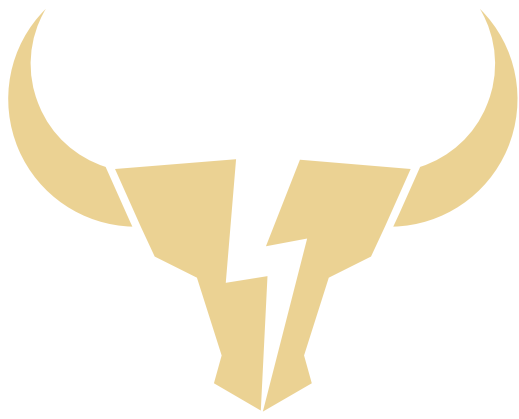




AMBROSIA

Restaurant & Cocktail Bar

SET DINNER MENU 2 COURSE MEAL £28.95

Complimentary Glass of Prosecco

STARTERS

Soup of the Day

Served with homemade bread

Hummus with sourdough toast (V)

Chargrilled Cyprus Halloumi (V)

Served on roasted peppers, red cabbage, cucumber and fig jam

Ambrosia Tacos (2pcs)

Halloumi or Beef Tacos with guacamole, salsa, rocket

Bang Bang Mango Prawns

Coated in Japanese breadcrumbs served with dragon mayo

Dumplings: Chicken/Prawn/Vegetable

Spring onions, cabbage, ginger, spinach served with soya sauce

Filo Parcels (V)

Puff pastry stuffed with Greek feta & ricotta cheese, finely chopped fresh mint & baby spinach with Ben's sweet chilli tartar

Prime Beef Meatballs

Hand crafted prime meat balls in spicy tomato sauce served with ciabatta bread

Smoked Salmon & Avocado Tartar

Smoked salmon, avocado & buffalo mozzarella on a bed of rocket salad with balsamic dressing & Melba toast

Bruschetta Stracciatella (V)

Sourdough toasted garlic ciabatta with stracciatella cheese, cherry tomatoes, basil pesto

Shetland Mussels Marinere

White wine, chopped garlic & creamy tomato sauce & bread

Classic Prawn Cocktail

Baby gem with Rose Marie sauce

Homemade Crispy Duck Rolls

3 homemade spring duck rolls served with sweet chilli tartar

Spanish Prawn Pil Pil

Pan-seared shell off king prawns with garlic butter, fresh chillies, mixed peppers with spicy tomato sauce with crispy bread

Edamame (V)

Salty or spicy

Yorkshire Pudding

Crispy Yorkshire Pudding topped with shredded beef in creamy mushroom sauce

MAINS

Organic Corn-fed Chicken Skewer

Chargrilled tender cubes of chicken. Served with house rice and mix baby leaves

House Chicken Iskender Grill

Chargrilled chicken cubes served on a bed of crispy croutons finished with spicy tomato, Greek yoghurt & roasted peppers

Meatballs Linguine

Home made prime beef meatballs in Napoli tomato sauce and basil

Truffle Chicken Burger

Served with melted cheddar, gherkins, caramelised onion, baby rocket, truffle mayo

Truffle Veggie Burger (V)

With black truffle mayo, roast portobello mushroom, zucchini fritters & halloumi cheese

Risotto Porcini with Parmesan Tartufo (V)

Dried Italian Porcini mushrooms, chopped shallots, creamy black truffle sauce and grated grana padano parmesan

Seafood Linguine

Pacific Tiger King Prawns, Shetland mussels mixed seafood. Cooked in garlic olive oil, white wine & creamy tomato sauce

Pumpkin ravioli

Fresh pasta filled with pumpkin served in creamy truffle Parmesan cheese sauce, spinach & asparagus

Chargrilled Fillet of Wild Sea Bass

Served with creamy mash potato and red chimichurri sauce

Ambrosia Salad (V)

Honey glazed goat cheese on a bed of wild mixed leaves, ripe avocado, caramelized walnuts, sun dry tomatoes, beetroot tartar and finished with vinaigrette balsamic dressing

Adana Iskender Kebab

Minced prime lamb with herbs served with on a bed of croutons, spicy tomato sauce with Greek yoghurt and roasted peppers

White Crab Linguine

White crab meat in Italian tomato sauce, fresh basilica, herbs, cherry tomatoes, wild asparagus

If you are allergic, please speak to a member of staff.

EVENING SETMENU



AMBROSIA
Restaurant & Cocktail Bar

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