

# AMRUTH

## BRUNCH MENU

From 10AM to 2PM | Saturday & Sunday

### BRUNCH

<b>Pain au Chocolat</b> House Made Croissant With New Zealand Butter And Belgium Chocolate	\$5.50
<b>Pancake</b> Choice Of Pancake: Choc Pancake , Plain Pancake, Blueberry Pancake	\$9.00
<b>Granola Bowl</b> Greek Yogurt, Tennessee Honey, Roasted Seed And Nuts With Granola	\$10.00
<b>Veggie Omelette</b> Mushrooms, Peppers Onion Sautéed And Folded In 3 Cage Free Eggs	\$11.00
<b>Caprese Ciabatta</b> House Baked Ciabatta Stuffed With Fresh Mozzarella, Local Tomatoes, And House Made Pesto	\$10.00
<b>French Omelette</b> 3 Silky Cage Free Eggs Folded With Boursin Cheese And Chives	\$12.00
<b>Avo Toast</b> Fresh Avocado Spread On Sour Dough Toast With Chili Flakes, Boursin Cheese, Chives And Garlic Butter.	\$12.00
<b>Croissant Egg &amp; Cheese</b> Scramble Eggs And Sharp Cheddar Cheese Folded In House Made 36 Layered Croissant	\$12.00
<b>Chicken &amp; Waffle</b> Chef's Perfect Recipe For Belgian Waffle And Chicken Breast Dredged In Flour Blend Topped With Honey Maple Syrup	\$12.00
<b>SIDES</b>	
<b>Hush puppies</b> Cornmeal Fritters With Jalapeño Fried To Crunch And Crispy Exterior And Soft Interior. Served With Thousand Island Sauce.	\$6.00
<b>Cheese Balls</b> A Savory Appetizer Made From A Mixture Of Softened And Grated Cheeses	\$6.00
<b>Brussel Sprouts</b> Deep Fried To Perfect Crispness Brussels Served With Jaggery And Soy Sauce	\$6.00
<b>House Made Potatoes</b> Smashed Potatoes With Olive Oil, Labneh Sauce, Parsley And Parmesan	\$6.00



### BOWLS

<b>Paneer Tikka Bowl</b> Cottage Cheese Roasted With Peppers And Onion, Tossed In Tomato Gravy Along With Rice Pilaf And Salad	\$11.00
<b>Chicken Tikka Bowl</b> Marinated Chicken Thigh Cooked In Clay Oven, Served With Makhni Sauce And Buttered Rice Pilaf. Served With Salad And Naan.	\$12.00
<b>Malai Tikka Bowl</b> Creamy Chicken Tikka Thigh Slow Cooked And Charred, Served Over Bed Of Basmati Pilaf. Served With Mixed Green And Naan	\$11.00
<b>Salmon Bowl</b> 5oz Of Salmon Roasted Over Fire In Indian Oven With Basmati Rice And Moilee Sauce	\$13.00
<b>Shrimp Salad Bowl</b> Tandoor Roasted Shrimp Mixed With Assorted Green Salad And Picked Onion, Labneh Sauce Drizzle	\$13.00

