

Rice

52. PLAIN RICE Steamed Basmati rice	\$2.00
53. JEERA RICE Basmati rice cooked with roasted cumins and butter	\$3.50
54. SAFFRON RICE Basmati rice cooked in saffron threads topped with butter	\$4.00
55. VEGE BIRYANI Basmati rice and mixed vegetables cooked with aromatic spices	\$10.90
56. CHICKEN BIRYANI Classical mugali dish of curried chicken cooked with fragrant rice	\$13.90
57. LAMB BIRYANI Classical mugali dish of curried lamb cooked with fragrant rice	\$14.90
58. GOAT BIRYANI Classical mugali dish of curried goat with bone cooked with fragrant rice	\$15.90

Indian Breads

59. ROTI Whole meal flattened bread	\$2.00
60. PLAIN NAAN White flour bread baked in clay oven	\$2.50
61. GARLIC NAAN Naan bread topped with seasonal garlic	\$3.00
62. CHEESE NAAN Naan bread stuffed with grated cheese	\$3.50
63. CHEESE & GARLIC NAAN Naan bread stuffed with grated cheese & topped with seasonal garlic	\$4.00
64. CHEESE & SPINACH NAAN Naan bread stuffed with grated cheese and fresh spinach	\$4.50
65. KEEMA NAAN Rich and unleavened bread stuffed with minced meat and onions	\$4.50
66. KASHMIRI / PESHAWRI NAAN Naan filled with almonds, coconuts and raisins	\$5.00

Desserts

67. GULAB JAMUN Soft and fluffy fried milk cheese balls soaking with aromatic and lightly sugar syrup	\$4.50
68. KESARI Dessert made with semolina, ghee, dry fruits and saffron	\$4.50
69. COCONUT CANDY Tasty cubes of Coconut Candy made with dried grated coconut	\$4.50
70. MANGO KULFI Condensed & coronation milk flavoured with cardamom and mango pulp	\$5.00
71. PISTACHIO KULFI Condensed & coronation milk flavoured with cardamom and pistachios	\$5.50

Accompaniments

72. PAPPADAMS (4 pcs)	\$2.00
73. MANGO CHUTNEY	\$3.00
74. MIXED PICKLE	\$3.00
75. MINT SAUCE	\$3.00
76. RAITA	\$3.00
77. ONION SALAD	\$3.50
78. GREEN SALAD	\$4.00

Kids Meal

79. CURRY & RICE (Butter Chicken & Rice)	\$ 8.90
80. FISH & CHIPS	\$7.90
81. CHICKEN NUGGETS & CHIPS	\$8.90
82. CHIPS	\$5.00

Drinks

83. CAN DRINKS	\$2.50
84. SWEET / SALT LASSI	\$3.00
85. MANGO LASSI	\$3.50
86. JUICES	\$3.00

Our Branches



Campbelltown, NSW



Jindabyne, NSW



Camden, NSW



Young, NSW

* Please inform any allergies towards any food contents before you place the order as some of our dishes includes cashew nuts, almonds and other nuts, so please inform us if you are allergic to any food contents.

* Spice modification is available on request (mild, medium, hot)

* Price subject to change without notice

041 NAMASTE

www.namasteindiancuisine.com



NAMASTE INDIAN CUISINE

TIMINGS : Tuesday – Sunday
Lunch: 11:30am – 02:30pm
Dinner: 05:00 – 10:00pm

Take away MENU

- * BYO * Dine in
- * Take away menu
- * Catering for any occasion
- * Free Home Delivery within 5Km Min
- Order \$30



**21 HILL STREET,
CAMDEN, NSW 2570**

(02) 4655 8305

041 NAMASTE

Lunch menu

Curry & Rice	\$ 9.90
Vege Meal	\$10.90
Non Veg Meal	\$12.90

Note : Plain Naan, Rice & Can Drink included on the meal deal,
Other Naan available on extra charge.

Please check with our friendly staff for Lunch Curries

Entrée - Vegetarian

1. SAMOSA (2 Pcs.)	\$6.00
Patty with mashed potatoes, green peas & spices	
2. ONION BHAJI (4 Pcs.)	\$6.50
Sliced onion fritters in chickpea batter and deep fried	
3. GOBI 65	\$6.50
Cauliflower florets nicely coated with a spiced batter and deep fried	
4. PAPDI CHAT	\$6.50
Crunchy, tangy hot and sweet flavours combine on fried pappadi	
5. PANEER TIKKA	\$9.90
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	

Entree - non vegetarian

7. CHICKEN TIKKA (4 PCS.)	\$9.90
Boneless chicken marinated with fresh spices & cooked in the clay oven	
8. TANDOORI CHICKEN (HALF/FULL)	\$7.90 / \$16.80
Bone chicken marinated with spices frilled in the clay oven	
9. SEEKH KABAB (4 PCS.)	\$10.90
Lamb minces with special herbs and spices, skewered and cooked in the clay oven	
10. LAMB CHOPS (4 Pcs.)	\$15.90
Ginger flavoured lamb cutlets, marinated in yoghurt & spices, cooked in the clay oven	
11. FISH BANANA LEAF	\$16.90
Ling fish marinated with a green paste and steamed in banana leaf	
12. TANDOORI PRAWNS (4 Pcs.)	\$18.90
Juicy tiger prawns in a tangy marinated cooked in clay oven	
13. CHEF TANDOORI PLATTER (FOR TWO)	\$21.90
Selected pieces of chicken tikka, sheikh kebab and lamb chop	
14. NAMASTE PLATTER (FOR TWO)	\$23.90
Selected pieces of chicken tikka, tandoori prawns and garlic fish	

Main course - vegetarian curries

15. ALOO GOBI MASALA (Potatoes & Cauliflower)	\$10.90
Cauliflower and sautéed potatoes stir-fried with mild to medium spices	
16. ALOO MATTAR PANEER	\$10.90
Potato, peas & cottage cheese cooked in mild spices	
17. DAL MAKHANI	\$10.90
Lentils with freshly ground spices sautéed in butter and tomato paste	
18. DAL TADKA	\$10.90
Combination of moong beans and yellow lentils is used to create a classic Indian delicacy, which is full of nutrients	
19. NAVRATAN KORMA	\$10.90
Mixed vegetables cooked with mint, nuts and mild spices with cream	
20. BAINGAN PATIALA (Eggplant Curry)	\$10.90
Spiced eggplants garnished with raisins and spices	
21. PALAK PANEER	\$11.90
Cottage cheese cubes and spinach cooked in spices and herbs	
22. PANEER BUTTER MASALA	\$11.90
Cottage cheese cooked with capsicum in mildly butter sauce & topped with fenugreek	
23. MALAI KOFTA	\$11.90
Cottage cheese stuffed in vegetable balls cooked in mildly creamy sauce	
24. CHANNA MASALA	\$10.90
Chickpeas and tomatoes are simmered with a mixture traditional Indian spices	

Main course - Non vegetarian curries - Chicken

25. BUTTER CHICKEN	\$13.95
Boneless chicken breast in a buttery tomato sauce flavoured with fenugreek	
26. CHICKEN TIKKA MASALA	\$13.95
Oven baked diced chicken cooked with creamy sauce with fresh oriental spices	
32. CHICKEN & VEGE	\$13.95
Chicken cooked in light gravy with vegetables & spices	
33. CHICKEN KORMA	\$13.95
Chicken marinated and cooked with nuts in creamy sauce	
34. CHICKEN MANGO	\$13.95
Chicken cooked with sweet and sour mango pulp spices and touch of ginger paste	
35. CHICKEN VINDALOO	\$13.95
Highly spiced chicken cooked in a tangry hot sauce	
36. CHICKEN MADRAS	\$13.95
Chicken cooked with pepper based in a fiery sauce with coconut	

Lamb / Beef / Goat

32. ROGANJOSH Lamb or Beef	\$14.95
Meat cooked in a rich onion and tomato sauce	
33. VINDALOO Lamb or Beef	\$14.95
Highly spiced choice of your meat cooked in a tangry hot sauce	
34. BOMBAY Lamb or Beef	\$14.95
Choice of your meat sautéed in ginger, onions fresh tomatoes and spices	

35. KORMA Lamb or Beef	\$14.95
Choice of your meat marinated and cooked with nuts in cream sauce	
36. MADRAS Lamb or Beef	\$14.95
Choice of your meat cubed with pepper based in a fiery sauce with coconut	
37. SAAGWALA Lamb or Beef	\$14.95
Choice of your meat pieces cooked with spinach and authentic spices	
38. ALOO MEAT Lamb or Beef	\$14.95
Choice of your meat cooked with potatoes on semi - dry tomato sauce	
39. ALMOND PUMPKIN LAMB	\$14.95
Tender lamb cooked in pumpkin and almond base gravy	
40. GOAT CURRY	\$14.95
Goat with bones cooked in freshly ground spices in onion and tomato gravy	

Seafood

41. PANJIM FISH CURRY	\$16.90
Ling fish cooked with capsicums and sautéed in the coconut cream	
42. FISH or PRAWN MALABAR	\$16.90
Ling fish or prawns cooked with coconut onion and ginger sauce	
43. GARLIC PRAWN	\$16.90
Prawns Marinated in ginger and garlic tossed and finished in tomato puree in light spices	
44. CHILLI PRAWN	\$16.90
Stir fried prawns with capsicum in the chef's secret chilli sauce	

Namaste Chef Specials

45. MUSHROOM MASALA	\$10.90
Mushroom cooked with onion and tomato gravy with Indian spices	
46. SAAG ALOO	\$10.90
Potato cooked with fresh baby spinach and spices	
47. PEPPER CHICKEN MASALA	\$12.90
Boneless pieces of Chicken in Chettinad gravy	
48. KADAI CHICKEN	\$12.90
Medium spices chicken meat in special gravy	
49. LAMB CHUKKA MASALA	\$13.90
Boneless lamb meat cooked in chettinad gravy	
50. GOAT MASALA	\$13.90
Bone-in-goat meat cooked in chettinad style	
51. GARLIC FISH CURRY	\$13.90
Batter fried boneless fish cooked with onion, ginger and special Indian spice	