



Open Daily
Lunch: 11:30am to 2:00pm
Dinner: 5:00 to 9:45pm

APPETIZERS

- 3A. RESHMI TIKKA 10.95
 Kababs made from minced chicken, cashew nuts and onion cooked in the clay oven
5. ASSORTED TANDOORI HORS D'OEUVRES 13.95
 Chicken tikka, seekh kabab & unari kabab
170. ALEPPY FRIED PRAWNS 11.95
 Tender prawns marinated with chili flakes in a rice flour batter served with a peanut sauce
171. CURRIED SCALLOP 8.95
 Sautéed scallops in a lightly spiced curry sauce
172. MUGHLAI CHICKEN 8.95
 Chicken cubes skewered with green and red peppers served with a sweet chili vinegar
173. LAMB SHIKAMPURI KEBAB 9.75
 Lamb patties stuffed with egg, cilantro & spices
7. VEGETABLE SAMOSA 5.75
 Crispy patties stuffed w/ spicy potatoes & peas
9. VEGETABLE PAKORA 5.75
 Mixed vegetable fritters
113. ALOO TIKKI 6.25
 Crispy potato chops with spiced centers
158. PAPRI CHAAT 6.25
 Puffed crispy wheat biscuits with herbs, potatoes and three fresh chutneys
175. SUBZ KI SHAMMI 6.75
 Spinach and cottage cheese kebabs
176. PAPADUM 1.95
 Thin lentil wafers
177. ASSORTED VEGETABLE PLATTER.. 9.95
 Samosa, Pakora, Hara Kebab & Papad

SOUPS

14. MULLIGATAWNY SOUP 5.25
 Spiced chicken and lemon soup
178. TAMATAR KA SAAR 5.25
 Garden fresh vegetables in a clear tomato broth

SALADS

12. GREEN MIXED SALAD 4.50
- 23A. TANDOORI CHICKEN SALAD 7.75
 Cold tandoori chicken salad, pomegranate & spices

RAITA

76. CUCUMBER & YOGURT 3.95

FRESHLY BAKED BREADS

16. NAN 2.25
17. BUTTER NAN 2.50
19. GARLIC & BASIL NAN 2.95
22. FRONTIER NAN 4.75
- 23A. AJWAIN LACHHA PARATHA 3.95
18. ONION KULCHA 4.25
- 25A. TANDOORI ROTI 1.95
- 24A. PUDINA PARATHA 3.95
- 20A. ALOO PARATHA 3.95
24. POORI 2.75
25. ASSORTED BREADS 9.95

2290 EL CAMINO REAL #9

*"Only Indian Restaurant featured in Bay Area's
 Top 100 Restaurant"*

San Francisco Chronicle, Datebook, February 1997

"Amber India a gem in Mountain View"

*** San Francisco Chronicle, January 1997

TANDOORI SIZZLERS

- 50A. TANDOORI CHICKEN Half 15.95/Full 19.95
 Marinated in yogurt, ginger, garlic and spices
51. CHICKEN KA TIKKA 17.95
 Boneless chicken cubes marinated in yogurt, ginger, garlic, and fenugreek
52. SEABASS TIKKA 21.95
 Fish cubes marinated in lemon juice & spices
54. FRONTIER KABAB 24.95
 Rack of lamb marinated in yogurt & spices
57. TANDOORI MIXED GRILL 26.95
 Tandoori chicken, chicken tikka, patthar kabab, prawn kabab & seekh kabab
- 57A. TANDOORI SEAFOOD PLATTER .. 27.95
 Lobster tail, fish tikka, prawn kabab
 Marinated in garlic and chili paste & roasted
56. SEEKH KABAB 16.95
 Minced lamb with onions, ginger, garlic & spice
86. TANDOORI LOBSTER 34.95
 Lobster tail marinated in lemon juice & spices
161. AMRITSARI PANEER TIKKA..... 13.95
 Cheese cooked with a spicy & tangy marinade
180. BHARVAN ALOO..... 11.95
 Charbroiled Russet potatoes stuffed with cheese and nuts
181. PESHWARI CHICKEN TIKKA..... 16.95
 Chicken thighs marinated with mustard oil yogurt and a touch of ginger
182. LAHSONI TEEKHA PRAWN 18.95
 Tandoor broiled tiger prawns marinated in a roasted garlic and chili paste
183. BARRAH KEBAB 17.95
 Succulent cubes of lamb marinated in ginger garlic and yogurt and roasted black cumin
184. TANDOORI SALMON 16.95
 Roasted salmon chunks marinated with sour cream, saffron dill and tandoori spices

SEAFOOD BAITS

59. GOA FISH CURRY 16.95
 Chilli "hot" konkan curry
124. MALWANI SHRIMP CURRY 17.95
 Stir-fried prawns in a spicy coconut curry
163. COCHIN SCALLOP CURRY..... 17.95
 Spicy Scallops curry cooked with coconut milk and peppercorn sauce with a hint of Tamarind
164. PRAWN BALCHAO 18.95
 Prawns in a spicy sauce with a touch of vinegar.
185. MADRAS SEAFOOD CURRY 19.95
 Prawns, scallops & seasonal fish stewed with tomatoes, coconut ginger and curry leaves

CHICKEN TEMPTATIONS

31. BUTTER CHICKEN 16.95
 Shredded tandoori chicken in a tomato, butter & fenugreek sauce
30. CHICKEN TIKKA MASALA 17.95
 Chicken tikka cooked in mild tomato sauce
92. CHEF'S SPECIAL KADDAHI CHICKEN. 17.95
 Medium spiced dry chicken prepared with onions and bell pepper
165. CHICKEN MASALA..... 16.95
 Traditional chicken curry, medium or spicy
186. CEYLON CHICKEN CURRY 15.95
 Chicken cooked with coconut and curry leaves

LAMB DELICACIES

34. ROGAN JOSH 18.95
 Classic lamb curry
- 37A. MIRCH KA GOSHT 18.95
 Lamb, peppercorns, green chiles, ginger, saffron
167. KERELA LAMB CURRY 18.95
 Chunks of Lamb cooked in coconut milk with a unique flavor of curry leaves & peppercorn
187. BHUNA ADRAKHI GOSHT 19.95
 Stir fried lamb with cardamom, black cumin and ginger

RICE BOWL

26. HANDI PRAWN BIRYANI 17.95
 Saffron flavored basmati rice with prawns
27. LUCKNOWI GOSHT BIRYANI 17.95
 Saffron flavored basmati rice with lamb
28. HYDERABADI CHICKEN BIRYANI ... 17.95
 Basmati, chicken, onions, tomatoes & rose water
29. VEGETABLE BIRYANI 12.95
 Saffron basmati rice with vegetables & nuts
- 29A. SAFFRON RICE 2.25
 Basmati rice with saffron
188. THREE MUSHROOM BIRYANI..... 13.95
 Assorted mushrooms with spiced basmati rice

VEGETARIAN SPECIALITIES

129. DAL BUKHARA 11.95
 Lentils slow cooked, spices, cream & tomatoes
40. MALAI KOFTA 13.95
 Fried cheese balls & potato dumplings cooked in tomato cream sauce
128. PANEER ELAICHI PASANDA 13.95
 Cardamom farmer's cheese in almond sauce
41. BAINGAN BHARTA 12.95
 Baked eggplant with onions, tomatoes & spices
43. PALAK PANEER 13.95
 Spinach with farmer's cheese and spices
73. KADDAHI PANEER 13.95
 Cottage cheese with bell peppers and onions
48. MATTER PANEER 12.95
 Farmer's cheese & peas in a special gravy
47. SUKHI BHINDI (Seasonal) 13.95
 Spiced okra with onions
147. PINDI CHOLE 12.95
 Garbanzo beans with mango powder & spices
148. NAVRATAN KORMA 12.95
 Mixed vegetable with nuts in creamy sauce
102. DUM ALOO BUKHARA 13.95
 Danish potatoes stuffed with mint and apricot chutney in a rich gravy
71. ALOO GOBHI 12.95
 Potatoes & cauliflower cooked in spices
103. AMBER KI HARI SABZI 12.95
 Fresh greens sautéed in garlic sauce
189. MUSHROOM MUTTER MAKANA..... 12.95
 Mushrooms and peas cooked with lotus seeds in an onion ginger curry
190. MIRCHI BAINGAN KA SALAN 13.95
 Anaheim peppers and eggplant in a southern Indian peanut and sesame sauce

DESSERTS

105. KESARI KHEER 5.00
 Rice pudding with nuts, cardamom & saffron
63. GULAB JAMUN 5.00
 Cottage cheese dumplings in sugar syrup
62. RASMALAI 5.00
 Farmer's cheese topped with saffron milk sauce
108. CHAI 2.75
68. TEA /COFFEE 2.50
169. MOONG DAL HALWA 5.00
 Northern India's favorite Lentil dessert
168. BENGALI RASGULLA 5.00
 Farmers cheese dumplings in rose flavored sugar syrup
191. KULFI FALOODA..... 5.00
 a rich pistachio flavored Indian ice cream served with falooda

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

SERVICE AREA
 ATHERTON, MENLO PARK, PALO ALTO, LOS ALTOS,
 LOS ALTOS HILLS, MOUNTAIN VIEW, SUNNYVALE

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