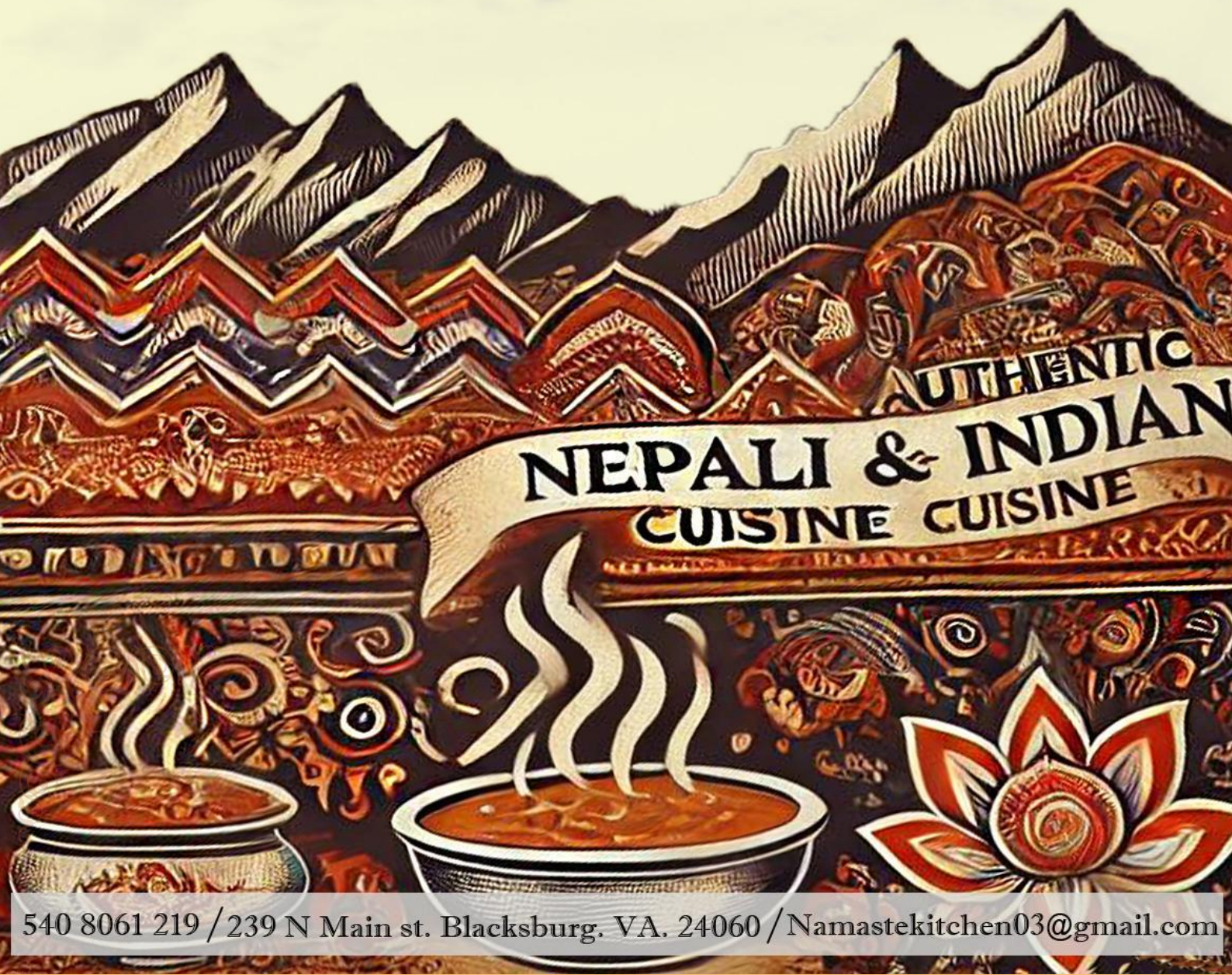




NAMASTE KITCHEN



Welcome to Namaste Kitchen

BEVERAGES

- | | |
|----------------------------|--------|
| 1. Banana lassi | \$5.95 |
| 2. Strawberry lassi | \$5.95 |
| 3. Mango lassi | \$5.95 |
| 4. Sweet lassi | \$4.25 |
| 5. Plain lassi | \$3.95 |
| 6. Chocolate Milkshake | \$5.95 |
| 7. Vanilla Milkshake | \$5.95 |
| 8. Soda | \$2.95 |
| 9. Namaste chai (Milk Tea) | \$3.95 |
| 10. Namaste Special Coffee | \$4.45 |
| 11. Bottle soda | \$3.95 |



DESSERT

- | | |
|--------------------------|--------|
| 12. Kheer (rice Pudding) | \$6.95 |
| 13. Rasmala | \$6.95 |
| 14. Gulab Jamun | \$6.95 |



APPETIZERS

15. Shrimp Pakora \$11.95

Fresh shrimp dipped in a garbanzo beans batter mix and deep-fried crispy.

16. Chicken Pakora \$10.95

Fresh chicken coated in a spiced batter made with Chickpea flour and deep fried.

17. Mutton Sukuti \$14.95

Nepalese Dried Meat dish is made with onion, tomatoes, cilantro, scallions, and spices.

18. Boneless Fish Fry \$9.95

Boneless fillets of Tilapia, marinated in a flavorful blend of spices, then deep fried.

19. Bison Choila \$15.95

Nepali delicacy made with grilled Bison meat, marinated in a mix of aromatic spices.

20. Duck Choila \$14.95

Nepali delicacy made with grilled Duck meat, marinated in a mix of aromatic spices.

21. Chicken Chilli \$10.95

Crispy cubes of Chicken stir-fried with fresh bell peppers, onions, and a blend of spicy, tangy chili sauce.

22. Shrimp Chilli \$13.95

Crispy Shrimp stir-fried with fresh bell peppers, onions, and a blend of spicy, tangy chili sauce.

23. Chicken 65 \$10.95

Juicy, tender pieces of chicken marinated in a blend of spices and fried.



VEGETARIAN APPETIZERS

24. Vegetarian Samosa \$6.95

Crispy, golden pastry filled with a savory blend of spiced potatoes, peas, and aromatic herbs.

25. Vegetarian Pakora \$7.95

Crispy, golden-brown fritters made with fresh vegetables, chickpea flour, traditional Indian spices.

26. Paneer Pakora \$10.95

Chunks of soft, creamy paneer (Indian cottage cheese) coated in a spiced chickpea flour batter and deep-fried to golden perfection.

27. Aloo Tikki \$6.95

Golden, crispy potato patties seasoned with aromatic spices and herbs, served hot and fresh.

28. Baby Corn Chilli \$8.95

Crispy baby corn tossed in a spicy and tangy chili sauce with a perfect blend of peppers and onions.

29. Paneer 65 \$10.95

Deep fried paneer mixed with a generous amount of garlic and herbs

30. Badam Sadeko \$7.95

Crunchy snack made with roasted peanuts tossed in a tangy, spicy seasonings, cilantro, lime, and chili.

31. Bhattamas Sadeko \$7.95

Crunchy snack made with roasted soybean tossed in a tangy, spicy seasonings, cilantro, lime, and chili.

32. Wai Wai Sadeko \$7.95

Crunchy snack made with Nepali Waiwai noodles tossed in a spicy seasoning, cilantro, lime, chili.

33. Samosa Chat \$9.95

Crispy samosas are broken into pieces and topped with creamy yogurt, tamarind chutney, chaat masala.

34. Aloo Chat \$9.95

Crispy aloo Tikki tossed in a tangy and spicy blend of chutneys, yogurt, and a sprinkle of chaat masala.

35. Mix Chat \$10.95

Crispy samosa, Aloo Tikki, chickpeas, and tangy yogurt, all drizzled with flavorful tamarind and mint chutney.

36. Paneer Chilli \$11.95

Crispy cubes of paneer (Indian cottage cheese) stir-fried with fresh bell peppers, onions, and a blend of spicy, tangy chili sauce.

CHICKEN MOMO (DUMPLING)

37. Chicken Chilli Momo \$15.45

Fried chicken dumplings tossed in a tangy chili sauce with bell peppers and onions.

38. Chicken Jhol Momo \$14.95

Steamed Chicken dumplings served in a flavorful, aromatic soup.

39. Butter Chicken Momo \$15.95

Soft, fluffy Chicken dumplings cooked in rich and creamy butter chicken sauce.

40. Chicken Malai Momo \$15.95

Tender chicken dumplings, creamy malai (cream) blend taste topped with dry fruits.

41. Chicken Steamed Momo \$13.95

Delicately handcrafted dumplings filled with seasoned minced chicken, Vegetables, and spices, wrapped in soft dough and steamed to perfection, with dipping sauce.

42. Chicken Fried Momo \$14.95

Chicken Steam Dumpling deep-fried to a golden perfection. Served with dipping sauce.

43. Chicken Khothe Momo \$13.95

Chicken steamed Momo, pan-fried to a crispy golden finish. Served with dipping sauce.

44. Chicken Momo Chat \$14.95

Crispy, golden chicken momos topped with a tangy and spicy chaat mix. The momos are drizzled with a medley of yogurt, tamarind chutney, and a sprinkle of chaat masala.



VEGETARIAN MOMO

45. Veg Chilli Momo \$13.95

Fried veg dumplings tossed in a tangy chili sauce with bell peppers and onions.

46. Veg Jhol Momo \$13.95

Steamed dumplings served in a flavorful, aromatic soup.

47. Veg Malai Momo \$14.95

Tender veg dumplings, creamy malai (cream) blend taste, topped with dry fruits.

48. Veg Steamed Momo \$12.45

Delicately handcrafted dumplings filled with seasoned minced paneer, Vegetables, and spices, wrapped in soft dough and steamed to perfection. Served with dipping sauce.

49. Veg Fried Momo \$13.45

Crispy on the outside and tender on the inside Dumpling and then deep-fried to a golden perfection. Served with flavorful dipping sauce.

50. Veg Momo Chat \$12.95

Golden Veggies fried momos topped with a tangy and spicy chaat mix. The momos are drizzled with a medley of yogurt, tamarind chutney, a sprinkle of chaat masala.

NAMASTE THALI SPECIAL

A traditional Nepali Combination platter served with rice, lentil soup, aloo gobi, Achar(pickle), dessert and papad (Vegan Available).

Serving at dinner only.

51. Veg (mutter paneer). \$23.95

52. Chicken. \$24.95

53. Goat \$27.95

54. Lamb \$27.95



Namaste Traditional Soup

55. Vegetable Manchow \$6.95

Indian inspired soup made with shredded fresh vegetables with mushroom.

56. Momo soup \$4.95

A delicious velvety soup made with garlic, tomatoes, ginger, and sesame seed.

57. Dal Soup \$5.95

A soup made with tender lentils simmered in a blend of aromatic spices.

58. Tomato Soup \$6.95

A soup made from fresh tomatoes simmered with aromatic herbs and a touch of cream.

59. Asparagus Soup \$6.95

A soup made from tender fresh asparagus blended with a touch of cream.

60. Chicken Manchow \$7.95

Indian inspired soup made with shredded chicken, fresh vegetables and mushrooms.

61. Nepali Salad \$6.95

Fresh sliced cucumbers, carrots, onions, and tomatoes with Chat masala on top.



CHOWMEIN

66. Chicken Chowmein \$12.95

A classic and flavorful stir-fried noodle dish made with soft, springy noodles, Chicken, and a colorful mix of fresh vegetables. Served with sauce.

67. Egg Chowmein \$11.95

A classic and flavorful stir-fried noodle dish made with soft, springy noodles, Eggs, and fresh vegetables. Served with sauce.

68. Mutton Chowmein \$13.95

A classic and flavorful stir-fried noodle dish made with soft, springy noodles, mutton and fresh vegetables. Served with sauce.

69. Veg Chowmein \$10.95

A classic and flavorful stir-fried noodle dish made with soft, springy noodles and fresh vegetables. Served with sauce.

70. Veg Thukpa \$11.95

A warm, comforting noodle soup made with soft, tender noodles and fresh vegetables.

71. Chicken Thukpa \$14.95

A warm, comforting noodle soup made with chicken with soft, tender noodles and fresh vegetables.

72. Mix Thukpa \$17.95

Noodles prepared with chicken and fresh vegetables with soup and Chicken dumpling.



FRIED RICE

62. Vegetarian Fried Rice \$11.95

A delicious and fragrant stir-fried rice dish packed with fresh vegetables.

63. Chicken Fried Rice \$13.95

A delicious and fragrant stir-fried rice dish packed with Chicken and fresh vegetables.

64. Egg Fried Rice \$11.95

A delicious and fragrant stir-fried rice dish packed with Egg and fresh vegetables.

65. Namaste Special Fried Rice \$14.95

A delicious and fragrant stir-fried rice dish packed with Chicken, Egg, and fresh vegetables.

TANDOORI SPECIAL

(Serve with Basmati Rice)

73. Chicken Tikka \$19.95

Boneless chicken marinated in yogurt, spices, and herbs, then cooked to perfection in a traditional clay tandoor oven. Serve with salad and dipping sauce.

74. Lamb Sekuwa \$21.95

lamb marinated in spices, herbs, and a touch of smokiness, then grilled to perfection. Serve with salad and dipping sauce.

75. Chicken Malai Kabab \$19.95

Chicken marinated in yogurt, and aromatic spices creates a velvety smooth texture and mild, flavorful taste. Served with salad and dipping sauce.

76. Tandoori Chicken \$18.95

Bone in chicken marinated in a rich blend of yogurt, spices, then cooked to perfection in a tandoor oven. Served with salad and dipping sauce.

77. Tandoori Shrimp \$21.95

Shrimp marinated in spices, yogurt, and fresh herbs, then grilled to perfection in a smoky tandoor oven. Served with Namaste special sauce and salad.

78. Salmon Tikka Kabab \$21.95

Salmon marinated in spices, yogurt, and fresh herbs, then grilled to perfection in a smoky tandoor oven. Served with Namaste special sauce and salad.

79. Tandoori Mixed Grill \$21.95

A tantalizing assortment of Tandoori meats, lamb, shrimp, salmon, and chicken, all served with Namaste special sauce and salad.

BIRYANI

80. Goat \$19.95

Aromatic basmati rice layered with tender marinated goat meat cooked to perfection using the traditional "Dum" (slow cooking) method.

81. Lamb \$19.95

Aromatic basmati rice layered with tender marinated lamb meat cooked to perfection using the traditional "Dum" (slow cooking) method.

82. Chicken \$18.95

Aromatic basmati rice layered with tender marinated chicken cooked to perfection using the traditional "Dum" (slow cooking) method.

83. Shrimp \$20.95

Fragrant basmati rice layered with succulent shrimp, marinated in a blend of aromatic spices and herbs, then slowly cooked to perfection using the traditional "Dum" method.

84. Salmon \$20.95

Fragrant basmati rice layered with succulent salmon, marinated in a blend of aromatic spices and herbs, then slowly cooked to perfection using the traditional "Dum" method.

85. Veg \$16.95

Basmati rice and a medley of fresh vegetables, including peas, carrots, potatoes, paneer and beans, cooked together with aromatic spices and ground cashew.



CHICKEN ENTREES (with Rice)

86. Chicken Curry \$16.95

A fiery, bold curry made with tender boneless chicken simmered in a tangy, tomato gravy, garlic, ground cashew and a blend of aromatic spices.

87. Chicken Korma \$16.95

Succulent pieces of boneless chicken cooked in a rich and creamy sauce made with ground cashews, and aromatic spices.

88. Butter Chicken (Boned/Boneless) \$16.95

Succulent pieces of clay oven cooked chicken, either bone-in or boneless, simmered in a rich, creamy tomato gravy, with ground cashews for extra richness and texture.

89. Chicken Tikka Masala \$16.95

Tender pieces of marinated boneless chicken tandoor oven cooked in a rich, creamy tomato gravy with ground cashews, aromatic spices, chopped green pepper, and onion.

90. Chicken Butter Masala \$16.95

Tender pieces of marinated boneless chicken cooked in a rich, creamy tomato gravy with ground cashews, spices, chopped green pepper, onion and tomatoes.

91. Coconut Chicken \$16.95

Tender boneless chicken simmered in a creamy coconut milk gravy, enriched with ground cashews for a rich, velvety texture.

92. Kadai Chicken \$16.95

boneless chicken pieces cooked in a flavorful, spiced gravy with a blend of freshly ground aromatic spices, green peppers, onions, and tomatoes.

93. Chicken Vindaloo \$16.95

A fiery, bold curry made with tender boneless chicken and potatoes simmered in a tangy, spicy sauce of vinegar, garlic, blend of aromatic spices.

94. Chicken Dahiwala \$16.95

Tender boneless chicken pieces cooked in a creamy, tangy yogurt-based gravy, enriched with ground cashews for a velvety texture.

95. Chicken Saag \$16.95

Boneless chicken cooked in a flavorful, spiced spinach gravy with a blend of herbs and spices.

96. Chicken Do Pyaza \$16.95

Tender boneless chicken cooked in a flavorful gravy with onions (do pyaza), ground cashews, and a blend of aromatic spices.

97. Ginger Chicken \$16.95

Succulent boneless chicken pieces cooked in a fragrant, mildly spiced sauce with fresh ginger, garlic, and a touch of ground cashews.



SEAFOOD ENTREES (with Rice)

98. Salmon Curry \$20.95

Succulent pieces of fresh salmon simmered in a fragrant, rich gravy made with mustard seeds, aromatic curry leaves, tangy tomatoes, and ground cashews.

99. Shrimp Curry \$20.95

A fiery, bold curry made with shrimp simmered in a tangy, spicy sauce of vinegar, garlic, ground cashew and a blend of aromatic spices.

100. Shrimp Korma \$20.95

Succulent pieces of Shrimp cooked in a rich and creamy sauce made with ground cashews, and aromatic spices.

101. Shrimp Butter Masala \$20.95

Shrimp cooked in a rich, creamy tomato gravy infused with ground cashews, aromatic spices, chopped green pepper, onion and tomatoes.

102. Shrimp Saag \$20.95

Shrimp cooked in a flavorful, spiced spinach gravy with a blend of aromatic herbs and spices.



Goat Meat ENTREES (with Rice)

103. Goat Butter Masala \$19.95

Tender pieces of marinated bone in goat meat cooked in a rich, creamy tomato gravy with ground cashews, spices, green pepper, onion, tomatoes.

104. Goat Korma \$19.95

Succulent pieces of bone in goat meat cooked in a rich and creamy sauce made with ground cashews, and aromatic spices.

105. Goat Vindaloo \$19.95

A fiery, bold curry made with tender bone in goat meat and potatoes simmered in a tangy, spicy sauce of vinegar, garlic, and a blend of aromatic spices.

106. Goat Curry \$19.95

A fiery, bold curry made with tender bone in goat meat simmered in a tangy, tomato gravy, garlic, ground cashew and a blend of aromatic spices.

107. Goat Rogan Josh \$19.95

Succulent pieces of tender goat meat slowly cooked in a rich, flavorful gravy made with ground cashew, a blend of traditional Kashmiri spices.

108. Goat Jalfrezi \$19.95

Tender bone in goat meat is cooked in a spicy, tangy tomato-based gravy with bell peppers, onions, cabbage and a mix of spices. Ground cashews.

109. Kadai Goat \$19.95

Tender bone in goat meat pieces cooked in a flavorful, spiced gravy with a blend of freshly ground aromatic spices, green peppers, onions, tomatoes.

110. Goat Do Pyaza \$19.95

Tender bone in goat meat is cooked in a flavorful gravy with a generous amount of onions (do pyaza), ground cashews, and a blend of aromatic spices.

111. Goat Pakku \$19.95

Tender pieces of bone in mutton marinated with a blend of aromatic spices, then slowly cooked to perfection for a rich and flavorful experience.

112. Goat Vindaloo \$19.95

A fiery, bold curry made with tender bone in goat meat and potatoes simmered in a tangy, spicy sauce of vinegar, garlic, blend of aromatic spices.

113. Goat Saag \$19.95

Succulent pieces of bone in goat meat cooked in a flavorful, spiced spinach gravy with a blend of aromatic herbs and spices.



LAMB ENTREES (with Rice)

114. Lamb Butter Masala \$19.95

boneless lamb meat cooked in a rich, creamy tomato gravy infused with ground cashews, spices, chopped green pepper, onion and tomatoes.

115. Lamb Korma \$19.95

boneless lamb cooked in a rich and creamy sauce made with ground cashews, and aromatic spices.

116. Lamb Vindaloo \$19.95

boneless lamb and potatoes simmered in a tangy, spicy sauce of vinegar, garlic, and a blend of spices.

117. Lamb Curry \$19.95

boneless lamb simmered in a tangy, tomato gravy, garlic, ground cashew and a blend of spices.

118. Lamb Pakku \$19.95

boneless lamb meat marinated with a blend of aromatic spices, then slowly cooked to perfection.

119. Lamb Kadai \$19.95

boneless lamb meat cooked spiced gravy with spices, green peppers, onions, and tomatoes.

120. Lamb Saag \$19.95

boneless lamb cooked in a flavorful, spiced spinach gravy with a blend of aromatic herbs and spices.

121. Lamb Rogan Josh \$19.95

boneless lamb slowly cooked in gravy made with ground cashew, a blend of traditional spices.

122. Lamb Do Pyaza \$19.95

boneless lamb cooked in gravy with onions (do pyaza), ground cashews, and a blend of spices.

123. Lamb Jalfrezi \$19.95

boneless lamb cooked in a gravy with bell peppers, onions, cabbage, spices. Ground cashews.

VEGETARIAN ENTREES (with Rice)

124. Paneer Tikka Masala \$17.95

Tandoor oven cooked paneer in a rich, creamy tomato gravy infused with ground cashews, aromatic spices, chopped green pepper, onion and tomato.

125. Paneer Butter Masala \$17.95

Fresh, soft cubes of paneer cooked in a rich, creamy tomato gravy infused with ground cashews, aromatic spices, chopped green pepper, onion and tomatoes.

126. Paneer Makhani \$17.95

paneer cooked in creamy tomato-based gravy enhanced with ground cashews.

127. Mutter Paneer \$17.95

Made with soft cubes of paneer and green peas (mutter), cooked in a spiced tomato gravy.

128. Aloo Mushroom \$15.95

Made with tender potatoes (aloo) and mushrooms cooked in a blend of aromatic spices.

129. Aloo Gobi \$15.95

Made with tender potatoes (aloo) and cauliflower (gobi) cooked in a blend of spices.

130. Mix Veg Curry \$15.95

A flavorful mix of fresh vegetables, carrots, cauliflower, green beans, peas, potatoes, zucchini, ground cashew, and spiced gravy.

131. Saag Paneer \$17.95

Fresh, soft cubes of paneer cooked with a flavorful spinach gravy, with aromatic spices

132. Chana Masala \$15.95

A flavorful curry made with tender chickpeas simmered in a spiced tomato-based gravy, infused with aromatic cumin, coriander, and garam masala.



133. Chana Saag \$15.95

A tender chickpea (chana) cooked in a flavorful, spiced spinach (saag) gravy.

134. Navratan Korma \$15.95

A luxurious, creamy curry made with a medley of nine vegetables, including carrots, peas, potatoes, paneer, and more, all simmered in a rich, cashew-based gravy.

135. Malai Kofta \$16.95

Delicate, soft kofta made from mashed potatoes, paneer, dry fruit lightly spiced and simmered in a rich, creamy cashew base white gravy.

136. Dal Makhani \$15.95

A rich and creamy lentil dish made with black lentils slowly cooked to perfection in a blend of aromatic spices and finished with a generous touch of butter and cream.

137. Dal Tadka \$15.95

A dish made with lots of yellow lentils cooked with a blend of spices and mustard seeds.

138. Dal Fry \$15.95

A dish made with yellow lentils cooked to a soft, comforting texture and then sautéed.



BREADS

139. Naan	\$3.45
140. Butter Naan	\$3.95
141. Kashmiri Naan	\$5.95
142. Namaste Special Naan	\$7.45
143. Cheese Naan	\$4.95
144. Garlic Naan	\$4.45
145. Bullet Naan	\$5.45
146. Goat Cheese Naan	\$5.95
147. Plain Roti	\$3.45
148. Paratha	\$4.45
149. Mix Basket (Butter, Garlic, Cheese)	\$10.95
150. Aloo Paratha	\$4.95



FRIES

154. Curly Fries	\$6.95
155. Masala Fries	\$6.95

WINGS

Traditional Wings	Boneless Wings
156. (6 Pieces) \$8.95	159. (6 pieces) \$9.95
157. (10 Pieces) \$12.95	160. (10 Pieces) \$13.95
158. (15 Pieces) \$18.95	161. (15 Pieces) \$19.95



SIDES

151. Extra Basmati Rice	\$3.95
152. Raita	\$2.95
153. Sauce	\$0.95

SAUCES

Original Buffalo
Honey BBQ
Mango Habanero
Sweet BBQ
Ranch

*** Please be advised that our dishes may contain or encounter common allergens, including wheat, gluten, peanuts, tree nuts, soy, milk, eggs, sesame, fish, and shellfish. While we take precautions to minimize cross-contamination, we cannot guarantee a completely allergen-free environment. If you have any food allergies or dietary restrictions, kindly inform our staff before placing your order ***

Gluten free option available

Vegan option Available

Halal Available