

Appetizers

Vegetable samosa – Crisp Pastry filled with Potato, peas, spices and deep fried	Vegan	5
Meat Samosa – Crisp Pastry filled with ground lamb & chicken, peas, spices and deep fried		7
Pakora – battered with chickpeas flour, spices and deep fried		
Mixed Veg pakora, Onion Bhaji, Paneer(+2), Cauliflower(+2), Jalapeneos(+2) Vegan, Chicken(+2), Shrimp(+3), Salmon(+5)	Gf	5
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/Family) Gf		
Daal (Lentil) soup, Tomato Coconut soup	Vegan	5/12
Chicken, Mulligatawny soup(Chicken and lentil)		5/12
Namaste Salad	Vegan	4/10

Tandoori Specialities (meat marinated for certain time in yogurt, garlic, ginger, herbs, spices and cooked in clay oven tandoor) Gf

Traditional Chicken Tandoori(Bone in)		14
Chicken Tikka Kabab (Boneless)		16
Lamb Boti Kabob		17
Shrimp Tandoori		19
Salmon Tandoori		20
Mixed Tandoori (Chicken, lamb and shrimp)		23

Non Veg Entrees Gf

Curries (Seasoned with Indian spices and herbs with onion, garlic, ginger and tomato to get a thick sauce).		14
Chicken, Lamb(+1), Shrimp(+2), Salmon(+5)		
Tikka Masala (marinated tandoor meat cooked with cream sauce)		15
Chicken, Lamb(+1), Shrimp(+2), Salmon(+5)		
Mix max Tikka Masala (Choice of Meat cooked with mixed vegetables and famous Tikka Masala cream sauce)		15
Chicken, Lamb(+1), Shrimp(+2)		
Korma (Boneless meat cooked with cream, Nuts and raisins to give very delicate taste)		15
Chicken, Lamb(+1), Shrimp(+2), Salmon(+5)		
Saag (spinach cooked with cream, freshly ground spices, garlic, ginger, onion and tomato)		15
Chicken, Lamb(+1), Shrimp(+2), Salmon(+5)		
Vindaloos (Place name Goa favorite dish cooked with potato and typically its Very hot dish)		14
Chicken, Lamb(+1), Shrimp(+2), Salmon(+5)		
Karahi (Chopped Onions, Bell pepper cooked with Indian spices herbs and tomato sauce with your choice of meat)		14
Chicken, Lamb(+1), Shrimp(+2), Salmon(+5)		
Jalfrazie (meat cooked with mixed vegetable and fresh ground curry spices)		14
Chicken, Lamb(+1), Shrimp(+2), Salmon(+5)		
Biryani – (Basmati Rice cooked with curry spiced sauce with saffron and vegetables. Served with raita.)		
Vegetables , Chicken (+1), Lamb(+2), Shrimp(+3)		14

Namaste India Specialties Gf

Chicken Makhani (Flakes of Tandoor meat cooked with butter creamy sauce)		16
Chicken Mushroom Tikka Masala (Chicken tikka cooked with mushroom and masala sauce)		16
Lamb Mushroom curry (Lamb Curry cooked with mushroom)		17
Goat Curry (Bone In) Home style delicately cooked with Indian spices and herbs with onion, garlic, ginger and tomato		16
Chicken Mardas (Chicken cooked with blend of very hot spices)		14
Lamb Madras (Lamb cooked with blend of very hot spices)		15
Chicken Rogan Josh (Traditional curries cooked with yogurt Indian hot spices)		14
Lamb Rogan Josh (Traditional curries cooked with yogurt Indian hot spices)		15
Goat Biryani (Bone in) Basmati Rice cooked with curry spiced sauce with saffron and Briyani spices.		19
Chilli Chicken (not gluten free) (Chicken Battered in mixed flour with jalapeños, onion, peppers and spices)		15

Baked-to-Order Tandoori Oven Hot Breads

Naan (Regular Dough made with fine flour, egg, milk and spices)		2.55
Garlic Naan (with garlic and cilantro)/ Cheese Naan (stuffed with cheddar cheese)/ Onion Kulcha (with Onion)		3
Garlic Cheese Naan (Garlic Naan stuffed with cheddar cheese)		3.55
Jalapeños Garlic Cheese Naan		3.75
Alu Naan (Naan Stuffed with spiced potato)		4
Keema Naan (Naan stuffed with ground-spiced chicken or lamb)		4.55
Roti (Whole wheat bread cooked in clay oven)	Vegan	3
Garlic Roti	Vegan	3.55
Phulka Roti (Indian style soft Roti (2 pcs)	Vegan	4.55
Paratha (Multilayered Whole wheat buttered bread)	Vegan	4
Alu Paratha (Paratha stuffed with spiced potato)	Vegan	4.55
Puri (Whole-wheat bread deep fried)	Vegan	4
Bhatura (Deep Fried Naan)		3
Kabuli Naan (Naan Stuffed with mixes of minced coconut, raisins, nuts and cherries)		4

Vegetarian Specialities *gf*

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

Namaste India Chef Special

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

Nepalese Specialties

Chicken Momo (Dumplings made with ground chicken mixed with herbs) Steamed (Minimum 25 min) Or Deep Fried		14
Vegetables Momo (Dumplings made with Mixed Vegetables with Herbs) Steamed (Minimum 25 min) Or Deep Fried	Vegan	13
Noodles - Vegetables, Chicken(+1), Lamb(+2), Shrimp(+3)		12

Kids and Side Orders

Saag Panner	7	Raita	3
Veg Korma	7	Plain Yogurt	3
Daal Tarka	7	Mango Chutney	3
Chicken Tikka Kabab	8	Red Onion Spicy Chutney	3
Chicken Korma	8	Achar (Spicy Indian Pickles)	3
Finger Chips(masala Sauce +4)	3	Papadum (chickpeas Flour made)	3
Basmati Rice (saffron rice +1)	4	Peas Pulao (Basmati cooked with peas, nuts and spices)	6

Desserts

Kheer (Rice Pudding)	5	Gajar Halwa (Carrot Pudding)	6
Gulab Jamun (Milk Balls in Rose water sugary Syrup)	5	Ras Malai (Milk Balls with Pistachios)	6
Mango Custard	5	Kulfi(Icecream)	6

Soft Drinks

Lassi(Mango, Banana, Stawberry, pineapple, Plain salt and sweet)	5	Milk shake (Mango, Banana and Apple)	5
Masala Coke	3	Sodas	2
Masala Chai (1 Refill Only)	3.25	Juice	3
Indian Iced Tea	3	Iced Masala Chai	3.75

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.