked with cumin seeds, mustard seeds, coriander and tomatoes 16.95



Biryani

Vegetable Biryani

Aromatic basmati rice cooked hydrabadi-style with a selection of mixed vegetables, spices, and saffron flavor 16.95

Chicken Biryani

Chicken cooked with saffron rice and blended spices 17.95

Rice Pulao

Aromatic basmati rice cooked with saffron and spices 8.95

Lamb / Goat Biryani

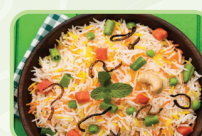
Lamb or goat cooked with saffron rice and blended spices 19.95

Beef Biryani

Beef cooked with saffron rice and blended spices 18.95

Shrimp Biryani

Shrimp cooked with saffron rice and blended spices 21.95



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 17.95

Chicken Tikka (off the bone)

Chicken breast marinated in yogurt, ginger, garlic and flavored with freshly ground spices then baked in a clay oven 18.95

Kashmiri Malai Kebab

Boneless pieces of tender white meat chicken marinated in yogurt and mild spices 18.95

Sheek Kebab

Kashmiri-style minced lamb with aromatic herbs and spices, wrapped around a skewer and roasted in a clay oven 19.95

Mixed Tandoori Grill

Chicken tikka, malai kebab, sheek kebab, chicken tandoori and tandoori shrimp 23.95

Shrimp Tandoori

Shrimp marinated in yogurt, ginger, garlic and flavored with freshly ground spices then baked in a clay oven 22.95

Fish Tikka

Fish chunks marinated in mild spices and cooked tandoori-style 21.95

Paneer Tikka

Homemade cottage cheese marinated in mild spices and baked in a tandoori oven 19.95

Grilled Salmon

Salmon fillets marinated with blended spices and baked tandoori-style 22.95

Boti Kebab

Cubes of lamb marinated in yogurt, fresh lemon juice, garlic, ginger, spices, and roasted in a clay oven 21.95



Chicken Entrees

Chicken Nilgiri Korma

Chicken cooked in a mild cashew and almond sauce 18.95

Chicken Tikka Masala

Chicken tikka cooked in a creamy tomato sauce 18.95

Chicken Curry

Chicken marinated in a mix of spices and cooked in traditional curry sauce 17.95

Chicken Sag

Tender chunks of chicken in a delicately flavored spinach puree 17.95

Chicken Pondicherry

Chunks of chicken cooked in a coconut curry sauce 17.95

Chicken Vindaloo

Chicken cooked with potatoes in a very spicy gravy 17.95

Chicken Madras

Chicken cooked in a tangy coconut stew flavored with ginger and curry leaves 18.95

Chicken Tikka Bhuna

Boneless chicken cooked with garlic ginger, onions, bell peppers and tomatoes, served in a thick gravy 18.95

Chicken Makhani

Tandoori chicken cooked with chopped tomatoes, bell peppers butter and flavored with spices 18.95



Lamb & Goat Entrees

Lamb / Goat Korma

Lamb or goat cooked in a mild sauce of almond and coconut milk 19.95

Lamb / Goat Rogan Josh

Lamb or goat cooked in a traditional kashmiri masala, paprika and garam masala with onion gravy 19.95

Lamb / Goat Sag

Lamb or goat cooked in delicately mild spinach gravy 19.95

Lamb / Goat Kadai

Lamb or goat cooked in bell peppers onions and tomatoes 19.95

Lamb / Goat Vindaloo

Lamb or goat cooked with potatoes in a hot vindaloo sauce 19.95



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 22.95

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 22.95

Shrimp Sag

Shrimp cooked in delicately mild spinach gravy 22.95

Kerala Fish Curry

Fresh fish cooked in a tangy coconut stew flavored sauce with curry leaves 21.95

Shrimp Curry

Shrimp marinated in a mix of spices and cooked in traditional curry sauce 22.95

Shrimp Vindaloo

Shrimp cooked with potatoes in a hot vindaloo sauce 22.95

Salmon Curry

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



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

Kulfi

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

Mango Juice 3.95

Masala Tea, Madras Coffee 3.95

All Canned Soda 2.00

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

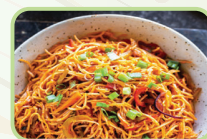
Thin egg-less noodles,
shredded carrot, red and green pepper,
cabbage, sliced onion, MSG,
soy sauce, oyster sauce, white pepper

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