

## Amber Flavors & Taste

### APPETIZERS

- Vegetable Samosa \$5.99  
Savory fried pockets filled with Indian spiced potatoes
- Samosa Chaat \$7.99  
Mixed Tamarind Chutney, Yogurt, Mint Chutney, Chickpeas
- Dahi Puri \$7.99  
Spiced Lentil Potatoes Stuffed, Tamarine Chutney, Yogurt, Mint Chutney
- Kathi Rolls  
Peppers, Onions, Cilantro Wrap \$12.99 Paneer | \$13.99 Chicken
- Chole Bhature \$13.99  
Chickpeas Cooked in Spices and Served with Fried Bread
- Amritsar Paneer Tikka \$13.99  
Lightly charred cottage cheese cubes marinated in a blend of tandoori spices served with grilled onions, tomatoes, and peppers
- Chicken Malai Kabab \$13.99  
Chicken marinated in a yogurt with herbs & spices cooked to perfection in a clay oven
- Tandoori Chicken Tikka \$13.99  
Chicken breast marinated in fresh aromatic Indian spices and grilled in a tandoor
- Charcoal Grill Chicken Wings \$12.99  
Farm Chicken Wings in A Traditional Classic spices
- Goat Pinjori Shish Kabab \$15.99  
Ground Goat meat, Ginger, Garlic, Mint, Clove, Cardamom
- Reshmi Shish kabab \$14 .99  
Ground Chicken, Ginger, Garlic, Mint, Clove, Cardamom

## VEGETARIAN

- Palak Paneer \$13.99

Cottage cheese, spinach secret spices in a fresh Spinach Gravy

- Subzi Handi Korma (Mixed Veggies) \$13.99

seasonal vegetables, paneer and cashews in a mild creamy gravy

- Badam Shahi Paneer \$13.99

Cottage cheese, tomato almonds gravy and finished with cream and butter

- Punjabi Chole Masala \$12 .99

Chickpeas curry flavored with turmeric and cumin.

- Anjeer Bhare Malai Kofta \$14.99

Cottage cheese, creamy sauce with dry fruits

- Grilled Baingan Bhartha \$13.99

Baked Eggplant, ginger and garlic. Cumin, onions, tomatoes

- Bhindi Do Piyaza \$12.99

Fresh okra cooked with onions, ginger, tomatoes and Indian spices

- Vegetable Jalfrezi \$12.99

Assorted vegetables in a spicy tomato sauce, sautéed with stir fried peppers & onions

- Methi Mutter Paneer \$13.99

Cottage cheese with green peas in a mild savory sauce

- Paneer Pasanda \$14.99

Sliced Paneer cooked in a tomato creamy based gravy with Saffron

- Paneer Makhani \$13.99

Cottage cheese cooked in a cashew nut and creamy tomato sauce

- Paneer Tikka Masala \$13.99

Tandoori paneer cooked in a rich ginger and garlic tomato sauce

- Dal Bukhara \$13.99

Black Lentils Stewed For 32 Hours in Tomato, Garlic, Cream

- Aloo Gobi Jeera \$12.99

Potatoes, cauliflower simmered in special tomato & onion sauce

## **CHICKEN**

- AMBER CHICKEN \$17.99

Siler City Farm White Meat Chicken, Organic Spinach Roulade Creamy Sauce (G)

- Tandoori Chicken (Half \$15.99 | Full \$27.99)

Tender chicken on bone marinated in traditional spices and yogurt

- Chicken Tikka Masala \$14.99

Chicken Tikka cooked in a pan tossed in a specially prepared masala sauce

Chicken Vindaloo \$14.99

Boneless chicken cooked with potatoes in a spicy tangy sauce

- Dum Ka Murgh \$14.99

Chicken cooked in a thick curry sauce

- Chicken Shahi Korma \$14.99

Chicken cooked in exotic spices with herbs and nuts in a creamy sauce

- Kadai Chicken \$14.99

Boneless chicken cooked in spices and iron utensil

- Chicken Chettinad \$14.99

South Indian style cooked chicken with a hint of black pepper

- Palak Chicken \$14.99

Chicken pieces marinated and spiced overnight. Cooked in a fresh spinach curry

- Butter Chicken \$14.99

Famous butter chicken cooked in a buttery tomato sauce

## **LAMB | GOAT**

- Lamb Korma \$15.99

Lamb cooked with cashew nuts and almonds enriched with fresh cream

- Lamb Saag \$15.99

Spinach with our secret spices, delicately cooked with tender lamb

- Lamb Vindaloo \$15.99

Lamb pieces cooked with potatoes in a spicy tangy sauce

- Lamb Curry \$15.99

Cubes of lamb cooked in a thick gravy of exotic spices and herbs

- Lamb Bhuna \$15.99

Subtly spiced, drier lamb dish made with onions and tomatoes

- Lamb Rogan Josh \$15.99

Cubes of lamb cooked in a thick gravy of exotic spices and herbs

- Goat Curry \$16.99

Baby goat in bone cooked in a base of onion and tomato sauce

- RARA Goat \$16.99

Bone in Goat, Goat Mince, Onions, Tomatoes & Indian Spices

## SEAFOOD

- Tandoori Prawns \$19.99

King prawns marinated in spices & yogurt, smoked & roasted

- Fish Tikka Ajwaini \$15.99

Fresh tilapia in yogurt, spice cooked to perfection in a clay oven

- Shrimp Vindaloo \$19.99

Shrimp cooked with potatoes in a spicy tangy sauce.

- Shrimp Tikka Masala \$19.99

Fresh jumbo shrimp, tandoori style, cooked in a rich cream of tomato sauce.

- Goan Shrimp Curry \$19.99

Onions, Tomatoes, Curry Leaf, Coconut

- Fish Vindaloo \$17.99

Fish pieces cooked with potatoes in a spicy tangy sauce

- Goan Fish Curry \$17.99

Fish cooked with Onions, Curry Leaf, Coconut

## Soups

- Vegetable Sweet Corn \$4.99
- Vegetable Hot & Sour \$4.99
- Chicken Sweet Corn \$5.99
- Chicken Hot & Sour \$5.99

## INDO - CHINESE

- MOMOS - Nepali Style Dumpling  
Vegetable \$11.99 | Chicken \$12.99
  - Crispy Chili Potatoes \$9.99  
Potato Strips, Scallions, Garlic
  - Crispy Chili Baby Corn \$9.99  
Baby Corn, Scallion, Green Chili
  - Vegetable Thai Curry  
Red | Yellow | Green \$13.99
  - Chicken Thai Curry  
Red | Yellow | Green \$14.99
  - Tofu \$13.99  
Manchurian | Ginger Chili
- Manchurian Vegetable | Cauliflower \$12.99  
Ginger, Scallion, Soy, Cilantro, Chili Vinegar
- Manchurian Chicken \$14.99 | Shrimp \$19.99  
Cilantro, Red Onion, Green Chili, Celery
  - Kung Pao Chicken \$15.99  
Chicken, Bell Pepper, Water Chestnut, Peanut
  - Szechuan chicken \$13.99  
Chicken, Szechuan Peppercorn, Bell pepper, Red Onion, Dry Red Chili.

- Basil Lamb \$18.99

Thai Basil Leaves, Ginger, Scallion, Coconut Milk, Curry Powder

- Chili Paneer \$12.99 | Chicken \$13.99 | Shrimp \$19.99  
Green chili, Bell Pepper, Red Onion.

- Fish \$17.99

Chili Garlic | Manchurian | Pepper | Red Curry

## **NOODLES & RICE**

Vegetable \$11.99 | Chicken \$13.99 | Shrimp \$19.99 | Mixed \$19.99

- Chili Garlic Noodle

Thin Eggless noodle, Shredded Vegetables, Garlic, Chili

- Hakka Noodles

Thin Eggless Noodle, Shredded Vegetables, Napa, Celery

- Fried rice

Carrot, Bell Pepper, Cabbage, Green onion

- Szechuan Fried Rice

Bell Pepper, Cabbage, Carrot, Green Onion

- Burnt Garlic Chili Fried Rice

Golden Fried Garlic, Crushed Dry Red Chili.

## **BREAD**

- Stuffed Cheese Kulcha \$5.99

Leavened bread Stuffed with Cheese Mix

- Plain Naan / Butter Naan \$2.99

Leavened Indian bread from Tandoor

- Garlic Naan \$3.99

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

- Chili Naan \$4.99

Naan is infused with fresh green chilies and coriander.

- Peshawari Naan \$5.99  
Stuffed with sweet paste of crushed nuts and sultanas.

- Rosemary Naan \$3.99  
A light rub of rosemary

- Laccha Mint Paratha \$3.99  
Layered Whole Wheat Bread

- Tandoori Roti \$3.99  
Leavened Indian Roti from tandoor

- Stuffed Potato Kulcha \$5.99  
Leavened bread Stuffed with Spicy Potato Mix

- Onion Kulcha \$5.99  
Leavened bread sprinkled with chopped onion.

## **BIRYANI**

- Lamb Biryani \$17.99  
Rice based dish made with spices and lamb cubes.

- Goat Biryani \$17.99  
Rice based dish made with fresh ground Moughlai spices and goat meat.

- Vegetable Biryani \$15.99  
Classical Indian rice dish made with fresh garden vegetables, paneer and mild spices.

- Egg Biryani \$16.99  
Rice based dish made with Hyderabadi spices and eggs

- Chicken Biryani \$16.99  
Rice based dish made with Hyderabadi spices and fresh pieces of boneless chicken.

## **Drinks**

- Mango Lassi \$3.99

- Masala Chai/Coffee \$2.99

- Soda \$1.99