

TRADITIONALS

Korma

Mild creamy cashew, coconut and yogurt based curry sauce

Bhuna

Medium hot spicy with thick sauce

Madras

Hot curry with garam masala, chilli flakes and coriander

Vindaloo

Hot curry sauce with garam masala and potatoes

Dhansak

Fairly hot curry with lentils and tomato sauce

Jalfrezi

Cooked with dices of tomatoes, capsicum, onions and finished in curry sauce with green chillies

Chicken : £ 8.95 Lamb : £ 9.95 Prawn : £ 11.50

DESSERTS

Gajar halwa	£	4.50
Gulab jamun 2pc	£	2.95
Kheer	£	2.95
Kulfi (each) Pistachio, mango, malai	£	2.50

HOT DRINKS

Ginger chai (tea)	£	2.50
Elaichi chai (tea)	£	2.50
Masala chai (tea)	£	2.50
Indian coffee / hot chocolate	£	2.50

COLD DRINKS

Sweet / Salted lassi	£	2.95
Mango lassi	£	3.50
Orange juice	£	2.50
CAN Drinks		
coke, diet coke, pepsi, fanta orange, sprite	£	1.50
Bottle drinks 1.5 litre	£	3.50
Still / Sparkling water (each)	£	1.50

EXTRA'S

Chips	£	2.50
Papadom	£	1.00
Masala papadom	£	1.95
Mango chutney	£	1.00
Pickle (Mixed)	£	1.00
Butter	£	1.00

If you have any food allergens or dietary requirement, please let us know. Food will be served to you accordingly

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts may be present.

HALAL FOOD



AMBAR SARI
Authentic Indian Cuisine **TADKA**.UK
DINE IN - TAKEAWAY - DELIVERY

*Serving up a symphony of flavors
that capture the essence of Punjab*

MENU



Call us

0203 952 5416

Reach us

**12 Gilbert Road, Belvedere,
Kent, DA17 5DA, UK**

We also Deliver with our
Delivery Partners

<https://ambarsaritadka.uk>

TANDOORI STARTERS

All the dishes below are marinated in special sauces, spices and herbs, cooked in tandoori clay oven and served with mint sauce

Paneer tikka	£	6.95
Paneer malai tikka	£	7.25
Chicken tikka	£	6.95
Chicken malai tikka	£	7.50
Chicken kasturi tikka	£	7.50
Fish tikka	£	8.95
Lamb chops (Spicy) 4pc	£	8.99
Tandoori wings 6pc	£	6.95
Hot garlic tandoori wings 6pc	£	7.99
Tandoori chicken leg 2pc	£	4.95
Tandoori chicken		

Half £ 8.95

Full £ 15.95

Tandoori king prawns £ 13.95

Tandoori stuffed capsicum

1pc £ 4.95

Whole green capsicum filled with vegetables stuffing and cooked in clay oven

Chicken Kebab 2pc £ 3.95

Minced chicken spiced and grilled in a clay oven served with mint sauce

Lamb Kebab 2pc £ 3.95

Minced lamb spiced and grilled in a clay oven served with mint sauce

Tandoori mixed platter £ 19.50

2 lamb chops, chicken Kebab, lamb Kebab, chicken tikka, chicken leg, 2 chicken wings, served on sizzler with lemon and mint sauce

Tandoori malai champ £ 7.95

Marinated soya chunks grilled in clay oven finished with fresh cream and butter

ROLLS

Served in fresh naan bread with salad, chilli sauce and mint sauce

Paneer tikka roll	£	5.95
Chicken tikka roll	£	5.95
Chicken Kebab roll	£	5.95
Lamb Kebab roll	£	5.95
Chicken kathi roll	£	6.50
Veg kathi roll	£	5.95

SOUP'S

Veg manchow soup	£	5.50
Cream of mushroom	£	5.50
Chicken manchow soup	£	6.50
Cream of chicken soup	£	6.50

STARTERS

Samosa 2pc Veg £ 2.80

A fried triangular pastry filled with vegetables or lamb

Meat £ 3.20

Spring Rolls each

£ 1.45

Crispy rolls filled with vegetables

Onion Bhaji 5pc

£ 4.95

Thin sliced onions mixed with gram flour, spices & herbs fried

Paneer Pakoda 4pc

£ 4.95

Deep fried the sliced coated paneer with gram flour, spices & herbs mixture

Mix Veg Pakoda 5pc

£ 4.95

fried the mix vegetables fritters coated with gram flour, spices & herbs

Stuffed Bread Pakoda 2pc

£ 5.95

Deep fried the Bread filled with potatoes, peas & spices mixture

Pav Bhaji

£ 5.95

Mashed vegetables finished in butter served with soft rolls

Ambarsari fried fish

£ 10.50

Battered fried fish seasoned with chaat masala and served with mint sauce

Ambarsari fried chicken 1pc

£ 2.95

Battered fried chicken seasoned with chaat masala and served with mint sauce

BIRYANI'S

Basmati rice cooked with spices and herbs with chicken, mutton, vegetables or prawns

Vegetables biryani

£ 7.50

Chicken biryani

£ 8.50

Lamb biryani

£ 9.95

Prawn biryani

£ 10.50

Ambarsari Special biryani

£ 10.50

EGG'S

Boiled Egg (each)

£ 1.95

Plain omelette

£ 5.95

Cheese omelette

£ 7.95

Masala omelette

£ 7.95

RAITA

Plain yogurt

£ 1.75

Mix veg raita

£ 2.95

Boondi raita

£ 2.95

Cucumber raita

£ 2.95

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CHAATS

Samosa Chaat	£	5.95
Samosa topped with ambarsari chole, chick peas, onion, yogurt, chutney, mint sauce and savoury		
Aloo tikki chaat	£	5.95
Shallow fried potatoes and peas cutlets topped with ambarsari chole onion, yogurt, chutney, mint sauce and savoury		
Aloo papri chaat	£	5.95
Whole wheat crisp and potatoes topped with ambarsari chole, onion, yogurt, chutney and mint sauce		
Gol Gappa 6pc	£	5.95
Crispy wheat shells filled with boiled potatoes served with special flavoured tamrind water		

CHEF'S SPECIAL

Chilli paneer	£	8.50
Chilli garlic paneer	£	8.50
Dragon paneer spicy	£	8.50
Veg Manchurian	£	7.95
Veg Crispy	£	7.95
Crispy vegetables finished in hot and sour sauce		
Chilli mushroom	£	7.95
Honey chilli potatoes	£	7.95
Chilli garlic prawns	£	9.50
Chilli chicken	£	8.95
Egg noodles	£	6.95
Veg noodles	£	6.50
Chicken noodles	£	7.95
Chicken tikka noodles	£	8.50

INDIAN ASSORTED BREADS

Plain tawa roti	£	1.95
Plain tandoori roti	£	1.50
Tandoori lacha parantha	£	2.95
Tawa lacha parantha	£	2.95
Plain naan	£	1.75
Butter naan	£	1.95
Garlic & corriander naan	£	2.95
Chilli garlic naan	£	2.95
Chilli cheese naan	£	2.95
Chilli onion naan	£	2.95
Keema naan	£	3.25
Peshawan naan	£	3.25
Bhatura (each)	£	1.75
Puri (each)	£	1.50

AMBARSARI KULCHA'S

Served with ambarsari choley, salad and green chutney

Paneer kulcha	£	8.50
Aloo kulcha	£	7.50
Onion kulcha	£	7.50
Gobi kulcha	£	7.50
Mix kulcha	£	8.50

AMBARSARI SPECIALITIES

Chole bhature 2pc	£	7.95
Chole puri 3pc	£	7.95
Chole rice	£	7.50

PUNJABI PARANTHA'S

Plain parantha	£	2.50
Aloo parantha	£	2.95
Gobi parantha	£	3.50
Mooli parantha	£	3.50
Paneer parantha	£	3.95
Mix parantha	£	3.95

HOME MADE SPECIALITIES

Kadhi pakoda	£	5.95
Rajma	£	5.95
Bangan bhartha	£	6.95
Bhindi masala	£	6.95
Bharwa karela (Seasonal)	£	4.95
Tawa tikka aloo gobi	£	6.95
Jeera aloo	£	5.95

RICE

Steamed basmati rice	£	3.50
Jeera rice	£	3.95
Mushroom / Egg fried rice	£	4.75
Pilao rice	£	3.75
Peas and jeera rice	£	3.95

*Punjabi food, hearty and bold;
flavour's that never get old*



MAIN COURSE VEG

Daal makhni	£	8.95
Urad daal soaked overnight, cooked on slow flame finished with spices, butter and fresh cream		
Tadka daal	£	6.95
Yellow lentils cooked with cumin, garlic and spices		
Mix veg curry	£	7.50
Seasonal vegetables cooked in a special curry sauce		
Ambarsari chole	£	6.95
Chick peas soaked overnight, cooked delicately in special spices		
Paneer makhni	£	8.95
Soft pieces of paneer cooked in rich tomatoes and creamy cashew nut gravy, finished with butter and fresh cream		
Karahi paneer	£	8.50
Chunks of paneer toasted with bell peppers, onions, green chillies, finished with tomato sauce, chop masala and cashew nut gravy		
Palak paneer	£	8.50
Chunks of paneer cooked with spinach gravy, finished with butter and fresh cream		
Saag paneer	£	8.50
Chunks of paneer cooked with mustard leaves and finished with butter		
Saag aloo tadka	£	6.45
Mushroom Do-pyaza	£	7.50
Mushroom and diced onions cooked with chopped masala and tomato gravy		
Matar paneer	£	7.50
Chunks of paneer and peas cooked in chopped masala and tomato gravy		
Bombay aloo	£	5.95
Deep fried jumbo potato veges, finished in chopped masala and tomato gravy		
Malai kofta	£	8.95
Soft balls of cheese, deep fried potatoes, cooked in fresh tomato and cashew nut gravy and finished with butter and fresh cream		
Paneer butter masala	£	8.50
Chunks of paneer cooked in chopped masala gravy, cashew nut gravy and finished with butter and fresh cream		
Paneer tikka butter masala	£	8.95
Charcoal grilled paneer cooked in chopped gravy, cashew nut gravy, finished with butter and fresh cream		
Paneer methi malai	£	8.50
Chunks of paneer cooked with fenugreek leaves finished with tomato, cashew nut gravy and garnished with butter and fresh cream		
Paneer bhurji	£	8.50
Mashed paneer cooked with peas in chopped masala and tomato gravy		
Chaap gravy	£	7.95
Charcoal grilled chaap cooked in tomato and cashew nut gravy		
Palak kofta	£	8.50
Soft cheese and potato balls cooked in spinach gravy		

MAIN COURSE NON-VEG

Butter chicken boneless / with bone	£	10.50
Clay oven grilled chicken cooked in rich tomato and cashew nut gravy, finished with butter and fresh cream		
Karahi chicken	£	8.95
Chunks of chicken toasted with bell peppers and onion, cooked in chopped tomato masala gravy, finished with butter and fresh cream		
Chicken curry boneless / with bone (village style)	£	8.95
Chicken cooked in chopped masala		
Chicken kalli mirch	£	8.95
Chicken cooked in a creamy gravy, finished with crushed black pepper, garnished with fresh cream		
Palak Chicken	£	8.95
Chicken cooked with fresh spinach gravy, finished with fresh cream		
Chicken patiala shahi	£	9.50
Chicken malai tikka cooked in cashew nut gravy and finished with fresh cream		
Chicken butter masala	£	8.95
Chunks of chicken cooked in chopped masala, cashew nut gravy, finished with butter and fresh cream		
Chicken tikka butter masala	£	9.95
Charcoal grilled chicken chunks cooked with chopped masala, tomato gravy, finished with butter and fresh cream		
Chicken methi malai	£	8.95
Chunks of chicken cooked with fenugreek leaves in creamy gravy		
Chicken Rara (on the bone)	£	9.95
Chicken pieces cooked with chicken keema, finished in rich tomato gravy		
Lamb karahi	£	9.95
Chunks of lamb toasted with bell pepper, onions cooked in chopped masala, tomato gravy and cashew nuts gravy		
Lamb curry	£	9.95
Tender pieces of lamb cooked in chopped masala and rich tomato gravy		
Mutton Rara	£	10.50
Mutton cooked in garlic and chilli with rich lamb minced curry		
Ambarsari fish curry	£	10.95
Tender pieces of fish cooked in rich tomato sauce		
Paya	£	8.95
Goat feet cooked in ginger, garlic, onion paste with tomatoes and spices		
Punjabi goat curry	£	9.95
Chicken rogan josh	£	8.95
Lamb rogan josh	£	9.95

SALAD

Green salad	£	2.95
Ring onion salad with mint & lemon	£	2.50