



# AMBROSIA

## Restaurant & Cocktail Bar

### LUNCH MENU

SERVED MON - FRI

12pm - 5pm

2 courses £16.95

1 Glass of Prosecco £5.00

## STARTERS

### Soup of the Day

Served with homemade bread

### Smoked Salmon & Avocado Tartar

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

### Dumplings: Chicken/Prawn/Vegetables)

Spring onions, ginger, spinach, cabbage. Served with soya sauce

### Spanish Prawn Pil Pil

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

### Caprese Salad (V)

Fresh mozzarella & vine tomatoes on a bed of fresh rocket leaves dressed with aged balsamic dressing & basilica sauce

### Bang Bang Mango Prawns

Coated in Japanese breadcrumbs served with dragon mayo

### Chargrilled Cyprus Halloumi (V)

Served on roasted peppers, courgettes, tomatoes & fresh rocket

### Salmon Fish Cake

Served with remoulade sauce, lime & cress

### Quinoa Feta Salad (V)

Black & white quinoa, beetroot, crushed Greek cheese, cherry tomatoes, seeds, honey mustard dressing

### Filo Parcels (V)

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

### Padron Peppers (V)

With maldon salt, sriracha mayo

### Prime Meatballs

Hand crafted meatballs cooked in tomato sauce served with warm bread

### Ambrosia Tacos (2pcs)

Halloumi or Cod Fish Tacos with guacamole, salsa &

### Yorkshire Pudding

Crispy Yorkshire Pudding topped with shredded beef in creamy mushroom sauce

## DESSERTS

Please see the dessert menu

Choose a dessert for £5

## MAINS

### Fillet of Sea Bass

Served with creamy mash potato and red chimichurri sauce

### Seafood Linguine

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

### Meatballs Linguine

Homemade Prime Lamb Meatballs with Napoli tomato sauce and basil

### Risotto Porcini with Parmesan Tartufo (V)

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

### Chef's Iskender Grill

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

### Organic Corn-fed Chicken Skewer

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

### Skewered Lamb Adana Iskender

Mix herbs blended with minced lamb premium beef grilled over charcoal. Served with croutons & spicy tomato sauce

### Pappardelle Con Funghi with Black Truffle (V)

Pappardelle pasta with creamy black truffle mushroom parmesan sauce

### 8oz Rib Eye Steak Served with French fries

### Linguine Ala Grigliata

Grilled aubergines, peppers, courgettes, fresh mozzarella and napoli 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

### Chicken Caesar Salad

Sliced grilled chicken on a bed of mixed leaves iceberg salad, served with Parmesan Shavings, house caesar dressing Croutons

### Grilled Chicken Burger

Served with French fries

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

# LANCASH SET MENU



## **AMBROSIA** Restaurant & Cocktail Bar

020 3490 5079  
10 Station Road, Winchmore Hill  
London N21 3RB  
[www.ambrosiarestaurant.uk](http://www.ambrosiarestaurant.uk)