

TANDOORI CHICKEN SALAD

Toasted Cashew nut, Crispy Popcorn, Caramelised Pineapple, Tomato & Mesclun Salad with Ranch Sauce Dressing. \$20.00

ORGANIC MULTIGRAIN QUINOA & GRILLED HALLOUMI SALAD

A Mix Of Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Mixed Leaves Salad & Goddess Dressing. (G.F) \$20.00

HONEY GARLIC CHICKEN SALAD

Toasted Cashew Nuts, Crispy Noodle, Papaya, & Mesclun Salad with Ranch Dressing. (D.F) (G.F) \$20.00

Pizza (with Fries)

AMBROSIA- SURF N TURE

With Roasted Beef, Lamb, Prawns, Calamari & Tzatziki. \$21.00

SHELLY BEACH - LEMON & BASIL CHICKEN

Roasted Capsicums, Grilled Chicken, Red Onion, Mushroom, Brie Cheese, Topped With Rocket Leaves, Parmesan & Olives Oil. \$20.00

BEACH LANDS – MEAT LOVERS

With Ham, Lamb, Bacon, Salami, Chorizo, Red Onion, Mushrooms, & Artichoke. \$20.00

POHUTUKAWA -ROAST BEEF

Filled With Mushrooms, Caramelized Onion, Mozzarella, Finished With Jus. \$20.00

MARAETAI- MEDITERRANEAN

Olives, Roasted Capsicum, Eggplant, Feta, Tomato, Artichoke Hearts & Fresh Basil. \$18.50

SUNKIST BAY- MARGARITA

Buffalo Mozzarella, Basil, Vine Tomato. \$18.50

Sides

FRIES WITH AIOLI & KETCHUP \$7.00

ROASTED BABY POTATOES WITH OLIVE OIL & SEA SALT \$7.00

MESCLUN SALAD, TOMATO, ONION, CARROT & LEMON DRESSING \$7.00

SEASONED WEDGES WITH SOUR CREAM & SWEET CHILLI \$7.00

KUMARA BITES SERVED WITH SRIRACHA AIOLI SAUCE \$7.00

BUTTERNUT PUMPKIN WITH HUMMUS & DUKKHA \$7.00

MARKET VEGETABLES
(Beans, Broccoli, Carrot, Cauliflower Served With Béarnaise Sauce) \$7.50

WILD ROCKET SALAD
(Pear, Blue Cheese, Extra Virgin Olive Oil & Caramelised Walnuts) \$7.50



Takeaway Menu

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❧ Breads ❧

GARLIC BAP Served With Dukkha & Basil Oil.	\$8.00
PIZZA BREAD Sweet Onion & Mozzarella.	\$8.00
BREAD & DIPS Warm Ciabatta & Sourdough With A Duo Of Dips.	\$8.50

❧ Starters ❧

SPICED CHICKEN STRIPS Boneless Chicken Thigh Marinated In Homemade Spices & Fried, Served With Coleslaw & Sriracha Aioli Sauce. (G.F) (D.F)	\$18.00
BUFFALO WINGS Marinated In Our Authentic Homemade Spices & Fried, Tossed In Southern Hot Sauce Served With Coleslaw & Ranch Dressing.	\$18.00
SALT & PEPPER SQUID Crispy Flash Fried Lemon Pepper Served With Salad & Tartar Sauce. (G.F) (D.F)	\$18.50
CHAR SIU PORK RIBS - HALF Marinated With BBQ Sauce & Slow Cooked In The Oven Served With Fries With Apple & Coleslaw. (G.F) (D.F)	\$19.00

❧ Mains ❧

MOROCCAN & APRICOT BRAISED HIND LAMB SHANK SINGLE DOUBLE Served On Creamy Mashed Potatoes, Roasted Portobello Mushroom & Red Wine Jus. (G.F)	\$22.00 \$34.00
CHAR SIU PORK RIBS - FULL Marinated With BBQ Sauce & Slow Cooked In The Oven Served With Fries, Apple & Coleslaw. (G.F) (D.F)	\$34.00
FISH OF THE DAY Served With Summer Vegetable, Gourmet Potatoes, Creamy Saffron & Champagne Cauliflower Lemon Butter Sauce. (G.F)	\$30.00
GRILLED SALMON FILLET Served On Cream Fraiche Kumara, Cucumber & Cilantro, Salmon Caviar Salad.	\$30.00
PISTACHIO CRUSTED STUFFING CHICKEN BREAST Stuffed With Brie Cheese & Sun Dried Tomatoes Served On Potato & Kumara Rosti, Served With Braised Red Cabbage And Red Wine Jus	\$28.50
FIVE SPICE & BRAISED PORK BELLY Pork Belly Marinated With Five Spices & Braised, Served On Organic Multigrain Couscous, Roasted Pumpkin, Apple & Mango Chutney & Jus. (D.F) (G.F)	\$28.50

CHAR GRILLED TOFU Eggplant, Portobello Mushrooms, Zucchini, Fennel Bulb, Roasted Red Pepper Served With Kasha, Hummus, Tahina & Coconut Yoghurt Dressing. (G.F) (D.F)	\$24.00
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CLASSIC WAGYU BEEF BURGER Grilled Wagyu Beef Patty On Brioche Bun With Cheese Slice, Onion & Fig Jam, Tomato, Iceberg Lettuce, Served With Fries & Aioli.	\$22.00
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VEGETABLE BURGER Grilled Chickpea & Cauliflower Patty, Courgette, Pumpkin With Iceberg Lettuce, Tomato, Beet Root Relish & Served With Fries & Aioli.	\$18.50
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❧ Indian Fusion ❧

CHAR GRILLED BUTTERED SCALLOPS Scallops Marinated With Indian Spices Cooked In Tomato & Creamy Sauce Served With Basmati Rice, Baby Leaves Salad & Papadam.	\$24.50
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KING PRAWN MALABARI A Specialty From South India Cooked With Coconut Cream Onion Capsicum, & An Assortment Of Spices Served With Basmati Rice, Baby Leaves Salad & Papadam.	\$22.50
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LAMB ROGAN JOSH Slow Cooked Lamb With Exotic Blend Of Herbs & Spices In Thick Gravy, Served With Basmati Rice, Baby Leaves Salad & Papadam.	\$21.00
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BUTTER CHICKEN Chicken Thigh Pieces Marinated With Indian Spices Cooked With Tomato & Creamy Sauce Served With Basmati Rice, Baby Leaves Salad & Papadam.	\$20.50
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VEGETABLE KORMA Vegetables Cooked With Cashew Nuts, Sultanas, Very Mild Spices In Onion Gravy, Served With Basmati Rice, Baby Leaves Salad & Papadam.	\$19.50
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❧ Pasta & Salad ❧

SMOKED CHICKEN RAVIOLI Cooked With Stilton Creamy Sauce With Toasted Pine Nuts, Shaved Parmesan Cheese & Dressed With Basil Oil.	\$20.50
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HOMEMADE POTATO & PUMPKIN GNOCCHI (Add :- Fish \$8 / Chicken \$6.50) Served On Roast Pumpkin, Red Pepper, Kalamata Olives, Confit Cherry Tomatoes, Wilted Bok Choy, Grilled Artichoke, Feta Cheese Sauce, & Truffle Oil.	\$20.00
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THAI BEEF SALAD Marinated Beef Sirloin Strips, Red Onions, Red Pepper, Mung Beans, Cherry Tomatoes, Cashew Nut Salad With Fried Shallots & Sriracha Aioli Sauce. (D.F) (G.F)	\$20.00
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