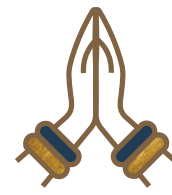


NAMASTE

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 3.95
OLIVES MIXED WITH OUR CHEF'S SPECIAL SPICES AND TOPPED WITH GARNISH

Traditional Starters

- 3. PAPRI CHAAT (V) 5.45
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. SAMOSA CHAAT (V) 5.75
SAVOURY FRIED PASTRIES TOPPED WITH MINT SAUCE, YOGURT AND TAMARIND CHUTNEY
- 5. PANI PURI 4.95
CRISPY PUFFS FILLED WITH SPICED CHICKPEAS, MOST COMMON STREET FOOD IN NEPAL AND INDIA
- 6. CHATPATE 4.95
CHICKEN FLAVOURED INSTANT NOODLES SAUTE WITH FRESH GREEN HERBS AND ONIONS AND GREEN CHILIES
- 7. GARLIC CHILI MOGO 5.45
STIR FRIED CASSAVA CHIPS TOSSED WITH GARLIC, CHILIES AND SPICES
- 8. CHILI PANEER (V) 6.95
POPULAR INDO-CHINESE DISH WHERE CUBES OF FRIED CRISPY PANEER ARE TOSSED IN A SPICY SAUCE MADE WITH SOY SAUCE, VINEGAR, CHILI SAUCE AND SAUTEED WITH PEPPERS, ONIONS AND TOMATO
- 9. GARLIC CHILI MUSHROOM 5.95
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
- 10. TANDOORI PANEER (V) 6.95
CUBES OF PANEER GRILLED TO A PERFECT FINISH ACCOMPANIED WITH FRESHLY SPICED ONION, TOMATO AND PEPPERS
- 11. CHICKEN LOLIPOP 6.95
A HOT AND SPICY APPETIZER MADE WITH DRUMMETTES, CRISPY AND FRIED ON THE BONE
- 12. CHICKEN TIKKA 6.95
MARINATED CHICKEN BREAST PIECES COOKED IN TANDOOR WITH OUR HERBS AND SPICES
- 13. CHILI CHICKEN 6.95
CHICKEN BREAST MARINATED IN SPECIAL SPICES MIX OF SOY SAUCE, CHILI SAUCE SAUTE WITH PEPPERS, ONION AND CHILIES
- 14. FIERY WINGS 4.95
SPECIALLY SPICED CHICKEN WINGS COOKED IN CLAY TANDOORI AND SERVED WITH SIDE SALAD
- 15. LAMB CHOPS 7.95
(3 PIECES) TANDOORI PIECE OF LAMB CHOPS MARINATED WITH KASHMIRI CHILI AND HERBS
- 16. SHEESH KEBAB 5.95
MINCED LAMB MIXED WITH FRESH HERBS
- 17. MUTTON ON- THE-BONE 6.95
(HOME-MADE, SLOW-COOKED MUTTON WITH SUPER SPICES, TRADITIONAL NEPALESE STYLE
- 18. FISH AMRITSARI 5.95
BATTERED TILAPIA FISH SERVED WITH CHUTNEY
- 19. TANDOORI SALMON 8.95
FRESH SALMON MARINATED WITH RED PEPPER AND LEMON GRASS
- 20. NAMASTE GARLIC CHILI PRAWN 8.95
PRAWN TOASTED WITH GARLIC CHILIES AND SPICES WITH SAUTEED CHILI SAUCE
- 21. TANDOORI PRAWNS 9.95
MARINATED IN A SPICED YOGHURT MARINATION AND COOKED OVER TANDOOR TILL CRISP GOLDEN
- 22. NEPALESE CHICKEN SEKUWA 6.95
CHICKEN MARINATED WITH HIGH ALTITUDE HERBS AND SPICES SERVED WITH PUFFED RICE AND CHUTNEY
- 23. CHICKEN CHOILA 6.95
CHICKEN MARINATED IN SELECTION OF GREEN AND DRY HERBS WITH SPICE SERVED FAIRLY HOT
- 24. CHATPATE KUKHURA 6.95
CRISPY PEICES OF FRIED CHICKEN TOSSED WITH CHEFS SPECIAL HERBS
- 25. CHOW MEIN
 - A. VEG CHOWMEIN (V) 7.95
 - B. CHICKEN CHOWMEIN 8.95
 - C. PRAWN CHOWMEIN 9.95
 - D. CHICKEN AND PRAWN CHOWMEIN 10.95

- 26. VEG STEAMED MOMO (V) 6.45
TRADITIONAL NEPALESE VEG, STUFFED DUMPLINGS, SERVED WITH CHUTNEY
- 27. CHICKEN STEAMED MOMO 6.45
TRADITIONAL NEPALESE JUICY CHICKEN STUFFED DUMPLINGS, SERVED WITH CHUTNEY
- 28. VEG CHILI MOMO (V) 7.95
FRIED VEG DUMPLINGS WITH CHEF'S SPECIAL INDO-CHINESE SAUCE, MIX PEPPERS AND ONIONS
- 29. CHICKEN CHILI MOMO 7.95
FRIED CHICKEN DUMPLINGS WITH CHEF'S SPECIAL INDO CHINESE SAUCE, MIX PEPPER AND ONIONS
- 30. CHICKEN FRIED MOMO 7.45
FRIED CHICKEN DUMPLINGS WITH CHEF'S SPECIAL INDO CHINESE SAUCE, MIX PEPPERS AND ONIONS
- 31. WRAPS (LUNCH ONLY, AVAILABLE TILL 5PM)
 - A. CHICKEN TIKKA 6.95
 - B. VEG (PANNER AND MIXED VEG) (V) 6.95
- 32. NEPALESE DELICACY PLATTER 11.95
CHICKEN CHOILA, CHICKEN MOMO, ACHAR, BHATMAS SADEAKO, PUFF RICE AND TOASTED BOILED EGG SERVED WITH SALAD AND CHUTNEY
- 33. VEG MANCHURIAN (V) 5.95
FRIED VEGETABLE DUMPLINGS IN A SWEET AND SOUR MICHURIAN SAUCE

Share With Your Loved Ones

- 34. NON-VEG MIXED PLATTER 14.95
CHICKEN TIKKA, SHEESH KEBAB, SALMON, CHICKEN WINGS
- 35. BISHNU'S GRAND MIXED PLATTER 19.95
CHICKEN TIKKA, SHEESH KEBAB, LAMB CHOPS, CHICKEN WINGS, SALMON
- 36. VEGETARIAN MIXED PLATTER (V) 12.95
SAMOSA, TANDOORI PANEER, BATTERED MUSHROOM, VEG PAKORA

Vegetarian Mains

- 37. SWEET POTATO KOFTA (V) 7.95
CHEF'S SPECIAL KOFTA FEATURING SWEET POTATO
- 38. MUTTER PANEER (V) 7.95
PANEER AND GREEN PEAS COOKED IN A TOMATO AND ONION BASED SAUCE
- 39. SHAHI PANEER (V) 7.95
POPULAR DISH IN NORTHERN INDIA AND ORIGINATED FROM THE MUGHLAI CUISINE, RICH DISH FILLED WITH SPICES, PANEER AND CREAM THAT MAKES IT THICK CREAMY AND SPICY TO TASTE
- 40. DAAL MAKHANI (V) 6.95
BLACK LENTILS SLOW COOKED WITH RED KIDNEY BEANS, TOMATO, GARLIC AND GINGER
- 41. ALOO-TAMA-BODI 7.95
POTATO, BAMBOO SHOOT AND BLACK EYED BEAN CURRY
- 42. BOMBAY ALOO 6.95
DRY POTATO WITH CHEF'S SPECIAL RECIPE
- 43. BHINDI MASALA (V) 7.95
OKRA COOKED WITH CHEF'S SPECIAL SAUCE
- 44. SAAG PANEER (V) 7.95
PANEER COOKED WITH FRESHLY BLENDED SPINACH
- 45. SAAG ALOO (V) 7.95
FRESHLY BLENDED SPINACH COOKED WITH POTATO
- 46. ALOO GOBI 6.95
SELECTED CAULIFLOWER COOKED WITH POTATOES
- 47. CHANA MASALA 6.95
CHICKPEAS COOKED WITH BLEND OF SPICE AND HERBS
- 48. MIX VEG CURRY 6.95
TRADITIONAL MIX VEGETABLE COOKED WITH OUR HERBS AND SPICES. YOU CANT GO WRONG WITH THIS ONE
- 49. TARKA DAAL 5.95
MIX LENTILS COOKED WITH TOMATO, GARLIC AND GINGER

Chicken Mains

- 50. NAMASTE CHICKEN BHUNA 8.95
FAIRLY DRY, MEDIUM SPICED AND SEASONED WITH FRESH HERBS AND SPICES
- 51. CHICKEN JALFREZI 8.95
FLAVOURED WITH EXOTIC SPICES, COOKED WITH PEPPER AND CHILIES
- 52. CHICKEN TIKKA MASALA 8.95
TANDOOR COOKED CHICKEN INFUSED WITH TIKKA MASALA SAUCE
- 53. METHI CHICKEN 8.95
CHICKEN COOKED WITH FRESH FENUGREEK, TOMATO AND ONION SAUCE
- 54. CHEFS SPECIAL CHICKEN TAWA 10.95
CHICKEN FLAVOURED OUR CHEFS SECRETE HERBS AND SPICES FROM NEPAL AND SERVED IN A COOKING TAWA!! CAUTION - CAN BE ADDICTIVE!!
- 55. CHICKEN CHETTINAD 9.95
SOUTH INDIAN FLAVOURED CHICKEN COOKED WITH ONION, SPICES AND HERBS
- 56. BUTTER CHICKEN 8.95
TANDOOR COOKED CHICKEN PREPARED IN A CREAMY ONION AND TOMATO SAUCE
- 57. CHICKEN KORMA 8.95
CHICKEN BREAST COOKED WITH MILD CREAM SAUCE

Lamb Mains

- 58. NAMASTE LAMB BHUNA 9.95
FAIRLY HOT LAMB DISH, MEDIUM DRY AND SEASONED WITH FRESH HERBS
- 59. LAMB ROGAN JOSH 9.95
LAMB COOKED WITH MEDIUM SPICY TOMATO AND ONION SAUCE
- 60. CHEFS SPECIAL TAWA LAMB 12.95
TENDER PIECES OF LAMB COOKED WITH CHEFS SECRET HERBS AND SPICES AND SERVED IN A COOKING TAWA
- 61. SOUTHERN STYLE LAMB 10.95
TENDER PIECES OF LAMB COOKED WITH CURRY LEAVES, MUSTARD, DRY WHOLE RED CHILI AND KP'S SECRETE HERBS AND SPICES - LAMB COOKED JUST THE WAY IT SHOULD.
- 62. KEEMA MUTTER PIRO 8.95
MINCED LAMB WITH PEAS, COOKED IN A SPICY HERBS AND SPICES
- 63. DESI BAKHRA 8.95
GOAT MEAT COOKED WITH ONION, TOMATO AND DRY HERBS

Seafood Mains

- 64. KING PRAWN MOILEE 9.95
KING PRAWNS COOKED IN TOMATO BASE, COCONUT MILK, CURRY LEAVES
- 65. PRAWN JALFREZI 10.95
FLAVOURED WITH EXOTIC SPICES, COOKED WITH PEPPER AND CHILIES
- 66. PRAWN BHUNA 10.95
FAIRLY SPICED PRAWN DISH, MEDIUM DRY AND SEASONED WITH FRESH HERBS
- 67. NEPALESE FISH CURRY 8.95
TILAPIA FISH COOKED WITH MUSTARD AND MEDIUM HOT CURRY SAUCE

Biryani

- 68. VEG BIRYANI (V) 8.95
SERVED WITH RAITA
- 69. CHICKEN BIRYANI 9.95
SERVED WITH RAITA
- 70. LAMB BIRYANI 10.95
SERVED WITH RAITA
- 71. PRAWN BIRYANI 10.95
SERVED WITH RAITA

Sides

- 72. CUCUMBER RAITA (V) 2.95
- 73. FRESH SEASONAL SALAD 2.95
- 74. STEAMED RICE 2.95
- 75. PILAU RICE 3.45
- 76. NAMASTE RICE 3.95
- 77. MUSHROOM FRIED RICE 3.95
- 78. NAAN BREAD 2.45
WITH OR WITHOUT BUTTER
- 79. GARLIC NAAN 2.95
BREAD STUFFED WITH GARLIC AND CORIANDER
- 80. GARLIC CHILI NAAN 2.95
- 81. PESHWARI NAAN (V) 3.45
BREAD STUFFED WITH CASHEW NUTS, PISTACHIO, COCONUT AND HONEY
- 82. CHEESE NAAN (V) 2.95
- 83. KEEMA NAAN 3.95
- 84. TANDOORI ROTI 1.95
- 85. PLAIN CHIPS 2.95
- 86. NEPALESE MASALA CHIPS 3.95
CRISPY CHIPS TOSSED WITH TANGY AND SPICY SPICES
- 87. CHILI CHIPS 3.95
CHIPS WITH CHILI SAUCE SAUTE, PEPPERS AND ONIONS

Desserts

- 88. BEETROOT HALWA (V) 4.95
SERVED WITH VANILA ICE CREAM
- 89. CLASSIC KULFI 3.95
CLASSIC FLAVOURED KULFI
- 90. PISTACHIO KULFI 3.95
PISTACHIO FLAVOURED KULFI
- 91. ICE CREAM 3.95
VANILA OR CHOCOLATE OR VEGAN VANILA ICE CREAM
- 92. GULAB JAMUN (V) 3.95
FRIED BALLS OF DOUGH MADE FROM MILK SOIDS AND SEMOLINA, SOAKED WITH AN AROMATIC SWEET SYRUP, SERVED WITH VANILA ICE CREAM
- 93. MANGO SORBET 3.95
NATURALLY CREAMY MANGO, TURNED INTO SORBET WITH LIME AND SYRUPS, A PERFECT WAY TO COOL DOWN A HEAT AND END YOUR MEAL
- 94. CARAMALIZED KODO MILLET 5.95
MILLET PUDDING SERVED WITH PUFFED LOTUS SEEDS- INSPIRED BY MASTER CHEF FINALST SANTOSH SHAH

Kids

- 95. CHICKEN NUGGETS & CHIPS 4.95
- 96. CHICKEN & RICE 4.95
- 97. FISH & CHIPS 4.95
- 98. PLAIN NOODLES 3.95
- 99. PLAIN NOODLES WITH VEGETABLES 4.95
- 100. PLAIN NOODLES WITH CHICKEN PIECES 5.45

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.

VEGAN & VEGETARIAN OPTIONS?

LOOK OUT FOR THE (V) ON OUR MENU FOR OUR VEGETARIAN OPTIONS & THE FOR OUR VEGAN ONES.