

AMRUTH

FOOD

VEG APPETIZERS

Peanut Masala \$8
Fried Peanuts, Onions, Cilantro, Chili, Lemon juice

Sidewinder Fries (Pick one) \$8
Cheese Fries - Cheddar & Mozzarella cheese, Chives
Masala Fries - Robust spice mix

French Fries (Pick one) \$8
Peri Peri Fries - African chili rub, Liquid chili sauce
Tikka Fries - Tikka Sauce, Mozzarella, Cilantro

Onion Rings \$8
Panko crumb onion rings, House Ranch

Amruth Onion Samosa (5) \$9
Chef specials blend, minced onion stuffed in phyllo sheet fried and served with mint herb mayo

Caesar Salad \$10
Chicken(+\$3), Shrimp (+\$5), Salmon(+\$7)
Romaine lettuce, Caesar dressing, Croutons

House Salad \$10
Chicken(+\$3), Shrimp (+\$5), Salmon(+\$7)
Mixed greens, Cherry tomato, Radish, Pickle Onion, Turmeric Vinaigrette, Broccoli

Chili Crispy Corn \$10
Corn Kernels, Chili sauce, Basil

Chili Crispy Chana \$10
Garbanzo Beans, Chili-vinegar sauce, Spring onions

Crunchy Cauliflower Buffalo \$10
Fried Cauliflower, Buffalo-Chili sauce, House Ranch

Four Cheese Naan (4) \$11
Stuffed Naan in clay oven with Provolone, Mozzarella, Parmesan, Cheddar

Herb & Garlic Focaccia \$11
Herbs, Garlic butter, House made focaccia, Olive oil, Sea Salt

Spicy Cauliflower 65 \$12
Fried Cauliflower, Curry Leaf, Chili-yougurt sauce, Cilantro

NON-VEG APPETIZERS

Omelette \$7
2 Eggs, Onion, Tomato, Green Chili, Cilantro, Served with mixed greens

Chicken Tenders (5) \$10
Chicken Breast, Buttermilk, Herbs, House made crumbs, Served with Sidewinder fries

Popcorn Chicken \$10
Country Style Chicken, Pop-corn spice, House made ranch

Spicy Chicken 65 \$12
Garlic, Chili sauce, Curry leaf

Amruth Wings (6) For \$12 / (12) For \$24
Charred chicken wings, glazed with soft butter lime juice and chili powder, served with carrots and celery
Tandoor | Lemon Pepper | BBQ | Buffalo | Garlic Parmesan

Boneless Wings (6) For \$12 / (12) For \$24
Charred chicken wings, glazed with soft butter and lime juice, chili powder, served with carrots and celery
Lemon Pepper | BBQ | Buffalo | Garlic Parmesan

Fish & Chips \$12
Cod fried, Beer batter, House chips, Tartar sauce

Chicken Lollipop (6)  \$13
Trussed Wings, Asian chili sauce, Served with mix greens

Amruth Fried Chicken (AFC) \$13
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, served with mixed greens



NOTE: Items Served AFTER 3 PM

TANDOOR

- Paneer Tikka** \$11
Hung curd and green chili marinade soaked paneer, and bell pepper roasted to softness that melts in your mouth, served with mixed greens
- Pomfret Sizzler** \$15
Yogurt and chilli marinade rubbed over pomfret and roasted in tandoor until perfect juiciness.
- Tandoor Shrimp (5)** \$16
5 Jumbo prawns dressed in mustard and pungent spice pickle cooked in tandoor marinade and finished with cilantro mint chutney, served with mixed greens
- 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 Kebob (5)**  \$15
5 pcs of drumsticks marinated for 2 days, slow cooked in clay oven to juiciness and smoked effervescence, served with mixed greens
- Chared Lamb Chops (4)** (Extra Chop \$5) \$19
3 succulent pieces of lamb coated with tandoor marinade and finished with herb crumb, served on the bed of house potatoes
- 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
- Lamb Pizza** \$15
Lamb mince, Balsamic reduction, House pesto

BURGER

- Amruth Chicken Burger** \$13
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 & TACOS

- Nachos & Queso** \$8
Fresh corn nachos with queso & Salsa
- 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
- Amruth Tacos (3)** Shrimp (+\$2) \$13
Smoked Chicken or Smoked Paneer over flour tortilla, topped with queso, lettuce, onion, avocado, tomato, pickled onion

RICE & BOWLS

- Paneer Tikka Bowl** \$12
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.
- Paneer 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

CURRIES

- Paneer Tikka Masala** White Rice(+\$2.5) \$12
Tomato, Cream, Cashew rich curry with paneer
- Chicken Tikka Masala** White Rice(+\$2.5) \$12
Tomato, Cream, Cashew rich curry with tandoor chicken

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** \$7
Wrinkle cut fries sprinkled with house spicy seasoning and cheddar cheese sauce, parsley
- Penne Rosa** \$7
Pomodoro basil sauce pasta mixed with house blend bechamel, drizzled with olive oil, served with garlic bread
- Chicken Tenders (3)** \$7
Boneless chicken breast soaked in buttermilk powder, fenugreek and battered before deep frying, dredged in melted butter before serving
- Cheese Pizza** \$7
House 8" pizza crust topped with marinara sauce and mozzarella, baked to perfection

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.



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