

Ambassador Dining Room

3811 Canterbury Rd 21218-2340 · +14103661484 · Updated: Jan 14, 2026

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APPETIZERS 17

Alu Chaat	\$12.00
Refreshing potato snack flavored with black salt, chickpeas, roasted cumin and asafetida.	
Appetizer Platter	\$17.00
Assortment of meat samosa, pakoras, onion bhajia and chicken tenders.	
Appetizer Platter - Vegetarian	\$15.95
Assortment of pakoras, onion bhajia and veggie samosas.	
Bengan Khas	\$16.00
Eggplant layered with fresh tomato and topped with yogurt and mint, served with garlic naan.	
Chicken Chilli	\$17.00
Crispy Calamari	\$18.00
Fresh calamari rings marinated with salt, pepper, ginger, and garlic paste. Battered with corn semolina and fried. Served with tartar sauce.	
Garlic Calamari	\$18.00
Fresh calamari toasted in butter garlic sauce with light spices.	
Garlic Shrimp	\$18.00
Toasted in coconut milk with chopped garlic, crushed pepper and a squeeze of limon juice.	
Gobinda	\$12.00
Roasted cauliflower tossed with lime, chilli and tamarind, topped with toasted sesame seeds.	
Meat Samosa	\$5.00
Crisp pastry with mildly spiced lamb filling.	
Onion Bhajia	\$12.00
Thinly sliced onion, deep fried in spicy chick-pea batter.	
Palak Chatt	\$13.00
Crunchy baby spinach battered with chickpea flour and fried.	
Samosa Chatt	\$15.00
Veggie Samosa, cooked Chana topping with chutney and fresh home-made yogurt, fresh chopped onions and tomatoes.	
Vegetable Pakora	\$12.00
Crunchy fritters of cauliflower, potato, spinach and onion.	

Vegetable Samosa	\$4.00
Savory pastry, stuffed with spicy potatoes and peas.	
Cocktail Shrimp	\$15.00
6 Pieces Served with cocktail sauce	
Chicken Tenders	\$9.95

CHICKEN ENTREES 8

Chicken Tikka Masala	\$29.00
Boneless pieces of chicken marinated, grilled and sauteed in aromatic masala sauce.	
Chicken Korma	\$29.00
Boneless chicken breast, simmered in a delicate cream sauce with almonds.	
Chicken Madras	\$29.00
South Indian style curry made with chillies and coconut milk.	
Chicken Cheera	\$29.00
Prepared with garden spinach, green chillies, ginger, garlic and tomatoes.	
Chicken Jalfrezi	\$29.00
Prepared with tomatoes, green peppers, and tamarind.	
Chicken Vindaloo	\$29.00
Cooked in a tangy curry sauce with potatoes and a touch of vinegar.	
Chicken Curry	\$26.95
Butter Chicken	\$29.00

LAMB ENTREES 7

Lamb Vindaloo	\$32.00
Tender lamb cubes poached in a tangy curry sauce with potatoes.	
Shahi Korma	\$32.00
The famous dish brought to India by the Mughals. Lamb braised in an exquisite cream sauce with nuts and raisins.	
Lamb Saag	\$32.00
Tender chunks of lamb gently cooked with creamed spinach.	
Bhuna Lamb	\$32.00
Tasty melange of lamb, bell peppers, onions, mushrooms and broccoli.	
Lamb Curry	\$29.95
Lamb Jalfrezi	\$29.95
Lamb Tikka Masala	\$32.00
Marinated, grilled and sauteed lamb in aromatic masala sauce.	

SEAFOOD ENTREES 12

Shrimp Adrak	\$37.00
Marinated in lime juice, chillies, and ginger then grilled and served with tamarind chutney	
Mashli Tarka	\$29.00
Spicy fish curry made with the catch of the day	
Jingha Karari	\$37.00
Jumbo shrimp sauteed with garlic, ginger, green chillies, and coriander.	
Crab Malabar	\$41.00
Backfin crab, prepared in the manner of coastal India.	
Shrimp Bhuna	\$37.00
Shrimp stir fried with spices and vegetable	
Goa Fish	\$36.00
Whole pan-fried fish topped with a mixture of roasted garlic, tamarind, and scallion.	
Chilean Sea Bass	\$45.00
Seafood Tava	\$52.00
Shrimp Vindalo	\$34.95
Shrimp Tikka Masala	\$37.00
Fish Tikka Masala	\$31.95
Nida's Crab Cakes	\$40.00

TANDOORI ENTREES 7

Murgh Tikka	\$29.00
Succulent pieces of chicken marinated in yogurt, lime juice, and chillies.	
Reshmi Kebab	\$29.00
Juicy free-range chicken breast marinated in yogurt, lime juice, pistachio and tandoori spices	
Sheesh Kebab	\$32.00
Minced lamb rolls cooked on a skewer over charcoal.	
Fish Tikka	\$34.00
Roasted wild salmon with spicy tomato coulis.	
Jingha Kebab	\$37.00
Shrimp, skewered and grilled with marinated vegetables.	
Lamb Chops	\$37.00
Grilled and served with mint chutney.	
Turkey Murgh Tikka	\$29.00
Succulent pieces of turkey marinated in yogurt, lime juice and chilis.	

VEGETARIAN ENTREES 13

Bhindi Pyaaz	\$23.00
Okra, dry-cooked with onions and spices.	
Bengan Bharta	\$23.00
Roasted eggplant cooked with coriander, cumin, onions, and tomatoes.	
Navrattan Curry	\$25.00
Vegetables, homemade cheese, nuts and raisins in a mildly spiced mixture.	
Vegetable Jalfrezi	\$23.00
A hearty combination of cauliflower, potatoes, peas, bell peppers, carrots, string beans, onions and tomatoes.	
Chana	\$23.00
Classic chick-pea curry flavored with onions, turmeric, cumin, coriander, and mango powder.	
Paneer Tikka Masala	\$25.00
Marinated grilled paneer, rich and creamy sauce cooked to perfection.	
Dal Makhani	\$23.00
Traditional dish of black lentils.	
Matar Paneer	\$24.00
A tasty curry of green peas and homemade cheese.	
Palak Paneer	\$23.00
Creamed spinach with homemade Indian cheese.	
Alu Gobi	\$23.00
Spicy potatoes cooked with fresh cauliflower.	
Malai Kofta	\$25.00
Vegetable croquettes simmered delicately in a spiced cream sauce.	
Kadai Paneer	\$23.95
Jeera Alo	\$23.00

SPECIAL ENTREES 5

Grand Platter	\$42.00
Mixture of grilled chicken, lamb, fish and shrimp. Served with grilled vegetables.	
Soft Shell Crab	\$40.00
Wild caught soft crab marinated with light spices and ginger garlic paste. Battered with corn semolina.	
Paneer Shaslik	\$27.00
Soft & marinated paneer skewered with green and red peppers, tomato and onion.	
Tandori Duck Leg	\$31.00
Succulent pieces of duck marinated in yogurt, lime juice and chilis.	

Garam Masala Goat

\$35.00

Local pasture raised goat with bone cardamom.

BIRYANI 5

Chicken Biryani

\$29.00

Mughal Biryani is made with Basmati Rice, nuts, and raisins.

Lamb Biryani

\$32.00

Mughal Biryani is made with Basmati Rice, nuts, and raisins.

Shrimp Biryani

\$37.00

Mughal Biryani is made with Basmati Rice, nuts, and raisins.

Vegetable Biryani

\$25.00

Mughal Biryani is made with Basmati Rice, nuts, and raisins.

Chef's Special Biryani

\$38.00

NAAN | BREADS 12

Naan

\$6.00

Unleavened white bread baked in tandoor.

Garlic Naan

\$7.00

Unleavened bread topped with fresh garlic and coriander.

Keema Naan

\$8.00

Unleavened bread with ground lamb stuffing

Kashmiri Naan

\$8.00

Unleavened bread stuffed with dry fruits and nuts.

Bhara Kulcha

\$7.00

White bread stuffed with onions.

Roti

\$6.00

Whole wheat bread baked in tandoor

Paratha

\$7.00

Layered whole wheat bread.

Alu Paratha

\$7.00

Layered whole wheat bread stuffed with potatoes.

Papadum

\$6.00

A thin, crisp, and spicy wafer.

Rosemary Naan

\$9.00

Unleavened bread brushed with fresh rosemary leaves.

Masala Naan **\$9.00**
Unleavened bread with chillies, onions and coriander leaves.

Poori **\$6.00**

ORGANIC CONDIMENTS 2

Mango Chutney **\$6.00**

Raita **\$6.00**

SALADS 5

Avocado & Roasted Corn **\$13.00**

With the peppers tossed in white balsamic vinaigrette.

Organic Greens **\$12.00**

Mixed greens with oranges and goat cheese in a balsamic vinaigrette.

Himalayan Salad **\$16.00**

Crab Kocchis **\$19.00**

Palak Salad **\$16.00**

SOUPS 3

Organic Butternut Squash **\$11.00**

A classic butternut squash soup from the foothills of the Himalayas, garnished with pear chutney.

Mulligatawny **\$10.00**

A luscious tomato and lentil broth, gently perfumed with mustard seeds.

Tomato Soup **\$11.00**

Heirloom Tomato pureed smooth & thin to mildly thick texture.

DESSERTS 6

Rice Pudding | Kheer **\$7.95**

Double Layer Chocolate Cake **\$9.95**

Flourless Chocolate Torte **\$10.95**

Gulab Jamun **\$7.95**

Rasmalai **\$8.95**

Ice Cream **\$8.95**

BEVERAGES 19

Coke	\$3.95
Prices listed are for online purchases only.	
Diet Coke	\$3.95
Prices listed are for online purchases only.	
Ginger Ale	\$3.95
Prices listed are for online purchases only.	
Iced Tea	\$3.95
Prices listed are for online purchases only.	
Cranberry Juice	\$3.95
Prices listed are for online purchases only.	
Sprite	\$3.95
Prices listed are for online purchases only.	
Orange Juice	\$4.95
Prices listed are for online purchases only.	
Mango Lassi	\$6.95
Prices listed are for online purchases only.	
Club Soda	\$3.95
Prices listed are for online purchases only.	
Tonic Water	\$4.95
Prices listed are for online purchases only.	
Sparkling Bottle	\$6.00
Prices listed are for online purchases only.	
Juice	\$6.95
Coffee	\$5.95
Prices listed are for online purchases only.	
Espresso Coffee	\$7.00
Prices listed are for online purchases only.	
Decaf Coffee	\$5.95
Prices listed are for online purchases only.	
Black Tea	\$5.95
Prices listed are for online purchases only.	
Green Tea	\$5.00
Prices listed are for online purchases only.	
Chai	\$5.95
Prices listed are for online purchases only.	

Masala Chai

\$5.95

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