<u>Appetizers</u>			
VEGETARIANS			
HIMALAYAN SAMOSA·····\$4.99			
Potatoes, green peas, and Himalayan spices			
wrapped in homemade pastry dough, and			
deep fried to golden perfection. (6 pieces)			
VEGETABLE PAKORA ************************************			
Crisp fritters of onion, cauliflower and potato			
in chickpea flour, served with tamarind and			
mint sauce.			
VEGETABLE SAMOSA ······\$3.99			
Triangular pastry stuffed with Potatoes and			
green peas seasoned with Himalayan spices.			
(4 pieces)			
SAMOSA CHAAT\$4.99			
Samosa topped with tomatoes, garbanzo			
beans, red onions, sweetened yogurt, tama-			
rind and mint sauce.			
PANEER PAKORA\$4.99			
Crisp fried homemade cheese, served with			
mint and tamarind sauce.			
VEGETABLE MO:MO\$4.99			
Steamed vegetable dumpling. (6 pieces)			
BHEL PURI			
Mixed puffed rice topped with onions, toma-			
to, cucumber and sweet and sour sauce.			
IDLI VADA COMBO			
Combination of steamed lentil & rice mixed			
cake, and lentil flour donut.			
GOBI 65 \$6.99			
Cauliflower floret marinated in ginger garlic			
paste with tangy sauce and spices. PONGAL \$5.99			
Rice cooked with lentil, cashew nuts and mild			
spices. Served with sambar and pickle.			
CHOLE BHATURA\$5.99			
Garbanzo beans cooked with herbs and spices,			
served with puffy bread			
NAMASTE VEGGIE PLATTER ······\$6.99			
Combination sampler platter of veggie			
Mo:Mo, veggie Pakora, Paneer Pakora and			
Naan bread. (Serves 2-4 people.)			
7 323 (23.132 = 1 23 23.1			
Non Vegetarians			
WALNUT KABAB \$6.99			
WALITOT KADAD			

Tender rolls of minced chicken with · walnuts

and spices skewered, and roasted in char-

coaled oven.

MEAT SAMOSA \$4.99 Triangular pastry stuffed with lamb marinated in Himalayan spices. FISH PAKORA ----- \$4.99 Marinated Red Snapper Fish with chickpea flour. CHICKEN KATHI ROLL ----- \$6.99 Marinated Chicken wrapped with Naan bread. CHICKEN MO:MO\$5.99 Steamed chicken dumplings (6 pieces). LAMB MO:MO ------ \$6.99 Steamed lamb dumplings (6 pieces). CHICKEN LOLLIPOP \$6.99 Deep fried chicken wings coated in red battered herbs and spices. CHICKEN 65 ------\$7.99 Deep fried chicken marinated with ginger, pepper, mustard, and vinegar and special herbs and spices. NAMASTE MEAT PLATTER \$8.99 Combination sampler platter of Chicken Mo:mo, Chicken Pakora, Fish Pakora, and Naan bread. (Serves 2-4 people.) Soups & Salad CHICKEN MUSHROOM SOUP \$4.99 Boneless chicken with vegetable creamed in chicken broth, mildly spiced. MULTANI SOUP------\$4.99 Exquisite, delicate chicken broth with creamed lentils, mildly spiced. LENTIL SOUP -----\$3.49 Creamed lentil soup flavored with mild herbs and spices. HIMALAYA FRESH SALAD \$4.99 Mix Fresh vegetables (lettuce, spinach, lemon, tomatoes, cucumber and carrots). Namaste Special Quick Combo **SERVED WITHIN 5 MINUTES** VEGGIE-----\$ 7.99 Rice, naan bread, achar, and two items of veggie curry NON VEGGIE----- \$8.99 Rice, Naan bread, chicken tikka masala, and vegetable curry

<u>Entrees</u>	<i>D</i> ,
All dishes served with basmati rice.	
VEGETABLE DISH	P/
AG MALAI \$8.99	Н
Fresh spinach cooked with fresh cilantro, toma-	
to and Indian spices in creamy sauce.	VE
AG PANEER \$9.99	
Homemade cheese cooed with fresh spinach,	C 1
nerbs and spices.	Cl
IANA MASALA\$8.99	
Garbanzo beans cooked in onion sauce with	VE
tomatoes, herbs and spices. UTTAR PANEER\$9.99	V
Homemade cheese and green peas cooked	
with herbs and spices.	
ALAI KOFTA ····································	N
Homemade cheese and vegetable croquettes,	INA
simmered in a cream sauce.	
OO GOBI\$8.99	
Potatoes and cauliflower cooked with fresh	CH
tomatoes, green peas, roasted cumin, corian-	٠.
der and cilantro.	
ILLI GOBI\$10.99	CH
Battered fried cauliflower sautéed with garlic,	
ginger, onion, in spicy sauce and spices.	
DBI MANCHURIAN ······\$10.99	CH
Battered cauliflower deep fried and sauté with	
garlic, tomato sauce, sugar syrup, soy sauce,	
and spices. HI PANEER ****** \$11.99	
	CI
Homemade cheese cooked in butter based rich creamy sauce.	
IOLE PESHAWARI ····································	CI
Chick peas and dried potatoes cooked in exot-	Cl
c herbs and spices.	
DAI PANEER \$9.99	CH
Home made cottage cheese cooked with bell	Ci
pepper, onions, herbs and spices cooked in	
Kadai style.	CI
GETABLE KORMA \$9.99	-
A cashew nut based vegetable curry flavored	
with nutmeg.	В
NDI DO'PIAZA\$9.99	
Fresh okra and onions stir fried with herbs and	
spices.	CI
L MAKHANI \$7.99	
Tastefully fried mixed lentils seasoned with	
oure butter.	

BAIGAN VERTA \$9.99
Roasted eggplant cooked with green onions,
garlic, bell pepper, herbs and spices.
PANEER TIKKA MASALA\$9.99
Homemade cheese cooked in a special creamy
tomato sauce and herbs and spices.
VEGGIE TIKKA MASALA \$9.99
Mix vegetables cooked in a special creamy
tomato sauce with herbs and spices.
CHEF SPECIAL VEGGIE **********************************
A coconut based vegetable curry with onion
and basil.
VEGGIE MO:MO (10 Pieces)
Steamed mix vegetable dumplings.
CHICKEN DISH
NAMASTE CHICKEN SPECIAL \$12.99
Boneless chicken cooked with red chili sauce,
garlic, black cardamom, herbs and spices in
tamarind flavor.
CHICKEN MANCHURIAN \$11.99
Boneless chicken sauté with garlic, tomato
sauce, sugar syrup, soy sauce, and spices.
CHICKEN KORMA \$11.99
Cashew nuts based chicken curry flavored with
nutmeg in creamy yogurt sauce.
CHICKEN TIKKA MASALA \$11.99
Charcoal roasted boneless chicken cooked in a
special creamy tomato sauce with herbs and
spices and a dash of brandy.
CHICKEN CURRY\$10.99
Boneless chicken cooked with ginger, garlic in
onion sauce.
CHICKEN VINDALU\$10.99
Boneless chicken and potatoes cooked in hot
cherry sauce with herbs and spices.
CHICKEN CHILLI \$11.99
Boneless chicken stir fried with green chili, bell
pepper, red onion, herbs and spices.
CHICKEN PALUNG ************************************
Boneless chicken cooked with fresh spinach,
tomatoes, herbs and spices in onion sauce.
BUTTER CHICKEN \$11.99
Roasted boneless chicken, cooked with herbs
and spices in a rich creamy tomato sauce.
CHEF SPECIAL CHICKEN \$12.99
Boneless chicken cooked in coconut based
curry sauce flavored with onion and basil.

CHICKEN CHOWNEIN	FIGU CURRY/RED CMARRED	<u>Biryani Special</u>
CHICKEN CHOWMEIN\$9.99	FISH CURRY(RED SNAPPER)\$10.99	Saffron Basmati rice, spices, and fresh herbs, cooked
Stir fried noodles with chicken and vegetable	Red snapper cooked with ginger, garlic and on-	with meat or vegetables with cashew nuts, and
CHICKEN MO:MO(10 Pieces)\$9.99	ion sauce.	raisins, served with Raita.
Steamed chicken dumplings.	SALMON MASALA \$13.99	VEGGIE BIRYANI \$9.99
L Avan Drove	Fresh Salmon cooked with herbs and spices in	CHICKEN BIRYANI \$11.99
LAMB DISH	coconut milk.	
NAMASTE LAMB SPECIAL\$13.99	CHEF SPECIAL SHRIMP13.99	LAMB BIRYANI\$12.99
Boneless lamb cooked with red chili sauce, garlic,	Jumbo shrimp cooked in coconut creamy sauce	SHRIMP BIRYANI \$11.99
black cardamom, herbs and spices in tamarind	with basil flavor.	COMBO FRIED RICE \$11.99
flavor.		Combination of egg, shrimp, chicken and mixed
LAMB CURRY\$11.99	<u>Tandoori Special</u>	vegetables.
Boneless lamb sautéed with garlic, fresh tomato,	All Tandoori specials served with Naan bread	Side Dishes
herbs and spices.		
LAMB KORMA \$12.99	CHICKEN TANDOORI\$11.99	STEAMED BASMATI RICE\$1.50
Cashew nut based lamb curry flavored with nut-	Marinated Chicken in yogurt and spices cooked	TAMARIND RICE\$3.99
meg in creamy yogurt sauce.	over charcoaled oven.	MANGO CHUTNEY \$1.99
LAMB VINDALU \$11.99	CHICKEN TANDOORI HALF\$9.99	PANCHA RANGA ACHAR······ \$1.99
Boneless lamb and potatoes sautéed in a hot		RAITA \$1.99
	GARLIC BASIL CHICKEN KEBAB\$11.99	
cherry sauce with herbs and spices.	Chicken breast marinated in yogurt and spice	Bread Special
LAMB PALUNG \$11.99	with garlic and basil, cooked in charcoaled oven.	
Boneless lamb cooked with spinach, fresh toma-	CHICKEN TIKKA KEBAB \$11.99	NAAN BREAD \$1.50
toes, garlic, herbs and spices.	Chicken breast marinated in yogurt and spices,	Tandoori bread baked in a clay pot.
LAMB MUSHROOM \$11.99	cooked in charcoaled oven.	GARLIC CELANTRO NAAN \$1.99
Boneless lamb and mushroom cooked with	RESHAMI KEBAB\$11.99	GARLIC BASIL NAAN \$1.99
herbs and spices.	Tender rolls of succulent minced chicken with	CHEESE NAAN\$3.50
LAMB TIKKA MASALA \$12.99	royal cumin and spices skewered and roasted in	SPINACH PARATHA\$2.99
Charcoal roasted boneless lamb cooked in a spe-	charcoaled oven.	Whole wheat bread with fresh spinach.
cial creamy tomato sauce with herbs and spices	LAMB KEBAB \$13.99	KABULI NAAN\$2.50
and a dash of brandy.	Boneless lamb marinated in yogurt and spices,	Raisin, cherry and nuts stuffed sweet white bread.
CHEF SPECIAL LAMB\$13.99	cooked charcoaled oven .	ALOO PARATHA\$2.99
Boneless lamb cooked in coconut based curry	FISH KEBAB···································	Whole wheat bread with potato and green peas.
sauce flavored with onion and basil.	Salmon marinated in yogurt and spices, cooked	KULCHA NAAN \$1.99
	charcoaled oven.	
LAMB MO:MO (10 Pieces)\$10.99		Choices of onions, cauliflower, potatoes and
Steamed lamb dumplings.	SHRIMP TANDOORI \$13.99	spinach stuffed white bread.
SEAFOOD DISH	Jumbo prawn marinated with herbs, spices and	PURI\$1.99
NAMASTE MIX CURRY SPECIAL \$14.99	fresh squeezed lemon, cooked charcoaled oven.	Deep fried whole wheat flour bread.
Combination of chicken, lamb, red snapper and	NAMASTE MIX TANDOORI PLATTER \$15.99	TANDOORI CHAPATI ······ \$1.99
mixed vegetables cooked in special almond,	Combination of marinated chicken, lamb, fish	Whole wheat flour bread cooked dry in a clay pot.
cashew and cardamom flavor herbs and spices.	and prawn.	NAMASTE BREAD BASKET ·····\$5.99
SHRIMP TIKKA MASALA \$11.99	VEGGIE KEBAB\$11.99	Combination of plain Naan, Garlic Celantro Naan,
Shrimp cooked in a special creamy tomato sauce	Marinated mix vegetable and homemade cheese	Tandoori Chapati and Kulcha Naan
with herbs and spices and a dash of brandy	in yogurt and cooked in a charcoaled oven.	
SHRIMP CURRY \$11.99	MALAI KEBAB \$13.99	Doccorte
Shrimp cooked with ginger, garlic and onion	Boneless chicken marinated with garlic, cream	<u>Desserts</u>
	cheese, cheddar cheese, and green cardamom.	KHEER\$2.99
SAUCE.	KEBAB E OCEAN \$15.99	Special rice cooked with milk, cashew, coconuts,
SHRIMP VINDALOO	Combination of Red Snapper, Jumbo Shrimp,	cinnamon, cardamom and saffron.
Shrimp and potato cooked in hot cherry sauce	and Salmon marinated with special spices.	GULAB JAMUN\$2.99
with herbs and spices.	and Samon marmated with Special Spices.	Khoya delicacy stuffed with pistachio, cardamom.

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