



AMBER INDIAN RESTAURANT

12510 North Meridian St
Carmel, IN 46032

OPEN MONDAY-SUNDAY LUNCH
11:00PM - 3:00PM

OPEN MONDAY-SUNDAY DINNER
4:00AM - 10:00PM

FOR RESERVATION PLEASE CALL (317) 580-0828
FREE PARKING FOR CUSTOMERS NO PERSONAL CHECKS ACCEPTED
MINIMUM CHARGE AT DINNER \$10 PER PERSON

Lakhvir S. Johal - (317) 709-7800
Amberindian77@gmail.com
www.IndianIndy.com

Follow us on   

NOTE FROM MANAGEMENT (PLEASE READ)

- 1) If you prefer food spiced (mild, Medium, Spicy, Hot or Extra Hot) Please let your server know.
- 2) Rice & Naan is served with every entree. Extra rice and naan will be extra charge.
- 3) We reserve the right to refuse to serve alcohol to any customer we feel is too intoxicated.
- 4) Amber Indian reserves the right to charge 20% gratuity on all parties 4 or more.
- 5) We at Amber Indian value you as a customer. If you are not satisfied with food or service we will make it right.
- 6) We also cater for private parties, no party is too big or too small.

Appetizers

1. *Vegetable Pakora (Full Plate)*..... 7.00
Fritters of assorted fresh vegetables gently seasoned and deep fried.
2. *Vegetable Samosa (2)*5.00
Triangular crisp patties stuffed with spiced potatoes, green peas, and fresh coriander.
3. *Paneer Pakora (8)*7.00
Pieces of homemade cheese dipped in garam/chick pea flour and deep fried.
4. *Onion Pakora (crunchy, Full Plate)*.....5.00
Tender onions dipped in garam flour and deep fried.
5. *Chicken Pakora (8)*9.99
Pieces of tender fresh chicken dipped in garam/chick pea flour and deep fried.
6. *Vegetarian Platter (5 items)*9.99
Assorted vegetable appetizers.
7. *Palak Pakora (full Plate)*5.00
Tender fresh spinach dipped in garam/chick pea flour and deep fried.
8. *Potato Pakora*5.00
Potatoes dipped in garam/chick pea flour and deep fried
9. *Fish Pakora*12.99
Fresh fish dipped in garam/chick pea flour and deep fried

Soups

10. *Chicken Soup*.....7.00
11. *Daal Soup*.....5.00
12. *Tomato Soup*5.00

Zaika & Compliments

13. *Chicken Roll*7.99
Wrap made of naan filled with chicken tikka, spices & onions.
14. *Vegetarian Roll*6.99
Wrap made of naan filled with potato patti & spices
15. *Papad (2)*2.49
Crisp lentil wafers.
16. *Green Salad*5.00
A mixed salad of fresh greens.
17. *Cucumber Salad*4.00
Fresh cucumber, tomatoes & onions in a tangy dressing
18. *Raita*2.99
Whipped yogurt with cucumber and chopped tomatoes
19. *Yogurt*2.49
Homemade fresh yogurt.
20. *Pickles 8 oz.*3.99
Imported mixed pickles.
21. *Mango Chutney 8 oz.*3.99
Sweet and sour mango relish.
22. *Mint Sauce*8oz \$2.99, 12oz \$3.99
23. *Tamarind Sauce*8oz \$2.99, 12oz \$3.99
24. *Onion Chutney*8oz \$2.99, 12oz \$3.99

Tandoori Specialties

(Includes Rice and Plain Naan)

25. *Amber Spiced Tangri Kebab Chicken*10.99
Whole tender chicken leg portions marinated in yoghurt and special spices & cooked in the Tandoor. (does not include rice and naan)
26. *Tandoori Chicken* ½ 8.99 Full 15.99
Chicken leg & thigh portion marinated in yoghurt with freshly ground spices and lemon juice. (1/2 order does not include rice and naan)
27. *Chicken Tikka*15.99
Tender boneless pieces of chicken breast flavored with spices and grilled to perfection in the Tandoor
28. *Seekh Kebab*16.99
Cubed leg of ground lamb spiced with fresh ginger grilled in the Tandoor.
29. *Boti Kebab*16.99
Cubed Leg of Lamb marinated in Tandoori Masala and cooked in the Tandoor.
30. *Tandoori Shrimp* 17.99
Jumbo Shrimp seasoned with fresh spices and herbs, grilled in the Tandoor.
31. *Salmon Tandoori Fish*19.99
Delicate fresh fish seasoned to perfection, grilled in the Tandoor.

- | | |
|---|-------|
| 32. <i>Amber Special Mixed Grill</i> | 19.99 |
| Amber Chef's Special Recipe chicken breast, lamb, and shrimp, grilled in the Tandoor. | |
| 33. <i>Malai Chicken Tikka</i> | 16.99 |
| Tender boneless breast meat, grilled in the Tandoor. | |
| 34. <i>Tandoori Paneer Tikka</i> | 14.99 |
| Fresh home style paneer marinated with spices and cooked with bell pepper & onion on a skewer | |
| 35. <i>Tandoori Lamb Chops</i> | 24.99 |
| Mace, cardamom, cashew nuts, ginger and green herbs | |

North Indian Delicacies

- | | |
|--|-------|
| 36. <i>Chana Bhatura</i> | 12.99 |
| Dip-fried bread made of all-purpose flour. | |
| 37. <i>Puri Chole</i> | 11.99 |
| Dip-fried bread made of whole wheat flour. | |

Vegetarian Dishes

(Includes Rice and Plain Plain Naan)

- | | |
|--|-------|
| 38. <i>Palak Paneer</i> | 13.99 |
| Homemade Indian cheese cubes & spinach with spices and herbs. | |
| 39. <i>Mattar Paneer</i> | 13.99 |
| Homemade Indian cheese cubes & green peas cooked in a mildly spicy sauce. | |
| 40. <i>Nav Ratan Korma</i> | 13.99 |
| Assorted fresh vegetables sautéed in herbs with almonds | |
| 41. <i>Malai Kofta</i> | 13.99 |
| Homemade Cheese stuffed in vegetables balls, cooked in a mildly spiced creamy sauce with raisins | |
| 42. <i>Paneer Tikka Masala</i> | 13.99 |
| Tender chunks of homemade cheese cooked with tomato and butter sauce. | |
| 43. <i>Vegetable Jalfrezi</i> | 13.99 |
| Fresh vegetables cooked with spices featuring bell peppers & cheese in sharply spiced sauce. | |
| 44. <i>Daal Curry</i> | 12.99 |
| Lentils cooked with fresh spices in an onion sauce & ginger. | |
| 45. <i>Bhindi Masala</i> | 13.99 |
| Baby okra sautéed with onions tomatoes & spices. | |
| 46. <i>Baingan Bhartha</i> | 13.99 |
| Eggplant roasted in our clay oven and then cooked together with chopped onions & tomatoes. | |
| 47. <i>Aloo Gobhi</i> | 13.99 |
| Fresh Cauliflower and sautéed potatoes stir-fried with mild to medium spices. | |
| 48. <i>Chana Masala</i> | 13.99 |
| Chick peas steamed with tomatoes, onions, ginger, garlic & spices. | |
| 49. <i>Mushroom Matar</i> | 13.99 |
| Fresh mushrooms cooked with tender green peas and spices. | |
| 50. <i>Aloo Matter</i> | 13.99 |
| Delightful ragout of potatoes, spinach & tomatoes, light cream and spices. | |
| 51. <i>Daal Makhni</i> | 12.99 |
| Lentils with freshly ground spices sautéed in butter, onions & tomatoes. | |
| 52. <i>Shahi Paneer</i> | 13.99 |
| Homemade Indian cheese cooked with onion gravy & tomato sauce. | |
| 53. <i>Karahi Paneer</i> | 13.99 |
| Homemade cheese cooked in green peppers with touch of hot spices. | |
| 54. <i>Punjabi Curry</i> | 13.99 |
| Garam flour, yoghurt & pakora cooked in onion sauce. | |
| 55. <i>Chilli Paneer</i> | 14.99 |
| Homemade cheese, onion & bell peppers with hot sauce. | |
| 56. <i>Channa Saag</i> | 13.99 |
| Chick peas with spinach, tomatoes, onions, ginger & garlic. | |
| 57. <i>Paneer Bhurji</i> | 14.99 |
| Homemade cheese cooked in spicy sauce. | |

Chicken Specialties

(Includes Rice and Plain Plain Naan)

- | | |
|--|-------|
| 58. <i>Chicken Curry</i> | 16.99 |
| Chicken cooked with spices in a thick curry sauce. | |
| 59. <i>Chicken Korma</i> | 16.99 |
| Boneless Chicken cooked with almonds with a touch of cream. | |
| 60. <i>Chicken Palak</i> | 16.99 |
| Chicken cooked with spinach & fresh spices. | |
| 61. <i>Chicken Vindaloo</i> | 16.99 |
| Boneless chicken cooked in a hot and spicy sauce with potatoes. | |
| 62. <i>Chicken Karahi</i> | 16.99 |
| Chicken sautéed with ginger, onions, bell pepper, fresh tomatoes & spices. | |

- | | |
|---|-------|
| 63. <i>Chicken Do Piazza</i> | 16.99 |
| Chicken cooked with red & white onions and spices | |
| 64. <i>Chilli Chicken (Spicy)</i> | 16.99 |
| Boneless chicken breast cooked in a spicy sauce. | |
| 65. <i>Chicken Jalfrezi</i> | 16.99 |
| Boneless chicken cooked with green peppers. | |
| 66. <i>Amber Special Chicken</i> | 16.99 |
| Chicken cooked with Amber Chef's Special Recipe | |
| 67. <i>Chicken 65</i> | 16.99 |
| Chicken Pakora cooked with yogurt, tomato sauce and soy sauce. | |
| 68. <i>Chicken Tikka Masala</i> | 16.99 |
| Tandoori Tikka cooked with onion, tomato sauce & medium spices. | |
| 69. <i>Chicken Makhni</i> | 16.99 |
| Tandoori boneless chicken cooked in butter with mild spices | |

Lamb & Goat

(Includes Rice and Plain Naan)

- | | |
|---|-------|
| 70. <i>Lamb Curry</i> | 17.99 |
| Lamb cooked with herbs and spices in gravy sauce. | |
| 71. <i>Lamb Korma</i> | 17.99 |
| Lamb cooked with herbs and spices in gravy sauce with almonds. | |
| 72. <i>Lamb Saag</i> | 17.99 |
| Tender pieces of lamb cooked with spinach and fresh spices. | |
| 73. <i>Lamb Vindaloo</i> | 17.99 |
| Lamb cooked in hot & Spicy sauce with potatoes. | |
| 74. <i>Lamb Karahi</i> | 17.99 |
| Lamb cooked in spices with bell peppers & onions. | |
| 75. <i>Amber Special</i> | 17.99 |
| Tender bites of lamb cooked in a special hot sauce with bell peppers, carrots & onions. | |
| 76. <i>Lamb Tikka Masala</i> | 17.99 |
| Onion cooked Lamb cooked in a creamy sauce with freshly tomatoes and spices. | |
| 77. <i>Lamb Do Piazza</i> | 17.99 |
| Lamb cooked with shredded red & white onions. | |
| 78. <i>Lamb Jalfrezi</i> | 17.99 |
| Lamb cooked with green bell peppers in a spicy sauce. | |
| 79. <i>Rogan Josh</i> | 17.99 |
| Lamb cooked with almond onion gravy hot sauce & yoghurt. | |
| 80. <i>Goat Curry</i> | 17.99 |
| Goat curry with herbs & spices in gravy sauce. | |
| 81. <i>Goat Karahi</i> | 17.99 |
| Goat with white onion, bell peppers & herbs. | |
| 82. <i>Goat Vindaloo</i> | 17.99 |
| Goat & potato cooked with hot & spicy sauce | |
| 83. <i>Goat Bhuna</i> | 17.99 |
| Goat prepared in vegetable with a touch of garlic & ginger. | |

Seafood

(Includes Rice and Plain Naan)

- | | |
|--|-------|
| 84. <i>Shrimp Curry</i> | 17.99 |
| Shrimp served with onions, gravy & tomato sauce. | |
| 85. <i>Shrimp Masala</i> | 17.99 |
| Shrimp marinated in Tandoori Masalam, sautéed in tomato sauce. | |
| 86. <i>Shrimp Vindaloo</i> | 17.99 |
| Shrimp cooked in hot & spicy sauce with potatoes. | |
| 87. <i>Fish Masala</i> | 17.99 |
| Fresh fish cooked with spices in a thick curry sauce. | |
| 88. <i>Shrimp Bhuna</i> | 17.99 |
| Shrimp prepared in vegetables with touch of garlic & ginger. | |
| 89. <i>Shrimp Karahi</i> | 17.99 |
| Shrimp cooked with onion, & bell peppers. | |
| 90. <i>Fish Vindaloo</i> | 17.99 |
| Fresh fish cooked with potatoes and fresh spices. | |
| 91. <i>Fish Tikka Masala</i> | 17.99 |
| Fish cooked with onion and tomato vindaloo sauce. | |
| 92. <i>Shrimp Tikka Masala</i> | 17.99 |
| Shrimp cooked with onion and tomato vindaloo sauce. | |

Biriyani

(Includes Riatha)

- 93. *Vegetable Biriyani*11.99
Classic dish of curried rice with vegetables.
- 94. *Chicken Biriyani*15.99
Classic dish of curried rice with chicken & vegetables.
- 95. *Amber Special Biriyani*.....16.99
Amber Chef's Special dish of curried vegetables, lamb & rice.
- 96. *Goat Biriyani*16.99
Amber Chef's Special dish of curried rice, vegetables & goat.
- 97. *Shrimp Biriyani*16.99
Amber Chef's Special dish of curried rice, vegetables & shrimp.
- 98. *Plain Rice**Small 2.49 Med 4.99 Large 7.49*

Indo Chinese

- 99. *Vegetable Majestic*12.99
Vegetables cooked with chili garlic sauce.
- 100. *Gobi Manchurian*13.99
Cauliflower fried with vegetables.
- 101. *Chicken Manchurian*14.99
Chicken cooked Indo-Chinese style.
- 102. *Garlic Chicken*14.99
Chicken & garlic cooked with hot spices.
- 103. *Chicken Chow Mein*.....12.99
Chicken & vegetables cooked Indo-Chinese style.
- 104. *Vegetable Chow Mein*11.99
Vegetables cooked Indo-Chinese style.
- 105. *Vegetable Fried Rice*10.99
Vegetables fried with rice & spices.
- 106. *Chicken Fried Rice*12.99
Chicken fried with rice & spices.

Breads

- 107. *Plain Naan*2.99
Plain unleavened bread made in Tandoor.
- 108. *Garlic Naan*3.99
Naan bread stuffed with fresh garlic, cilantro & seasonings.
- 109. *Onion Kulcha*3.99
Naan bread stuffed with spices & onions.
- 110. *Keema Naan*4.99
Naan bread stuffed with lamb, cilantro & onions
- 111. *Kashmiri Naan*4.99
Naan bread stuffed with spices, coconut, cashews, & cherry
- 112. *Tandoori Roti*2.49
Whole wheat bread cooked in the clay oven.
- 113. *Paratha Plain*2.99
Garam flour and better
- 114. *Paratha (Choice of Filling)*..... 3.99
Includes choice of filling: Aloo (Potato), Paneer (Cheese), Gobi (Cauliflower)

Kids Menu

- 115. *Chicken Tikka Platter*8.99
Boneless chicken tikka with white rice.
- 116. *Cheese Naan*5.99
Naan Stuffed with mozzarella cheese
- 117. *Chicken Naan*5.99
Naan Stuffed with minced chicken & cheese
- 118. *Chicken Nugget*5.99
Comes with fries

Beverages

- | | | |
|------|---|------|
| 119. | Mango Lassi | 3.99 |
| | Special Indian drink made with yoghurt and mango pulp. | |
| 120. | Mango Shake | 4.99 |
| | Special Indian drink made with yoghurt & vanilla cream | |
| 121. | Plain Lassi (Sweet or Salty) | 2.99 |
| | Special Indian drink made with yoghurt | |
| 122. | Mango Juice..... | 3.99 |
| 123. | Coffee..... | 2.49 |
| 124. | Soft Drinks Coke, Diet Coke, Sprite, Fanta, Lemonade, Sweet and un-Sweet Ice Tea | 2.49 |
| 125. | Indian Masala Tea | 2.99 |

Desserts

- | | | |
|------|---|------|
| 125. | Ras Malai (2) | 4.99 |
| | A dessert from Bengal made from fresh cheese in sweetened milk. Served cold with nuts | |
| 126. | Rice Kheer | 3.99 |
| | A famous Indian sweet made from milk & rice and flavored with nuts, raisins and cardamom. | |
| 127. | Kulfi | 3.99 |
| | An authentic Indian ice cream made with milk & nuts. | |
| 128. | Gulab Jamun | 4.99 |
| | A North Indian sweet made from milk essence and soaked in honey syrup. | |
| 129. | Carrot Halwa | 4.99 |
| | Grated Carrots cooked in sweetened milk. | |

Please visit our other locations!

www.IndianIndy.com

Please try our other locations too!



**CASTLETON
AMBER INDIAN
RESTAURANT**
TEL (317) 578-4400
5929 E. 82nd St. • Indianapolis, IN 46250
www.IndianIndy.com



**INDIA
PALACE**
RESTAURANT
THE INDIAN CUISINE
TEL (317) 298-0773
4213 Lafayette Rd • Indianapolis IN 46254
www.IndianIndy.com



ROYAL INDIAN
RESTAURANT AND BANQUET HALL
TEL (317) 893-2633
4530 Southport Crossing Dr. • Indianapolis, IN 46237
www.IndianIndy.com



DES BAZAAR
TEL (317) 888-2040
916 E Main St #118, Greenwood, IN 46143
www.IndianIndy.com



DES BAZAAR
TEL (317) 709-7800
4225 Lafayette Rd, Indianapolis, IN 46254
www.IndianIndy.com



India Cafe Restaurant
TEL (317) 757-6204
1450 W 86th Street • Indianapolis, IN 46260
www.IndianIndy.com

For more information please Call or email Lakhvir S. Johal 317-709-7800, lakhvirjohal77@gmail.com

