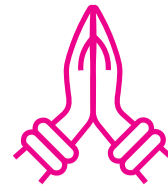




# NAMASTE

Nepalese & Indian Restaurant



## Appetizers

1. **POPPADOM WITH CHUTNEY (V)** 3.45  
Mixture of plain and spicy thin, crisp, round flatbread from India
2. **SPICY OLIVES (V)** 3.95  
Olives mixed with our chef's special spices and topped with garnish
3. **Nachos (V)** 6.95  
served with cheese jalapeno and salsa sauce

## Traditional Starters

4. **PAPRI CHAAT (V)** 5.95  
crispy sweet, spicy and tangy chaat that packs a whole lot of flavour whole wheat crackers, sev (thin gram flour noodles), yogurt, and a variety of chutneys
5. **PANI PURI (V)** 4.95  
crispy puffs filled with spice chickpeas most common street food in nepal and india
6. **SAMOSA CHAAT (V)** 5.95  
Savoury fried pastries topped with mint sauce, yogurt and tamarind chutney
7. **GARLIC CHILLI MUSHROOM (V)** 5.95  
Rich savour of garlic, tender sweetness from caramelized onions, subtle pungency from vinegar and soy sauce, all in all, nothing less than a treat for your taste buds
8. **GARLIC CHILLI MOGO (V)** 7.95  
Stir fried cassava chips tossed with garlic, chillies and spices
9. **TANDOORI PANEER (V)** 7.95  
Cubes of paneer grilled to a perfect finish accompanied with freshly spiced onion, tomato and peppers)
10. **VEG. MANCHURIAN** 7.45  
Indo-Chinese dish made with wisps of vegetables formed into balls and tossed into a semi dry sauce that explodes with hot, sweet, sour and salty flavors.
11. **CHILLI PANEER (V)** 7.95  
Popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce and sautéed with peppers, onions and tomato)
12. **FIERY WINGS** 6.95  
Specially spiced chicken wings cooked in clay tandoori and served with side salad
13. **CHICKEN LOLIPOP** 6.95  
A hot and spice appetizer made with drumettes crispy and fried on the bone
14. **CHATPATE** 6.75  
Veg Flavoured Instant noodles sauté with fresh green herbs and onions and green chillies
15. **CHILLI CHICKEN** 6.95  
Chicken breast marinated in special spices mix of soy sauce, chilli sauce sauté with peppers, onion and chillies)
16. **CHICKEN TIKKA** 6.95  
Marinated chicken breast pieces cooked in tandoor with our herbs and spices
17. **CHICKEN PAKORA** 6.95  
Delicious flavourfull and crunchy chicken marinated with herbs & Spices
18. **CHICKEN CHOILA** 7.95  
Chicken marinated in selection of green and dry herbs with spice served fairly hot
19. **SALT AND PEPPER CHICKEN** 7.95  
Cooked with nepales herbs & spices
20. **NEPALESE CHICKEN SEKUWA** 7.95  
Chicken marinated with high altitude herbs and spices served with puffed rice and chutney
21. **MUTTON ON THE BONE** 7.45  
(Traditional Nepalese Home-made Mutton slow-cooked with super spices
22. **LAMB CHOPS 3Pcs** 9.95  
Tandoori piece of lamb chops marinated with Kashmiri chilli and herbs
23. **SHEESH KEBAB** 6.45  
Minced lamb mixed with fresh herbs
24. **FISH PAKORA** 7.45  
Battered fish served with chutney
25. **NAMASTE GARLIC CHILLI PRAWN** 9.99  
Prawn toasted with garlic chillies and spices with sautéed chilli sauce
26. **SALT AND PEPPER PRAWNS** 9.99  
Cooked with nepales herbs & spices
27. **TANDOORI PRAWN** 9.99  
Marinated in a spiced yought marination and cooked over tandoori till crispy golden

## Mains

### Share With Your Loved Ones

28. **VEGETARIAN MIXED PLATTER (V)** 12.95  
Veg Manchurian, Samosa, Tandoori Paneer, Mushroom
29. **NEPALESE DELICACY PLATTER** 13.99  
Chicken choila, Chicken momo, bhatmas sadheako, puff rice and tossed boiled egg served with chutneys and side salad
30. **NON VEG MIXED PLATTER** 14.95  
Chicken Tikka, Sheesh kebab, fish pakora, Chicken wings
31. **BISHNU'S GRAND MIXED PLATTER** 19.95  
Chicken Tikka, Sheesh kebab, Lamb chops, Chicken wings, fish pakora

## Momos

32. **CHICKEN STEAMED MOMO** 8.95  
Traditional Nepalese juicy chicken stuffed dumplings, served with chutney
33. **CHICKEN FRIED MOMO** 9.95  
Fried chicken momo and served with thick tomato based soup
34. **CHICKEN CHILLI MOMO** 9.95  
Fried chicken dumplings with chef's special Indo Chinese sauce, mix peppers and onions
35. **CHICKEN KOTHEY MOMO** 9.95  
Half stream half Fried chicken momo and served with thick tomato based soup
36. **CHICKEN JHOL MOMO** 9.95  
Steamed chicken momo boiled and served with thick tomato based soup
37. **VEG STEAMED MOMO (V)** 8.95  
Traditional Nepalese veg. stuffed dumplings, served with chutney
38. **VEG FRIED MOMO (V)** 9.95  
Fried veg momo and served with thick tomato based soup
39. **VEG CHILLI MOMO (V)** 9.95  
Fried veg dumplings with chef's special Indo-Chinese sauce, mix peppers and onions
40. **VEG JHOL MOMO (V)** 9.95  
Steamed veg momo boiled and served with thick tomato based soup
41. **PANNER /STEAMED / FRIED/ CHILLI** 9.59  
Steamed veg momo boiled and served with thick tomato based soup

## Chow Mein

- 41A. **VEG CHOWMEIN (V)** 9.95
- 41B. **CHICKEN CHOWMEIN** 10.95
- 41C. **PRAWN CHOWMEIN** 11.95
- 41D. **CHICKEN & PRAWN CHOWMEIN** 12.95

## Vegetarian

42. **JACKFRUIT CURRY (V)** 8.95  
Served thick sauce cooked with ginger garlic, onion with special herbs and spices
43. **SWEET POTATO KOFTA (V)** 8.95  
Chef's special kofta featuring sweet potato
44. **MUTTER PANEER (V)** 8.95  
Paneer and green peas cooked in a tomato and onion based sauce
45. **DAAL MAKHANI (V)** 8.95  
Black lentils slow cooked with red kidney beans, tomato, garlic and ginger
46. **BOMBAY ALOO (V)** 7.95  
Dry Potato with Chefs special recipe
47. **BHINDI MASALA (V)** 8.95  
Okra cooked with chef's special sauce)
48. **SAAG PANEER (V)** 8.95  
Paneer cooked with freshly blended spinach
49. **SAAG ALOO (V)** 8.95  
Freshly blended Spinach cooked with potato)
50. **ALOO GOBI (V)** 7.95  
Selected cauliflower cooked with potatoes
51. **CHANA MASALA (V)** 7.95  
Chickpeas cooked with blend of spice and herbs
52. **DRY MIX VEG CURRY (V)** 8.95  
Traditional mix vegetable cooked with our herbs and spices. You can't go wrong with this one.
53. **TARKA DAAL (V)** 7.95  
Mix lentils cooked with tomato, garlic and ginger
54. **SHAHI PANEER** 9.95  
Popular dish in nothren indian and originated from the mughlai cuisine rich dish filled with spices, paneer and cream that makes it thick creamy and spicy taste
55. **PANEER KADAI** 9.95  
Delicious spicy and flavourfull dish made with paneer Onion capsicum and fresh ground spices

## Chicken Dishes

56. **NAMASTE CHICKEN BHUNA** 10.95  
Fairly dry, medium spiced and seasoned with fresh herbs and spices
57. **CHICKEN JALFREZI** 10.95  
Flavoured with exotic spices, cooked with pepper and chillies
58. **CHICKEN TIKKA MASALA** 10.99  
Tandoor cooked chicken infused with tikka masala sauce
59. **METHI CHICKEN** 10.99  
Chicken cooked with fresh fenugreek, tomato and onion sauce
60. **CHEFS SPECIAL CHICKEN TAWA** 12.95  
Chicken flavoured with Szechwan peppers and cooked with Chefs secrete herbs and spices. !! Caution - Can be addictive!!
61. **CHICKEN CHETTINAD** 11.95  
South Indian flavoured chicken cooked with onion, spices and herbs
62. **BUTTER CHICKEN** 10.95  
Tandoor cooked chicken prepared in a creamy onion and tomato sauce
63. **Chicken Kadai** 10.95  
Delicious, spicy and flavourfull dish made with chicken, onions, capsicum and fresh ground spice
64. **ACHARI CHICKEN** 10.95  
Chicken cooked with nepales pickling spices
65. **CHICKEN MADRAS** 10.95  
Chicken cooked with Garlic, chilli, ginger, curry leaves
66. **CHICKEN KORMA** 10.95  
Chicken breast cooked with mild cream sauce

## Lamb Dishes

67. **NAMASTE LAMB BHUNA** 11.95  
Fairly hot lamb dish, medium dry and seasoned with fresh herbs
68. **LAMB JALFREZI** 11.95  
Flavoured with exotic spices, cooked with pepper and chillies
69. **LAMB ROGAN JOSH** 11.95  
Lamb cooked with medium spicy tomato and onion sauce
70. **SOUTHERN STYLE LAMB** 11.95  
Tender pieces of lamb cooked with curry leaves, mustard, dry whole red chilli and Chef secrete herbs and spices - Lamb cooked just the way it should.
71. **KEEMA MUTTER PIRO** 11.25  
Minced lamb with peas, Spicy
72. **DESI BAKHRA** 11.95  
Lamb on bone cooked with onion, tomato and dry herbs
73. **ACHARI LAMB** 11.95  
Lamb cooked with nepales pickling spices
74. **LAMB SAAG** 11.99  
Lamb cooked with Spinach, Garlic, chilli & ginger
75. **LAMB MADRAS** 11.95  
Lamb cooked with Garlic, chilli, ginger, curry leaves
76. **Lamb Kadai** 11.95  
Delicious, Spicy and flavourfull dish made with LAMB, onions, tomatoes, ginger, garlic and fresh ground spices.
77. **CHEFS SPECIAL LAMB TAWA** 13.95  
Lamb flavoured with Szechwan peppers and cooked with Chefs secrete herbs and spices. !! Caution - Can be addictive!!

## Seafood

78. **KING PRAWN MOILEE** 12.95  
King Prawns cooked in tomato base, coconut milk, curry leaves
79. **NEPALESE FISH CURRY** 11.95  
Fish cooked with mustard and medium hot curry sauce
80. **NAMASTE PRAWN BHUNA** 12.25  
Fairly dry, medium spiced and seasoned with fresh herbs and spices
81. **PRAWN JALFREZI** 12.25  
Flavoured with exotic spices, cooked with pepper and chillies and tomato sauce

## Biryani

82. **VEG BIRYANI (V)** 10.95  
Served with raita
83. **CHICKEN BIRYANI** 10.99  
Served with raita
84. **LAMB BIRYANI** 11.95  
Served with raita
85. **PRAWN BIRYANI** 12.99  
Served with raita

### ALLERGENS & INTOLERANCES

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT ANY ALLERGENS AND INTOLERANCES IN ANY OF OUR FOODS BEFORE PLACING YOUR ORDER.



HOW SPICY?



ALL OUR FOODS ARE COOKED TO MEDIUM SPICY. PLEASE LET US KNOW IF YOU WOULD LIKE IT MILD OR EXTRA SPICY.

## Sides

86. CUCUMBER RAITA	3.45
87. FRESH SEASONLA SALAD	4.45
88. PLAIN YOGURT	

## Rices

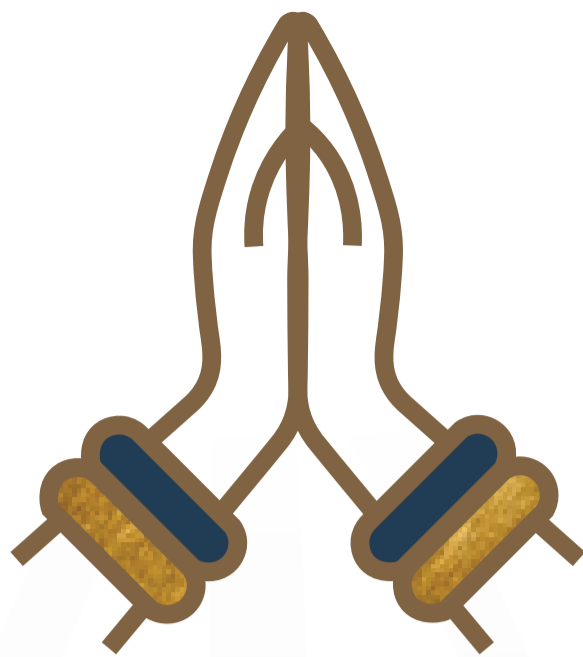
89. STEAMED RICE (V)	3.95
90. PILAU RICE (V)	3.95
Basmati rice cooked with dried spice and saffron	
91. NAMASTE RICE (V)	4.95
Vegetable fried rice	
92. MUSHROOM FRIED RICE	4.95
93. EGG FRIED RICE	4.95

## Naans

94. NAAN BREAD (V)	2.95
95. GARLIC NAAN (V)	2.99
96. GARLIC CHILLI NAAN (V)	3.45
97. PESHWARI NAAN (V)	3.95
98. CHEESE NAAN (V)	3.95
99. KEEMA NAAN	3.95
100. TANDOORI ROTI (V)	2.95

## Chips

101. PLAIN CHIPS (V)	3.95
102. NEPALESE MASALA CHIPS (V)	3.95
Crispy chips tossed with tangy and spicy spices	
103. CHILLI CHIPS (V)	4.50
(Chips with chilli sauce sauté)	



# NAMASTE

## Nepalese & Indian Restaurant

## Kids

104. CHICKEN NUGGETS & CHIPS	4.95
105. CHICKEN & RICE	4.95
106. FISH & CHIPS	4.95
107. PLAIN NOODLES (V)	3.95
108. PLAIN NOODLES WITH VEGETABLES (V)	4.95
109. PLAIN NOODLES WITH CHICKEN PIECES (V)	5.45

## Desserts

110. CLASSIC KULFI	4.95
Classic flavoured Kulfi	
111. PISTACHIO KULFI	4.95
Pistachio flavoured kulfi	
112. ICE CREAM	3.95
Vanilla or Chocolate	
113. GULAB JAMUN	4.95
Fried balls of dough made from milk solids and semolina, soaked with an aromatic sweet syrup, served with Vanilla ice cream	
114. MANGO SORBET	5.95
Naturally creamy mango, turned into sorbet with lime and syrups; a Perfect way to cool down a heat and end your meal	
115. Coconut supreme	5.95
coconut ice cream, and delicious served in a real coconut shell	
116. Malteser cheese cake	5.95
Malt cheesecake with a chocolate chip cookie base. Garnished with dusted cocoa and a malted milk ball.	
117. Salted caramel Pot	5.95
Rich caramel ice cream rippled with salted caramel and shortbread	
118. Strawberry Cheesecake	5.95
119. Punky (for Children)	3.95
Vanilla ice cream served in a penguin shaped toy	
120. Cookies and Cream Bash	6.95
An Oreo cookie universe of white 'n milk chocolate cream, studded with Oreo chunks and showered with dark chocolate drizzle	



# Vegan



## Appetizers

121. POPPADOM WITH CHUTNEY	3.45
Mixture of plain and spicy thin, crisp, round flatbread from India	
122. Spicy Olives	3.95
Olives mixed with our chef's special spices and topped with garnish	

## Vegan Starters

123. PANI PURI (V)	4.95
Crispy puffs fried with spice chickpeas most common street food in nepal and india	
124. GARLIC CHILLI MUSHROOM (V)	6.95
Rich savour of garlic, tender sweetness from caramelized onions, subtle pungency from vinegar and soy sauce, all in all, nothing less than a treat for your taste buds	
125. GARLIC CHILLI MOGO (V)	7.95
Stir fried cassava chips tossed with garlic, chillies and spices	
126. VEGAN CHICKEN TIKKA	8.25
Soya chunks marinated with herbs and spices and slowly cooked in tandoori oven	
127. VEGAN CHILLI CHICKEN	8.99
Succulent pieces of soya tossed with chef's special Indo-Chinese sauces, mix peppers and onions	
128. VEGAN CHOILA	8.99
Chunks of soya flavoured and marinated with Nepalese herbs and finished with a hint of lemon and chili	
129. VEGAN LAMB TIKKA	9.95
Lamb flavoured Soya chunks marinated with herbs and spices and slowly cooked in tandoori oven	

## Vegan Mains

130. JACKFRUIT CURRY (V)	8.95
Served thick sauce cooked with ginger garlic, onion with special herbs and spices	
131. TARKA DAAL	7.95
Mix lentils cooked with tomato, garlic and ginger	
132. BOMBAY ALOO	7.95
Dry Potato with Chefs special recipe	
133. Aloo Gobi	7.95
Selected cauliflower cooked with potatoes	
134. CHANA MASALA	7.95
Chickpeas cooked with blend of spice and herbs	
135. MIX VEG CURRY	8.95
Traditional mix vegetable cooked with our herbs and spices. you can't go wrong with this one	
136. VEGAN CHICKEN BHUNA	10.95
Chicken flavoured Soya chunks cooked in a bhuna style curry	
137. VEGAN CHICKEN BALTI	10.95
No need for a description and you can't go wrong with this one	
138. VEGAN CHICKEN JALFRAZI	10.95
Chicken flavoured soya chunks cooked with fresh peppers and green chillies	
139. VEGAN METHI CHICKEN	10.95
Soya pieces slowly cooked with methi saag in curry style and flavoured with Nepalese herbs and spices	
140. VEGAN LAMB JALFRAZI	11.95
Lamb flavoured soya chunks cooked with fresh peppers and green chillies	
141. VEGAN LAMB BHUNA	11.95
Lamb flavoured soya chunks cooked with our chef special bhuna sauce	
142. VEGAN LAMB BALTI	11.95
Lamb flavoured soya chunks cooked with our special spices and greens in balti flavour	
143. VEGAN LAMB SAAG	11.95
Lamb flavoured soya chunks cooked with spinach/saag, nice and medium flavoured	
144. VEGAN CHICKEN TAWA SPECIAL	12.95
Chicken flavoured soya chunks cooked with Nepalese spices and herbs and served in a cooking tawa	

## Sides

145. FRESH SEASONAL SALAD	4.45
146. STEAMED RICE	3.95
147. NAMASTE RICE	4.95
148. MUSHROOM FRIED RICE	4.95
149. NAAN BREAD	2.95
150. GARLIC NAAN	2.99
151. GARLIC CHILLI NAAN	3.45
152. TANDOORI ROTI	2.95
153. PLAIN CHIPS	3.95
154. NEPALESE MASALA CHIPS	3.95
Crispy chips tossed with tangy and spicy spices	
155. Chilli Chips	4.50
Chips with chili sauce sauté, peppers and onions	

## Vegan Desserts

156. MANGO SORBET	5.95
Naturally creamy mango, turned into sorbet with lime and syrups; a Perfect way to cool down a heat and	
157. Vegan Vanilla Ice Cream	4.95
Creamy Vanilla Ice Cream Made Vegan! The Perfect Way To Cool Down A Heat And End Your Meal	