

Open Monday - Friday  
Lunch: 11:30am to 2:30pm  
Saturday & Sunday  
Lunch: 12:00 pm to 3:00pm  
Sunday - Thursday  
Dinner: 5:00pm to 10:00pm  
Friday & Saturday  
Dinner: 5:00 pm to 10:30pm



25 YERBA BUENA LANE

"Only Indian Restaurant featured in Bay Area's  
Top 100 Restaurants"  
San Francisco Chronicle, Datebook, February 1997

### APPETIZERS

- 43. Yellow Lentil & Black Pepper Soup** 7.95  
onion, telicherry black peppers
- 44. Sprouted Moong & Radicchio Salad** 8.00  
ginger, cucumber, honey, peanuts, cherry tomatoes,  
goat cheese, chat masala & lime juice
- 45. English Peas, Portobello  
and Goat Cheese Tikki** 8.95  
crumb fried portobello mushroom, peas and  
goat cheese patties
- 46. Palak Chaat** 8.75  
flash fried spinach, yogurt & tamarind chutney
- 47. Cauliflower Bezule** 8.95  
seared cauliflower florets, fresh coconut, mustard seeds,  
curry leaves & green chili
- 2. Aloo Peas Samosa** 7.95  
crisp fried dumplings, spiced potatoes & peas
- 48. Chicken Apricot Kebab** 9.95  
griddled organic minced chicken kebabs, black pepper  
and apricots
- 4. Duck Tinka Kebab** 11.95  
pan fried duck breast skewers, yogurt, red chilies, dill  
and caper dipping sauce
- 49. Calamari Kolivada** 10.95  
batter fried, hand pound spices
- 50. Pepper Crab** 10.95  
dungeness crab meat, ginger, black pepper & curry leaves
- 6. Malabari Shrimps** 11.95  
stir-fried tiger shrimps, black pepper, cinnamon, star anise
- 51. Tandoori Sampler** 19.95  
baluchi chicken kebab, saufiyani shrimps and  
lamb seekh kebab

### VEGETARIAN ENTREES

- 23. Paneer Lababdar** 15.95  
cottage cheese, rich onion & tomato sauce, cilantro
- 24. Badam Bhara Baingan** 14.95  
baby eggplant, caramelized onions and almonds
- 25. Jaipuri Bhindi** 14.95  
okra slivers, fennel seeds, tomato & dried mango
- 53. Lahsooni Saag Paneer** 15.95  
cumin, garlic spiced spinach and cottage cheese
- 54. Asparagus & Oyster Mushroom** 14.95  
garlic, onion and tomato masala
- 27. Nilgiri Korma** 14.95  
Farmers market veggies, south Indian style mint and  
coconut sauce

### FROM TANDOOR

- 55. Basil Chicken Kebab** 19.95  
white meat chicken, basil & yogurt marinade
- 8. Baluchi Murg Tikka** 19.95  
boneless chicken leg, Northwest frontier spices
- 9. Tandoori Chicken Half** 16.95  
classic tandoori masala, chicken on bone, kasoori methi
- 10. Seekh Kebab Nizami** 19.95  
skewered minced lamb kebabs, spiced with chili &  
peppers
- 11. Lamb Chop "Frontier"** 28.95  
Australian lamb rack, Amber's signature spice mix  
yogurt and ginger
- 12. Sautiyani Jhinga** 21.95  
tiger shrimps, fennel seeds, chili & lemon juice
- 56. Dill Salmon** 19.95  
carom seeds, cilantro and paprika seasoned salmon fillet
- 13. Four-Chili Rubbed Fish Kebab** 24.95  
sea bass, pink, green, Sczshwan and black peppercorns,  
yogurt marinade
- 14. Paneer Tikka Lal Mirch** 15.95  
cottage cheese, red chili, hand pound garam masala
- 15. Bharwan Aloo** 14.95  
stuffed potato barrels, spiced cottage cheese, mint and  
cashew nuts

### TANDOOR BAKED BREADS

- 34. Naan** 3.25  
Leavened bread
- 35. Roti** 2.50  
whole wheat bread
- 36. Lacha Paratha** 3.95  
falky & layered whole wheat bread
- 37. Amber Special Naan** 3.95  
naan topped with a choice of: pesto or garlic chive  
or chili thyme
- 38. Mutter Kulcha** 4.50  
leavened bread stuffed with green peas and potato
- 39. Chili Cheese Kulcha** 5.00  
leavened bread stuffed with "amul cheese" & serrano chilies
- 40. Assorted Bread Basket** 11.95  
includes mutter kulcha, lacha paratha & naan

### ACCOMPANIMENTS

- 16. Spinach and Mint Raita** 4.95  
yogurt dip, spinach, mint, roasted cumin & black salt
- 17. Pappad** 2.75  
paper-thin lentil crepes roasted in Tandoor

### CHICKEN, LAMB & SEAFOOD ENTREES

- 18. Butter Chicken** 19.95  
our signature Amber recipe, shredded tandoori chicken,  
rich tomato sauce
- 57. Kozhi Melagu** 19.95  
black pepper, chicken, curry leaf, fennel & onion sauce
- 19. Murg Chilgoza** 19.95  
white meat chicken, creamy sauce of yogurt, almonds,  
cashew nuts and pine nuts
- 20. Kashmiri Rogan Josh** 21.95  
stewed Colorado lamb leg chunks, fennel seed, onion  
and saffron
- 58. Hyderabad Lamb Qorma** 21.95  
creamy lamb leg curry, cashew nuts, poppy seed and  
green cardamom
- 28. Nalli Vindaloo** 26.95  
organic Niman Ranch lamb shank, oven braised, chili  
and vinegar
- 59. Konju Pappas** 21.95  
tiger shrimps, onion, homemade spice mix
- 21. Sea Bass Kokum Curry** 24.95  
sea bass, Maharashrian style kokum & coconut milk sauce
- 60. Tawa Seared Scallops** 21.95  
couscous pulao, tomato & fenugreek sauce
- 61. Goan Style Lobster Tail** 30.00  
lobster masala, tomato basil rice

### RICE & DAAL

- 29. Saffron Pulao** 2.75  
basmati rice cooked on "dum", saffron & spices
- 30. Awadhi Lamb Biryani** 22.95  
aged basmati rice cooked on "dum", lamb, saffron and  
rose water
- 32. Bombay Bohri Biryani** 20.95  
Bombay style biryani, chicken, aromatic spices
- 33. Dal Amber** 12.95  
slowly stewed black lentils, tomatoes and spices

### DESSERTS

- 41. Kesari Rasmalai** 7.00  
soft poaced homemade cheese dumplings in a saffron  
light milk syrup
- 42. Gulab Jamun** 7.00  
warm milk dumplings in rose flavored sugar syrup

All sales become final when waiter leaves your  
premises, please check your order carefully.

**SERVICE AREA**  
SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN  
BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR,  
GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

All credit card orders, please show your  
credit card and valid I.D. upon delivery.