

# AMRUTH

## SPORTS BAR

### FOOD

## APPETIZERS

### NON-VEG

#### Omelette

\$7.00

A vibrant and flavorful twist on the classic egg dish, a rich blend of fresh vegetables and aromatic spices

#### Chicken Tenders (5)

\$10.00

Boneless chicken breast soaked in buttermilk with herbs and chili powder, fenugreek and battered before deep frying, dredged in melted butter before serving

#### Popcorn Chicken

\$10.00

Blend of country style chicken with pop corn spice, fried to perfection, drizzled with labneh sauce

#### Amruth Wings (6)

\$12.00

Charred chicken wings, glazed with soft butter lime juice and chilli powder.

Choose your options Lemon pepper /BBQ /Buffalo /Garlic Parmesan

#### Boneless Wings (6)

\$12.00

Charred chicken wings, glazed with soft butter and lime juice, chili powder Choose your options: Lemon pepper | BBQ| Buffalo | Garlic Parmesan

#### Slider With Fries

\$12.00

Mini chicken sandwiches in butter Amruth bun , served with pickled onion and thousand island sauce, served with fries

#### Nashville Hot Chicken Tenders (5)

\$12.00

Boneless chicken breast soaked in buttermilk with herbs and chilli powder, fenugreek and battered before deep frying .. dredged in melted butter before serving. served with labneh.

\*Spicy\*

#### Calamari

\$13.00

Seafood delicacy prepared in home made semolina crumb coating with spicy pickles and Cajun spices, with fried basil

#### Chicken Lollipop (6)

\$13.00

Chicken wings trussed in lollipop style chicken and dressed with Asian chili sauce

#### Amruth Fried Chicken (AFC)

\$15.00

Fresh Kentucky chicken marinated for 24hrs with bone-in, in southern Indian spice rub and fried to mouth watering perfection before tossed in chili/onion sauce

#### Amruth Wings (12)

\$21.00

Charred chicken wings, glazed with soft butter and lime juice, chili powder

Choose your options: Lemon pepper | BBQ| Buffalo | Garlic Parmesan

#### Boneless Wings (12)

\$21.00

Breaded chicken breast morsels fried to perfection and tossed in butter and served with ranch Choose your options: Lemon pepper | BBQ| Buffalo | Garlic Parmesan

### VEG

#### Peanut Masala

\$8.00

India's favorite chakna (snack) toasted peanut mix and tossed with green chilies, cilantro, tomatoes and lemon wedge

#### Cheese Fries

\$8.00

Wrinkle cut fries sprinkled with house seasoning and cheese sauce, parsley

#### Masala Fries

\$8.00

Sidewinder cut fried and immediately drizzled with butter and robust spice mix seasoning

#### Peri Peri Fries

\$8.00

Hot African chili sauce mixed with crispy fries and parsley to final touch

#### Tikka Fries

\$8.00

Canadian poutine style fries comprised of mozzarella cheese and tikka sauce on top with cilantro

#### Onion Rings

\$8.00

Circular onion thick cut coated in panko bread crumb and fried to a golden brown crispness.

#### Amruth Onion Samosa (5)

\$9.00

Chef specials blend, minced onion stuffed in phyllo sheet fried and served with mint herb mayo

#### Cheese Bread (4)

\$9.00

Aged cheddar cheese folded in pizza dough and cooked in clay oven until baked to fluffiness

#### House Salad

\$10.00

Mixed greens tossed with cherry tomatoes, radish, pickled onion, broccoli, turmeric vinaigrette with naan croutons

#### Garlic Knots

\$10.00

House brioche knots coated in flavorful garlic parsley butter and stuffed with mozzarella, baked till golden

#### Chili Crispy Corn

\$10.00

Corn kernels dredged in crunchy battered and coated with chili-onion and spring onion sauce

#### Crunchy Cauliflower Buffalo

\$10.00

Crunchy cauliflower florets tossed in buffalo sauce and house made spice blend and labneh

#### Vegetable Platter

\$10.00

Assorted zucchini, squash and broccoli charred in clay oven to perfect balance, served with min-cilantro chutney

#### Flat Bread

\$11.00

Hand stretched crisp dough with mushroom, peppers over fontina and mozzarella cheese and touch of oregano

#### Hummus Veggie and Pita

\$12.00

Amruth touch to middle eastern delicacy with aromatic spices and grilled veggies

# TANDOOR

## Paneer Tikka \$10.00

Hung curd and green chili marinade soaked paneer, and bell pepper roasted to softness that melts in your mouth.

## Pomfret Sizzler \$15.00

Yogurt and chilli marinade rubbed over pomfret and roasted in tandoor until perfect juiciness.

## Lamb Seekh Kebab & Humus \$15.00

A popular Indian dish featuring spiced ground lamb, mixed with herbs and aromatics, molded around skewers into a cylinder shape, and then grilled, pan-fried, or baked

## Tandoor Shrimp (5) \$16.00

5 Jumbo prawns dressed in mustard and pungent spice pickle cooked in tandoor marinade and finished with cilantro mint chutney

## Assorted Tikka \$16.00

Three different varieties of chicken tikka malai, herb and chili-yogurt cooked in skewers over live fire to perfection, served with chutney over a cast iron

## Tangdi Kebab (5) \$17.00

5 pcs of drumsticks marinated for 2 days, slow cooked in clay oven to juiciness and smoked effervescence

## Charred Lamb Chops (3) (Extra Chop \$5) \$19.00

3 succulent pieces of lamb coated with tandoor marinade and finished with herb crumb

## Fire Roasted Salmon \$19.00

Thai inspired spice marinade for Norwegian salmon with coconut sauce and house greens

# AMRUTH PIZZA

## Amruth Naan Pizza \$11.00

Clay oven cooked naan topped with your choice of protein, veggies and fresh mozzarella, cheddar, basil and tomato sauce, baked to mouth watering delicacy

## Cheese Pizza \$11.00

House 10" pizza crust topped with marinara sauce and mozzarella, baked to perfection

## Margherita Pizza \$12.00

House 10" pizza crust topped with marinara sauce, fresh buffalo, mozzarella and basil, baked to perfection

## Paneer Tikka Pizza \$12.00

10" Pizza crust topped with roasted paneer, makhni sauce, roasted bell pepper, onion and mozzarella

## Chicken Tikka Pizza \$12.00

Home made 10" pizza crust topped with chicken tikka morsels and makhni sauce and mozzarella, chili flakes, brushed with olive oil

# BURGER

## Amruth Chicken Burger \$15.00

Our version of the Nashville Chicken Burger, topped with fresh onion, tomato, lettuce and thousand island sauce, served with house fries on the side

# NACHOS

## Amruth Nachos Half Order \$8.00 / Full Order \$13.00 (Chicken / Paneer \$5)

Fresh corn nachos, topped with queso, pickled onion, tomatoes, pickled jalapenos, diced avocado, cilantro, sour cream and side of salsa Verde. Add your choice of protein

# TACOS

## Amruth Tacos (3) \$13.00

Smoked choice of protein over flour tortilla topped with chili sauce, lettuce, onion, avocado tomato, and pickled onion, served with salsa

# SIDES

## Hush puppies \$6.00

Cornmeal fritters with jalapeño fried to crunch and crispy exterior and soft interior

## Cheese Balls \$6.00

A savory appetizer made from a mixture of softened and grated cheeses

## Brussel Sprouts \$6.00

Deep fried to perfect crispness brussels served with jaggery and soy sauce

## House Made Potatoes \$6.00

Smashed potatoes with olive oil, labneh sauce, parsley and parmesan

# KIDS MENU

## Cheese Fries \$8.00

Wrinkle cut fries sprinkled with house spicy seasoning and cheddar cheese sauce, parsley

## Cheese Pizza \$10.00

House 10" pizza crust topped with marinara sauce and mozzarella, baked to perfection

## Penne Rosa \$10.00

Pomodoro basil sauce pasta mixed with house blend bechamel, drizzled with olive oil, served with garlic bread

## Chicken Tenders (5) \$10.00

Boneless chicken breast soaked in buttermilk with herbs and chili powder, fenugreek and battered before deep frying, dredged in melted butter before serving

# DESSERT

## Vodka Cocoa Sorbet \$5.00

American Vodka mixed with Belgian Chocolate cocoa, served on a cone

## Vanilla Ice Cream \$5.00

Fresh imported Vanilla used to make ice cream from scratch, served on a cone

## Date and Jaggery Cake \$7.00

Kerala Style date cake with jaggery and vanilla cream.

## Amruth Tiramisu \$7.00

coffee liquor soaked ladyfingers, assembled with mascarpone cheese and dusted with cocoa.