



## **NAMASTE AND WELCOME!!**

First of all thank you for joining with for wonderful dinner or take out or delivery.

We are family owned and operated restaurant in 5545 Wadsworth.

We have been in Indian food industry since 2006 providing you authentic Indian and some Nepalese cuisine. We source our ingredients from local and Indian spices from India. We cater to all individual like vegetarian, vegan, gluten free, dairy free, and non vegetarian. We have rarest items in the menu like Indian whiskey, Indian wine and Indian beers. We are also known for great Indian spiced infused cocktails. So, make sure to try one.

*Please reserve your table for your next visit and do give us some feedback online.*

*Please let us know if we can make your visit memorable as we are scratch kitchen.*

*We have right to add 20% gratuity for party of 5 or more.*

**Reserve for Events for any small or big party.**

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**NamasteIndia.arvada@gmail.com**


**Thank you**

*We can make our food mild, medium and hot as per your request.*

*Any dietary restrictions please let your server know*

 - Vegan Upon request only

 - Gluten Free

 - Dairy Free can be Accommodated

## STARTERS

### VEGETABLE SAMOSA

Crisp pastry filled with potato, peas, spices and deep fried. 7

### MEAT SAMOSA

Crisp pastry filled with minced lamb, peas, spices and deep fried.

### TANDOORI WINGS 🌿

Regular or chili garlic sauce. 13\*

### PAPADUM 🌿🌱

Crispy chickpea's flour and cumin seed and baked in oven. 3

### PAKORA 🌿

Battered chickpeas flour, spices and deep fried. 7

*Veg Pakora 🌱, Jalapenos 🌱, Onion Bhaji 🌱, Paneer +2, Cauliflower 🌱, +2, Chicken +2, Shrimp +2, Salmon +5*

### VEGE SAMOSA CHAT

Smashed veg samosa mixed chana with yogurt, tamarind, mint and chat Masala spices. Could be made vegan and gluten free 13\*

## SOUP & SALAD 7 🌿

### VEG SALAD 🌱

### DAAL MUSHROOM SOUP 🌱

### TOMATO COCONUT SOUP 🌱

### MULLIGATAWNY SOUP

Chicken and lentil

## BIRYANIS 16 🌿

Basmati Rice cooked with curry spiced sauce with saffron and vegetables. Served with raita.

*Vegetables 🌱, Tofu 🌱, Paneer, Chicken +1, Lamb +3, Shrimp +3, Goat Bone-in +5*

## NOODLES 13

### NOODLE SOUP 14

*Vegetables, Paneer (home-made cheese), Tofu, Chicken +1, Lamb +2, Shrimp +3*

## CHILLI 16\*

stir fried cooked with onion bell peppers, jalapeños and chili sauce.

*Mushroom\* 🌿🌱, Tofu 🌿🌱, Chicken (NGF), Paneer (Homemade cheese), Shrimp (+3)\* 🌿, Lamb (+3) 🌿*

## ENTREES/CURRIES 🌿

*Tofu 16, Chicken 17, Lamb 19,*

*Shrimp 20, Salmon 21*

Entrees with Tofu Could be Made Vegan.

### CURRY

Seasoned with Indian spices and herbs with onion, garlic, ginger and tomato to get a thick sauce.

### FAMOUS TIKKA MASALA

Cooked with tomato onion based cream sauce.

Most popular. +1\*

### MIX MAX MASALA

Cooked with mixed vegetable With masala sauce +1

### KORMA

Cooked with cream, nuts and raisins To give very delicate taste +1

### COCONUT CURRY

Cooked with tomato onion sauce Coconut flakes, cream, and spices +1\*

### SAAG

Spinach cooked with cream, freshly ground spices, garlic, ginger, onion and tomato +1\*

### VINDALOOS

Place name goa favorite dish cooked with potato and typically its very hot dish

### KARAHI

Stir fried onions, bell pepper cooked with Indian spices herbs and tomato sauce

### JALFREZI

Cooked with mixed vegetable and fresh Ground curry spices

## TANDOORI SPECIALTIES 17 🌿

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), Chicken Tikka (Boneless) +1\*, Lamb Boti Kabab +4, Shrimp Tandoori +3, Salmon Tandoori +4*

## VEGETARIAN SPECIALTIES 16 🌿

### MUSHROOM SPECIALTIES 🌿

Choose your Curry Style (Description of curries are on Entrée section) All Curry with Mushroom could be made vegan or dairy free with coconut milk.  
[Curry, Vindaloo, Kadai]

*Masala, Korma, Saag, Coconut Curry +1*

### VEGETABLE KORMA 🌿

Mixed vegetables cooked with cream, coconut, nuts and raisins

### SAAG PANEER

Spinach cooked with house made cheese and cream sauce

*Plain saag available upon request.*

### PANEER MASALA

House made Cheese cooked with Cream sauce +1

### PANEER KORMA

House made Cheese cooked with cream, coconut, nuts and raisins+1

### KADAI PANEER

House made cheese cooked with onion, bell pepper, tomatoes, spices +1

### MATTER PANEER

Peas cooked with house made cheese with onion, tomato and spices +1

### BAIGAN BHARTA 🌿

Clay oven roasted eggplant cooked with peas, herbs, onion, tomato and cream sauce +1

### MALAI KOFTA

Vegetable mixed with spices in form of cheese balls and cooked with cream, nuts and raisins *NGF +1*

### BHINDI MASALA 🌿

Okra cooked with onion tomato

### GREEN BEANS FRY 🌿

Green beans Cooked with garlic ginger and spices

### SWEET POTATO MASALA 🌿

Sweet Potato cooked with creamy masala sauce

### SWEET POTATO KORMA 🌿

Sweet Potato cooked with creamy coconut, nuts and raisins

### MIXED VEGETABLE CURRY 🌿

Mixed vegetables cooked with curry sauce

### VEGETABLE MAKHANI

Mixed Vegetables cooked with cream sauce.

*Vegan +1*

### DAL MAKHANI

Mixed Black lentils cooked with cream and spices

*Vegan +1*

### DAL TARKA 🌿

Yellow lentils cooked spices and seasoned later with garlic tomato and ginger

### DAAL SAAG 🌿

Mixed Lentils cooked with spinach and Spices

### ALU GOBI 🌿

Potato and cauliflower cooked with onion tomato and spices

### BOMBAY ALU 🌿

Clay oven roasted potato cooked bell pepper, onion and spices

### GOBI MASALA 🌿

Cauliflower with creamy Masala sauce

### ALU MATAR 🌿

Potato cooked with peas and curry spices

### ALU SAAG 🌿

Potato cooked with spinach and spices

### CHANA SAAG 🌿

Chickpeas cooked with spinach and spices

### CHANA MASALA 🌿

Chickpeas cooked with curry sauce

### CHHOLLE BHATURA

Deep fried Naan/Roti +2 🌿  
served with Chana masala (*NGF*, 🌿)

## SIDE ORDERS 3 🌿

**BASMATI RICE +1 🌿** | **SAFFRON RICE +2** |

**PEAS PULAO +3**

**RAITA**

Spiced yogurt with carrot cucumber

**PLAIN YOGURT**

**CHUTNEY**

Mango, Red Onion Spicy, Mint, Tamarind, Momo Tomato

**ACHAR 🌿** Spicy Indian Pickles

## INDIAN SWEETS 6

**KHEER 🌿**

Rice Pudding

**GAJAR HALWA 🌿**

Carrot Pudding

**GULAB JAMUN** Milk Balls in Rose water\*

**RAS MALAI** Milk Balls with Pistachios

## SPECIALTIES 18

### CHICKEN MUSHROOM TIKKA MASALA

Chicken tikka cooked with mushroom  
And masala sauce\*

### CHICKEN MAKHANI (butter chicken)

Flakes of tandoor meat cooked with  
Butter creamy sauce

### GOAT CURRY (BONE IN)

Home style delicately cooked with Indian  
Spices and herbs with onion, garlic, ginger,  
And tomato +3\*

### CHICKEN MADRAS

Chicken cooked with blend of very hot spices

### LAMB MADRAS

Lamb cooked with blend of very hot spices +1

### KEEMA MATAR

Ground lamb cooked with curry spices +1

### ROGAN JOSH

Traditional lamb curries cooked with yogurt Indian  
hot spices +2

### LAMB MUSHROOM CURRY

Lamb cooked with mushroom +2

## DUMPLINGS MOMO 13

### STEAMED (MINIMUM 25 MIN) OR DEEP FRIED OR CHILLI (+4)

#### CHICKEN MOMO

Dumplings made with ground chicken +1

#### VEGETABLES MOMO

Dumplings made with mixed vegetables

## BAKED-TO-ORDER TANDOORI OVEN HOT BREADS

#### NAAN

Regular Dough made with fine flour, milk, and spices 4

#### GARLIC NAAN Garlic and cilantro 5

#### CHEESE NAAN Naan stuffed with Cheese 5

#### JALAPENOS NAAN Naan stuffed with jalapenos 5

#### GARLIC CHEESE NAAN Naan Stuffed with cheese and topped with Garlic and cilantro 6

#### JALAPENOS GARLIC CHESSE NAAN

Naan Stuffed with jalapenos, cheese and topped with  
garlic and cilantro 7

#### KEEMA NAAN

Naan stuffed with groundspiced lamb 8

#### KABULI NAAN

Minced coconut, raisins, nuts, and cherries 7

#### BHATURA Deep Fried Naan 4

#### COCONUT NAAN 6

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#### ROTI 🌾 Whole wheat bread 4

#### GARLIC ROTI 🌾 Garlic and cilantro 5

#### JALAPENOS ROTI 🌾 Roti stuffed with jalapenos 5

#### CHEESE ROTI Roti stuffed with Cheese 5

#### GARLIC CHEESE ROTI Roti Stuffed with cheese and topped with garlic and cilantro 6

#### JALAPENOS GARLIC CHEESE ROTI

Roti Stuffed with jalapenos, cheese and topped  
with garlic and cilantro 7

#### KEEMA ROTI 🌾

Roti stuffed with ground-spiced lamb 8

#### PARATHA 🌾

Multilayered Whole wheat buttered bread 6

#### PANEER PARATHA

Paratha stuffed with homemade cheese 8

#### ALU PARATHA 🌾

Paratha stuffed with spiced potato 7

#### PURI 🌾 Whole-wheat bread deep fried 4

## DINNER FOR 2

Not valid for any promotion

### VEG AND NON-VEG - 55\*

Veg pakora and chicken pakora, tandoori  
chicken, chicken tikka masala, saag paneer,  
veg korma, lamb curry, naan, kheer, basmati

### NON-VEGETARIAN FOR 2 - 50

Meat samosa and chicken pakora, tandoori  
Chicken, chicken tikka masala, lamb curry,  
chicken saag, naan, kheer, basmati

### VEGETARIAN FOR 2 - 50

Veg samosa and veg pakora, saag paneer,  
veg korma, daal, sweet potato masala,  
naan, kheer, basmati rice

### VEGAN THALI - 50 🌾

Veg samosa and veg pakora, mushroom  
saag, veg korma, daal (lentils), sweet potato  
masala, roti, basmati rice

## WINE

	Glass/Bottle
<b>Antigal Malbec</b> <i>Argentina</i>	11/36
<b>Campo Viejo Garnacha</b> <i>Spain</i>	10/35
<b>Campo Viejo Tempranillo</b> <i>Spain</i>	9/34
<b>Josh Cellars Cabernet Sauvignon</b> <i>California</i>	13/42
<b>Wente Vineyards Cabernet Sauvignon</b> <i>California</i>	12/42
<b>Oyster Bay, Pinot Noir</b> <i>New Zealand</i>	10/35
<b>Meiomi Pinot Noir</b> <i>California</i>	14/44
<b>Wente Vineyards Merlot</b> <i>California</i>	12/42
<b>Wente Vineyards Morning Fog Chardonnay</b> <i>California</i>	12/40
<b>McManis Petite Sirah</b> <i>California</i>	12/40

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<b>Josh Cellars Chardonnay</b> <i>California</i>	10/38
<b>Charles Smith Kung-Fu Girl Riesling</b> <i>Oregon</i>	12/40
<b>Menage A Trois Pinot Grigio</b> <i>Italy</i>	10/34
<b>Kim Crawford Sauvignon Blanc</b> <i>New Zealand</i>	12/40
<b>Oyster Bay Sauvignon Blanc</b> <i>New Zealand</i>	9/35
<b>Menage A Trois Moscato</b> <i>California</i>	10/32
<b>Kim Crawford Rose</b> <i>California</i>	13/45
<b>Sparkling Wine</b>	187ml 11

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## WINE BY THE BOTTLE

Wine by bottle only (not valid for any promotion)

<b>The Prisoner Cabernet Sauvignon '19</b> <i>California</i>	78
<b>Produttori Barbaresco '17</b> <i>Italy</i>	62
<b>Drouhin-Vaudon Chablis '19</b> <i>France</i>	82
<b>Prisoner Chardonnay '19</b> <i>California</i>	65

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## SOFT DRINKS

<b>Masala Chai Tea</b> Hot or Iced 4
<b>Black and Herbal Tea</b> 3.5
<b>Indian Spiced Iced Tea</b> 3
<b>Lassi</b> 5
Mango, Strawberry, Banana, Sweet, Salty
<b>Coke Products</b> 3
Coke, Diet, Zero, Sprite, Dr. Pepper, Fanta
<b>Sparkling Water</b> 3.5
<b>Ginger Beer</b> 4
<b>Root Beer</b> 4
<b>Smart Water 1L</b> 4



## BEERS

Riff Raff 5  
Green Chile Ale  
Robust Porter  
English Pale Ale  
American Red  
Honey Blonde

Avery Maharaja IPA 8  
Fat Tire 4  
Blue Moon 4  
Stella Artois 5  
Guinness Draught 5

## INDIAN BEERS

Old Monk 10000 12  
8% abv | 22oz

Flying Horse 12  
4.7% abv | 22oz

Hayward 5000 12  
6.3% abv | 22oz

Power 10000 12  
6.8% abv | 22oz

Dangberg 16000 Maibock Style Lager 12  
7% abv | 22oz

Tag Premium Lager Beer 12  
4.7% abv | 22oz

Maharaja Pilsner 6

Taj Mahal 6

Kingfisher 6

## INDIAN RUM & WHISKEY

Amrut Two Indies Rum 10  
42.8% abv

Amrut Old Port Rum 10  
42.8% abv

Old Monk Xxx Rum 9  
40% abv

Old Monk The Legend Rum 12  
40% abv

## SINGLE MALT WHISKEY

The Solan Gold 42% abv 12

Amrut Regular 46% abv 13

Amrut Peated Only 46% abv 13

Amrut Fusion 50% abv 13

Amrut Cask Strength 61.8% abv 13

Amrut Peated Cask Strength 15  
62.8% abv

Amrut Triparva 16  
50% abv Triple Distilled

Amrut Kadhambam Aged In Oak Barrels 18  
50% abv

Amrut Aatma 7 Yr Unpeated Port Pipe 21  
56.5% abv

\*Indian liquor subject to availability

## INDIAN SPICED INFUSED COCKTAILS

### COCONUT MOJITO 13

Coconut rum, coconut milk, fresh mint, and lime.

### CURRY SPICED BLOODY MARY 13

Vodka, curry spiced tomato sauce, lemon juice, lime juice, black salt, chat masala spice with fresh cilantro and green onion mixed.

### TAMARIDITA 13

Gold tequila, cointreau, homemade spiced tamarind sauce and fresh lime

### LYCHEE MARTINI 13

Citron vodka with lychee liquor, triple sec, splash of rose lime juice.

### MANGO MOJITO 13

Rum, mango puree, fresh mint, and lime juice

### CHAI JACKED 12

Hot chai with jack daniel's

### VEGAN SPICY MULE 12

Jalapeno, cucumber infused vodka, fresh lime and ginger beer.

### MONK MULE 13

Old monk rum, fresh lime and ginger beer.

### ROYAL OLD FASHIONED 13

Royal challenge whiskey, sugar, bitters.

### GINGER CHAI CHATA 13

Vodka, dancing pines liquor, barrows intense ginger liquor, rum chata, homemade chai tea served with ice

### INTENSE CHAI 12

Homemade chai tea infused with barrows intense ginger liqueur

