

Dinner Entrees

Choice of Steak Fries, Homemade Mashed Potatoes or Rice Pilaf
or Orzo & steamed Vegetables -

Dinner served all Day - Add Soup or Salad for 2.49

Filet Mignon 10 oz. Prepared as you wish 23.95

Whole Rack of Lamb

Marinated with Olive Oil, Lemon & Herbs charbroiled to your Liking 32.95

Lamb Chops

Four charbroiled Lamb Chops marinated with Olive Oil, Lemon & Herbs 18.95

Leg of Lamb

Slowly oven roasted Leg of Lamb seasoned to Perfection (Home Recipe) 19.95

Stuffed Chicken

Boneless, skinless Chicken Breast stuffed with fresh Spinach,
three Cheeses & Herbs 19.95

10-12 oz. U.S.D.A Choice New York Steak

One of the finest Steak, grilled to your Liking 19.95

Chicken Skewer

Boneless, skinless charbroiled Chicken Breast with Onions & Bell Peppers 12.95

Pork Skewers

Two tender charbroiled Pork Skewers, served with Tzatziki Dip & Pita Bread 12.95

Swordfish Marinated & charbroiled with Olive Oil, Lemon & Herbs 18.95

Salmon Marinated & charbroiled with Olive Oil, Lemon & Herbs 16.95

Tiger Shrimp Scampi

Six sautéed Shrimp in a buttery Lemon White Wine & Garlic Sauce 17.95

Tiger Shrimp Skewer

Charbroiled & marinated with Bell Peppers, Onions 16.95

Tsipoura

A fresh Whole Mediterranean Sea Bream marinated & charbroiled with Olive Oil,
Lemon & Herbs 33.95

Grecian Delight Platter for Two 42.95

Gyro Meat, (4) Beef KeBob, Chicken Skewer, (2) Pork Skewers,
served with Rice Pilaf & Vegetables

Authentic Homemade Greek Specialties

Spanakopita Platter Lunch 11.95 / Dinner 12.95

Spinach & Feta Cheese wrapped in Filo Dough, served with Greek Salad

Charbroiled Veggie Platter Lunch 12.95 / Dinner 13.95

Greek Low Calorie Delicacy - Fresh Eggplant, Zucchini, Tomatoes, Bell Peppers,
Onions, Kalamata Olives and Feta Cheese, topped with Virgin Olive Oil.
Served with Pita Bread

Pastichio Platter - Greek Lasagna Lunch 12.95 / Dinner 13.95

Baked thick Spaghetti & Ground Beef with our creamy Béchamel Sauce,
served with Greek Salad

Mousaka Platter Lunch 12.95 / Dinner 13.95

Baked layered Potatoes, Eggplant & Ground Beef, topped with our
creamy Béchamel Sauce, served with Greek Salad

Ambrosia Special Platter Lunch 13.95 / Dinner 15.95

Gyro Meat & fried Calamari with Tzatziki Sauce, Greek Salad, Rice & Pita Bread

All Meals are made fresh to order, please allow 10-15 Minutes extra to prepare

Vegan Starters

You can substitute among Fries, Orzo, Salad or Black Beans

Tabouleh 4.59

Made with finely chopped Parsley, Couscous, Tomatoes, Cucumbers, Onions,
Virgin Olive Oil, Mediterranean Spices and Lemon. Served with Pita Bread

Skordalia 4.59

A "very garlicy" Blend of fresh Garlic, Virgin Olive Oil, Spices and Bread, served with Pita

Homemade Dolma 8.99

Homemade stuffed Grape Leaves topped with Virgin Olive Oil & Lemon, served with Pita

Hummus 4.59

A Blend of Carbanzo Beans, Virgin Olive Oil, Mediterranean Spices & Tahini,
served with Pita

Falafel

Middle Eastern Delicacy served with Hummus and Pita Bread 7.99

Fried Zucchini

Sliced Zucchini battered & flash fried in Soy Oil, served with Skordalia 7.99

Baba Ghannouj

Roasted Eggplants mixed with Garlic, Tahini, Lemon Juice and extra Virgin Olive Oil.
Served with one Pita. 4.59

Two Vegan Tacos 5.99 **Vegan Chili Fries** 4.99

Vegan Plates

Falafel Pita or Burger Style

Lettuce, Tomatoes, Onions & Hummus, served with Fries 8.99

Homemade Vegan Burger

Lettuce, Tomatoes, Onions and Hummus, served with Fries 8.99 Add Vegan Chili for 1.99

Vegan Burrito Black Beans, Orzo & Pico De Gallo, served with Salad, 8.99

Falafel or Dolma Platter

Served with Orzo, Vegetables, Hummus & Pita Bread 12.95

Vegan Mousaka

Layers of Eggplant, Zucchini an Potatoes topped with Soy Milk Béchamel Sauce,
served with Salad 12.95

Vegan Loaf

Our original Recipe of Veggie Loaf, served with Ambrosia's Tomato Sauce,
Orzo & Steam Vegetables 12.95

Charbroiled Veggies

Charbroiled Zucchini, Eggplants, Tomatoes, Onions, Bell Peppers.
Served with Hummus, Kalamata Olives and Pita Bread 13.95

Vegan Greek Lasagna

Thick spaghetti and Soy Protein, topped with our baked Soy Bechamel Sauce,
served with Salad 12.95

Tofu & Avocado Wrap

Deliciously marinated Tofu Cubes flash fried in Soy Oil topped with
roasted Bell Pepper Sauce, Lettuce and Tomato served with Orzo 9.99

Tofu Burrito

Deliciously marinated Tofu Cubes flash fried in Soy Oil with Avocado, Black Beans, Orzo,
Pico De Gallo & topped with roasted Red Bell Pepper Sauce, served with Salad 8.99

Tofu Pita

Deliciously marinated Tofu Cubes flash fried in Soy Oil topped with roasted Bell Pepper
Sauce, Hummus, Lettuce & Tomato on Pita Bread, served with Orzo 8.99

Vegan Dessert

Apple Loukomades 7.99 (Vegan)

Granny Smith Apples covered in fluffy Batter, lightly fried,
topped with Honey, chopped Walnut & Cinnamon

Cinnamon Snow White

Made with Semolina, Raisin & Syrup, topped with Walnuts 5.99

Ambrosia Café

Every Day - All Day

Mimosa Belini Champagne

Glass 1.99
Carafe 13.99
(Serves 9 Glasses)



Monday - Thursday (All Day)

Friday Until 5:30 pm

Bar Shot 1.99
Well Drinks 2.99
Martinis (Well) 4.99
Margaritas (Well) 4.99
Selected Bottles of Wine 13.99



Happy Hour Munchies

Monday - Friday from 2:30 pm to 5:30 pm
3.99 each

Gyro With one Pita
Spanakopita With one Pita
Beef KeBob With one Pita
Greek Meatballs With one Pita
Charbroiled Chicken With one Pita
Falafel With one Pita
Tabouleh With one Pita
Hummus/Skordalia With one Pita
Fried Zucchini With Ranch Dressing

AMBROSIA



Breakfast - Lunch - Dinner

Cocktails

Featuring an enclosed heated Garden Patio

FREE Parking at Cherry & Appleton

Banquets & Catering
for all Occasions

We Deliver

All Meals are made fresh to order, please
allow 10-15 Minutes extra to prepare

Order must be \$ 15.00 minimum
Limited Area

Opening Hours

Monday - Thursday 10 a.m. till 10 p.m. (11:00 pm)

Friday 10 a.m. till 11 p.m. (Midnight)

Saturday 8 a.m. till 11 p.m. (Midnight)

Sunday 8 a.m. till 10 p.m.

FREE WIFI

Breakfast

Monday - Friday 10 a.m. till 3 p.m.

Saturday & Sunday 8 a.m. till 3 p.m.

1923 E. Broadway Long Beach, CA 90802

Tel: (562) 432-1098

Fax: (562) 432-7878

Breakfast

Gyro or (4) Bacon or Ham or (4) Sausage & (3) Eggs 7.49
Three Eggs any Style 5.49

Colossal Four Egg Omelettes

Denver Omelette

Ham, freshly cut Onions, Bell Peppers, Tomatoes & American Cheese 8.99

Spinach & Cheese Omelette

Fresh Spinach & Choice of Cheddar, American or Feta Cheese 8.99

Vegetable Omelette Fresh Tomatoes, Onions, Mushrooms & Bell Peppers 7.99

California Omelette Bacon, Avocado & Cheddar Cheese 8.99

Ambrosia Omelette Gyro Meat, Tomatoes & Feta Cheese 8.99

Avocado & Mushroom Omelette

With Choice of American, Cheddar or Feta Cheese 8.99

Mediterranean Omelette

Olives, Onions, Feta Cheese, Tomatoes & Bell Peppers 8.99

The Works Bacon, Ham, Sausage, Avocado, Tomatoes & Cheddar Cheese 9.99

Above Items are served with Choice of Hash Browns, Home Fries, Fruit or sliced Tomatoes and Choice of Toast or English Muffin
(Any Egg Whites Substitute \$ 1.50) (Substitute Cottage Cheese for \$ 1.50)

Breakfast Classics

Eggs Benedict

With Hash Browns or Home Fries 9.99

California Skillet

Bacon, Sausage, Tomatoes, Avocado and Cheese 8.99 Served A La Carte

Eggs Florentine

With Hash Browns or Home Fries 9.99

Veggie Skillet

Mushrooms, Tomatoes, Onions & Bell Peppers 7.99 Served A La Carte

Yogurt, Honey & Walnuts 5.99

Served A La Carte

Cottage Cheese & Fruit 6.99

From Our Grill

Served with Butter, powdered Sugar and Maple Syrup - Combo served with (3) Eggs any Style and Choice of Bacon or Sausage

French Toast 5.99

French Toast Combo 8.49

Coconut French Toast 6.49

Coconut French Toast Combo 9.49

Pancakes Short Stack (2) 3.99 / Regular Stack (3) 4.49

Pancake Combo 7.99

Banana Nut Pancakes Regular Stack (3) 6.49

South of the Border

Huevos Rancheros

Three Eggs served Ranchero Style with Savory Salsa, Sour Cream, Rice, Beans & Tortillas 7.99

Breakfast Quesadilla

Made with Cheese, Bacon, Avocado, Sour Cream & Bell Peppers 8.49

Chorizo & Eggs Served with Rice, Beans & Tortillas 7.99

Breakfast Burrito

Three Eggs with Choice of Bacon or Sausage or Ham, served with Rice, Beans & Sour Cream 7.99

Breakfast served until 3:00 P.M.

We have the right to refuse service to anyone. We are not responsible for stolen or lost articles - All prices subject to change without any notice - Split Plate Fee 4.50 - Corkage Fee 12.00 - A 20% Service Charge will be added for Parties of 8 or more - Cake Cutting Fee 1.50 per Person All Reservation Deposits are Non-Refundable

Appetizers

Homemade Dolma (Beef or Veggie Style)

Stuffed Grape Leaves with Choice of Beef topped with our special Lemon Dill Sauce or Veggie-style topped with Olive Oil and Lemon 8.99

Fried Calamari (Home Recipe) Tender & Light 9.99

Charbroiled Octopus Served with Virgin Olive Oil & Red Wine Vinegar 9.99

Homemade Beef Kebob

Deliciously seasoned and spiced pure Ground Beef for demanding palate 8.99

Fried Zucchini Served with Ranch Dip or Skordalia 7.99

Spanakopita Spinach & Feta Cheese wrapped in Filo Dough 7.99

Keftedes Greek Meatballs in a savory Tomato Sauce 7.99

Falafel Mediterranean Delicacy served with Tzatziki or Hummus 7.99

Flamed Cheese Saganaki

Greek Village Cheese flamed to order at your Table OPA !! 9.99

Shrimp Cocktail

You've Got To Try it . . . Six Tiger Shrimp with our delicious Sauce 13.95

Soups of the Day Cup 2.99 / Bowl 3.99

Classic Mediterranean Starters

Served individual with one Pita Bread 4.59

Tzatziki

A zesty Blend of Yogurt, shredded Cucumber, Garlic, Mediterranean Spices & Virgin Olive Oil

Skordalia

A more "Garlicy" Blend of fresh Garlic, Virgin Olive Oil & Spices

Hummus

A Blend of Garbanzo Beans, Virgin Olive Oil, Mediterranean Spices & Tahini

Tabouleh

Salad Middle Eastern Delicacy served with Pita Bread

Baba Channouj

Roasted Eggplants mixed with Garlic, Tahini, Lemon Juice and extra Virgin Olive Oil

Taramosalata Aged smoked Caviar perfect for a Starter

Fresh Salads

Chicken Caesar Salad

A Bed of freshly cut Romaine Lettuce with charbroiled Chicken, dressed with Caesar Dressing, topped with Cucumbers, Tomato Slices and a hard boiled Egg 10.95

Fresh Feta Spinach Salad

Spinach topped with Feta Cheese, Tomatoes, Cucumbers, Kalamata Olives dressed with Virgin Olive Oil & Balsamic Vinegar and a hard boiled Egg 10.95

Greek Salad

Classic Choice - Lettuce, Tomatoes, Cucumbers, Onions, Feta Cheese and Kalamata Olives, dressed with our special Ambrosia House Dressing 9.99

Albacore Tuna Salad

A Bed of freshly cut Lettuce, Tomatoes, Cucumber and Albacore Tuna dressed with our special Ambrosia House Dressing and a hard boiled Egg 10.95

Salmon or Shrimp Salad

A Bed of freshly cut Lettuce, Tomatoes & Cucumbers topped with fresh Choice of fresh charbroiled Salmon or Shrimp, dressed with our special Ambrosia House Dressing 14.95

Horiatiki

Authentic Greek Village Salad - The Greek Salad without the Lettuce 13.95

Pita Sandwiches

Served with your Choice of Steak Fries, Salad, Rice Pilaf or Orzo
Add Soup or Salad for 2.49

Gyro Pita Lunch 8.99 / Dinner 9.99

Slices of Gyro, Tomatoes, Onions, Lettuce & Tzatziki Sauce

Chicken Pita Lunch 8.99 / Dinner 9.99

Charbroiled Chicken Breast, Tomatoes, Onions, Lettuce & Tzatziki Sauce

Pork Skewer Pita Lunch 8.99 / Dinner 9.99

Charbroiled Pieces of Pork Loin, Tomatoes, Slices of Onions, Lettuce & Tzatziki Sauce

Kebob Pita Lunch 8.99 / Dinner 9.99

For the demanding Palate, deliciously seasoned and spiced pure Ground Beef wrapped in Pita Bread with Tzatziki, Lettuce, Tomato & Onions

Felafel Pita Lunch 8.99 / Dinner 9.99

With Lettuce, Tomatoes and Hummus

Traditional American Favorites

Served with your Choice of Steak Fries, Salad, Rice Pilaf or Orzo

Bread Choice: French Roll, Wheat, White, Rye, Sourdough or Pita Bread
Add Soup or Salad for 2.49

Keftedes - Greek Meatball Sandwich Lunch 8.99 / Dinner 9.99

Delicious Greek Meatballs in our savory, homemade Tomato Sauce on a French Roll with Feta Cheese

Charbroiled Chicken Breast Sandwich Lunch 8.99 / Dinner 9.99

Our Special marinated, charbroiled Chicken Breast with Lettuce, Tomato & Mayonnaise

Tuna Sandwich or Melt Lunch 9.99 / Dinner 10.95

Grilled White Tuna, Mayonnaise, Lettuce, Tomato & Cheese

Leg of Lamb Sandwich Lunch 11.95 / Dinner 13.95

Slowly oven roasted Leg of Lamb seasoned to Perfection (House Recipe)

Patty Melt Sandwich Lunch 8.99 / Dinner 9.99

1/2 lb. Angus Burger with grilled Onions & American Cheese on Rye Bread

'Triple Decker' Club Sandwich Lunch 11.95 / Dinner 12.95

Tender Slices of charbroiled Chicken Breast, smoked Ham, crisp Bacon Strips, Lettuce, Tomato & Mayonnaise

B.L.T. Sandwich Lunch 7.99 / Dinner 8.99

Crispy Bacon Strips, Lettuce & Tomato

1/2 lb. Angus Burger Lunch 8.99 / Dinner 9.99

Garnished with Lettuce & Tomato, served on a Sesame Bun
Add Cheese for an additional 89¢

1/2 lb. Bacon, Avocado Angus Cheeseburger

A seasoned Ground Beef Patty topped with crisp Bacon Strips, fresh Avocado Slices and Cheese, garnished with Lettuce & Tomato Lunch 10.95 / Dinner 11.95

1/2 lb. Angus Greek Burger Lunch 9.99 / Dinner 10.95

Served with Lettuce, Tomato, grilled Onions and Feta Cheese

Wraps

Choice of Spinach or Sun dried Tomato Tortilla & Choice of Steak Fries, Salad, Soup, Rice Pilaf or Orzo

Chicken Caesar Wrap

Chicken Breast, Lettuce, Tomatoes, Parmesan Cheese and Caesar Dressing 9.99

Tiger Shrimp & Avocado Wrap

Lettuce, Tomatoes, Cucumbers, Olive Oil & Balsamic Vinaigrette 11.95

Spinach & Feta Cheese Wrap

Tomatoes, Olive Oil and Balsamic Vinegar 9.99

Tofu Wrap

Delicious marinated breaded Tofu Cubes flash fried in Soy Oil, topped with roasted Red Bell Peppers Sauce . Includes Lettuce and Tomatoes. 9.99

Traditional Greek Platters

Served with Steak Fries or Rice Pilaf or Orzo & steamed Vegetables—Add Soup or Salad for 2.49

Gyro Platter Lunch 11.95 / Dinner 12.95

Slices of Gyro served with Pita Bread and Tzatziki Sauce

Dolma (Beef or Vegan) Platter Lunch 11.95 / Dinner 12.95

Four large stuffed Grape Leaves topped with our special Cream Sauce

Pork Skewers Platter Lunch 11.95 / Dinner 12.95 Extra Skewer add 4.49

Two tender charbroiled Pork Skewers with Tzatziki Sauce & Pita Bread

Beef Kebob Platter Lunch 11.95 / Dinner 12.95

Deliciously seasoned and spiced pure Ground Beef with Tzatziki and Pita Bread

Chicken Pita Platter Lunch 11.95 / Dinner 12.95

Charbroiled, boneless-skinless Chicken Breast served with Pita Bread, & Tzatziki Sauce

Keftedes (Meatballs) Platter Lunch 11.95 / Dinner 12.95

Greek Meatballs in our homemade Tomato Sauce, served with Pita Bread

Falafel Platter Lunch 11.95 / Dinner 12.95

Tasty Falafels served with Pita Bread and Hummus

Pasta

Choice of Spaghetti, Fettuccini or Penne Add Soup or Salad for 2.49

Gyro Platter Lunch 11.95 / Dinner 12.95

Slices of Gyro served with Pita Bread and Tzatziki Sauce

Dolma (Beef or Vegan) Platter Lunch 11.95 / Dinner 12.95

Four large stuffed Grape Leaves topped with our special Cream Sauce

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Two tender charbroiled Pork Skewers with Tzatziki Sauce & Pita Bread

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Deliciously seasoned and spiced pure Ground Beef with Tzatziki and Pita Bread

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Charbroiled, boneless-skinless Chicken Breast served with Pita Bread, & Tzatziki Sauce

Keftedes (Meatballs) Platter Lunch 11.95 / Dinner 12.95

Greek Meatballs in our homemade Tomato Sauce, served with Pita Bread

Falafel Platter Lunch 11.95 / Dinner 12.95

Tasty Falafels served with Pita Bread and Hummus

Make Your Own Pasta

Spaghetti, Penne or Fettuccini Lunch 7.99 / Dinner 8.99

Served with your Choice of: Alfredo, Tomato, Pesto, Garlic & Olive Oil
Add Choice of: **Chicken, Beef Kebob, Greek Meatballs, or Gyro** for 3.99

Sweet Temptations

Apple Loukoumades

Crispy Granny Smith Apples covered in fluffy Batter, lightly fried to crisp Perfection and covered in Honey & chopped Walnuts & Cinnamon 7.99

Baklava

A Traditional Greek Favorite - Layers of lightly & flaky Filo Dough filled with a Mixture of chopped Walnuts, Cinnamon and Honey 2.99

Banana Wraps

Fresh Bananas, Caramel and Cream Cheese wrapped in a Flour Tortilla, then lightly-fried to crispy Perfection, topped with Chocolate Sauce & Whipped Cream 6.79

Carrot Cake

2 Layers of Cake made with Carrots, Raisins, Pineapple & Pecans, covered with Cream Cheese Frosting & chopped Almonds. Topped with Rosettes of Cream Cheese Frosting 6.79

Chocolate Violet Soufflé

One Layer of moist Chocolate Cake topped with Chocolate Mousse blended with Cream De Cocoa, imported Mocha Paste, Espresso & covered with Chocolate Ganache Frosting 6.79

Crème Brulee Cheese Cake

A delicious Blend of creamy Custard Vanilla Beans & Dense Cheese Cake topped with a Layer of Caramel Glaze 6.79

Lemon Cake

Three Layers of moist Cake topped with Lemon Cream Custard, covered with Cream Cheese Frosting, topped with White Chocolate Leaves and Curls 6.79

Mocha Crunch

4 Layers of Bavarian Mocha Cake filled with a Mixture of Whipped Cream & Butter Prickle Pieces, frosted with a Bavarian Chocolate Ganache, covered with Heath Bar Chunks 6.79

Tiramisu

Two Layers of White Cake and a Layer of moist Ladyfingers, soaked in an Espresso Marsala Mixture. Filled with creamy Mascarpone Custard, covered with Chocolate Ganache, topped with Sprinkles of Cocoa 6.79

Yogurt, Honey & Walnuts 5.99

Cinnamon Snow White Made with Semolina, Raisin & Syrup, topped with Walnuts 5.99