



# TAKE-OUT & DELIVERY MENU

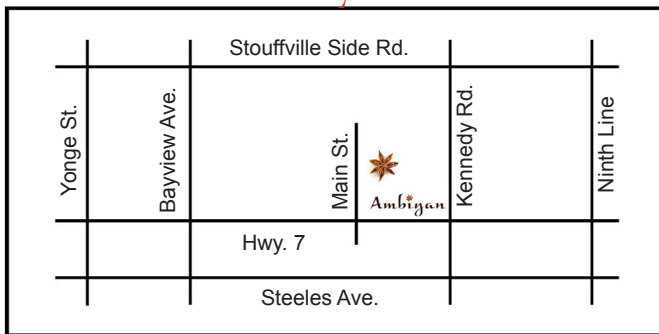
## Naans and Breads

- Plain or Buttered Naan** 1.95  
Traditional naan dough baked in the tandoor
- Whole Wheat Roti** 1.95  
Whole wheat dough baked in the tandoor
- Garlic Naan** 2.50  
Traditional tandoori baked naan with garlic and coriander
- Tomato-Mozzarella Kulcha** 3.95  
Naan baked with a spicy mix of tomato, mozzarella and green chili
- Keema Naan** 3.95  
Naan stuffed with minced lamb and served with raita
- Roasted & Rolled Poppadoms** 1.95  
Served with mango mint chutney

## Rice and Sides

- Basmati Rice Pilaf** 2.95
- Mutter Pulao** basmati rice pilaf with green peas 3.95
- Biryani** slow cooked seasoned long grain basmati rice  
with mixed vegetables 7.95      with lamb or chicken 10.95
- Raita** natural yogurt with cucumber and tomato 1.95
- Chutney Platter** mango & mint, mint & coriander, tamarind 1.95
- Fries** plain or masala 3.95

## Delivery Zone



To Order Call  
905-480-0094

Order online  
[www.ambiyon.com](http://www.ambiyon.com)

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THE INDIAN EXPERIENCE

# Ambiyan

149 Main Street  
Unionville, Ontario  
905-480-0094

RESTAURANT OPEN  
TUESDAY - SUNDAY FROM 5PM  
DELIVERY AVAILABLE:  
5:00 PM - 9:00 PM



[WWW.AMBIYAN.COM](http://WWW.AMBIYAN.COM)

## Meal Deals

<b>DINNER FOR TWO</b>	39.95
Appetizers	Daily chef's appetizer for 2
Mains	Choose any 3 items from our main menu 2 of which may be chicken or meat • 1 of which may be vegetarian Served with basmati rice & 2 plain naans
<b>DINNER FOR FOUR</b>	79.95
Appetizers	Daily chef's appetizer for 4
Mains	Choose any 6 items from our main menu 4 of which may be chicken or meat • 2 of which may be vegetarian Served with 2 basmati rice & 4 plain naans
<b>DINNER FOR EIGHT</b>	149.95
Appetizers	Daily chef's appetizer for 8
Mains	Choose any 12 items from our main menu 8 of which may be chicken or meat • 4 of which may be vegetarian Served with 4 basmati rice & 8 plain naans <i>(Replace with one seafood item \$4.00 extra)</i>

## Starters

<b>Vegetable Trio</b>	6.95
Onion bhaji, spinach pakora and potato cake	
<b>Samosa Duo</b>	4.95
Traditional stuffing of potato and green peas	
<b>Pakorras</b>	4.95
Cauliflower, bell pepper, onion and potato fritters	
<b>Fish &amp; Crab Tikki</b>	6.95
Spiced cod and crab cakes with fennel and onion seeds	
<b>Chicken Tikka</b>	9.95
Chicken breast marinated in red tandoori chutney	
<b>Pepper Prawns</b>	11.95
Jumbo shrimp sauteed with peppercorns, bell pepper, onion and fenugreek	
<b>Lamb Kebab</b>	8.95
Clove smoked mince lamb with ginger	
<b>Roasted Garlic Red Pepper Hummus</b>	3.95
Served with plain naan	
<b>Ambiyani Salmon</b>	9.95
Tandoori spice marinated & tandoor baked salmon filet with fresh mango chutney	
<b>Shami Kebab</b>	8.95
Ground lamb cake with spices	
<b>Tapas Platter</b>	15.95
Lamb kebab, chicken tikka, ambiyani salmon, paneer tikka	

## Chicken

<b>Chicken Korma</b>	11.95
Roasted chicken in a saffron cashew sauce	
<b>Butter Chicken</b>	11.95
Chicken breasts in tomato infused sauce	
<b>Chicken Madras</b>	11.95
Spicy South Indian curry with toasted coconut and red chilies	
<b>Saag Chicken</b>	11.95
Free-range chicken cooked with fresh baby spinach, herbs and garlic	
<b>Chicken Tikka Masala</b>	11.95
Chicken breasts with bell peppers, onions & butter sauce	
<b>Chicken Vindaloo</b>	11.95
Tender diced chicken in white wine vinegar & garlic, the hottest dish on the menu	

## Meat

<b>Saag Lamb</b>	12.95
Tender pieces of lamb in curried spinach	
<b>Masala Lime Lamb</b>	14.95
Slow-roasted lamb shank in a spicy curry with lime juice	
<b>Lamb Roganjosh</b>	12.95
Lamb stewed with red chili, Kashmiri spices & royal cumin; a classic North Indian dish	
<b>Beef Tenderloin Vindaloo</b>	14.95
Tender diced beef in white wine vinegar & garlic, the hottest dish on the menu	
<b>Beef Tenderloin Masala</b>	14.95
Tender diced beef with bell peppers, onions and curry sauce	
<b>Lamb Vindaloo</b>	14.95
Tender diced lamb in white wine vinegar & garlic, the hottest dish on the menu	

## Seafood

<b>Malai Halibut</b>	14.95
Flavoured with mace & cardamom in a coconut ginger sauce	
<b>Coconut Prawn Curry</b>	14.95
Prawns in coconut sauce with mustard seeds, curry leaves and coriander; a Goan specialty	
<b>Prawn Masala</b>	14.95
Tiger prawns cooked with mushrooms, garlic, red onions and wine	
<b>Tamarind Fish</b>	13.95
Filet of seasonal fish in tamarind chutney and fenugreek leaves	
<b>Seafood Xacutti</b>	17.95
Sea scallops, tiger prawns and crab in a robust coconut curry with ginger and garlic	

## Vegetables

<b>Sweet &amp; Sour Eggplant</b>	8.95
Roasted baby eggplant with tamarind, mustard seeds and garlic	
<b>Mixed Vegetable Curry</b>	8.95
Fresh vegetables mixed with Indian spices	
<b>Aloo Gobhi</b>	8.95
Potato and cauliflower florets with toasted cumin	
<b>Eggplant Bharta</b>	8.95
Roasted eggplant cooked with green peas and ginger	
<b>Saag Paneer</b>	8.95
Puree of spinach, rapini and mustard greens with cubes of paneer	
<b>Mutter Paneer</b>	8.95
Green peas with paneer in a rich creamy curry	
<b>Chana Masala</b>	8.95
Chickpeas cooked with onions, garlic and tomatoes; a North Indian specialty	
<b>Dal Makhani</b>	8.95
A traditional dish of black lentils simmered overnight on a low fire with onion and garlic	

CALL TODAY TO PLACE AN ORDER: **905-480-0094**

- Minimum delivery order is \$30.00 excluding taxes
- A delivery charge of \$3.00 will be applied to all deliveries
- Additional charge for deliveries outside of delivery zone
- We aim to deliver within the hour in our specified delivery area
- Our prices are subject to change without prior notice
- Gift certificates available