

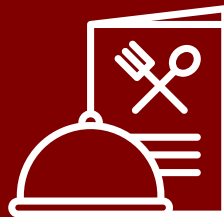


NAMASTE INDIA

INDIAN CUISINE



MENU



OPEN: 5:30 PM- 9:30 PM



Restaurant by HEART & SOUL

*Namaste India is the Perfect
destination for those seeking an
authentic taste of Indian Dishes*

*Our dishes are meticulously crafted
using the finest ingredients, fresh
herbs, and spices to ensure an
authentic & flavourful experience.*

*Infused with the richness of culture
tradition and the timeless warmth of
Indian Hospitality.*

PLEASE EXPLORE OUR MENU FOR
MORE MOUTH - WATERING DISHES



MENU

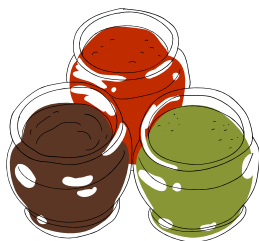
APPETISER

- **PAPADUMS (5 PCS)** **\$4**

- MANGO CHUTNEY \$4
- TAMARIND CHUTNEY \$4
- MINT CHUTNEY \$4
- MIX PICKLES \$4

- **MASALA PAPADUMS (4 PCS)** **\$6**

(Papad Topped with a Tangy & Spicy Onion Tomato Mix.)



STARTER



CHICKEN TIKKA (4 PCS) (GF) (Tender Boneless Chicken marinated with yogurt and spices then cooked in tandoori oven)	\$18	PANEER CHILLI MILLI (Cooked by marinating cottage, sweet & tangy cheese (Paneer) and lots of other vegetables, onion & tomatoes)	\$19
LAMB SEEKH KEBAB (4 PCS) (GF) \$19 (Lamb mince with ginger garlic and spices rolls on skewer and grilled on tandoori oven)		HARA BHARA KEBAB (4 PCS) \$14 (North Indian fried Patties made with Spinach & Potatoes)	
AMRITSARI SNAPPER (4 PCS) \$18 (A lightly battered fish fry in Indian spices , ginger & garlic paste)		PRAWN PAKORA (6 PCS) \$18 (Prawn marinated in muddled ginger, garlic and chills and fried to crispy perfection)	
VEG SAMOSA (3 PCS) (V) \$13 (Triangle shaped Indian style curry-puffs stuffed with potato and peas)		BEETROOT CUTLETS (4 PCS) \$15 (Crispy snack made of beetroot, potatoes & ricotta cheese and flavoured with Indian spices)	
ONION BHAJI (4 PCS) (GF) (V) \$13 (Finely sliced onion smothered in fragrantly spiced batter and fried to crispy perfection)		SIZZLING LAMB CHOPS (3 PCS) (GF) \$27 (Tandoori lamb chops, bursting with a unique blend of Indian herbs & Spices with amazing tandoor flavour)	
SIZZLING NUTRI NUGGETS \$20 (Marinated plant based Protein Chunks cooked in tandoor & serve on a hot plate)			

PLATTER

VEGETARIAN PLATTER \$23 (2 x each of Samosa , Onion Bhaji & Hara Bhara Kebab)	
MIXED PLATTER \$25 (2 x each of Chicken Tikka, Lamb Seekh Kebab ,Samosa)	



VEGETARIAN DISHES



DAL TADKA (V) (GF)
(yellow lentils cooked with tomato & onion gravy in aromatic spiced herbs)

\$22

ALOO GOBHI (V) (GF)
(Made with potatoes, cauliflower Indian spiced & herbs)

\$22

JEERA ALOO (V)(GF)
(Potatoes sauteed with cumius & species)

\$22

CHANA MASALA (V) (GF)
(White chickpeas simmered in a spicy onion tomato masala)

\$22

SAAG ALOO (V) (GF)
(Dish made with spinach, potato & Indian spices)

\$22

EGG PLANT CURRY (V) (GF)
(Egg Plant cooked with Indian herbs and coconut milk)

\$24

PALAK KOFTA (GF)
(Crispy cheese & spinach dumplings served with a rich creamy, luxurious & super delicious gravy)

\$23

VEGETARIAN JALFREZI (V)(GF)
(Slightly saucy mixed vegetable dish cooked in onion tomato gravy)

\$23

DAL MAKHANI (GF) \$23
(Black lentils cooked with mild spices and cream)

SHAHI KORMA (GF) \$23
(Mixed Vegetables cooked in mild and cream sauce)

PALAK PANEER (GF) \$23
(Indian cottage cheese cooked with spinach puree)

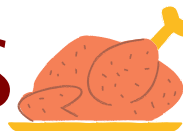
PANEER JALFREZI (GF) \$23
(Paneer cooked with capsicum and masala gravy)

SHAHI PANEER (GF) \$23
(Cheese cooked in tomato base gravy with cream)

KADAI PANEER (GF) \$23
(Cheese cooked with capsicum, masala sauce and Indian spices)

MALAI KOFTA \$23
(Cheese and Potato dumpling cooked in a mild and creame sauce)

CHICKEN DISHES



BUTTER CHICKEN

(Roast chicken cooked in tomato based mild and cream sauce)

(GF) \$27

CHICKEN MADRAS

(Chicken cooked with mustard & fennel seeds with a hint of coconut milk)

(GF) \$27

CHICKEN KORMA

(Boneless chicken cooked in mild and creame sauce)

(GF) \$27

CHICKEN SAAGWALA

(chicken cooked with spinach and Indian herbs)

(GF) \$27

CHICKEN TIKKA MASALA

(Roasted marinated chicken chunks (Chicken Tikka) in spiced onion-tomato sauce with capcicum)

(GF) \$27

KADAI CHICKEN

(Spicy dish cooked with capsicum & freshly ground kadhai spices)

(GF) \$27

CHICKEN VINDALOO

(Chicken cooked with spicy hot sauce and hint of vinegar)

(GF) \$27

CHICKEN JALFREZI

(Chicken cooked with capsicum and masala gravy)

(GF) \$27

CHICKEN LABABDAR

(Delightful treat with succulent chicken chunks)

(GF) \$27

CHEF'S SPECIAL



GOAT CURRY

(GF)

\$28

(Goat cooked in onion,tomato-based gravy with indian spices)

GOAT BHUNA

(GF)

\$29

(Dry flavourful curry made by frying spices in oil and the cooking meat in its own juice)

SEA FOOD DISHES

FISH GOAN CURRY

(Warm & Tangy fish fillets cooked with coconut milk & fennel seeds)

(GF) \$29

FISH MALABAR

(Fish cooked with coriander seeds, curry leaves & dried coconut)

(GF) \$29

FISH MASALA

(Fish cooked with onion , capsicum in spicy onion-tomato gravy)

(GF) \$29

DHABA-STYLE FISH CURRY

(Include in masaledar delights of dhaba with this delicious fish curry)

(GF) \$29

PRAWN MALABAR

(Prawn cooked with coriander seeds, curry leaves, dried coconut and coconut milk)

(GF) \$30

PRAWN MASALA

(Prawn cooked with onion, capsicum and masala sauce)

(GF) \$30

KERALA FRIED FISH CURRY

(Special Availability)

(GF) \$30

BEEF DISHES



BEEF ROGAN JOSH

(Beef cooked in traditional onion and tomato based sauce)

(GF) \$26

BEEF KORMA

(Beef cooked in a mild and creamy sauce)

(GF) \$26

BEEF MADRAS

(Beef cooked with mustard seeds, fennel seeds and masala sauce)

(GF) \$26

BEEF MASALA

(Beef cooked with onion,tomato,capsicum & Indian herbs)

(GF) \$26

BEEF VINDALOO

(Beef cooked with spicy hot sauce and hint of vinegar)

(GF) \$26

LAMB DISHES



LAMB ROGAN JOSH

(Lamb cooked in traditional onion and tomato based sauce)

(GF) \$28

LAMB KORMA

(Lamb cooked in mild and creamy sauce)

(GF) \$28

LAMB SAAG

(Lamb cooked with spinach and Indian herbs)

(GF) \$28

LAMB MADRAS

(Lamb cooked with mustard seeds fennel seeds and masala sauce)

(GF) \$28

LAMB VINDALOO

(Lamb cooked with spicy hot sauce and finished with hint of vinegar)

(GF) \$28

KADAI LAMB

(Lamb cooked with capsicum, masala sauce and Indian spices)

(GF) \$28

LAMB DO PYAZA

(Onion based Masaledar lamb curry)

(GF) \$28

RICE DISHES



STEAMED RICE

(Plain Basmati Rice)

(GF)

\$5

BIRYANI RICE

(Plain Masala Basmati Rice)

(GF)

\$7

JEERA RICE

(Rice cooked with Cumin seeds)

(GF)

\$7

SAFFRON RICE

(Saffron flavour Rice)

(GF)

\$7

VEGETARIAN BIRYANI

(Rice cooked with vegetable and masala sauce)

(GF)

\$22

PRAWN BIRYANI

(Prawn with fragrant rice)

(GF)

\$27

BIRYANI-CHICKEN/GOAT/LAMB

(Tender Chicken or Lamb or Goat with fragrant basmati rice topped with coriander)

(GF)

\$25

PEAS PULAO

(Rice cooked with peas)

(GF)

\$7

BREADS [INDIAN]

BUTTER NAAN

(Bread made from refined plain flour with butter)

\$6

GARLIC NAAN

(Bread made from refined plain flour with Garlic & Butter)

\$6

PLAIN NAAN

(Bread made from refined plain flour)

\$5

CHEESE NAAN

(Naan Stuffed with cheese and light spices)

\$7

KASMIRI NAAN

(Naan Stuffed with dried fruits)

\$7

KEEMA MASALA NAAN

(Naan Stuffed with lamb mince)

\$7

ALOO MASALA NAAN

(Naan Stuffed with potato and light spices)

\$7

CHILLI NAAN

(Bread made from refined flour with chilli on top)

\$6

TANDOORI BUTTER ROTI

(Wholemeal flour with Butter spread)

\$6

TANDOORI PLAIN ROTI

(Plain Bread made with wholemeal flour)

\$6

CHEESY GARLIC NAAN

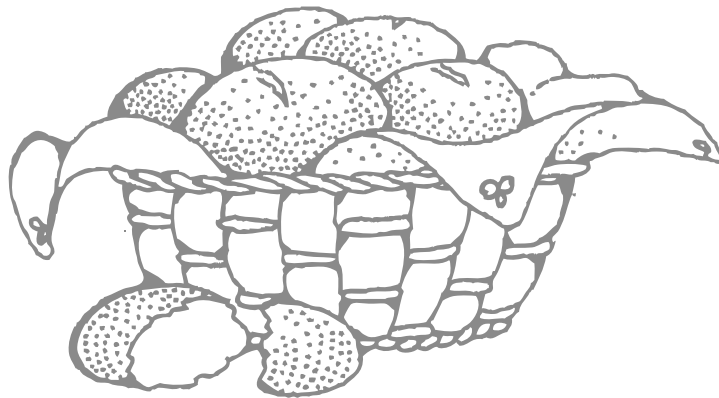
(Naan stuffed with cheese & topped Garlic)

\$7

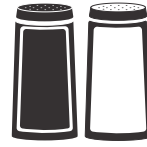
PARATHA

(Flaky layered flatbread made with Wholemeal flour & Ghee)

\$7



CONDIMENTS



CUCUMBER RAITA

\$6

INDIAN GREEN SALAD

\$7

(Slice of cucumber, onion and tomato)

ONION SALAD

\$5

DRINKS

MANGO LASSI

\$8

SPARKLING WATER

\$9

LEMON LIME BITTER

\$6

MINERAL WATER

\$8

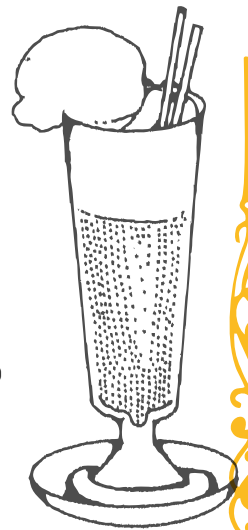
SELECTION OF SOFT DRINKS

\$5

GINGER BEER

\$6

(Ask Staff for Availability)



DESSERTS

GULAB JAMUN (2 PCS)

\$8

(Home-Made Sweet Milk Dumpling)

PISTA KULFI

\$7

(Home-Made Indian Ice Cream with Pistachio)

KID MENU



BUTTER CHICKEN, RICE, PAPAD

\$15

CHOCOLATE NAAN

\$6

(Naan stuffed with delicious milk chocolate)

- BYO ONLY - \$3 P.P (WINE & BEER ONLY)
- If You are Allergic to something, Please Advise our Staff
- No Split Billing Please

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