

55 GULAB JAMUN

Soft and fluffy fried milk cheese balls soaking with aromatic and lightly sugar syrup

56 MANGO KULFI

Condensed & coronation milk flavoured with cardamom and mango pulp

57 PISTACHIO KULFI

Condensed & coronation milk flavoured with cardamom and pistachios

58 ICE CREAMS*Desserts*

\$4.50

\$5.00

\$5.50

\$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

*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

*Lunch Menu***CURRY & RICE**

\$8.90

VEGETARIAN COMBO**(Rice + 1 Curry + Naan + Drinks)**

\$11.50

VEGETARIAN COMBO**(Rice + 2 Curries + Naan + Drinks)**

\$12.50

NON VEGETARIAN COMBO**(Rice + 1 Curry + Naan + Drinks)**

\$13.00

NON VEGETARIAN COMBO**(Rice + 2 Curries + Naan + Drinks)**

\$13.50

Vegetarian Curries : Vege Korma, Mushroom and Spinach, Potato & Peas or Potato & Capsicum

Non Vegetarian Curries : Butter Chicken, Roganjosh, Korma, Vindaloo

(Choice of your meat CHICKEN / LAMB / BEEF)

Note : Along with the combo plain naan available other naan extra charge.

BANQUETS - DINE IN ONLY**NAMASTE SPECIAL****for Two (Min 2 people) \$25.90 pp**

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

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

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

* 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



(02) 6452 3337
041 NAMASTE

Shop # 1 CENTENNIAL PLAZA,
114 SHARP STREET, COOMA, NSW 2630

www.namasteindiancuisine.com.au



NAMASTE

INDIAN CUISINE

**Take away MENU**

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

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

Shop # 1 CENTENNIAL PLAZA,
114 SHARP STREET, COOMA, NSW 2630

(02) 6452 3337

041 NAMASTE

www.namasteindiancuisine.com.au

Entrée Vegetarian

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

Non Vegetarian

07 CHICKEN TIKKA (3 PCS.)	\$12.90
Boneless chicken marinated with fresh spices & cooked in the clay oven	
08 SEEKH KABAB (3 PCS.)	\$13.90
Lamb minces with special herbs and spices, skewered and cooked in the clay oven	
09 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 pieces of chicken tikka, tandoori prawns and fish banana leaf	

Main course - Vegetarian curries

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	

Non vegetarian curries - Chicken

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

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

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	

Rice

44 PLAIN RICE	\$4.00
Steamed Basmati rice	
45 VEGETABLE BIRYANI	\$13.90
Basmati rice and mixed vegetables cooked with aromatic spices	
46 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
Whole 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	

