

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 popcorn 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 drizzled with 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 baked in Tandoor oven

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 Belgian Chocolate cocoa, scoop served in a bowl or with a cone

Vanilla Ice Cream \$5.00

Fresh canilla housemade icecream scoop served in a bowl or with 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.

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

