



## APPETIZER

VEGETABLE SAMOSA 	12.00
Crispy fried triangular cone stuffed with potato and peas	
PAHADI PANEER TIKKA 	14.00
Charcoal smoked cottage cheese mixed with aromatic green herb spices	
CRISPY HARE MATAR KABAB 	12.00
Pan fried Pattie mixed with green peas, potato and nuts	
NAMASTE VEGETARIAN PLATTER 	14.00
Pahadi paneer tikka, aloo banjara, hare matter and tandoori vegetable, yogurt ranch With tandoori marinade	
GRILLED MAHI-MAHI WITH MOJO 	16.00
Pan seared fish, fresh coriander, mint, lemon, yogurt with Desi spice	
NAMASTE JHEENGA 	49.00
Tandoori prawns marinated in saffron, cashew nuts and cream yogurt	
DHUAN ACHARI LOBSTER 	80.00
Tandoori smoked sea lobster, panch phoron masala, mixed pickle and yogurt	
NAMASTE MURGH TIKKA 	18.00
Tandoori roasted chicken with saffron, cardamom, yogurt and cream cheese	
HUSSEINI SEEKH KABABS MUGHLAI STYLE 	15.00
Charcoal grilled mutton and lamb skewers with mint, onion, cheese, coriander and Indian spices	
TANDOORI CHAANP 	49.00
Tandoori roasted rack of lamb, yogurt, chili and Indian spices	
NAMASTE NON VEGETARIAN PLATTER   	60.00
Tandoori champ, chicken tiika, jheenga-e-nisha, fish tikka and tandoori chicken	



Vegetarian Dishes  
Gluten Free



Contains Fish  
Contains Seafood



Contains Poultry  
Contains Lamb/Mutton



Contains Nuts  
Spicy



## SOUP

TAMATAR KA SHORBA 🌿🌶️	8.00
Thin Indian tomato soup with whole warm spices	
DAL SHORBA 🌿🌶️	8.00
Flavored with onion, garlic and some Indian spices, lentil broth, cumin, Garam masala and fresh coriander	
PAYA SHORBA 🍖🌶️	8.00
The paya shorba is a delicious soup made with lamb trotters	
MURGH MULLIGATAWNY SOUP 🌶️	8.00
Made from lentil, blended vegetables, rice and coconut milk	

## MAIN COURSE

KADAI SABZI 🌿🌶️	15.00
Hand-picked vegetables, spinach, cumin seed and Indian spices	
PALAK PANEER 🌿🌶️	22.00
Fresh spinach cooked with paneer and spices	
SHAHI DAL NAWABI 🌿🌶️	18.00
48 hours stewed "black urad" chana, lentil and home churned butter	
DAL TADKA 🌶️	12.00
Yellow lentil tempered with onion, tomato, garlic and dry red chili	
NAMASTE JHINGA 🍤🌶️	52.00
Stir fried prawns, tomato gravy and ground spices	
GOAN FISH CURRY 🐟🌶️	38.00
Reef fish cooked in special goan spice with coconut gravy	
TAWA FRY FISH 🐟🌶️	20.00
Semolina coated pan fried spicy fish with Indian spices	
AWADHI KALI MIRCH MURGH 🍖🌶️🌶️	40.00
Dum cooked chicken and cashew nuts with chef's special spices	



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## MAIN COURSE

MURGH MAKHANWALA 🍗🍛	38.00
Tandoori roasted chicken, special tomato, cashew nuts, yogurt, honey, onion and gravy	
LUCKNOWI MUTTON BIRYANI 🍗🍛	37.00
Mutton, basmati rice, Indian spices kewra in a sealed handi served with salan and garlic raita	
NAMASTE MURGH DUM BIRYANI 🍗🍛	30.00
Chicken, basmati rice, Indian spices kewra in a sealed handi served with salad and bundi raita	
SUBZ BIRYANI 🌿🍛	14.00
Vegetables, basmati rice, saffron, Indian spices kewra in a sealed handi served with salan and garlic raita	
KASHMIRI PULAO 🌿	14.00
Rice cooked in milk and loaded with dry fruits and saffron	

## ROTIYAN/BREADS/RICE

BASMATI RICE 🌿🚫	8.00
Plain basmati rice	
NAAN 🌿	6.00
Cheese, plain, butter, garlic or chili	
LACCHA PARATHA 🌿🚫	6.00
Layered whole wheat bread	
ALOO KULCHA 🌿🍛	6.00
PANEER KULCHA 🌿🍛	8.00



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# NAMASTE

## DESSERT

FALOODA KULFI 	12.00
Pistachio-almond local ice dessert served with flavored corn flour stemming hoppers	
RASMALAI 	12.00
Cottage cheese dumpling cooked in sweetened milk	
MOONG DAL HALWA 	12.00
Yellow lentils slow cooked in clarified butter and sugar	
KALAKAND 	12.00
Indian sweet made of reduced milk and pistachio	
JAMUN KHAAS	12.00
Dumplings with sweet cardamom syrup	
TROPICAL FRUIT PLATE	15.00
Mango, papaya, pineapple, strawberry and red grapes	



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## KIDS MENU



### APPETIZER

- SAMOSAS   5.00  
Crispy fried triangular cone stuffed with potato and peas
- PANEER TIKKA   12.00  
Charcoal smoked cottage cheese mixed with aromatic green herb spices
- SEEKH KABABS MUGHLAI STYLE  14.00  
Charcoal grilled mutton skewers, mint, onion, cheese, coriander with Indian spices

### MAIN COURSE

- PALAK PANEER   15.00  
Fresh spinach cooked with paneer and spices
- SUBZ BIRYANI   12.00  
Vegetables, basmati rice, saffron, Indian spices kewra in a sealed handi served with salan and garlic raita
- NAMASTE MURGH DUM BIRYANI   14.00  
Chicken, basmati rice, Indian spices kewra in a sealed handi served with salad and bundi raita
- AWADHI KALI MIRCH MURGH    14.00  
Dum cooked chicken, cashew nuts and chef's special spices
- CHICKEN PASTA  16.00  
Penne pasta with tomato sauce, green peas, broccoli and cheese
- NAAN 4.00  
Cheese, plain, butter, garlic or chilly
- FRENCH FRIES  8.00

### DESSERT

- RASMALAI  4.00  
Cottage cheese dumpling cooked in sweetened milk
- FALOODA KULFI  4.00  
Pistachio-almond local ice dessert served with flavored corn flour stemming hoppers
- TROPICAL FRUIT PLATE 8.00  
Mango, papaya, pineapple, strawberry and red grapes



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