NAMASTE
Nepalese & Indian Restaurant

Appetizers

1. POPPADOM WITH CHUTNEY (V) 3.45
Mixture of plain and spicy thin, crisp, round flatbread from India
2. SPICY OLIVES (V) 2.95
Olives mixed with our chef's special spices and topped with garnish

Traditional Starters

3. PAPRI CHAAT (V) 3.95
crispy sweet, spicy and tangy chaat that packs a whole lot of flavour whole wheat crackers, sev (thin gram flour noodles), yogurt, and a variety of chutneys
4. CHUKENDER PAKORA (V) 3.95
Spiced gram flour battered fried mixture of beetroot, courgettes and onions
5. ASPARAGUS SAMOSA (V) 2.95
Deep fried patties filled with asparagus, sweet corns, potatoes and green peas
6. SAMOSA CHAAT (V) 3.95
Savoury fried pastries topped with mint sauce, yogurt and tamarind chutney
7. GARLIC CHILLI MOGO (V) 3.95
Stir fried cassava chips tossed with garlic, chillies and spices
8. CHILLI PANEER (V) 5.95
Popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce and sautéed with peppers, onions and tomato)
New 9. VEG MANCHURIAN 4.95
Indo-Chinese dish made with wisps of vegetables formed into balls and tossed into a semi dry sauce that explodes with hot, sweet, sour and salty flavors.
10. GARLIC CHILLI MUSHROOM (V) 4.95
Rich savour of garlic, tender sweetness from caramelized onions, subtle pungency from vinegar and soy sauce, all in all, nothing less than a treat for your taste buds
11. TANDOORI PANEER (V) 5.95
Cubes of paneer grilled to a perfect finish accompanied with freshly spiced onion, tomato and peppers)
12. CHICKEN TIKKA 5.95
Marinated chicken breast pieces cooked in tandoor with our herbs and spices
13. CHILLI CHICKEN 5.95
Chicken breast marinated in special spices mix of soy sauce, chilli sauce sauté with peppers, onion and chillies)
14. FIERY WINGS 3.95
Specially spiced chicken wings cooked in clay tandoori and served with side salad
15. MALAI CHICKEN 5.95
A mild preparation of boneless chicken marinated with herbs, spices and yogurt
16. LAMB CHOPS 3Pcs 6.95
Tandoori piece of lamb chops marinated with Kashmiri chilli and herbs
17. SHEESH KEBAB 4.95
Minced lamb mixed with fresh herbs
New 18. HOME MADE MUTTON (ON THE BONE) 5.95
(Traditional Nepalese Home-made Mutton slow-cooked with super spices)
19. FISH AMRITSARI 4.95
Battered Tilapia fish served with chutney)
20. TANDOORI SALMON 6.95
Fresh salmon marinated with red pepper and lemon grass

Nepalese Delights
Traditional Nepalese Street Food filled with wonder Flavours

21. PANI PURI (V) 3.75
Crispy puffs filled with spiced chickpeas, most common street food in Nepal and India
22. NAMASTE GARLIC CHILLI PRAWN 6.95
Prawn toasted with garlic chillies and spices with sautéed chilli sauce
23. NEPALESE CHICKEN SEKUWA 5.95
Chicken marinated with high altitude herbs and spices served with puffed rice and chutney
24. CHICKEN CHOILA 5.95
Chicken marinated in selection of green and dry herbs with spice served fairly hot
25. CHOW MEIN
A. VEG CHOWMEIN (V) 6.95
B. CHICKEN CHOWMEIN 7.95
C. PRAWN CHOWMEIN 8.95
New D. CHICKEN AND PRAWN CHOWMEIN 9.95
26. VEG STEAMED MOMO (V) 4.95
Traditional Nepalese veg. stuffed dumplings, served with chutney
27. CHICKEN STEAMED MOMO 4.95
Traditional Nepalese juicy chicken stuffed dumplings, served with chutney
28. VEG JHOL MOMO (V) 6.95
Steamed veg momo boiled and served with thick tomato based soup
29. CHICKEN JHOL MOMO 6.95
Steamed chicken momo boiled and served with thick tomato based soup
30. VEG CHILLI MOMO (V) 6.95
Fried veg dumplings with chef's special Indo-Chinese sauce, mix peppers and onions
31. CHICKEN CHILLI MOMO 6.95
Fried chicken dumplings with chef's special Indo Chinese sauce, mix peppers and onions

Share With Your Loved Ones

32. NEPALESE DELICACY PLATTER New £9.95
Chicken choila, Chicken momo, Nepalese achar, bhatmas sadheako, puff rice and tossed boiled egg served with chutneys and side salad
33. NON VEG MIXED PLATTER 10.95
Chicken Tikka, Sheesh kebab, Salmon, Chicken wings
34. BISHNU'S GRAND MIXED PLATTER 15.95
Chicken Tikka, Sheesh kebab, Lamb chops, Chicken wings, Salmon
35. VEGETARIAN MIXED PLATTER (V) 9.95
Assorted pakora, Samosa, Tandoori Paneer, Mushroom
36. VEGETARIAN NEPALESE PLATTER 9.95
Vegan Chicken choila, Veg momo, Nepalese achar, Bhatmas sadheako and puff rice served with chutneys and side salad

Mains

Vegetarian

37. SWEET POTATO KOFTA (V) 5.95
Chef's special kofta featuring sweet potato
38. MUTTER PANEER (V) 6.95
Paneer and green peas cooked in a tomato and onion based sauce
39. DAAL MAKHANI (V) 5.95
Black lentils slow cooked with red kidney beans, tomato, garlic and ginger
40. ALOO-TAMA-BODI (V) 5.95
Potato, bamboo shoot and black eyed bean curry
New 41. BOMBAY ALOO (V) 4.95
Dry Potato with Chefs special recipe
42. BHINDI MASALA (V) 5.95
Okra cooked with chef's special sauce)
43. SAAG PANEER (V) 6.95
Paneer cooked with freshly blended spinach
44. SAAG ALOO (V) 5.95
Freshly blended Spinach cooked with potato)
45. ALOO GOBI (V) 5.95
Selected cauliflower cooked with potatoes
46. CHANA MASALA (V) 4.95
Chickpeas cooked with blend of spice and herbs
New 47. DRY MIX VEG CURRY (V) 5.95
Traditional mix vegetable cooked with our herbs and spices. You can't go wrong with this one.
48. TARKA DAAL (V) 4.95
Mix lentils cooked with tomato, garlic and gingeri

Chicken Dishes

49. NAMASTE CHICKEN BHUNA 6.95
Fairly dry, medium spiced and seasoned with fresh herbs and spices
50. CHICKEN JALFREZI 6.95
Flavoured with exotic spices, cooked with pepper and chillies
51. CHICKEN TIKKA MASALA 7.95
Tandoor cooked chicken infused with tikka masala sauce
52. GREEN METHI CHICKEN 8.95
Chicken cooked with fresh fenugreek, tomato and onion sauce
53. KP'S CHICKEN CURRY (CHEF'S SPECIAL) 8.95
Chicken flavoured with Szechwan peppers and cooked with KP's secrete herbs and spices. !! Caution – Can be addictive!!
54. CHICKEN CHETTINAD 7.95
South Indian flavoured chicken cooked with onion, spices and herbs
55. BUTTER CHICKEN 7.95
Tandoor cooked chicken prepared in a creamy onion and tomato sauce
56. CHICKEN KORMA 7.95
Chicken breast cooked with mild cream sauce)

Lamb Dishes

57. NAMASTE LAMB BHUNA 7.95
Fairly hot lamb dish, medium dry and seasoned with fresh herbs
New 58. LAMB JALFREZI 7.95
Flavoured with exotic spices, cooked with pepper and chillies
59. LAMB ROGAN JOSH 8.95
Lamb cooked with medium spicy tomato and onion sauce
60. KATHMANDU LAMB 7.95
Tender pieces of lamb cooked with mixed lentils
62. SOUTHERN STYLE LAMB 8.95
Tender pieces of lamb cooked with curry leaves, mustard, dry whole red chilli and KP's secrete herbs and spices – Lamb cooked just the way it should.
63. KEEMA MUTTER PIRO 7.95
Minced lamb with peas, Spicy
64. DESI BAKHRA 7.95
(Lamb on bone cooked with onion, tomato and dry herbs

Seafood

65. KING PRAWN MOILEE 8.95
King Prawns cooked in tomato base, coconut milk, curry leaves
66. NEPALESE FISH CURRY 7.95
Tilapia fish cooked with mustard and medium hot curry sauce

New Vegan Specials

Starters

67. VEGAN CHICKEN TIKKA 4.95
(Soya chunks marinated with herbs and spices and slowly cooked in tandoori oven)
68. VEGAN CHILLI CHICKEN 5.95
(Succulent pieces of soya tossed with chef's special Indo-Chinese sauces, mix peppers and onions)
69. VEGAN CHOILA 5.95
(Chunks of soya flavoured and marinated with Nepalese herbs and finished with a hint of lemon and chilli)

Mains

70. SAKAHARI VEGAN CHICKEN BHUNA 6.95
(Soya cooked in a bhuna style curry)
71. VEGAN CHICKEN BALTI 6.95
(No need for description and you can't go wrong with this one)
72. VEGAN METHI CHICKEN 7.95
(Soya pieces slowly cooked with methi saag in curry style and flavoured with Nepalese herbs and spices)

Vegan & Vegetarian Options? Look out for the (V) on our menu for our vegetarian options & the for our vegan ones.

Biryani

73. VEG BIRYANI (V) 7.95
Served with raita
74. CHICKEN BIRYANI 8.95
Served with raita
75. LAMB BIRYANI 8.95
Served with raita
76. PRAWN BIRYANI 8.95
Served with raita

Rice

77. STEAMED RICE (V) 2.45
78. PILAU RICE (V) 2.95
Basmati rice cooked with dried spice and saffron
79. NAMASTE RICE (V) 9.95
Vegetable fried rice

Nepalese Snacks

80. VEG SPICY CHATPATE (V) 3.95
Veg flavoured instant noodles sauté with fresh green herbs and onions and green chillies
81. CHICKEN SPICY CHATPATE 3.95
Chicken flavoured instant noodles sauté with fresh green herbs and onions and green chillies
82. NEPALI ACHAR (V) 2.95
Boiled potatoes spiced with carrot, cucumber and fresh herbs with a hint of lemon and chilli
83. BHATMAS SADHEKO (V) 2.95
Roasted soya beans finished with special blend of spices and herbs
New 84. CUCUMBER RAITA 1.95
85. FRESH SEASONAL SALAD 1.95

Naan

86. NAAN BREAD (V) 1.95
(with or without butter)
87. GARLIC NAAN (V) 2.45
Bread stuffed with garlic and coriander
New 88. GARLIC CHILLI NAAN (V) 2.45
89. PESHWARI NAAN (V) 2.95
Bread stuffed with cashew nuts, pistachio, coconut and honey
90. CHEESE NAAN (V) 2.95
91. KEEMA NAAN 2.95
92. TANDOORI ROTI (V) 1.75

Chips

93. PLAIN CHIPS (V) 1.95
94. NEPALESE MASALA CHIPS (V) 2.95
Crispy chips tossed with tangy and spicy spices
95. CHILLI CHIPS (V) 3.45
(Chips with chilli sauce sauté)
96. SWEET POTATO FRIES (V) 2.95

Desserts

97. BEETROOT HALWA 3.95
Served with vanilla ice cream
98. CLASSIC KULFI 2.95
Classic flavoured Kulfi
99. PISTACHIO KULFI 2.95
Pistachio flavoured kulfi
100. ICE CREAM 2.95
Vanilla or Chocolate
101. GULAB JAMUN 3.45
Fried balls of dough made from milk solids and semolina, soaked with an aromatic sweet syrup, served with Vanilla ice cream
102. RASMALAI 3.45
Milk based Indian sweet – You can never have enough of these!!
103. MANGO SORBET 2.95
Naturally creamy mango, turned into sorbet with lime and syrups;

Kids

104. CHICKEN NUGGETS & CHIPS 3.95
105. CHICKEN & RICE 3.95
106. FISH & CHIPS 3.95
107. PLAIN NOODLES (V) 2.95
108. PLAIN NOODLES WITH VEGETABLES (V) 3.45
109. PLAIN NOODLES WITH CHICKEN PIECES (V) 3.95

Allergens & Intolerances

Please speak to a member of staff about any allergens and intolerances in any of our foods before placing your order.

How Spicy?

All our foods are cooked to Medium Spicy. Please let us know if you would like it Mild or Extra Spicy.