



STATERS

- Vegetable Samosa** - Crisp Pastry filled with Potato, peas, spices and deep fried | **vegan** | 7
Meat Samosa - Crisp Pastry filled with ground lamb & chicken, peas, spices and deep fried | 9
Papadum (3 pcs) made with Chickpeas flour and baked in oven | **vegan** | **Gf** | 4

- Pakora** - battered with chickpeas flour, spices, deep fried | **Gf**
Mixed Veg pakora **vegan** | 7, **Jalapeneos** **vegan** | 7,
Onion Bhaji **vegan** | 7, **Cauliflower** **vegan** | 9,
Chicken | 9, **Paneer** | 9, **Shrimp** | 11, **Salmon** | 12

- Vege Samosa Chat** - (Smashed Veg samosa mixed with chickpeas with yogurt, tamarind, mint, and chat masala spices) | 9 **could be made vegan and Gf**
Tandoori Wings (Garlic Chilli sauce) | 11 **Gf**

ENTREES (CURRIES) **Gf.**

- Tofu** | 15, **Chicken** | 16, **Lamb** | 19, **Shrimp** | 20,
Salmon | 21

(Entrees with Tofu could be made **vegan**) All Entrees could be made dairy free except Chicken tikka masala

- 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
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)
Coconut Curry (cooked with coconut cream, coconut flakes, tomato onion-based sauce) +1*

NAMASTE INDIA Specialities **Gf. 17**

- Chicken Mushroom Tikka Masala** (Chicken tikka cooked with mushroom and masala sauce) +1
Chicken Makhani (Butter Chicken) (Flakes of Tandoor meat cooked with butter creamy sauce) +1
Chicken Rogan Josh (Traditional Chicken curries cooked with yogurt Indian hot spices)
Lamb Rogan Josh (Traditional Lamb curries cooked with yogurt Indian hot spices) +2
Lamb Mushroom Curry (Lamb Curry cooked with mushroom) +2
Goat Curry (Bone In) delicately cooked with Indian spices and herbs with onion, garlic, ginger and tomato +3*
Madras (cooked with Garlic blend of very hot spices) Chicken, Lamb +2

- Biryani's **Gf.**** (Basmati Rice cooked with curry spiced sauce with saffron and vegetables. Served with Raita | 16
Vegetables, Paneer, Chicken (+2), Lamb (+4), Shrimp (+4), Goat Bone in (+6)

SOUP/SALAD (Single Or Family) —

- Daal (Lentil) soup** **vegan** 6/15
Tomato Coconut soup **vegan** 6/15
Mulligatawny Soup (Chicken and lentil) 6/15
Namaste India Salad (single only) **vegan** 6

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) (16), **Chicken Tikka (Boneless)** (18), **Lamb Boti Kabab** (21), **Shrimp Tandoori** (20), **Salmon Tandoori** (21)

VEGETARIAN SPECIALITIES **Gf 15**

- Vegetable Korma** (Mixed vegetables cooked with cream, coconut, Nuts and raisins) **vegan**
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
Kadaai 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 **vegan**
Malai Kofta (vegetable mixed with spices in form of cheese balls and cooked with cream, nuts and raisins) **NGF** +1
Mushroom curry (Mushroom Cooked with Indian Curry sauce) +1 **vegan**
Bhindi Masala (Okra cooked with onion tomato **vegan**
Green Beans Fry (Green beans Cooked with garlic ginger and spices) **vegan**
Sweet potato Masala (Sweet Potato cooked with creamy masala sauce) **vegan**
Sweet potato Korma (Sweet Potato cooked with creamy coconut, nuts and raisins) **vegan**
Mixed vegetable curry (Mixed vegetables cooked with curry sauce) **vegan**
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) **vegan**
Daal Saag (Mixed Lentils cooked with spinach and Spices) **vegan**
Alu gobi (Potato and cauliflower cooked with onion tomato and spices) **vegan**
Bombay Alu (Clay oven roasted potato cooked bellpeper, onion and spices) **vegan**
Gobi Masala (Cauliflower cooked with creamy Masala sauce and spices) **vegan**
Alu Matar (Potato cooked with peas and curry spices) **vegan**
Alu saag (Potato cooked with spinach and spices) **vegan**
Chana Saag (Chickpeas cooked with spinach and spices) **vegan**
Chana Masala (Chickpeas cooked with curry sauce) **vegan**
Chholle Bhatura (Deep fried Naan/Roti (**vegan** +2) served with Chana masala) **Not Gluten Free** **vegan**



BAKED TO ORDER TANDOOR BREADS NI-INDIAN AND NEPALESE BEER-----

- Naan** (Dough made with fine flour, milk and spices) | 4
- Roti** (Whole wheat bread cooked in clay oven) | 4 *vegan*
- Choose Your Flavour: Garlic and Cilantro +1, Cheese +1, Onion +1, Jalapenos +1, Coconut Flakes +2; Keema (Ground Chicken and Lamb) +3; Kabuli (minced coconut, raisins, nuts and cherries) +3,
- Paratha** (Multilayered whole wheat buttered bread) *vegan* 5
- 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

NI CHEF SPECIAL (FOR 2)-----

- Namaste India Thali For two (veg and Non Veg)** | 50
Veg Pakora; Chicken Pakora, Tandoori Chicken, Chicken tikka masala, Saag paneer, Veg Korma, Lamb Curry, Naan,
- Birgunjia Thali (Non vegetarian for Two)** | 45
Meat Samosa and chicken pakora, Tandoori chicken, Chicken Tikka Masala, Lamb Curry, Chicken Saag, Naan, Kheer
- Janakpuria Thali (vegetarian For two)** | 42
Veg samosa and Veg Pakora, Saag Paneer, Veg Korma, Daal, Sweet Potato Masala, Naan, Kheer
- Vegan Thali (Vegan For Two)** *vegan* | 42
Veg samosa and Veg Pakora, Chana Saag, Veg Korma, Daal Tarka, Sweet Potato Masala, Roti

DUMPLINGS AND CHILI-----

- (Steamed (minimum 25 min) or Deep Fried or Chili (+4))
- Chicken Momo** (Dumplings made with ground chicken mixed with herbs) | 14
- Vegetables Momo** (Dumplings made with Mixed vegetables with Herbs) | 13
- Chili** (stir fried cooked with onion bell peppers, jalapenos and chili sauce.) | 15
[(Chicken ; Paneer (Homemade cheese)] ; Shrimp (+3); Mushroom

SIDE ORDERS -----3

- Raita** (Yogurt dressing with cucumber, Carrots, and spices)
- Plain Yogurt**
- Mango Chutney/ Achar (spicy Pickles)** *vegan*
- Red Onion spicy Chutney**
- MOMO TOMATO Chutney (Has sesame)** *vegan*
- Mint Chutney/ Tamarind Chutney** *vegan*
- BASMATI RICE (+1) / SAFFRON RICE (+2)**

INDIAN SWEETS -----6

- Kheer** (Rice pudding) *Gf.*
- Gajar Halwa** (Carrot Pudding) *Gf.*
- Gulab Jamun** (Milk Balls in Rose water sugary Syrup)
- Mango Custard** (Mango pulp with custard)
- Rasmalai** (Milk Balls with Pistachios)

SOFT DRINKS-----

- MASALA CHAI (HOT OR ICED)** -----4
- ICED INDIAN BLACK TEA**-----3
- LASSI**-----5
- MANGO, STRAWBERRY, BANANA, SWEET, SALTY
- COKE PRODUCTS**-----3
- COKE, DIET, ZERO, SPRITE, DR. PEPPER, ORANGE FANTA
- SPARKLING WATER**-----3.50
- GINGER BEER/ROOT BEER**-----4
- SMART WATER 1L**-----4

- Taj Mahal / Kingfisher / Maharaja Pilsner ----- (11.5oz) (5%abv)-6
- Bira 91** -----6
(Pale Ale with pamelato flavor ; Blonde Lager ; White Ale with Coriander and orange peel)
- Dansberg mailbock style lager 11oz/22oz ----- 6/11
- Tag Lager Beer -----11
- Old Monk 10000 / Power 10000 22oz-----11
- Flying Horse (22oz) (5%abv) -----11
- Himalayan Blue -----Nepal-----11.5oz(5%abv)-----5
- Mustang lager beer -----Nepal-----11.5oz(5%abv)-----5
- Real Gold Nepal's Beer 22oz- -----Nepal-----11

NI-Bottled Beer

- Avery Maharaja IPA (12oz) (10%abv) | 9
- Sam Smith Organic IPA | 8 *Gf.*
- Odell's IPA / Happy Camper IPA / Guinness | 7
- Stella Artois | 5
- Sam Adams / Fat Tire / Blue Moon | 4
- Estrella Damm Lager | 4 *Gf.*

NI-Wine

- Kendall Jackson Chardonnay/ Riesling - 11/ 37
- Carnivor / Copolla / Bonterra Cabernet - 12/40
- 14 hands Red blend - 10/35
- Mirassou Pinot Noir - 11/37
- Alamos Malbec - 11/37
- Seven Daughters Moscato - 7 / 25
- Fontera Chardonnay - 7/ 25
- Chateau St. Michelle Riesling - 8 / 25
- Ecco Domani Pinot Grigio - 8 / 27
- Beringer White Zinfandel - 7/25
- Soul Tree Cabernet/Sauvignon blanc - 8/28 (Indian)
- House Red / white wine - 7

Cocktails

- COCONUT MOJITO** | 11 *vegan*
Coconut rum, coconut milk, fresh mint, and lime.
- Curry Spiced BLOODY MARY** | 11 *vegan*
Vodka, Curry spiced tomato sauce, lemon juice, lime juice, Black salt, chat masala spice with fresh cilantro and green onion mixed.
- TAMARIND Margarita** | 11 *vegan*
Gold Tequila, Cointreau, spiced tamarind sauce, fresh lime
- SPICY CUCUMBER** | 11 *vegan*
Gin, triple sec shaken with Crushed cucumber, jalapeno and cilantro and a touch of sweet/sour/soda, garnished with mint leaf
- LYCHEE MARTINI** | 11 *vegan*
Vodka with lychee liquor, triple sec, splash of rose lime juice.
- MANGORITA** | 11 *vegan*
Gold Tequila, triple sec, Mango Puree blended with Ice
- CHAIJACKED** | 10
Hot Chai with Jack daniel's
- CHAI Espresso MARTINI** | 12
Vodka, Kahlua, with Iced Chai
- CHILI MULE** | 9 *vegan*
Pinnacle Habanero, Fresh Lime and Ginger Beer.
- HARD CHAI FRAPPACINO** | 13
Cane Run Estate Rum, Dancing Pines Chai Liqueur, House Chai, and Ice Blended. Topped with Whipped Cream.
- IRISH CHAI TROPIC** | 11
Dancing Pines Chai, Chai, coconut rum, irish cream.
- CUCUMBER MULE** | 11 *vegan*
Cucumber infused vodka, lime juice, and ginger beer.
- GINGER CHAI CHATA** | 12
Vodka, Dancing Pines Liquor, Barrows Intense ginger liquor, Rum Chata, Homemade Chai tea Served with Ice
- INTENSE CHAI** | 11
Homemade Chai tea infused with Barrows Intense chai liquor



Serving Authentic Indian Cuisine Since 2013

vegan – Vegan Upon request only I Gf – Gluten Free

Df- Dairy Free can be Accommodated

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