







## NAMSKAR

"cuisine of India"













Food is medium spicy, ask server for mild or hot Any food allergies, let us know



Appetizers		Chicken Nuggets (For Kids)  8 pc breaded white meat chicken nuggets served with ketchup	8.95
		Add French Fries (Potato) 🕏	7.95
Papadum 🛷 🖠	2.95	Served with ketchup and salad	
Made from lightly spicy lentils with cumin seeds		Mix Platter (Meat) 🕯	16.95
Chat Papri •  Traditional street food, crispy chips mixed with chick peas, onions, crushed papad, yogurt, mint & tamarind sauce,	12.95	Combo of various meat appetizers 2, pc of chicken bread strips, 2 pc of fish pakora, 2 pc of chicken tikka, 2 pc of tandoori chicken, served with mint, tamrind sauce & ketchup	
enough for two to three person	4.05	Mix platter (Veggie)	16.95
Vegetable Samosa ♥ Pastry filled with mélange of potatoes & peas (2 pcs.)	4.95	Combo of various veggies appetizers, 2 pc veggie	
	15.05	samosa, 2 pc veggie pakora, 2 pc veggie spring roll, 2 pc paneer pakora, 2 pc paneer tikka, comes with	
Chicken Tikka (Served on Sizzler) • §  Boneless chicken breast cubes marinated in yogurt with	15.95	mint, tamrind sauce and ketchup	
traditional spices & baked in clay oven (8 pcs.)			
Tandoori Fish Tikka (Served on Sizzler) • \$ Fish marinated in cheese & yogurt sauce with spices (mild) baked in oven	15.95	Vegetarian Dishes	
		Any dish with desi ghee tarka add \$ 2.00	
Tandoori Chicken (Served on Sizzler) • \$  Chicken marinated in yogurt & spices and grilled to		Khumb Mattar Paneer 🕯 👙	16.95
perfection in clay oven	10.05	Cheese, green peas & mushroom cooked in exotic	
(4 Pcs.) (Half) (8 Pcs.) (Full)	16.95 28.95	spices and tomatoes  Shahi Paneer	16.95
PAKORAS		Cottage cheese cooked in light tomato based	10.00
Battered in chick pea mild spicy flour & deep fried in trans		creamy cashew sauce	
fat free oil. (served with mint & tamarind chutney)		Paneer Makhani	16.95
Vegetable Pakora 🛷 🖠	10.95	Homemade cheese cooked in tomato based creamy sauce with various spices matar paneer	
Thinly sliced assorted vegetables pakora (8 pcs.)		peas and cottage cheese curry	
Paneer Pakora	11.95	Palak Paneer  Cubes of home made cheese smothered with	16.95
Home made fresh cottage cheese pakora (8 pcs.)		creamy spinach	
Fish Pakora 🖠	12.95	Kadhai Paneer 🕯	16.95
Crispy boneless basa fillet pakora (8 Pcs.)  Paneer Tikka (Loved by Vegetarians)	16.95	Seasoned cottage cheese cooked with tomato, onion, ginger, green chillies and coriander	
Dices of cottage cheese marinated in yogurt, lemon juice	10.55	Paneer Butter Masala 🕯	16.95
& spices grilled in clay oven on skewer with green & red pepper, onions & pineapple (served on sizzler)		Cheese cooked with chopped peppers/ various spices in tomato based creamy gravy	
Soya Chilli Chaap	11.95	Mix Veggie Makhni 🛭 🕯	15.95
Cooked & tossed with spices, pepper & onions	11.00	Various Vegetables Cooked in Tomato Based creamy sauce	
Veg. Samosa Chat (Big Portion)	10.95	Palak Aloo 👙 🛷	15.95
One vegi samosa mixed with chana, chopped onion, yogurt and sauce (add one samosa \$200)	10.00	Fresh spinach cooked with potatoes & spices (without potato - add \$2.00)	
	0.05	Aloo Gobhi 🕯 🌌	15.95
Palak Paneer (Green) Samosa   Samosa stuffed with spinach, potatoes, peas and	8.95	Fresh cauliflower, potatoes & tomatoes in mild	
paneer with masala and cumin (2 pc.)		spices  Bhindi (Okra) do Piaza 🛊 🕶	15.95
Gol Gappa <mark>(Pani Puri)</mark>	9.95	Fresh okra cooked with onions, garlic and	13.33
8 pc served with filling or chickpea, potato, masala pani		tomatoes	
Veggie Spring Rolls (Crispy & Tender) ▼ 8 pc with chutney and tomato ketchup	10.95	Paneer Bhurji North Indian, made with indian cottage cheese, herbs and ground spices	16.95

Dal Tarka 🗸 🖠	15.95	Palak 🖠		
Yellow lentil tempered with cumin seeds, spices, tomatoes, ginger & onion (add fresh palak \$2.00)		Cooked in fresh spinach, tomatoes, onions & various spices		
Dal Makhani 🐧 🖠	15.95	Choice of chicken or beef	16.95	
Black lentil & red kidney beans cooked in various		Choice of lamb or goat or prawn	19.95	
spices reduced with cream & butter for DHABA style (add \$1.00)		Kadhai 🖫		
Mix Veg Korma 🇯 🖠 🌡	15.95	Delicately seasoned, cooked with tomato, onion, ginger, green chillies & coriander		
Garden fresh vegetables cooked in cashew korma sauce		Choice of chicken or beef	16.95	
	15.95	Choice of lamb or goat or prawn	19.95	
Mix Veggie Curry 🛊 🛷	15.35	Curry §		
Mix vegetables cooked in traditional tomato based sauce with an array of finely ground herbs & spices		Cooked in traditional sauce sautéed with onions,		
Malai Kofta 🐧 🌡	15.95	tomatoes and flavoured with an array of finely grinded herbs & spices		
Mix vegetable cheese dumplings cooked in mild		Choice of chicken or beef	16.95	
spicy creamy sauce (with cashew nuts)		Choice of lamb or goat or prawn	20.95	
Chana Masala 🕶 🖠	15.95	Roganjosh 👙		
Spicy chick peas with potatoes tossed in fresh tomatoes and onions		Cooked with onion tomato gravy blended with spices and touch of lemon juice		
Baingan Patiala 🛷 🖫 🌡	16.95	Choice of chicken or beef	16.95	
Our special dish. Slices of eggplant cooked with		Choice of lamb or goat or prawn	20.95	
cashews and raisin, honey, onion seeds	15.95	Balti Dish (With hint of Mango) 🕏		
Veggie Manchurian	15.35	Prepared with authentic spices a touch of chopped		
Mixed vegetable dumplings stir fried in indo chinese sweet & spicy soy sauce		onions, tomatoes and mushroom cooked in red wine  Choice of chicken or beef	16.95	
Chole Bhature 🐞	22.95	Choice of lamb or goat or prawn	20.95	
Chole bhature served with yogurt, pickle and onion		Korma 🛊 🐧 🖡		
		Cooked in mild creamy sauce with cashew nuts,		
Eagiterian · · · · ·		cardamom, white pepper and poppy seeds		
		Choice of chicken or beef	17.95	
Egg Bhurji	15.95	Choice of lamb or goat or prawn	20.95	
Dhaba Style Spiced Scrambled Eggs	1000	Vindaloo (Multispiced) 🕯 🥖		
		Cooked in goan style hot & spicy tomato onion based sauce		
Chicken & Meat Dishes		Choice of chicken or beef or basa fish	17.95	
		Choice of lamb or goat or prawn	20.95	
Any dish with desi ghee tarka add \$ 2.00	0	Madras 👙 🌶		
,		Cooked in south Indian style hot & spicy tomato onion based coconut sauce with coconut flakest		
Butter Chicken 🏿 🔮	16.95	Choice of chicken or beef or basa fish	16.95	
Boneless chunks of tandoori chicken, cooked in light tomato based creamy sauce with various spices		Choice of lamb or goat or prawn	20.95	
Chicken Lababdar 🐧	17.95			

17.95

17.95

## Punjabi Traditional Special

Sarson ka Saag and Makki ki Roti

25.95

(Desi Ghee Tarka) • 🖠

2 makki roti, dahi, onion, achaar & salted lassi



Delicately spiced and laced with butter, cream

Chicken cooked in buttery mango based cashew

deliciously zesty sauce of chopped onion & pepper

and tomatoes

tomato sauce

Mango Chicken 🏮 🖠 👢

Chicken Tikka Masala 🍵 😫

Tandoori chicken cooked in aromatic and



## Seafood Specialities

Whole wheat roti

Prawn Masala 🏮 🕏	22.95	Indian Dhaba Style Fresh Green
Prawns cooked in carum, onions, fresh tomatoes and various spices finished with green chillies and fresh	22.95	Round cut onions tomatoes green chillies o lemon juice, masala, cucumber
cilantro	22.95	Round Cut Onions and Green C
Prawn Malai Curry • • • • Prawns cooked in creamy coconut milk cashew based sauce	22.95	Dahi • 🐇 Plain home made yogurt
Butter Prawn 🏿 🐇	22.95	Miy Voqotable Baita 🗸 🖖
Prawns cooked in chef's special creamy sauce with tomatoes, butter and spices		Mix Vegetable Raita • \$  Yogurt mixed with shredded cucumber & considered.
Shanghai Fish	17.95	spiced
Chick pea battered fish chunks, fried and cooked with onions, carrot, cabbage, green & red pepper		Mix Pickle <mark>(Aachar)</mark> Pachranga
Til Mil Zhinga 🥒 🖠	22.95	Mango Chutney
Prawn cooked in tangy mango sauce with red, green pepper & spices		
Goan Fish Curry 🏮 🖋 🖠	17.95	
Basa fish cooked in garlic lemon juice and coconut milk		Rice ···
Breads of India		(We use only basmati rice)
		Steamed Rice 🌌 🕯
(Clay oven baked)		Plain boiled basmati rice. Jeera rice (add \$
Plain Naan 🐞	2.95	Saffron Rice (Very Popular) **  Rice cooked with saffron
Plain flour bread fresh baked to order		Green Peas ♥ \$
Garlic Naan (Very Popular)	3.59	Cooked with cardamom, cloves, cumin and
Plain flour naan bread with garlic and butter		Garlic Palak Rice 🎺 🕯
Cheese Naan	7.95	Rice sautéed with garlic and fresh spinach
Naan stuffed with cream cheese (with garlic add \$1)		Coconut Rice 🥦 🖠
Butter Naan  Buttered multi-layered naan	4.95	Rice cooked with coconut powder and flake a touch of sweetness
Lachha Prantha 🐞	4.95	
Whole wheat multi-layered bread baked in tandoor with b	utter	
Aloo, Onion Naan   Stuffed with patestage and enions	5.95	
Stuffed with potatoes and onions		Biryani 🔘
Whole Wheat Aloo Onion Tawa Parantha	6.95	
Tandoori Roti (Without Butter)   Whole wheat bread	3.95	with mix Raita • • • • • • • • • • • • • • • • • • •
Makki Roti 🛊 🕶	4.95	Rice cooked with nuts, raisins &
(Maize bread) punjabi makki roti	7.55	Choice of veggie (with cottage cheese)
Gluten Free Roti 🕯 🕶	4.95	Choice of chicken or beef
Bread chapatti made from gluten free flour		Choice of lamb or goat or prawn
Tava Chapati 🛷	3.95	

## Indian Salad

Indian Dhaba Style Fresh Green Salad 🕏 🕶 Round cut onions tomatoes green chillies and carrots, lemon juice, masala, cucumber			
Round Cut Onions and Green Chillies 👙 🛷	4.95		
Dahi • • Plain home made yogurt	3.95		
Mix Vegetable Raita • 🕏  Yogurt mixed with shredded cucumber & carrots, lightly spiced	5.95		
Mix Pickle (Aachar) Pachranga	1.95		
Mango Chutney	2.95		
Rice			
(We use only basmati rice)			
Steamed Rice 🥩 🖫 Plain boiled basmati rice. Jeera rice (add \$1.00)	3.95		
Saffron Rice (Very Popular) **  Rice cooked with saffron	4.95		
Green Peas 😻	6.95		
Cooked with cardamom, cloves, cumin and saffron			
Garlic Palak Rice 🗸 🖫	7.95		
Rice sautéed with garlic and fresh spinach			
Coconut Rice 🥦 🖫	8.95		
Rice cooked with coconut powder and flakes with a touch of sweetness			



& curry spices

16.95 19.95 20.95