

RICE & BIRYANI

- 44. PLAIN RICE** \$4.00
Steamed Basmati rice
- 45. VEGETABLE BIRYANI** \$13.90
Basmati rice and mixed vegetables cooked with aromatic spices
- 46. DUM BIRYANI (Chicken or Lamb or Goat)** \$15.90
Classical mugali dish of curried boneless meat cooked with fragrant rice

INDIAN BREADS

- 47. PLAIN NAAN** \$3.20
While flour bread baked in clay oven
- 48. ROTI** \$3.00
Wholemeal flattened bread
- 49. GARLIC NAAN** \$3.50
Naan bread topped with seasonal garlic
- 50. CHEESE NAAN** \$4.00
Naan bread stuffed with grated cheese
- 51. CHEESE & GARLIC NAAN** \$4.50
Naan bread stuffed with grated cheese and topped with seasonal garlic
- 52. CHEESE & SPINACH NAAN** \$4.90
Naan bread stuffed with grated cheese and fresh spinach
- 53. KEEMA NAAN** \$4.90
Rich and unleavened bread stuffed with minced meat and onions
- 54. KASHMIRI / PESHAWRI NAAN** \$4.90
Naan filled with almonds, coconuts and raisins

DESSERTS

- 55. GULAB JAMUN** \$4.50
Soft and fluffy fried milk cheese balls soaking with aromatic and lightly sugar syrup
- 56. MANGO KULFI** \$5.00
Condensed & coronation milk flavoured with cardamom and mango pulp
- 57. PISTACHIO KULFI** \$5.50
Condensed & coronation milk flavoured with cardamom and pistachios
- 58. ICE CREAMS** \$4.00

ACCOMPANIMENTS

- 59. PAPPADAMS (4 pcs)** \$2.00
- 60. MANGO CHUTNEY** \$2.50
- 61. MIXED PICKLE** \$2.50
- 62. MINT SAUCE** \$2.50
- 63. RAITA** \$3.00
- 64. GREEN SALAD** \$4.00

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KIDS MEAL

- 65. Curry & Rice (Butter Chicken & Rice)** \$8.90
- 66. Fish & Chips** \$8.90
- 67. Chicken Nuggets & Chips** \$8.90
- 68. Chips** \$5.00

DRINKS

- 69. CAN DRINKS** \$2.50
- 70. SWEET / SALT LASSI** \$4.00
- 71. MANGO LASSI** \$4.50
- 72. JUICES** \$3.50

BANQUETS - DINE IN ONLY

NAMASTE SPECIAL
for 2ppl (Min 2 people) **\$25.90 pp**

Entrees – Choice of two entrees,
Mains – Choice of two mains
Rice, Assorted Breads, Raita, Salad.

NAMASTE SPECIAL
for 4ppl (Min 4 people) **\$35.90 pp**

Entrees – Choice of three entrees :
one veg and two non-veg
Mains – Choice of three mains: one veg
and two non-veg
Rice, Assorted Breads, Raita, Salad.

ORDER NOW

t: 02 6457 2739

f: 02 6457 2734

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NAMASTE INDIAN CUISINE

TAKE AWAY

* BYO

* Dine in & Take away menu

* Catering for any occasion

* Bookings are welcome for the Private
& Official parties

TIMINGS : Tuesday – Sunday

Lunch : 11:30am – 02:30 pm

Dinner : 05:00 – 09:30 pm

t: 02 6457 2739 f: 02 6457 2734

Shop # 3A Old Town Centre,
Kosciuszko Road, Jindabyne, NSW 2627

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LUNCH MENU

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| Curry & Rice | \$ 8.90 |
| Veg Combo (Rice + 1 Curry + Naan + Drinks) | \$11.50 |
| Veg Combo (Rice + 2 Curries + Naan + Drinks) | \$12.50 |
| Non Veg Combo (Rice + 1 Curry + Naan + Drinks) | \$13.00 |
| Non Veg Combo (Rice + 2 Curries + Naan + Drinks) | \$13.50 |
| <i>Vegetarian Curries</i> : Vege Korma, Dal Tadka, Mushroom & Spinach, Potato & Peas or Potato & Capsicum | |
| <i>Non Vegetarian Curries</i> : Curry, Roganjosh, Korma, Vindaloo, Mango (Choice of your meat CHICKEN / LAMB / BEEF) | |
| <i>Note</i> : Along with the combo plain naan available other naan extra charge. | |

ENTRÉE - VEGETARIAN

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| 1. PAPDI CHAT | \$6.50 |
| Potatoes & chickpeas spread on top of fried pappad and topped with yoghurt, mint & tamarind sauces | |
| 2. SAMOSA (2 Pcs.) | \$6.90 |
| Patty with mashed potatoes, green peas & spices | |
| 3. ONION BHAJI (4 Pcs.) | \$6.90 |
| Sliced onion fritters in chickpea batter and deep fried | |
| 4. VEGETABLE SPRING ROLL (3 Pcs.) | \$6.00 |
| Vermicelli, carrots, bamboo shoots wrapped then deep fried and served with sweet chilli sauce | |
| 5. PANEER TIKKA | \$12.90 |
| Chunks of paneer marinated in spices and grilled in a tandoor | |
| 6. VEGETARIAN PLATTER (for two) | \$14.90 |
| Two pieces of Samosa, Onion Bhaji & Spring Rolls | |

ENTREES – NON VEGETARIAN

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| 7. CHICKEN TIKKA (3 Pcs.) | \$12.90 |
| Chicken marinated with fresh spices & cooked in the clay oven | |
| 8. SEEKH KABAB (3 Pcs.) | \$13.90 |
| Lamb minces with special herbs and spices, skewered and cooked in the clay oven | |
| 9. TANDOORI CHICKEN (Half/Full) | \$ 9.90 / \$ 18.80 |
| Bone chicken marinated with spices frilled in the clay oven | |
| 10 LAMB CHOPS (3 Pcs.) | \$18.90 |
| Ginger flavoured lamp cutlets, marinated in yoghurt & spices, cooked in the clay oven | |
| 11. FISH BANANA LEAF (3 Pcs.) | \$20.90 |
| Ling fish marinated with a green paste and steamed in banana leaf | |
| 12. TANDOORI PRAWNS (3 Pcs.) | \$20.90 |
| Juicy tiger prawns in a tangy marination cooked in clay oven | |
| 13. CHEF TANDOORI PLATTER (for two) | \$22.90 |
| Selected pieces of chicken tikka, sheikh kebab and lamb chop | |
| 14. NAMASTE PLATTER (for two) | \$23.90 |
| Selected pcs of chicken tikka, tandoori prawns & fish banana leaf | |



MAIN COURSE – VEGETARIAN CURRIES

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| 15. ALOO GOBI (Potatoes & Cauliflower) | \$13.90 |
| Cauliflower and sautéed potatoes stir-fried with mild to medium spices | |
| 16. ALOO MATTAR PANEER | \$13.90 |
| Potato, peas & cottage cheese cooked in mild spices | |
| 17. DAL MAKHANI | \$15.90 |
| Lentils with freshly ground spices sautéed in butter and tomato paste | |
| 18. NAVRATAN KORMA | \$13.90 |
| Mixed vegetables cooked with mint, nuts and mild spices with cream | |
| 19. BAINGAN PATIALA (Eggplant Curry) | \$14.90 |
| Spiced eggplants garnished with raisins and spices | |
| 20. DAL TADKA | \$13.90 |
| Combination of moong beans and yellow lentils is used to create a classic Indian delicacy, which is full of nutrients | |
| 21. PALAK PANEER | \$15.90 |
| Cottage cheese cubes and spinach cooked in spices and herbs | |
| 22. PANEER BUTTER MASALA | \$15.90 |
| Cottage cheese cooked with capsicum in mildly butter sauce & topped with fenugreek | |
| 23. MALAI KOFTA | \$15.90 |
| Cottage cheese stuffed in vegetable balls cooked in mildly creamy sauce | |

MAIN COURSE – NON VEGETARIAN CURRIES

Chicken

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| 24. BUTTER CHICKEN | \$16.95 |
| Boneless chicken breast in a buttery tomato sauce flavoured with fenugreek | |
| 25. CHICKEN TIKKA MASALA | \$16.95 |
| Oven baked diced chicken cooked with creamy sauce with fresh oriental spices | |
| 26. CHICKEN & VEGE | \$16.95 |
| Chicken cooked in light gravy with vegetables & spices | |
| 27. CHICKEN KORMA | \$16.95 |
| Chicken marinated and cooked with nuts in creamy sauce | |
| 28. CHICKEN MANGO | \$16.95 |
| Chicken cooked with sweet and sour mango pulp spices and touch of ginger paste | |
| 29. CHICKEN VINDALOO | \$16.95 |
| Highly spiced chicken cooked in a tangry hot sauce | |
| 30. CHICKEN MADRAS | \$16.95 |
| Chicken cooked with pepper based in a fiery sauce with coconut | |



Lamb | Beef | Goat

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| 31. ROGANJOSH - Lamb or Beef | \$18.95 |
| Meat cooked in a rich onion and tomato sauce | |
| 32. VINDALOO - Lamb or Beef | \$18.95 |
| Highly spiced choice of your meat cooked in a tangry hot sauce | |
| 33. BOMBAY - Lamb or Beef | \$18.95 |
| Choice of your meat sautéed in ginger, onions fresh tomatoes and spices | |
| 34. KORMA - Lamb or Beef | \$18.95 |
| Choice of your meat marinated and cooked with nuts in cream sauce | |
| 35. MADRAS - Lamb or Beef | \$18.95 |
| Choice of your meat cubed with pepper based in a fiery sauce with coconut | |
| 36. SAAGWALA - Lamb or Beef | \$18.95 |
| Choice of your meat pieces cooked with spinach and authentic spices | |
| 37. ALOO MEAT- Lamb or Beef | \$18.95 |
| Choice of your meat cooked with potatoes on semi - dry tomato sauce | |
| 38. ALMOND PUMPKIN LAMB | \$18.95 |
| Tender lamb cooked in pumpkin and almond base gravy | |
| 39. GOAT CURRY | \$19.95 |
| Goat with bones cooked in freshly ground spices in onion and tomato gravy | |

Seafood

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| 40 PANJIM FISH CURRY | \$19.90 |
| Ling fish cooked with capsicums and sautéed in the coconut cream | |
| 41 FISH or PRAWN MALABAR | \$19.90 |
| Ling fish or prawns cooked with coconut onion and ginger sauce | |
| 42 GARLIC PRAWN | \$19.90 |
| Prawns Marinated in ginger and garlic tossed and finished in tomato puree in light spices | |
| 43 CHILLI PRAWN | \$19.90 |
| Stir fried prawns with capsicum in the chef's secret chilli sauce | |

