

RICE & BIRYANI

- 44. PLAIN RICE** \$4.00
Steamed Basmati rice
- 45. VEGETABLE BIRYANI** \$12.90
Basmati rice and mixed vegetables cooked with aromatic spices
- 46. DUM BIRYANI (Chicken or Lamb or Goat)** \$14.90
Classical mugali dish of curried boneless meat cooked with fragrant rice

INDIAN BREADS

- 47. PLAIN NAAN** \$2.50
While flour bread baked in clay oven
- 48. ROTI** \$3.00
Wholemeal flattened bread
- 49. GARLIC NAAN** \$3.00
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** \$4.70
Naan bread stuffed with grated cheese and fresh spinach
- 53. KEEMA NAAN** \$4.80
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** \$4.00
Soft and fluffy fried milk cheese balls soaking with aromatic and lightly sugar syrup
- 56. MANGO KULFI** \$4.00
Condensed & coronation milk flavoured with cardamom and mango pulp
- 57. PISTACHIO KULFI** \$4.50
Condensed & coronation milk flavoured with cardamom and pistachios
- 58. ICE CREAMS** \$4.00

ACCOMPANIMENTS

- 59. PAPPADAMS (4 pcs)** \$2.20
- 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 6382 7722

f: 02 6382 7799

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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 6382 7722 f: 02 6382 7799

67 Lynch Street, Young, NSW 2594

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LUNCH MENU

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 : Vege Korma, Dal Tadka, Mushroom & Spinach, Potato & Peas or Potato & Capsicum</i>	
<i>Non Vegetarian Curries : Curry, Roganjosh, Korma, Vindaloo, Mango (Choice of your meat CHICKEN / LAMB / BEEF)</i>	
<i>Note : Along with the combo plain naan available other naan extra charge.</i>	

ENTRÉE - VEGETARIAN

1. PAPDI CHAT	\$5.90
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	\$10.90
Chunks of paneer marinated in spices and grilled in a tandoor	
6. VEGETARIAN PLATTER (for two)	\$13.90
Two pieces of Samosa, Onion Bhaji & Spring Rolls	

ENTREES – NON VEGETARIAN

7. CHICKEN TIKKA (3 Pcs.)	\$12.90
Chicken marinated with fresh spices & cooked in the clay oven	
8. SEEKH KABAB (3 Pcs.)	\$12.90
Lamb minces with special herbs and spices, skewered and cooked in the clay oven	
9. TANDOORI CHICKEN (Half/Full)	\$ 8.90 / \$ 15.80
Bone chicken marinated with spices frilled in the clay oven	
10 LAMB CHOPS (3 Pcs.)	\$16.90
Ginger flavoured lamp cutlets, marinated in yoghurt & spices, cooked in the clay oven	
11. FISH BANANA LEAF (3 Pcs.)	\$18.90
Ling fish marinated with a green paste and steamed in banana leaf	
12. TANDOORI PRAWNS (3 Pcs.)	\$18.90
Juicy tiger prawns in a tangy marination cooked in clay oven	
13. CHEF TANDOORI PLATTER (for two)	\$19.90
Selected pieces of chicken tikka, sheikh kebab and lamb chop	
14. NAMASTE PLATTER (for two)	\$20.90
Selected pcs of chicken tikka, tandoori prawns & fish banana leaf	



MAIN COURSE – VEGETARIAN CURRIES

15. ALOO GOBI (Potatoes & Cauliflower)	\$11.90
Cauliflower and sautéed potatoes stir-fried with mild to medium spices	
16. ALOO MATTAR PANEER	\$11.90
Potato, peas & cottage cheese cooked in mild spices	
17. DAL MAKHANI	\$12.90
Lentils with freshly ground spices sautéed in butter and tomato paste	
18. NAVRATAN KORMA	\$11.90
Mixed vegetables cooked with mint, nuts and mild spices with cream	
19. BAINGAN PATIALA (Eggplant Curry)	\$11.90
Spiced eggplants garnished with raisins and spices	
20. DAL TADKA	\$12.90
Combination of moong beans and yellow lentils is used to create a classic Indian delicacy, which is full of nutrients	
21. PALAK PANEER	\$13.90
Cottage cheese cubes and spinach cooked in spices and herbs	
22. PANEER BUTTER MASALA	\$13.90
Cottage cheese cooked with capsicum in mildly butter sauce & topped with fenugreek	
23. MALAI KOFTA	\$13.90
Cottage cheese stuffed in vegetable balls cooked in mildly creamy sauce	

MAIN COURSE – NON VEGETARIAN CURRIES

Chicken

24. BUTTER CHICKEN	\$14.90
Boneless chicken breast in a buttery tomato sauce flavoured with fenugreek	
25. CHICKEN TIKKA MASALA	\$14.90
Oven baked diced chicken cooked with creamy sauce with fresh oriental spices	
26. CHICKEN & VEGE	\$14.90
Chicken cooked in light gravy with vegetables & spices	
27. CHICKEN KORMA	\$14.90
Chicken marinated and cooked with nuts in creamy sauce	
28. CHICKEN MANGO	\$14.90
Chicken cooked with sweet and sour mango pulp spices and touch of ginger paste	
29. CHICKEN VINDALOO	\$14.90
Highly spiced chicken cooked in a tangry hot sauce	
30. CHICKEN MADRAS	\$14.90
Chicken cooked with pepper based in a fiery sauce with coconut	



Lamb | Beef | Goat

31. ROGANJOSH - Lamb or Beef	\$15.90
Meat cooked in a rich onion and tomato sauce	
32. VINDALOO - Lamb or Beef	\$15.90
Highly spiced choice of your meat cooked in a tangry hot sauce	
33. BOMBAY - Lamb or Beef	\$15.90
Choice of your meat sautéed in ginger, onions fresh tomatoes and spices	
34. KORMA - Lamb or Beef	\$15.90
Choice of your meat marinated and cooked with nuts in cream sauce	
35. MADRAS - Lamb or Beef	\$15.90
Choice of your meat cubed with pepper based in a fiery sauce with coconut	
36. SAAGWALA - Lamb or Beef	\$15.90
Choice of your meat pieces cooked with spinach and authentic spices	
37. ALOO MEAT- Lamb or Beef	\$15.90
Choice of your meat cooked with potatoes on semi - dry tomato sauce	
38. ALMOND PUMPKIN LAMB	\$16.90
Tender lamb cooked in pumpkin and almond base gravy	
39. GOAT CURRY	\$16.90
Goat with bones cooked in freshly ground spices in onion and tomato gravy	

Seafood

40 PANJIM FISH CURRY	\$18.90
Ling fish cooked with capsicums and sautéed in the coconut cream	
41 FISH or PRAWN MALABAR	\$18.90
Ling fish or prawns cooked with coconut onion and ginger sauce	
42 GARLIC PRAWN	\$18.90
Prawns Marinated in ginger and garlic tossed and finished in tomato puree in light spices	
43 CHILLI PRAWN	\$18.90
Stir fried prawns with capsicum in the chef's secret chilli sauce	

