

AMRUTH

FOOD

APPETIZERS

VEG

Peanut Masala \$8

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

Cheese Fries \$8

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

Masala Fries \$8

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

Peri Peri Fries \$8

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

Tikka Fries \$8

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

Onion Rings \$8

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

Amruth Onion Samosa (5) \$9

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

Cheese Bread (4) \$9

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

House Salad \$10

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

Garlic Knots \$10

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

Chili Crispy Corn \$10

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

Crunchy Cauliflower Buffalo \$10

Crunchy cauliflower florets tossed in buffalo sauce and house made spice blend and drizzled with house made ranch sauce

Vegetable Platter \$10

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

Flat Bread \$11

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

Hummus Veggie and Pita \$12

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

NON-VEG

Omelette \$7

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

Chicken Tenders (5) \$10

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

House Spice | Extra Spice | Nashville Hot +\$2

Popcorn Chicken \$10

Blend of country style chicken with pop corn spice, fried to perfection, drizzled with house made ranch sauce

Amruth Wings (6) For \$12.00 / (12) For \$24.00

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

Boneless Wings (6) For \$12 / (12) For \$24

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

Chicken Slider With Fries \$12

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

Calamari \$13

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

Chicken Lollipop (6) \$13

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

Amruth Fried Chicken (AFC) \$15

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

TANDOOR

Paneer Tikka \$10

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

Pomfret Sizzler \$15

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

Lamb Seekh Kebab & Humus \$15

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

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

Assorted Tikka \$16

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

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

Charred Lamb Chops (3) \$19

3 succulent pieces of lamb coated with tandoor marinade and finished with herb crumb (Extra Chop \$5)

Fire Roasted Salmon \$19

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

AMRUTH PIZZA

Amruth Naan Pizza \$11

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

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

Margherita Pizza \$12

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

Paneer Tikka Pizza \$12

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

Chicken Tikka Pizza \$12

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

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 / Full Order \$13

(Chicken / Paneer \$5)

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

TACOS

Amruth Tacos (3) \$13

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

RICE

Paneer Tikka Bowl \$11

Cottage cheese roasted with peppers and onion, tossed in tomato gravy along with rice pilaf and salad

Chicken Tikka Bowl \$12

Marinated Chicken thigh cooked in clay oven, served with makhni sauce (Tomato-based butter sauce) and buttered rice pilaf. Served with Salad and Naan.

Veg Biryani \$15

Rich and deep aroma, which comes from blooming whole spices like cinnamon, cloves, cardamom, and bay leaves, often enhanced with saffron-infused milk, fresh mint, and coriander leaves

Chicken Boneless Biryani \$16

Fragrant, layered Indian rice dish featuring tender, marinated chicken pieces cooked with aromatic basmati rice, a blend of spices like cardamom, cloves, saffron, herbs, and caramelized onions, traditionally slow-cooked "dum" style to infuse flavors for a rich, satisfying, and convenient meal

SIDES

Naan Plain | Garlic \$4

Tandoor cooked bread, soft and fluffy
Tandoor naan flattened and spread of fresh chop garlic

Hush puppies \$6

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

Cheese Balls \$6

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

Brussel Sprouts \$6

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

House Made Potatoes \$6

Smashed potatoes with olive oil, drizzle with house made ranch sauce, parsley and parmesan

KIDS MENU

Cheese Fries \$8

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

Cheese Pizza \$10

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

Penne Rosa \$10

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

Chicken Tenders (5) \$10

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

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

Vanilla Ice Cream \$5

Fresh Vanilla house made ice cream, scoop served in a bowl or with a cone

Date and Jaggery Cake \$7

Kerala Style date cake with jaggery and vanilla cream.

Amruth Tiramisu \$7

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