

Appetizers

Vegetable Samosa - Crisp Pastry filled with Potato, peas, spices and deep fried	Vegan	6
Meat Samosa - Crisp Pastry filled with ground lamb & chicken, peas, spices and deep fried		8
Papadum (3 pcs) made with Chickpeas flour and baked in oven	Vegan	Gf 3
Pakora - battered with chickpeas flour, spices and deep fried	Gf	
Mixed Veg pakora (6), Jalapeneos (6), Onion Bhaji (6), Cauliflower (8), Chicken (8), Paneer(8), Shrimp(8), Fish (11)		
Vege Samosa Chat - (Smashed Veg samosa mixed with yogurt, tamarind, mint and chat masala spices)		8
Chana Chat - (cooked (Chickpeas)masala mixed with yogurt, tamarind, mint and chat masala spices)	Gf	8
Assorted Platter (veg samosa, meat samosa, veg pakora, chicken pakora)		11

Soup and Salad (Single. Or Family) Gf

Daal (Lentil) soup	Vegan	5/12
Tomato Coconut soup	Vegan	5/12
Mulligatawny Soup (Chicken and lentil)		5/12
Namaste India Salad	Vegan	5/10

Tandoori Specialities Gf (marinated for certain time in yogurt, garlic, ginger, herbs, spices and cooked in clay oven tandoor and Served with sautéed onion and peppers)

Traditional Chicken (Bone in) (15), Chicken Tikka (Boneless) (16), Lamb Boti Kabab (17), Shrimp Tandoori (19), Salmon Tandoori (20), Mixed Tandoori (Chicken, Lamb, and Shrimp) (23)

Namaste India Chef Special

Namaste India Thali For two(Veg and Non Veg) A Dinner For two Includes Veg Pakora and Chicken Pakora, Tandoori Chicken, Chicken tikka masala, Saag paneer , Veg Korma, Lamb Curry, Naan , Kheer,		40
Birgunjia Thali (Non Vegetarian for Two) A dinner for two includes meat Samosa and chicken pakora, Tandoori chicken, Chicken Tikka Masala, Lamb Curry, Chicken Saag, Naan, Kheer		38
JanakPuria Thali (Vegetarian For two) A dinner for two includes Veg samosa and Veg Pakora, Saag Paneer , Veg Korma, Daal, Sweet Potato Masala, Naan, Kheer		36
Vegan Thali (Vegan For Two) Vegan A dinner for two includes Veg samosa and Veg Pakora, Chana Saag , Veg Korma, Daal Tarka, Sweet Potato Masala, Roti		34

Entrees Gf. TOFU, Chicken(+1), Lamb(+2), Shrimp(+4), Salmon(+5), [Tofu Entrees could be made vegan Upon request]

Curries (Seasoned with Indian spices and herbs with onion, garlic, ginger and tomato to get a thick sauce).		14
Tikka Masala (marinated tandoor meat cooked with cream sauce)		15
Korma (Boneless meat cooked with cream, Nuts and raisins to give very delicate taste)		15
Saag (spinach cooked with cream, freshly ground spices, garlic, ginger, onion and tomato)		15
Vindaloos (Place name Goa favorite dish cooked with potato and typically its Very hot dish)		15
Karahi (stir fried Onions, Bell pepper cooked with Indian spices herbs and tomato sauce)		14
Jalfrazie (meat cooked with mixed vegetable and fresh ground curry spices)		14
Mix max Tikka Masala (Choice of Meat cooked with mixed vegetables and famous Tikka Masala cream sauce)		15

Biryani's Gf. (Basmati Rice cooked with curry spiced sauce with saffron and vegetables. Served with raita.)

Vegetables, Chicken (+1), Lamb (+3), Shrimp (+3), Goat Bone in (+5)		15
Peas Pulao 16oz (Basmati cooked with peas, nuts and spices)		6
Basmati Rice / Saffron Rice		4/5

Namaste India Specialties

Chicken Mushroom Tikka Masala (Chicken tikka cooked with mushroom and masala sauce)	Gf	16
Chicken Makhani (Butter Chicken) (Flakes of Tandoor meat cooked with butter creamy sauce)	Gf	16
Chicken Rogan Josh (Traditional Chicken curries cooked with yogurt Indian hot spices)	Gf	15
Lamb Rogan Josh (Traditional Lamb curries cooked with yogurt Indian hot spices)	Gf	16
Lamb Mushroom Curry (Lamb Curry cooked with mushroom)	Gf	17
Goat Curry (Bone In) Home style delicately cooked with Indian spices and herbs with onion, garlic, ginger and tomato	Gf	17
Chicken Madras (Chicken cooked with blend of very hot spices)		15
Lamb Madras (Chicken cooked with blend of very hot spices)		16
Chilli (stir fried cooked with onion bell peppers, Jalapeneos and chili sauce.) [(Chicken Or Paneer (Homemade cheese)]		15

Nepalese Specialties

Chicken Momo (Dumplings made with ground chicken mixed with herbs) Steamed(Minimum 25 min) OR Deep Fried or Chilli (+4)		14
Vegetables Momo (Dumplings made with Mixed Vegetables with Herbs) Steamed(Minimum 25 min) OR Deep Fried or Chilli (+4)	Vegan	13

Vegetarian Specialities *gf*

Vegetable Korma (Mixed vegetables cooked with cream, coconut, Nuts and raisins)	Vegan	14
Saag Paneer (Spinach cooked with house made cheese and cream sauce)		14
Paneer masala (House made Cheese cooked with Cream sauce)		15
Paneer Korma (House made Cheese cooked with cream, coconut, nuts and raisins)		15
Kadai Paneer (House made cheese cooked with onion, bell pepper, tomatoes, spices)		15
Matter Paneer (Peas cooked with house made cheese with onion, tomato and spices)		15
Baigan Bharta (Clay oven roasted eggplant cooked with peas, herbs, onion, tomato and cream sauce)	Vegan	15
Malai Kofta (vegetable mixed with spices in form of cheese balls and cooked with cream, nuts and raisins) Not Gluten Free		15
Mushroom curry (Mushroom Cooked with Indian Curry sauce)	Vegan	15
Bhindi Masala (Okra cooked with onion tomato and spices)	Vegan	14
Green Beans Fry (Green beans Cooked with garlic ginger and spices)	Vegan	13
Sweet potato Masala (Sweet Potato cooked with creamy masala sauce)	Vegan	14
Sweet potato Korma (Sweet Potato cooked with creamy coconut, nuts and raisins)	Vegan	14
Mixed vegetable curry (Mixed Vegetables cooked with curry sauce)	Vegan	13
Vegetable Makhani (Mixed Vegetables cooked with cream sauce)	Vegan	14
Dal Makhani (Mixed Black lentils cooked with cream and spices)	Vegan	14
Dal Tarka (Yellow lentils cooked spices and seasoned later with garlic tomato and ginger)	Vegan	13
Daal Saag (Mixed Lentils cooked with spinach and Spices)	Vegan	14
Alu gobi (Potato and cauliflower cooked with onion tomato and spices)	Vegan	13
Gobi Masala (Cauliflower cooked with creamy Masala sauce and spices)	Vegan	14
Alu Matar (Potato cooked with peas and curry spices)	Vegan	12
Alu saag (Potato cooked with spinach and spices)	Vegan	13
Chana Saag (Chick peas cooked with spinach and spices)	Vegan	14
Chana Masala (Chickpeas cooked with curry sauce)	Vegan	13
Chhole Bhatura (Deep fried Naan/Roti(Vegan +\$1) served with Chana masala) Not Gluten Free	Vegan	14

Baked-to-Order Tandoori Oven Hot Breads

Naan (Regular Dough made with fine flour, milk and spices)		3
Garlic Naan (with garlic and cilantro)/ Cheese Naan (stuffed with cheddar cheese)/ Onion Kulcha (with Onion)		3.50
Garlic Cheese Naan (Garlic Naan stuffed with cheddar cheese)		4
Jalapeños Garlic Cheese Naan		5
Keema Naan (Naan stuffed with ground-spiced lamb)		6
Roti (Whole wheat bread cooked in clay oven) / Garlic (+1) / Jalapeños (+2)	Vegan	3
Paratha (Multilayered Whole wheat buttered bread)	Vegan	4
Paneer Paratha (Paratha stuffed with homemade cheese)		6
Alu Paratha (Paratha stuffed with spiced potato)	Vegan	5
Puri (Whole-wheat bread deep fried)	Vegan	4
Bhatura (Deep Fried Naan)		4
Kabuli Naan (Naan Stuffed with mixes of minced coconut, raisins, nuts and cherries)		6

Side Orders

Soft Drinks.

Desserts

Raita 8oz	3	Mango Lassi/ Sweet Lassi/ Salt Lassi	5	Kheer (Rice Pudding)	5
Plain Yogurt 8oz	3	Sodas	2	Gulab Jamun (Milk Balls in Rose water sugary Syrup)	5
Mango Chutney	3	Masala Chai (Hot or Iced)	3.75	Gajar Halwa (Carrot Pudding)	6
Mint Chutney	3	Juice	3	Ras Malai (Milk Balls with Pistachios)	6
Achar (Spicy Indian Pickles)	3	Saranac Ginger Beer	4	Mango Custard	6
Tamarind Chutney	3	Abita Root Beer	4		

All entrees can be made **Mild, Medium, and Hot** spices
We have right to add 20% gratuity on party of 5 or more!!

NOTE: Gluten Free and Vegan Upon Request Only

90% of the Menu is gluten free unless stated and Vegetarians Entrees can be made vegan Upon Request Using Coconut Milk or without any cream. Most Entrees can be made dairy Free as well. We are facility that uses nuts, raisins; gluten so may contain traces of it.