



Amber Indian Restaurant

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Menu Prices — August 23, 2026

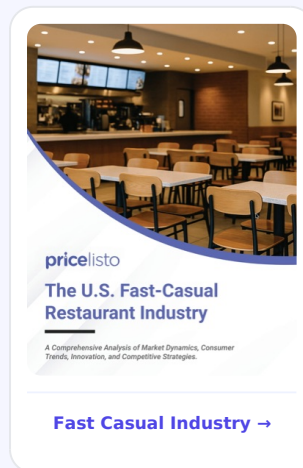
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Most Ordered

ITEM	PRICE
Butter Chicken Gluten-free. Amber's signature shredded tandoori chicken, tomato and cream sauce.	\$32.00
Saffron Rice Vegan, gluten-free. Basmati rice, saffron.	\$7.00
Saag Paneer Vegetarian, gluten-free. Watsonville spinach cooked with cottage cheese, garlic and cream.	\$28.00
Naan Leavened bread.	\$7.00
Garlic and Chive Naan Claypot baked garlic and chive flour bread	\$8.00
Samosa Vegan. Crisp Idaho potato pea dumplings.	\$16.00
Organic Dal Amber Gluten-free. Organic black lentils stewed for 32 hours in tomato, cream and butter. Dal comes with one side serving of r...	\$23.00
Kadhai Paneer Vegetarian, gluten-free. Cottage cheese stewed in onion, tomato, coriander, and crushed chili sauce.	\$28.00
Spinach Roti Watsonville organic spinach, organic whole wheat flour, cumin and garlic.	\$7.00
Cucumber and Mint Raita Gluten-free. Churned yogurt, English cucumber and fresh mint chopped.	\$8.00
Murgh Parda Biryani Spiced basmati rice, mary's farm organic chicken, mint, saffron, and cooked dum style.	\$32.00
Organic Yellow Dal Tadka Vegan, gluten-free. Organic lentil melange, tomato, cumin, and ginger. Dal comes with one side serving of rice (8oz). Of...	\$23.00

Chaats

ITEM	PRICE
Palak Chaat Gluten-free. Organic baby spinach fried, yogurt, tamarind relish, and pomegranate.	\$16.00
Bhel Puri Crispy puffed rice mixed with tangy tamarind, fresh veggies, and spices for a delightful Indian street food experience.	\$16.00
Aloo Tikki Chaat Crispy potato patties topped with tangy chutneys, yogurt, and spices.	\$16.00
Papdi Chaat Crispy wafers topped with tangy chutneys, yogurt, and spices.	\$16.00
Samosa Chaat Crispy samosas topped with tangy chutneys, yogurt, and spices.	\$16.00

Starters

ITEM	PRICE
Samosa (Starters) Vegan. Crisp Idaho potato pea dumplings.	\$16.00
Chicken 65 Mary's farm organic chicken, classic Dravidian spices, yogurt chili jam	\$20.00

ITEM	PRICE
Shrimp Ambotik Monterey Bay Shrimp, Coconut, Goan vinegar, Jicama, chili	\$22.00
Kairi Lamb chop Lamb Chops, Raw mango & chili glaze, pistachio yoghurt	\$24.00
Park Street Cauliflower Watsonville Cauliflower, Chili paste, sweet pepper, curry leaf	\$16.00
Moth Ki Tikki Moth beans, horse gram, green pea, roasted red pepper, rice crisp	\$16.00
Bheega Kulcha Leavened bread, Garbanzo, cottage cheese, pickled onion, Pomes	\$17.00
Bhapa Maach Steamed Barramundi, Lime & coriander, Fish stock, Fresno chili	\$22.00
Chettinad Duck Kappa Maple farm duck leg confit, Tapioca root, Southern spices	\$21.00
Hara Chana Salad Green Grams, cucumber, tomato, feta & savory crumble	\$15.00
Popcorn Soup Ambrosia corn, Garlic, cumin, Celery, shi-shito pepper	\$14.00

From the Tandoori Oven

ITEM	PRICE
Tandoori Chicken Gluten-free. Chicken on bone in a traditional classic tandoor marinade. Served with organic buckwheat pilaf.	\$30.00
Kasturi Paneer Kebab Cottage Cheese, Sweet Pepper, Yellow chili & Fenugreek	\$30.00
Mughlai Chicken Tikka Chargrilled Mary’s Farm Organic White Chicken, spinach	\$30.00
"Frontier" Lamb Chop Gluten-free. New Zealand lamb rack in Northwest frontier spice marinade. Served with organic buckwheat pilaf.	\$44.00
Citrus Sea Bass Gluten-free. Chilean sea bass, house spice mix, kafir lime, lemongrass and garlic. Served with organic buckwheat pilaf.	\$45.00
Tandoori Sampler Gluten-free. Nawabi chicken, lamb seekh kebab and zafrani jhinga. Served with organic buckwheat pilaf.	\$38.00
Nawabi Chicken Gluten-free. Mary’s farm organic chicken thigh meat with house spice mix yogurt marinade. Served with organic buckwheat...	\$30.00
Achari Salmon Atlantic Salmon, Pickled spice Yukon Gold & Organic Kale	\$36.00
Sago Moringa Seekh Tapioca Pearls, Moringa, Ricotta, Cashew & Californian Yam	\$28.00
Garden Collage Broccoli, Cauliflower, Bosc pear, Corn on the cob & Mushroom	\$28.00
Lamb Seekh Kebab Gluten-free. Superior farms lamb, ginger, mint, and home-made spices. Served with organic buckwheat pilaf.	\$32.00
Zafrani Jhinga Gluten-free. Tiger prawn, Kashmiri saffron and hung yogurt. Served with organic buckwheat pilaf.	\$36.00

Curry Pots

ITEM	PRICE
Butter Chicken (Curry Pots) Gluten-free. Amber's signature shredded tandoori chicken, tomato and cream sauce.	\$32.00
Handi Goat Traditional Dum braised Mutton, Onion, Tomato, Stone flower & spices	\$34.00
Yuzu Chicken curry Mary's Farm Organic Chicken, Yuzu lemon, Onion, Tomato & Whole spices	\$32.00
Salli Gosht Superior Farms" Lamb, Indo-Persian spices, apricot, Onions & skinny fries	\$34.00
Awadhi Lamb Korma Gluten-free. Superior farms lamb, cashew nuts, almonds, shallots, and saffron.	\$34.00
Cod and Curry Wild caught black cod, Byadagi chili paste, Raw Mango, Tamarind, Coconut	\$38.00
Seafood Tenga Seabass, shrimp, mussel, squid, Yam, Kokum, Tomato & Assam spices	\$38.00
Nalli Vindaloo Gluten-free. Braised natural superior farms lamb shank and Goan specialty vindaloo sauce.	\$42.00
Lobster Coconut Cream Gluten-free. Maine lobster, mustard, curry leaves, onion and coconut milk.	\$42.00

Vegetarian Curry Pots

ITEM	PRICE
Saag Paneer (Vegetarian Curry Pots) Vegetarian, gluten-free. Watsonville spinach cooked with cottage cheese, garlic and cream.	\$28.00
Kadhai Paneer (Vegetarian Curry Pots) Vegetarian, gluten-free. Cottage cheese stewed in onion, tomato, coriander, and crushed chili sauce.	\$28.00
Bhindi Masala Okra, Fennel, Cumin, Carom, Onion, Tomato, Dried Mango Powder	\$28.00
Aloo Gobi Vegetarian, gluten-free, vegan. Organic red skin potatoes, watsonville cauliflower, onion, tomato, and ginger.	\$27.00
Kale Kofta Vegetarian, vegan, gluten-free. Organic baby kale dumpling, onion, cumin, tomato, and coconut.	\$29.00
Dahi Baigan Batter Crispy fried Eggplant, Yoghurt, curry leaves, Mustard & Air-dried chili garlic	\$27.00
Mushroom Mapas Cremini, Champignon, Enoki, & Poivrons, Kerala spices	\$27.00
Ferry Market Vegetable Korma Vegetarian, gluten-free. Vegetables cooked in cashew nut cream sauce.	\$28.00
Alappuzha Vegetable Moilee Vegetarian, vegan, gluten-free. Garden vegetables, coconut milk and curry leaves.	\$27.00

Breads from the Tandoor

ITEM	PRICE
Garlic and Chive Naan (Breads from the Tandoor) Claypot baked garlic and chive flour bread	\$8.00

ITEM	PRICE
Naan (Breads from the Tandoor) Leavened bread.	\$7.00
Assorted Bread Basket Spinach roti, laccha paratha and naan.	\$18.00
Spinach Roti (Breads from the Tandoor) Watsonville organic spinach, organic whole wheat flour, cumin and garlic.	\$7.00
Feta and Onion Kulcha Red Onion, Herbs & Feta Stuffed Leavened Bread	\$10.00
Laccha Paratha Mint Vegan. Layered whole wheat bread.	\$8.00
Organic Roti Vegan. Whole wheat organic flour.	\$7.00
Chili Thyme Naan	\$8.00
Laccha Paratha Jerk Spice Vegan. Layered whole wheat bread.	\$8.00
Keema Naan Leavened bread, superior farms lamb mince. Ginger, mint and home-made spices.	\$15.00
Peshwari Naan Coconut, maraschino cherries, pistachio, and leavened bread.	\$10.00
Pesto Naan	\$8.00

Accompaniments & Rice Delicacy

ITEM	PRICE
Organic Dal Amber (Accompaniments & Rice Delicacy) Gluten-free. Organic black lentils stewed for 32 hours in tomato, cream and butter. Dal comes with one side serving of r...	\$23.00
Murgh Parda Biryani (Accompaniments & Rice Delicacy) Spiced basmati rice, mary's farm organic chicken, mint, saffron, and cooked dum style.	\$32.00
Organic Yellow Dal Tadka (Accompaniments & Rice Delicacy) Vegan, gluten-free. Organic lentil melange, tomato, cumin, and ginger. Dal comes with one side serving of rice (8oz). Of...	\$23.00
Saffron Rice (Accompaniments & Rice Delicacy) Vegan, gluten-free. Basmati rice, saffron.	\$7.00
Cucumber and Mint Raita (Accompaniments & Rice Delicacy) Gluten-free. Churned yogurt, English cucumber and fresh mint chopped.	\$8.00
Avadhi Lamb Pilaf Spiced basmati rice, superior farms lamb, nuts, spices, saffron, and dum style.	\$34.00
Papad Vegan, gluten-free. Roasted lentil crisps.	\$6.00
Shrimp and Basmati Pilaf Monterey bay shrimps, saffron, spiced mix, and dum style.	\$36.00
Organic Quinoa Pilaf Gluten-free, vegan. quinoa	\$8.00
Lucknowi Vegetable Biryani Saffron pilaf, mixed vegetable medley, fried onions, and dum style.	\$28.00
Organic Brown Basmati Rice Gluten-free, vegan.	\$8.00

Dessert

ITEM	PRICE
Moong Dal Halwa Roasted yellow lentil and nuts pudding	\$14.00
Rasmalai (2pcs) Soft cottage cheese soaked in sweet condensed saffron milk.	\$14.00
Gulab jamun (2pcs) Round fried milk solids soaked in sugar syrup with pistachio	\$14.00

Beverage

ITEM	PRICE
Mango Lassi	\$10.00
Strawberry Lassi Strawbeery,Yoghurt,Smoothie	\$10.00