

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 chili 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 Kebob (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) \$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

Double Ka Meetha

\$6.00

House brioche with Rabdi and cardamom syrup sauce and mixed nuts.

Date and Jaggery Cake

\$7.00

Kerala Style date cake with jaggery and vanilla cream.

Qubani Ka Meetha

\$7.00

Apricot compote served with rich, thick fresh cream known as malai

Amruth Tiramisu

\$7.00

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

BRUNCH MENU

From 10AM to 2PM | Saturday & Sunday

BRUNCH

Pain au Chocolat

House Made Croissant With New Zealand Butter And Belgium Chocolate

\$5.50

Pancake

Choice Of Pancake: Choc Pancake , Plain Pancake, Blueberry Pancake

\$9.00

Granola Bowl

Greek Yogurt, Tennessee Honey, Roasted Seed And Nuts With Granola

\$10.00

Veggie Omelette

Mushrooms, Peppers Onion Sautéed And Folded In 3 Cage Free Eggs

\$11.00

Caprese Ciabatta

House Baked Ciabatta Stuffed With Fresh Mozzarella, Local Tomatoes, And House Made Pesto

\$10.00

French Omelette

3 Silky Cage Free Eggs Folded With Boursin Cheese And Chives

\$12.00

Avo Toast

Fresh Avocado Spread On Sour Dough Toast With Chili Flakes, Boursin Cheese, Chives And Garlic Butter.

\$12.00

Croissant Egg & Cheese

Scramble Eggs And Sharp Cheddar Cheese Folded In House Made 36 Layered Croissant

\$12.00

Chicken & Waffle

Chef's Perfect Recipe For Belgian Waffle And Chicken Breast Dredged In Flour Blend Topped With Honey Maple Syrup

\$12.00

SIDES

Hush puppies

Cornmeal Fritters With Jalapeño Fried To Crunch And Crispy Exterior And Soft Interior. Served With Thousand Island Sauce.

\$6.00

Cheese Balls

A Savory Appetizer Made From A Mixture Of Softened And Grated Cheeses

\$6.00

Brussel Sprouts

Deep Fried To Perfect Crispness Brussels Served With Jaggery And Soy Sauce

\$6.00

House Made Potatoes

Smashed Potatoes With Olive Oil, Labneh Sauce, Parsley And Parmesan

\$6.00

BOWLS

Paneer Tikka Bowl

Cottage Cheese Roasted With Peppers And Onion, Tossed In Tomato Gravy Along With Rice Pilaf And Salad

\$11.00

Chicken Tikka Bowl

Marinated Chicken Thigh Cooked In Clay Oven, Served With Makhni Sauce And Buttered Rice Pilaf. Served With Salad And Naan.

\$12.00

Malai Tikka Bowl

Creamy Chicken Tikka Thigh Slow Cooked And Charred, Served Over Bed Of Basmati Pilaf. Served With Mixed Green And Naan

\$11.00

Salmon Bowl

5oz Of Salmon Roasted Over Fire In Indian Oven With Basmati Rice And Moilee Sauce

\$13.00

Shrimp Salad Bowl

Tandoor Roasted Shrimp Mixed With Assorted Green Salad And Picked Onion, Labneh Sauce Drizzle

\$13.00

