

STARTER:

SOUP OF THE DAY	3.75
ONION DHALL BHAJI (V) (G) Onions and lentil fritters flavored with roasted cumin and coriander seeds.	3.99
SAMOSA (V) (G) Onion seeded pastry dough stuffed with green peas and potatoes.	3.99
ADRABI ALOO (V) (G) Mashed potato lightly spiced with amchur powder & black salt served with tamarind chutney.	3.99
VEGETABLE PAKORA (V) (G) Mixed vegetables dressed in gram flour, herbs and spices and then deep fried.	3.99
CHICKEN 65 (E) (G) (M) Chicken marinated with red chillies, curry leaves and yoghurt, deep fried in oil.	3.99
CHICKEN PAKORA (G) (E) Chicken dressed in gram flour, herbs and spices and then deep fried.	3.99
CHILLI PANEER (G) (So) (M) Cottage cheese marinated with homemade ground spices and tossed in chilli sauce.	3.99
CHILLI CHICKEN (G) (So) (M) (E) Chicken breast marinated with homemade ground spices and tossed in chilli sauce.	4.95
CHILLI SQUID (G) (So) (M) (E) (F) Squid marinated with corn flour and tossed in a chilli and garlic sauce.	6.99

TANDOORI SPECIALITIES:



PUNJABI PANEER (G) (M) (Mu) (V) Cottage cheese marinated with homemade ground spices, onion and bell peppers.	4.99
MURGH MALMALI (M) (N) Chicken breast marinated with cheese & yogurt finished with homemade garam masala.	4.99
CHICKEN TIKKA (M) (Mu) Chicken breast imbrues with traditional tandoori ground spices, hung yoghurt and mint chutney.	4.99
HARYALI MURGH (M) Chicken breast immerse with green chillies, ginger, garlic fresh mint and coriander cooked in tandoor.	4.99
LAMB TIKKA (M) Lamb fillets marinated with ginger, garlic, roasted cumin, smoked with cloves and fried coriander.	5.99


HYDERABADI LAMB CHOPS	5.99
Scottish lamb infused with caramelized onion marinated with Kashmiri chilli and homemade garam masala.	
JINGA JOSHINA (M) (N) (Cr)	6.99
Succulent King Prawn marinated with hung yoghurt & cashew nut flavored with green cardamom.	
KING PRAWN TIKKA (M) (Cr)	6.99
King prawns imbrues with traditional tandoori ground spices, hung yoghurt and mint chutney.	
MACHLI TIKKA (F) (M) (Mu)	6.99
Salmon fish marinated in chef's special aromatic spices flavored with mustard served with mint-coriander chutney.	
TANDOORI CHICKEN (M) (Mu)	5.95
Spring chicken with traditional ground tandoori spices served with salad and mint chutney.	
VEGETARIAN PLATTER FOR TWO (G) (M) (Mu) (N) (V)	10.95
(onion bhaji, samosa, adraki aloo, vegetable pakora)	
NON VEGETARIAN PLATTER FOR TWO (F) (M) (Mu) (N) (Cr)	15.95
(lamb chops, king prawn tikka, machli tikka, chicken tikka)	



AMBAL'S SPECIALS:


(Note: all specials take a minimum of 30 minutes of cooking time)


NALLI NIHARI (M) 🌶️🌶️	13.95
Scottish succulent lamb shank slow cooked in white onion, tomatoes and green chillies flavored with nutmeg and Rosemary.	
AMMA'S KOZHI CURRY 🌶️🌶️	12.95
Chicken breast cooked in coconut and whole garam based curry. (Mum's own recipe)	
ANNA'S AATU CURRY (P) (Se) (N) (Mu) 🌶️🌶️	12.95
Succulent lamb chunks cooked in traditional andhra style recipe with peanuts and coconut.	
NAWABI MURGH (M) (N) 🌶️🌶️	12.95
Chicken breast marinated with yogurt, cheese and cashew grilled in tandoor oven served with pilau rice.	
KOLA URUNDAI KUZHAMBU (M) (Mu) 🌶️🌶️	13.95
Dumplings of minced lamb blended with ginger and tempered with curry leaves and mustard.	
AATHA'S MEEN KUZHAMBU (F) (Mu) 🌶️🌶️	12.95
Cornish cod fish cooked in Madurai style, dry red chilli, tamarind and finished with hint of fenugreek seeds. (Grandma's recipe)	



AMMA'S SEABASS (F) (M)   **12.95**
Scottish wild whole sea bass marinated with chef's own spices and cooked in the tandoori, served with tangy and spicy sauce. (Mum's recipe)



KERALAM MOILEE (F) (Mu)  **12.95**
Fillet of sea bass cooked in coconut milk stew tempered with mustard seeds and fresh curry leaves served with mashed potato.

NELLUR PRAWN CURRY (Cr) (Mu)   **14.95**
Fresh water king prawn cooked in traditional Andhra style flavoured with dry mango powder and caraway seeds.



AATHA'S YERA THOKKU (Cr) (Mu)   **14.95**
King prawns tossed in onion, tomato, Chettinad spices tempered in mustard and finished with fresh coriander.

VEG KOFTHA CURRY (M)  **7.95**
Minced vegetable stuffed in mashed potato served with lucknowi sauce.

MUTTA MASALA (E) (M) (N)   **7.95**
Hard boiled eggs cooked in creamy bell pepper and cashew based gravy.

GUTTI VENKAI KURA (N) (Mu) (P) (Se)   **7.95**
Andhra style aubergine cooked in onion, peanuts, sesame seeds and coconut paste tempered with curry leaves.


ENNAI KATHIRIKAI KUZHAMBU (Mu)   **7.95**
Aubergine cooked in garlic, tomato and tamarind based gravy.



BISIBELEBATH (M)   **7.95**
Mixed vegetables cooked in a bengaluru style together with lentils, rice, spices and butter ghee.

CLASSIC CURRIES:

(all classic curries are available in chicken, lamb, king prawn, boiled egg or mixed vegetables)

MUGHALAI KORMA (M) (N) 
Cream, cashew nut, poppy seeds paste and finished with roasted fennel.

BUTTER MASALA (M) (N) 
Almonds, tomatoes and fenugreek leaves in creamy buttery sauce..

TIKKA MASALA (M) (N)  
Creamy curry with cashew nuts and bell pepper and single cream.

BHUNA GOSHT

Punjabi style simmered with fresh tangy tomato and finish with roasted coriander.

DHANSAK

Trio of lentils cooked with onions and spices.

BALTI (N)

Tongue twisting curry with onion, garlic and spices.

MADRAS

Spicy curry with red chillies, curry leaves and onions.

JHALFREZI

Mix bell peppers, onions cooked in a red chilli pickle.

CHETINAAD (N)

Tomatoes, chillies, freshly ground spices, coconut, ginger and garlic.

VINDALOO

Onion, tomatoes and garlic in a red chilli paste.

SOUTH INDIAN GARLIC CHILLI

Bell peppers, green chillies and garlic based curry.

CHICKEN - 7.95 LAMB - 9.95 TIGER PRAWN - 9.95 MIXED VEGETABLES - 6.95

CLASSIC VEGETARIAN CURRIES:

THADKA DHAL (Mu)	4.95
Trio of lentils cooked in a traditional style tempered with garlic, mustard and red chillies.	
BOMBAY ALOO	4.95
Potato cooked with tomatoes, spinach and finished fresh coriander leaves.	
SAAG ALOO (M) (Mu)	4.95
Spinach puree and potato tempered with onion and Indian spices.	
VEGETABLE BHAJI (Mu)	4.95
Mixed vegetables cooked in coconut milk and tempered with mustard and red chillies.	

BRIYANI:

DINDIGUL DUM BRIYANI (M) 	7.95
Chicken, rice and spices cooked in sealed pot.	

NIZAMI GHOST BRIYANI (M) 🌶️🌶️	9.95
Scottish succulent lamb cooked with rice and spices in a sealed pot	
KOLKATTA KING PRAWN BRIYANI (M) (F) (Cr) 🌶️🌶️	14.95
King prawn, rice and spices cooked in sealed pot.	
ERKADU EGG BRIYANI (M) (E) 🌶️🌶️	7.95
Hard boiled egg cooked with rice and spices cooked in sealed pot.	
VELLORE VEGETABLE BRIYANI (M) 🌶️🌶️	7.95
Mixed vegetables, rice and spices cooked in sealed pot.	

DOSA: (G)

(Pancakes made with rice and dhal batter served with sambar)

PLAIN DOSA - 2.99	GHEE DOSA - 4.99	MASALA DOSA - 4.99	ONION DOSA - 3.99
EGG DOSA - 4.99	CHICKEN DOSA - 7.99	LAMB DOSA - 9.99	UTHAPAM - 2.99
ONION UTHAPAM - 3.99			

KOTHU: (G)

(Shredded parata and spices cooked together in the griddle)

VEGETABLE KOTHU PARATA - 5.99	EGG KOTHU PARATA - 5.99
CHICKEN KOTHU PARATA - 7.99	LAMB KOTHU PARATA - 8.99

RICE:

STEAMED RICE	2.50
PILAU RICE (M)	3.50
Basmati rice cooked in cumin and ground spices.	
PEAS PILAU RICE (M)	4.50
Lightly spiced basmati rice cooked with green peas.	
EGG PILAU RICE (M)	4.50
Lightly spiced basmati rice cooked with egg.	
LEMON RICE (Mu) (P) (N)	4.50
Lightly spiced basmati rice cooked with lemon.	
COCONUT RICE (Mu) (P) (N)	4.50
Lightly spiced basmati rice cooked with coconut.	
MUSHROOM RICE (M)	4.50
Lightly spiced basmati rice cooked with mushroom.	

BREADS:

NAAN (G) (E) (M) Indian flat bread cooked in tandoori oven.	2.50
ROTI (G) Indian flat bread made from wholemeal flour cooked in clay oven tandoor.	2.95
GARLIC NAAN (G) (E) (M) Indian naan bread flavored with garlic.	3.50
PESHWARI NAAN (G) (E) (M) (N) Indian bread filled with cashew nut, coconut, mango and almonds.	3.95
CHEESE NAAN (G) (E) (M) Tandoori naan cooked with grated cheddar cheese.	3.95
CHILLI NAAN (G) (E) (M) Indian naan bread flavored with chilli.	3.50

DESSERTS:

GULAB JAMUN (M) (N) (G) Deep fried soft cream roundels soaked in sugar syrup served with vanilla ice cream.	3.95
GHAJAR HALWA (G) (M) (N) Finely grated carrot cooked in whole milk flavored with green cardamom. Sprinkled with raisin and nuts.	4.25

ICECREAMS

STRAWBERRY (M)
CHOCOLATE (M)
VANILLA (M)
2 SCOOPS - 2.50 3 SCOOPS - 3.25

SORBETS

MANGO
LEMON
2 SCOOPS - 3.00 3 SCOOPS - 3.95

KULFI

MANGO - 3.95 (M)
PISTACHIO - 3.95 (M) (N)

ALLERGEN CONTENTS:

C – Celery, Cr – Crustaceans, E – Eggs, F – Fish, G – Cereals containing gluten, L – Lupin, M – Milk, Mo – Molluscs, Mu – Mustard, N – Nuts, P – Peanuts, Se – Sesame seeds, So – Soya, Su – Sulphur dioxide, V – Vegetarian.

 **MILD**

 **MEDIUM**

 **SPICY**