

AMBROSIA

Restaurant & Cocktail Bar

OUR BRANCHES

● La Bella Vita Italian
Mediterranean Restaurant
853 High Road
Leytonstone
London E11 1HH
020 3441 3465

● Havana
Kitchen & Bar
748 High Rd
Leytonstone,
London E11 3AW
020 8989 4933

● Ambrosia Steakhouse
Seafood Restaurant & Bar
10 Station road
Winchmore Hill,
London, N21 3RB
020 3490 5079



A Le Carte
MENU 

HOT STARTERS

Soup of the Day	£4.90
Chef's daily homemade soup	
Yorkshire Pudding	£6.90
Pulled beef cooked with a wild mushroom sauce.	
Served in crispy Yorkshire pudding	
Chargrilled Octopus	£7.90
Served with salsa verde, rocket leaves, roasted peppers, sundry tomatoes aged balsamic dressing	
Fresh Drunken Calamari	£6.90
Crispy fresh squid marinated in Vodka and Peroni beer.	
Served with tartar sauce	
Shetland Mussels Marinere	£6.45
White wine, chopped garlic & creamy tomato sauce	
Pacific Tiger King Prawns	£7.90
Pan-Seared Giant King Prawns with extra virgin olive oil, butter, chopped fresh chillies, garlic and lemon squeeze served with oven baked bread	
Seafood Plate (to share for 2-3 people)	£19.00
Crispy calamari, skewered garlic butter tiger prawns, grilled octopus, wild crab with avocado salad and baby prawns with baby gem and rose Marie sauce	
Meat Plate (to share for 2-3 people)	£18.00
Air cured salami Milano, Parma ham, mini chargrilled chicken & lamb on Wooden skewer Served with rocket artichokes, mozzarella & sun dry tomato salad	
Chargrilled Halloumi (V)	£5.90
Served on a bed roasted peppers, courgettes, sundry tomatoes & fresh rocket	
Zucchini Fritters (V)	£5.40
Crispy halloumi courgette fritters made with spring onion and fresh herbs served with Greek minted yoghurt	
Filo Parcels (V)	£5.40
Puff pastry stuffed with Greek feta & ricotta cheese, finely chopped fresh mint & baby spinach with Ben's sweet chilli tartar	
Honey Glazed Goat Cheese (V)	£6.90
Served on a bed of mix leafs Beetroot Tartar & Caramelized Walnuts	
Mediterranean Baby Prawn Pot	£6.90
Baby prawns sauted with wild mushrooms, carliston peppers, chopped shallots, garlic white wine tomato sauce, baked in oven with mozzarella cheese. Served with focaccia bread	
Crispy Duck Rolls	£6.40
3 homemade spring duck rolls served with sweet chilli tartar	

COLD STARTERS

Beetroot Tartar (V)	£4.40
Oven roasted beetroot, mixed with natural yoghurt, tahini, virgin olive oil, topped with caramelized walnuts served with focaccia bread	
Mediterranean Dips	£8.95
Beetroot quinoa tartar, baby broad beans, organic hummus with creamy yoghurt. Served warm homemade pitta bread	
Buffalo mozzarella salad (V)	£5.95
Beef Tomatoes, buffalo mozzarella, avocado & basil green pesto	
Bufallo Di Parma	£6.45
Parma ham with Buffalo mozzarella, cherry tomatoes and dried fig served with olive reduced balsamic dressing & basil dressing	
Salmon & Avocado Tartar	£6.95
Smoked salmon, avocado & buffalo mozzarella on a bed rocket salad, with balsamic dressing & melba toast	
Wild Crab Salad	£6.95
Served with avocado tartar crispy melba toast	
Classic Prawn Cocktail	£6.40
Baby gem with Rose Marie sauce	

CHARGRILLS

All our meat is the best quality cooked over a charcoal to give even better flavour. Served with house rice & shepherd's salad

Organic Lamb Skewer	£13.95
Chargrilled tender fillet cubes of lamb. Served with house rice and mix baby leafs	
Organic Corn-fed Chicken Skewer	£12.95
Chargrilled tender cubes of chicken. Served with house rice and mix baby leafs	
Seasoned Skewered Adana	£12.95
Mix herbs blended with minced lamb premium beef	
Grilled over charcoal Served with house rice & shepherd's salad	
Chef's Special Rack of Lamb	£18.95
Dipped in crushed pistachio, served with Dauphinoise potatoes	
House Iskender Grill	£13.95
Tender cut cubes best end lamb, chicken lamb cutlet served on a bed of crunchy croutons with spicy house tomato sauce, finished with gourmet yoghurt roasted pepper	
Chilli Lime Grilled Chicken Breast	£12.95
Served with chimichuri sauce and truffle mac n cheese	
Mixed Grill	£19.95
Organic lamb & chicken skewers, house-seasoned adana kebab skewer & Best-end lamb cutlet served with house rice and shepherd's salad	

PREMIUM BURGERS

Please note all our burgers served medium in a Brioche Bun, dill pickles, vine tomatoes, red onions & Thick Hand Cut Chips

Angus Burger	£12.95
With Lemon Tarragon Mayo mature cheddar cheese	
Steak Burger	£14.95
Grilled Rib-Eye steak with free range egg and truffle mayo.	
Truffle Premium Beef Burger	£13.95
Black Truffle Mayo, roast portabella mushroom & melted cheddar	
Lobster & Burger	£25.90
Half Lobster with Prime Beef cheesy Burger served with hand cut chips	
Truffle Veggie Burger	£11.95
Black truffle mayo, roast portabella mushroom, zucchini fritters & Halloumi cheese	
ADD: Crispy Bacon	£1.00

STEAKS & BIG CUTS

All our Steaks Aberdeenshire Dry Aged Simply seasoned with sea-salt and cracked black pepper

30-Days Dry Aged Rib-Eye On the Bone (12-14oz)	£24.95
Served with hand-cut chips and baby rocket leaves with parmesan & red onion	
21-Days Dry Aged Tournedo Fillet (8oz)	£23.95
Served with hand-cut chips or truffle mac n cheese	
28-Days Dry Aged Rib-Eye Steak (10oz)	£22.95
Served with hand-cut chips, baby rocket leaves with parmesan & red onion	
Tomohawk (COWBOY STEAK) 1.5KG	Market Price
All big cuts served with 2 portions of hand cut chips, seasoned veg & 2 steak sauces	
Chateaubriand 600gr	Market Price
All big cuts served with 2 portions of hand cut chips, seasoned veg & 2 steak sauces	
Chargrilled Veal Chop	£18.95
Seven spiced grilled veal chop served with red wine jus and dauphinoise potatoes	
Steak Sauces	£2.50
Red Wine Juice Peppercorn - Mushroom Creamy - Lemon- Tarragon Mayo, Black Truffle Mayo	

FRESH PASTA

Pappardelle Ala Ragu	£9.95
Traditional Italian Beef Ragu Sauce with Grana Padano Parmesan	
Pollo Spinaci	£10.95
Pappardelle with sliced Grilled Chicken Breast, Mushrooms Baby Spinach in a Creamy Gorgonzola Sauce	
Pappardelle Polpettine	£10.95
Homemade Prime Lamb Meatballs with Napoli tomato Sauce Basil	
Pappardelle Salmone	£12.95
Creamy Tomato white wine sauce with scotch Smoked Salmon Fresh Basil, Broccoli Asparagus	
Classic Black Tiger Prawns Linguine	£14.95
Pan-seared Black Tiger Prawns Mediterranean prawns with garlic olive oil, chopped fine beans chilli asparagus white wine cherry tomatoes	
Seafood Linguine	£13.45
Pacific Tiger King Prawns, Shetland mussels mixed seafood. Cooked in garlic olive oil, white wine & creamy tomato sauce	
Seafood Risotto	£13.45
Pacific Tiger King Prawns, Shetland mussels mixed seafood. Cooked in garlic olive oil, white wine & creamy tomato sauce	
Lobster ravioli	£14.95
Fresh pasta filled with fresh lobster meat served in creamy truffle parmesan cheese sauce	
Chargrilled Lobster Seafood Pasta	£25.00
Garlic Butter Shallots Herbed Half a King Lobster served with Mixed Seafood Linguine	
Wild Boar Ravioli	£11.95
Folded rustic ravioli with wild boar cooked with creamy wild mushroom truffle sauce	
Fresh Salmon Ravioli	£12.90
Thin cut fresh pasta filled with fresh salmon served creamy white wine garlic sauce & grated Parmesan with brocoli	
Risotto Porcini with Parmesan Tartufo (V)	£10.95
Dried Italian Porcini mushrooms, chopped shallots, creamy black truffle sauce and grated grana padano parmesan	
Melanzane Al Forno (V)	£9.95
Layers of thinly cut grilled aubergines, courgettes, peppers & potatoes topped with bechamel tomato sauce baked in oven with mozzarella cheese served with baby rocket salad.	
Pumpkin Ravioli (V)	£10.95
Fresh pasta filled with organic pumpkin served with creamy basilica Napoli sauce	
Gnocchi Di Patate (V)	£10.95
With creamy basil pesto, sun-dried tomatoes buffalo mozzarella cheese finished with crushed pistachio grated parmesan	
Girasoli Melanzane (V)	£10.95
Fresh Pasta stuffed with grilled aubergines and herbs cooked with creamy truffle sauce	

HOUSE SALAD

Ambrosia Salad	£9.90
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	
Cyprus Halloumi Cheese Salad	£9.90
Grilled halloumi, avocado, roasted peppers, sun dry tomatoes on a bed of mixed leaves & house dressing	
Chicken Caesar Salad	£9.90
Sliced Grilled chicken on a bed of mixed leaves iceberg salad, served with Parmesan Shavings, House Caesar Dressing Croutons	
Grilled Seabass Fillet Salad	£11.95
Fine beans, asparagus, cherry tomatoes, pomegranates, boiled eggs, anchovies on a bed of mix salad with house dressings	
Grilled Salmon Salad	£11.95
On a bed of mixed leaves, peppers, broccoli, cherry tomatoes, boiled eggs, olives house dressing	

CHARGRILLED SEAFOOD

Chargrilled Whole Sea Bass	£16.00
Served with house seasoned vegetables, garlic Butter sautéed new potatoes (on request we can do fillet of seabass, too)	
Chargrilled Octopus	£16.00
Served with salsa verde, rocket leaves sundry Tomatoes, roasted peppers & hand cut chips	
Spicy Mixed Seafood	£16.00
Pan sautéed with garlic wine butter peppers, tomatoes oyster soya sauce served with hand cut chips	
Chargrilled Halibut	£18.00
Served with creamy veggi mashed potato topped with fresh tomato caper salsa	
Chargrilled Signature Salmon Steak	£15.00
Served with seasoned summer veg, garlic battered sautéed new potatoes	
Chargrilled Mixed Seafood Skewer	£17.00
Skewered salmon, octopus, swordfish and Pacific Tiger Prawns. Served with hand cut chips & mix baby leafs salad	
Chargrilled Monkfish & Octopus	£17.00
Served with rocket salad hand cut chips	
Japanese Miso Salmon	£16.00
served with veggi mash potato with sprinkle of sesame seeds	
Pacific Black Tiger Large Prawns(6pieces)	£16.00
Pan- Seared with garlic butter, wine, cherry tomato, fine beans & fresh chilli served with mix baby leafs & hand cut chips	

LOBSTER LOVERS

(Check Availability)

Chargrilled or Truffle Whole King Lobster	£26.90
Seasoned with garlic butter sprinkle of cracked black pepper & sea salt served with thick hand cut chips & baby rocket red onion salad	
Half King Lobster	£16.90
Seasoned with garlic butter sprinkle of cracked black pepper & sea salt served with truffle Mac n cheese	
Surf and Turf	£34.00
21-day dry aged 8oz tournedo fillet steak with half a lobster with garlic butter herbs served with hand cut chips	

SIDES

Truffle Mac n Cheese	£4.50
Thick Hand Cut Chips	£3.45
French Fries	£3.20
Mixed Salad	£3.50
Creamy Mash Potato	£3.50
House Rice	£2.45
Tomato Onion Salad with Balsamic Vinegar	£3.20
Seasoned Mixed Vegetables	£3.50
Garlic Butter panned New potatoes	£3.50

