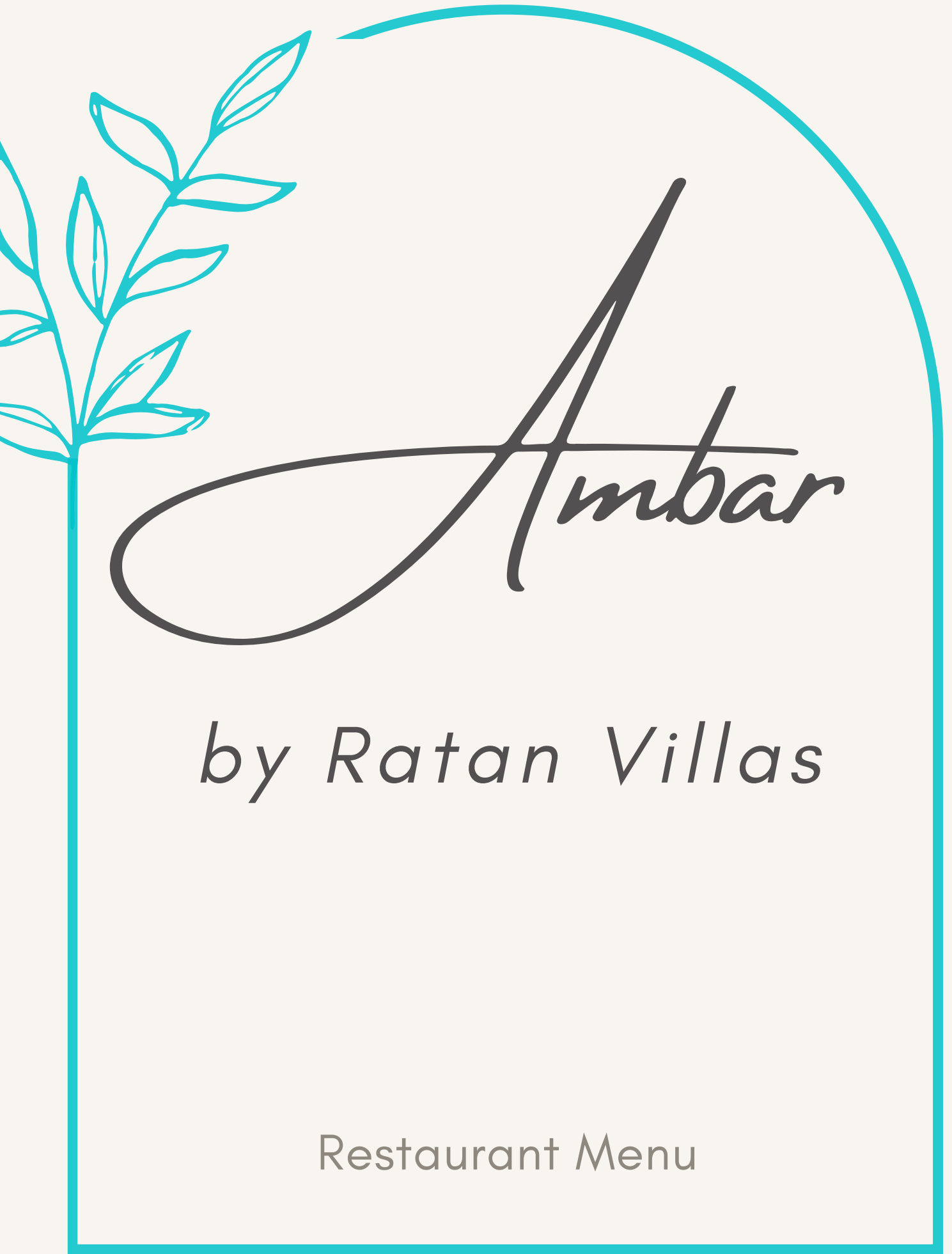




Ambar





Ambar

by Ratan Villas

Restaurant Menu



BREAKFAST

CONTINENTAL

Cheese Omelette ☉ 230
Masala Omelette ☉ 180
Scrambled Eggs ☉ 160
Boiled Eggs ☉ 120
French Toast ☉ 210
Toast <i>(Plain/Butter/Jam/Nutella)</i> 140
Cheese Sandwich 210
Tomato Sandwich 180
Tomato and Cucumber Sandwich 220
Chicken Sandwich 🍗 240
Masala Sandwich 220



NON-VEGETARIAN



CONTAINS EGG





Porridge 180
Masala Porridge (Dalia) 210
Oats (Milk/Masala) 210
Milk Cornflakes 180
Milk Chocos 180
Milk Muesli 180
Sautéed Vegetables <i>Steamed, Sautéed, Herbed</i> 210
Sausages  280
Masala Maggie 130
Freshly Cut Fruits 280





BREAKFAST

INDIAN

Kanda Poha 180
Upma 210
Sabudana Khichdi 240
Vermicelli 180
Aloo Puri 230
Plain Paratha <i>Served with pickle and curd.</i> 210
Stuffed Paratha <i>(Aloo/Paneer/Gobhi/Cheese)</i> <i>Served with pickle and curd.</i> 220
Lemon/Tomato Rice 220
Idli/Vada Sambar 220
Dosa <i>(Masala/Plain)</i> <i>Served with sambar and two types of chutney.</i> 260
Uttapam <i>(Onion/Mix Veg)</i> <i>Served with sambar and two types of chutney.</i> 260





SOUPS & SALADS

Cream of Mushroom Soup 295

Mixed mushroom blend with the goodness of cream for a light and flavourful soup.

Creamy Tomato Soup 275

Classic creamy tomato soup with crispy croutons.

Broccoli & Almond Soup 295

Healthy and rich creamy broth of broccoli and almond soothing your palate.

Mediterranean Chickpea Salad 295

Baby chickpea, corn, English cucumber, bell peppers, pomegranate, onions, olives, parsley, mint, coriander, crumbled feta with a side of falafel and hummus.

Greek Salad 295

Cucumber, onion, tomato, olives, feta cheese tossed in lime juice, balsamic vinegar, olive oil and herbs.





SMALL PLATES

Hummus & Pita 395
Arabic hummus with pita bread.

New York Style Fries 345
Crinkle cut fries topped with our secret sauce.

Pull Apart Bread Garlic 325
Tear and share style garlic bread stuffed with herbed butter and cheese.

Pav Bhaji Fondue 395
Street style tawa-cooked vegetable with a swiss twist served with seasoned pav.

Fully Loaded Nachos 415
Cheese loaded nachos topped with beans, peppers and corn.

Mezze Platter 425
Herbed labneh, hummus olives, tabbouleh salad, muhammara falafel, aioli lavash and pita bread.

Honey Chilli Potatoes 280
Fried chilli potato fingers tossed in a sesame honey chilli sauce that's sweet and spicy and will give you sticky fingers that you'll be licking clean!





LARGE PLATES

Enchilada 375

Corn tortilla stuffed with exotic vegetable and mixed beans topped with a Mexican spicy tomato sauce, cheese and baked.

Lasagne 355

Homemade layered pasta and vegetables baked with tomato and bechamel sauce.

Burrito Bowl 425

Cilantro and paprika rice topped with refried beans, grated cheese, salad veggies and sour cream.

Veg Hakka Noodle 300

Refined flour noodles tossed with vegetables and seasoning.

Veg Manchurian with Fried Rice 425

Manchurian balls simmered in thick soya chilli gravy served with vegetable fried rice.

Chilli Paneer 320

Cubes of fried crispy paneer tossed in a spicy sauce made with soy sauce, vinegar and chilli sauce. Goes well with rice or noodles or can be had as an appetizer.





PIZZA & PASTA

Chef's Special Pizza 450
Seasonal Exotic vegetable pizza.

Margherita Pizza 410
Fresh tomato sauce, mozzarella and basil leaves.

Tandoori Paneer Pizza 490
Onion, capsicum, tandoori paneer, green chilli and mozzarella.

Arrabbiata Pasta* 425
Spicy arrabbiata sauce with garden fresh vegetables.

Alfredo Pasta* 425
Cheesy bechamel sauce with broccoli and mushrooms.

Rose Pasta* 425
Tomato and bechamel sauce with broccoli, tomato, herbs and parmesan.

Pesto Pasta* (Dry/Creamy) 445
Pasta tossed in fresh basil pesto, topped with parmesan shavings.

Risotto Verde Pasta* 525
Creamed spinach, broccoli, zucchini, herbs cooked with arborio rice and finished with parmesan.

*CHOICE OF PENNE, SPAGHETTI OR FUSILLI PASTA





ADD-ONS

French Fries 175
Garlic Bread 155
Garlic Bread with Cheese 225
Masala Peanut 195
Masala Papad 125
Sautéed Vegetable 350
Sautéed Mushroom 375
Extra Topping (Pizza/Pasta) 75
Extra Pita Per Piece 30
Extra Cheese 125
Extra Fondue Bread 155
Extra Guacamole 100





STARTERS

Tandoori Kebab Platter 460

Dahi ke kebab, hara bhara kebab, paneer tikka, soya chaap.

Dahi ke Kebab 355

Hungcurd and cottage pattie balanced with indian spices, seasoning, crumbed and deep fried.

Hara Bhara Kebab 325

Fresh beans, carrot, cauliflower, green peas, spinach, cottage cheese, potato and mint pattie crumbed and deep fried.

Stuffed Tandoori Mushroom 345

Mushrooms stuffed with cheese, marinated and cooked in the tandoor. Served with mint chutney.

Chaat Papdi 325

Crispy fried flour crackers topped with an array of tangy and spicy chutneys, cool yoghurt, cooked chickpeas, boiled potatoes, and spices.





MAINS

Palak Khichdi 375
*Rice, lentil and spinach cooked and tempered with cumin.
Served with onion raita.*

Dal Baati 525
A famous Rajasthani delicacy of dal (lentils) and baati (hard wheat balls). Dal is prepared using a mix of tuvar dal, chana dal, moong dal, moth dal and urad dal, while the baati is baked and then dipped in ghee. Served with a chutney made from red chillies and garlic and dollops of ghee.


Stuffed Papad ki Sabzi 355
Papad rolls stuffed with marinated cottage cheese simmered in a thick red tomato gravy.

Malai Kofta in White or Red Gravy 375
Herbed ricotta and dry fruits filled kofta in a choice of white or red gravy.

Dual Kofta 325
Vegetable and ricotta filled kofta in half and half gravy.

Methi Malai Matar 375
A mildly sweet and creamy North Indian curry recipe made with fenugreek leaves, peas and cream.

Gobi Matar Masala 325
Classic North Indian recipe prepared with cauliflower and peas, cooked in aromatic Indian spices.





Paneer Butter Masala 330

Cubes of fresh cottage cheese in a rich tomato gravy tempered with butter and Indian spices.

Paneer Lababdar 360

Cubes of fresh cottage cheese in a rich tomato and onion gravy tempered with cream and Indian spices.

Palak Paneer 330

Cubes of fresh cottage cheese in a rich spinach and onion gravy tempered with Indian spices.

Kadhai Paneer 380

Bell pepper, onion and cottage cheese cooked with whole spices in a spicy tomato based gravy.

Mattar Paneer 320

Peas and Indian cottage cheese simmered in a tomato-based sauce and spiced with garam masala.

Rajma 310

A power house of protein and mouthful of flavours. Red kidney beans cooked in a thick gravy with whole spices.

Choley 310

Chickpeas cooked to perfection with various spices, onions, tomatoes and herbs.





Mushroom Matar Masala 375

A perfect balance of mushroom and green peas in yellow gravy.

Mix Vegetable (Gravy/Dry) 355

Medley of vegetables served dry or simmered in spicy and creamy onion tomato gravy.

Bhindi Masala 325

Staple Indian dish made with pan fried okra, whole and ground spices, herbs, onions and tomatoes.

Corn Palak 310

Rich, saucy dish that's made with fresh spinach and sweet corn. It is lightly spiced and perfectly creamy.

Bharwan Sabji 325

Stuffed capsicum, tomato, bhindi, onion and brinjal.

Dum Aloo Kashmiri 325

Stuffed potatoes in a Kashmiri style red gravy.

Jeera Aloo 250

Diced potatoes tempered with cumin seeds, onion, tomato and coriander.

Dal Makhani 290

Mixed black lentils cooked traditionally and finished with butter and cream.

Dal Tadka 280

Yellow dal tempered with garlic, Indian herbs and spices.






Butter Chicken  450

Grilled chicken simmered in a spicy, aromatic, buttery and creamy tomato gravy.

Kadhai Chicken  430

Delicious, spicy and flavourful dish made with chicken, onions, tomatoes, ginger, garlic and freshly ground spices.

Chicken Curry  430

Chicken stewed in an onion and tomato based sauce, flavoured with ginger, garlic, tomato, chilli peppers and a variety of spices.

Chicken Lababdar  450

Boneless chicken cooked in a tomato and onion based gravy with roasted garam masala and a touch of rich creamy sauce.

Veg. Biryani 410

Long grain fragrant basmati rice slowly cooked with some fresh veggies, herbs, and authentic biryani spices. Served with raita.

Chicken Biryani  480

Savoury chicken and longgrain basmati rice cooked with saffron, cardamom, clove and bay leaf. Heavenly layers of chicken, rice, and aromatic spices that are steamed together. Served with raita.

Mutton Biryani  550

Rice dish made using long grain basmati rice layered with juicy, succulent, spicy mutton cooked with flavourful rice, herbs, and spices. Served with raita.



NON-VEGETARIAN



CONTAINS EGG





BREADS

Tandoori Roti <i>(Plain/Butter)</i> <i>Whole wheat bread cooked in a clay oven.</i>	40
Missi Roti <i>Makai, whole wheat and chickpea flour bread with chopped onion, green chilli, cumin seeds and green coriander.</i>	69
Naan <i>(Plain/Butter/Garlic)</i> <i>Fermented refined flour bread cooked in a clay oven.</i>	70
Paratha <i>(Lachha/ Pudina/ ChurChur)</i> <i>Layered whole wheat bread cooked in a clay oven and finished with butter, dry mint powder or chilli powder.</i>	79
Stuffed Tandoori Kulcha <i>A crisp yet soft leavened bread stuffed with boiled and mashed potatoes and onions and spices.</i>	95





SIDES

Plain Curd	180
Boondi Raita	190
Special Raita (Mix Veg/Pineapple) <i>Whipped yoghurt mixed with chopped cucumber, onion, tomato and seasoning.</i>	225
Green Salad	130
Onion Salad	80
Cucumber Salad	80
<i>Steamed Rice</i> <i>Aromatic basmati rice steamed to perfection.</i>	175
<i>Rice Pulao</i> (Jeera/Peas) <i>Steamed basmati rice tempered with ghee and cumin seeds or green peas.</i>	210





DESSERTS

Sizzling Brownie with Ice Cream 355
Piping hot sizzling chocolate brownie with vanilla ice cream.

Brownie 280
The best comfort food for chocolate lovers. Made with rich chocolate that melts in your mouth.

Fruit Custard 280
Chopped seasonal fruits mixed with a chilled custard sauce.

Choice of Ice Cream 150
(Vanilla/Chocolate/Coffee)
I scream, you scream, we all scream for ice-cream.
This universal favourite needs no description!!

Gulab Jamun 180
Beloved Indian dessert consisting of fried balls of a dough made from milk solids and semolina, soaked with a sweet aromatic syrup spiced with green cardamom, rose water, saffron, and more.

Gajrela 250
Traditional North Indian dessert made by simmering fresh grated carrots with full-fat milk, sugar and ghee.
Delicately scented with cardamom powder and garnished with chopped nuts.





Shahi Tukda 250

A Mughlai dessert made with ghee fried bread, thickened and sweetened milk, saffron and nuts.

Rasgulla 210

Ball-shaped dumplings of chhena and semolina dough, cooked in light sugar syrup made of sugar.

Kesariya Kheer 230

A chilled dessert made from slow-cooked rice, milk and sugar. Flavoured with saffron, cardamom, raisins and various nuts.

Sainvayian 210

Slow-cooked vermicelli, milk and sugar. Flavoured with saffron, cardamom, raisins and a variety of dry fruits and nuts.





BEVERAGES

Masala Tea	80
Black/Green Tea	90
Hot Coffee	90
Cold Coffee	180
Ginger Tea	90
Tulsi Tea	90
Fresh Fruit Juice	180
Smoothie	210
Lassi	180
Lemonade	120
Virgin Mojito	190
Milkshakes <i>(Chocolate/Vanilla/Banana/Mango/Strawberry)</i>	210
Bottled Water	50
Aerated Drinks	70

*PRICE EXCLUSIVE OF TAXES





Ratan Villas Sariska
www.ratanvillas.in

