



N A M A S T E

FOOD



NAMASTE

APPETIZER

VEGETABLE SAMOSA  	5.00
Crispy fried triangular cone stuffed with potato and peas	
PAHADI PANEER TIKKA  	8.00
Charcoal smoked cottage cheese mixed with aromatic green herb spices	
CRISPY HARE MATAR KABAB   	5.00
Pan fried Pattie mixed with green peas, potato and nuts	
NAMASTE VEGETARIAN PLATTER  	10.00
Pahadi paneer tikka, aloo banjara, hare matter and tandoori vegetable, yogurt ranch With tandoori marinade	
GRILLED MAHI-MAHI WITH MOJO  	6.00
Pan seared fish, fresh coriander, mint, lemon, yogurt with Desi spice	
NAMASTE JHEENGA   	39.00
Tandoori prawns marinated in saffron, cashew nuts and cream yogurt	
DHUAN ACHARI LOBSTER  	72.00
Tandoori smoked sea lobster, panch phoron masala, mixed pickle and yogurt	
NAMASTE MURGH TIKKA  	14.00
Tandoori roasted chicken with saffron, cardamom, yogurt and cream cheese	
HUSSEINI SEEKH KABABS MUGHLAI STYLE  	7.00
Charcoal grilled mutton and lamb skewers with mint, onion, cheese, coriander and Indian spices	
TANDOORI CHAANP  	12.00
Tandoori roasted rack of lamb, yogurt, chili and Indian spices	
NAMASTE NON VEGETARIAN PLATTER    	20.00
Tandoori champ, chicken tiika, jheenga-e-nisha, fish tikka and tandoori chicken	

 Vegetarian Dishes
Nuts

 Gluten Free

 Contains Fish

 Contains Seafood

 Contains Poultry

 Contains Lamb/Mutton

 Contains

 Spicy



NAMASTE

SOUP

TAMATAR KA SHORBA  	10.00
Thin Indian tomato soup with whole warm spices	
DAL SHORBA  	4.00
Flavored with onion, garlic and some Indian spices, lentil broth, cumin, Garam masala and fresh coriander	
PAYA SHORBA  	5.00
The paya shorba is a delicious soup made with lamb trotters	
MURGH MULLIGATAWNY SOUP  	4.00
Made from lentil, blended vegetables, rice and coconut milk	

MAIN COURSE

KADAI SABZI  	8.00
Hand-picked vegetables, spinach, cumin seed and Indian spices	
PALAK PANEER  	20.00
Fresh spinach cooked with paneer and spices	
SHAHI DAL NAWABI  	8.00
48 hours stewed "black urad" chana, lentil and home churned butter	
DAL TADKA 	10.00
Yellow lentil tempered with onion, tomato, garlic and dry red chili	
NAMASTE JHINGA  	59.00
Stir fried prawns, tomato gravy and ground spices	
GOAN FISH CURRY  	22.00
Reef fish cooked in special goan spice with coconut gravy	
TAWA FRY FISH  	18.00
Semolina coated pan fried spicy fish with Indian spices	
AWADHI KALI MIRCH MURGH  	26.00
Dum cooked chicken and cashew nuts with chef's special spices	

 Vegetarian Dishes
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NAMASTE

MAIN COURSE

MURGH MAKHANWALA 	30.00
Tandoori roasted chicken, special tomato, cashew nuts, yogurt, honey, onion and gravy	
LUCKNOWI MUTTON BIRYANI 	24.00
Mutton, basmati rice, Indian spices kewra in a sealed handi served with salan and garlic raita	
NAMASTE MURGH DUM BIRYANI 	19.00
Chicken, basmati rice, Indian spices kewra in a sealed handi served with salad and bundi raita	
SUBZ BIRYANI 	12.00
Vegetables, basmati rice, saffron, Indian spices kewra in a sealed handi served with salan and garlic raita	
KASHMIRI PULAO 	8.00
Rice cooked in milk and loaded with dry fruits and saffron	

ROTIYAN/BREADS/RICE

BASMATI RICE  	2.00
Plain basmati rice	
NAAN 	2.00
Cheese, plain, butter, garlic or chili	
LACCHA PARATHA  	2.00
Layered whole wheat bread	
ALOO KULCHA  	2.00
PANEER KULCHA  	2.00

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NAMASTE

DESSERT

FALOODA KULFI 	7.00
Pistachio-almond local ice dessert served with flavored corn flour stemming hoppers	
RASMALAI 	6.00
Cottage cheese dumpling cooked in sweetened milk	
MOONG DAL HALWA 	7.00
Yellow lentils slow cooked in clarified butter and sugar	
KALAKAND 	7.00
Indian sweet made of reduced milk and pistachio	
JAMUN KHAAS	4.00
Dumplings with sweet cardamom syrup	
TROPICAL FRUIT PLATE	13.00
Mango, papaya, pineapple, strawberry and red grapes	

 Vegetarian Dishes
Nuts

 Gluten Free

 Contains Fish

 Contains Seafood

 Contains Poultry

 Contains Lamb/Mutton

 Contains

 Spicy



NAMASTE

KIDS MENU

APPETIZER

- SAMOSA   3.00
Crispy fried triangular cone stuffed with potato and peas
- PANEER TIKKA   4.00
Charcoal smoked cottage cheese mixed with aromatic green herb spices
- SEEKH KABABS MUGHLAI STYLE  5.00
Charcoal grilled mutton skewers, mint, onion, cheese, coriander with Indian spices

MAIN COURSE

- PALAK PANEER   12.00
Fresh spinach cooked with paneer and spices
- SUBZ BIRYANI   6.00
Vegetables, basmati rice, saffron, Indian spices kewra in a sealed handi served with salan and garlic raita
- NAMASTE MURGH DUM BIRYANI   15.00
Chicken, basmati rice, Indian spices kewra in a sealed handi served with salad and bundi raita
- AWADHI KALI MIRCH MURGH   9.00
Dum cooked chicken, cashew nuts and chef's special spices
- CHICKEN PASTA  12.00
Penne pasta with tomato sauce, green peas, broccoli and cheese
- NAAN 1.50
Cheese, plain, butter, garlic or chilly
- FRENCH FRIES  6.00

DESSERT

- RASMALAI  6.00
Cottage cheese dumpling cooked in sweetened milk
- FALOODA KULFI  5.00
Pistachio-almond local ice dessert served with flavored corn flour stemming hoppers
- TROPICAL FRUIT PLATE 2.00
Mango, papaya, pineapple, strawberry and red grapes

-  Vegetarian Dishes  Contains Fish  Contains Poultry  Contains
-  Nuts  Contains Seafood  Contains Lamb/Mutton  Spicy
-  Gluten Free