



Please let us know if you have food allergies

ALL DISHES COMES IN SEPERATE BOWLS

NAMSKAR

APPETIZERS

- 1 **Papadum** Made from lightly spicy lentils 2.00
- 2 **Kachumber Salad** Dices of cucumber, onions, carrots, red & green peppers with (mild spicy) fresh lemon juice 5.95
- 3 **Indian Salad** Indian Dhaba Style Green Salad. Round cut onions, cucumbers, tomato come with lemon Veg, Green chilies, Mixed with Lemon Juice 9.95
- 4 **Chat Papri** Traditional street food, crispy chips mixed with chick peas, onions, crushed papad, yogurt, mint & tamarind sauce 11.95
- 5 **Mushroom Soup** Creamy mushroom soup with hint of garlic & Black pepper 6.95
- 6 **Cream of Tomato-Soup (Real Indian Style)** With hint of garlic & Black pepper 6.95
- 7 **Vegetable Samosa** Pastry filled with mélange of potatoes & peas (2 Pcs.) 4.95 (3 Pcs.) 6.95
- 8 **Chicken Tikka** Boneless chicken breast cubes marinated in yogurt with traditional spices & baked in clay oven (8 Pcs.) 16.95
- 9 **Tandoori Fish Tikka** Fish marinated in cheese & yogurt sauce with spices (mild) baked in oven (served on sizzler) 16.95
- 10 **Tandoori Chicken** Chicken marinated in yogurt & spices and grilled to perfection in clay oven (4 Pcs.) (Half) 15.95 (8 Pcs.) (Full) 26.95

PAKORAS battered in chick pea mild spicy flour & deep fried in trans fat free oil. (served with mint & tamarind chutney)

- 11 **Vegetable Pakora** Thinly sliced assorted vegetables Pakora (8 Pcs.) 10.95
- 12 **Paneer Pakora** Home made fresh cottage cheese Pakora (8 Pcs.) 10.95
- 13 **Fish Pakora** Crispy boneless basa fillet pakora (8 Pcs.) 12.95
- 14 **Onion Bhajia** Rings of fresh onions pakora (8 Pcs.) 9.95
- 15 **Paneer Tikka** Dices of cottage cheese marinated in yogurt, lemon juice & spices grilled in clay oven on skewer with green & red pepper, onions & pineapple (served on sizzler) 17.95
- 16 **Veg. Samosa Chat** One vegi Samosa mixed with chana, chopped onion, yogurt and sause. 10.95
- 17 **Soya chilli chaaps** Cooked and tossed with spices, pepper & onions 14.95
- 18 **Soya Shanghai chaaps** Cooked and tossed with spices, pepper & onions, carrot, cabbage, green & red pepper 15.95

VEGETARIAN DISHES

- 19 **Khumb Mattar Paneer** Cheese, green peas & mushroom cooked in exotic spices and tomatoes 15.95
- 20 **Shahi Paneer** Cottage cheese cooked in light tomato based creamy cashew sauce 16.95
- 21 **Paneer Makhani** Homemade Cheese cooked in tomato based creamy sauce with various spices 16.95
- 22 **Matar Paneer** Peas and Cottage cheese curry 16.95
- 23 **Palak Paneer** Cubes of home made cheese smothered with creamy spinach 16.95
- 24 **Kadhai Paneer** Cottage cheese cooked with tomato, onion, ginger, green chillies and coriander 16.95
- 25 **Paneer Butter Masala** Cheese cooked with chopped peppers/ various spices in tomato based creamy gravy 16.95
- 26 **Palak Aloo** Fresh spinach cooked with potatoes & spices (without potato - add \$2.00) 15.95
- 27 **Aloo Gobhi** Fresh cauliflower potatoes & tomatoes in mild spices 15.95
- 28 **Bhindi (Okra) doPiazza** Fresh okra cooked with onions, garlic and tomatoes 15.95
- 29 **Dal Tarka** Yellow lentil tempered with cumin seeds, spices, tomatoes, ginger & onion (add fresh palak \$1.00) 15.95
- 30 **Dal Makhani** Black lentil & red kidney beans cooked in various spices reduced with cream & butter 15.95
Dhaba style (add \$1.00)
- 31 **Mix Veg Korma** Garden fresh vegetables cooked in cashew korma sauce 16.95
- 32 **Veggie Vindaloo** Mix Vegetables and potato cooked in Goan style hot & full of spicy tomato onion baced sauce. 16.95
- 33 **Mix Veggie Curry** Mix vegetables cooked in traditional tomato based sauce with an array of finely ground herbs & spices 15.95
- 34 **Namskar Veggie Mix** Various fresh vegetables & cottage cheese cooked with tomato sauce & fresh Spinach 16.95
- 35 **Malai Kofta** Mix vegetable cheese dumplings cooked in mild spicy creamy sauce (with cashew nuts) 16.95
- 36 **Chana Masala** Spicy chick peas with potatoes tossed in fresh tomatoes and onions (with hint of tamarind) 15.95
- 37 **Baingan Patiala** Our Special dish. Slices of eggplant cooked with cashews and raisin, honey, onion seeds 16.95
- 38 **Veggie Manchurian** Mixed vegetable dumplings stir fried in indo chinese sweet & spicy soy sauce 15.95
- 39 **Dahi or Mix Raita** Fresh Yogurt or Yogurt mixed with chopped cucumber, carrots and spices 5.95
- 40 **Pakora Curry** Vegi Pakora cooked in basic spicy curry sauce 15.95
- 41 **Punjabi Pakora Yogurt Curry** Yogurt Curry with mix Veggie Pakora 16.95
- 42 **Chole Bhature** Chole Bhature served with yogurt, mix pickle and salad onion 21.95

SIDE DISHES

Mint Chutney | Tamarind Chutney | Mango Chutney | Mix Pickle

0.95

0.95

1.95

0.95

VEGAN DAIRY NUT HOT GLUTEN FREE

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All foods are medium spicy except sign. Ask server for mild, hot or extra hot



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NAMSKAR

CHICKEN | MEAT DISHES

(Add \$2.00 for any Lamb, Goat Dish)

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| 43 | Butter Chicken 🍷 (GF) | 17.95 |
| | Boneless chunks of tandoori chicken, cooked in light tomato based creamy sweet sauce with various spices | |
| 44 | Chicken Lababdar 🍷 | 17.95 |
| | Delicately spiced and laced with butter, cream and tomatoes | |
| 45 | Mango Chicken 🍷 (GF) | 17.95 |
| | Chicken cooked in buttery mango based cashew tomato sauce | |
| 46 | Chicken Tikka Masala 🍷 (GF) | 17.95 |
| | Tandoori chicken cooked in aromatic and deliciously zesty sauce | |
| 47 | Chilli Chicken 🌶️ | 17.95 |
| | Tender pieces of chicken cooked in exotic spices tossed with peppers, onions and fresh coriander leaves | |
| 48 | Palak: Choice of Chicken Prawn Lamb Goat or Beef (GF) | 17.95 |
| | Cooked in fresh spinach, tomatoes, onions & various spices | |
| 49 | Kadhai: Choice of Chicken Lamb Goat or Prawn (GF) | 17.95 |
| | Delicately seasoned, cooked with tomato, onion, ginger, green chillies & coriander | |
| 50 | Curry: Choice of Chicken Prawn Lamb Goat Beef or Fish (GF) | 17.95 |
| | Cooked in traditional sauce sautéed with onions, tomatoes and flavoured with an array of finely ground herb & spices | |
| 51 | Roganjosh: Choice of Lamb Beef or Goat (GF) | 17.95 |
| | Cooked with onion tomato gravy blended with spices (Perfect for Keto Diet, Protein & Fat) | |
| 52 | Balti Dish: Choice of Lamb Beef Goat or Chicken (With hint of Mango) (GF) | 17.95 |
| | Prepared with authentic spices a touch of chopped onions, tomatoes and mushroom cooked in red wine | |
| 53 | Korma: Choice of Chicken Lamb Goat Beef or Prawn 🍷 (GF) | 17.95 |
| | Cooked in mild creamy sauce with cashew nuts, cardamom, white pepper and poppy seeds | |
| 54 | Vindaloo 🌶️ : Choice of Lamb Beef Goat Chicken Prawn or Fish (Basa) (GF) | 17.95 |
| | Cooked with Potatoes in goan style hot & spicy tomato onion based sauce (without potato - add \$2.00) | |
| 55 | Madras 🌶️ : Choice of Lamb Beef Goat Chicken Prawn or Goat (GF) | 17.95 |
| | Cooked in south Indian style hot & spicy tomato onion based coconut sauce with coconut flakes | |

SEAFOOD SPECIALITIES

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| 56 | Prawn Masala: Prawns cooked in carum, onions, fresh tomatoes and various spices finished with green chillies and fresh cilantro 🍷 (GF) | 17.95 |
| 57 | Butter Prawn: Prawns cooked in chef's special creamy sauce with tomatoes, butter and spices 🍷 (GF) | 17.95 |
| 58 | Shanghai Fish: Chick pea battered fish chunks, fried and cooked with onions, carrot, cabbage, green & red pepper | 17.95 |
| 59 | Til Mil Zhinga: Prawn cooked in tangy mango sauce with red, green pepper & spices. (GF) | 17.95 |
| 60 | Goan Fish Curry 🌶️ : Basa fish cooked in garlic lemon juice and coconut milk (GF) | 17.95 |
| 61 | Prawn Malai Curry: Prawns cooked in creamy coconut milk cashew based sauce 🍷 (GF) | 17.95 |

BREADS OF INDIA (Clay Oven Baked)

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| Plain Naan (with butter) 🍷 | 2.55 | Butter Naan 🍷 | 3.95 |
| Plain flour bread fresh baked to order | | Buttered multi-layered naan | |
| Garlic Naan (Very Popular) 🍷 | 3.25 | Lachha Prantha 🍷 | 3.95 |
| Plain flour naan bread with garlic | | Whole wheat multi - layered bread baked in tandoor with butter | |
| Cheese Naan (with Garlic add \$1) 🍷 | 7.95 | Aloo, Onion Naan 🍷 | 3.95 |
| Naan stuffed with cream cheese | | Stuffed with potatoes and onions | |
| Peshawari Naan 🍷 | 7.95 | Tandoori Roti (without Butter) 🌿 | 2.95 |
| Bakers flour bread stuffed with cashews, coconut, pistachios and raisins with a touch of honey | | Whole wheat bread | |

RICE (We use only Basmati Rice)

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| Steamed Rice Plain boiled basmati rice. Jeera Rice (add \$1.00) 🌿 (GF) | 3.95 |
| Saffron Rice (Very Popular) Rice cooked with saffron 🌿 (GF) | 4.95 |
| Green Peas or Peas + Mushroom Rice cooked with cardamom, cloves, cumin and saffron 🌿 (GF) | 6.95 |
| Garlic Palak Rice Rice sautéed with garlic and fresh spinach 🌿 (GF) | 6.95 |
| Coconut Rice Rice cooked with coconut powder and flakes with a touch of sweetness 🌿 (GF) | 8.95 |

Biryani (A Full Meal Itself) with Mix Raita (GF)

Rice cooked with nuts, raisin, choice of Vegi (with cottage cheese) | Lamb | Beef | Chicken | Goat | Prawn 🍷 17.95

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