

ACCOMPANIMENTS

25. Buteko Vunta (*Stir Fried Eggplant*) **\$7.50**
Sweet, ripe eggplant, stir fried with onion, potato & capsicum, complimented with the flavours of garlic, ginger, fenugreek, cumin, ground mustard seeds & a hint of lemon juice & chilli. (*GF,V,NF*)
26. Pharsi ko Tarkari (*GF,LF,V,V'n,NF*) **\$7.50**
Pumpkin curry, flavoured with mustard seeds, fenugreek, ginger, salt and pepper
27. Rayoko Saag (*GF,V,NF*) **\$7.50**
A Nepal speciality. Stir-fried mustard leaves (spinach) with chilli, cumin seed and a dash of mustard oil & butter
Vegan & Lactose Free option available
28. Jhaneko Dhaal (*GF,LF,V,V'n,NF*) **\$7.00**
Lentils cooked in traditional style with Nepalese herbs
29. Buteko Arloo (*GF,LF,V,V'n,NF*) **\$7.00**
Cubed potato, boiled then stir fried in vegetable oil with lemon juice & panch porah
30. Hariyo Salad (*GF,LF,V,V'n,NF*) **\$6.50**
Salad prepared from onion, tomatoes, cucumber, & lettuce with Nepalese style dressing
31. Golbhedako Achar (*GF,LF,V,V'n,NF*) **\$2.50**
Tomato pickle flavoured with fenugreek & coriander. Traditionally an essential part of any meal in Nepal
32. Dahima (*Nepalese Raita*) (*GF,V,NF*) **\$4.50**
Yoghurt flavoured with roasted cumin & coriander
33. Bhuteko Bhatt (*GF,V*) **\$6.00**
Fried rice with carrot, green beans, cashew nuts, peas, raisins & chopped red onions.
Vegan & Lactose Free option available
34. Bhaat (*GF,LF,V,V'n,NF*) **\$2.50**
Steamed rice (Additional Serve)
35. Pappadams (*GF,V,NF*) **\$3.00**
6 per serve with mint sauce
Vegan & Lactose Free option available

ROTI

36. Roti (*V,NF*) **\$3.00**
Bread (naan style) cooked in charcoal clay oven.
37. Roti Lasun (*V,NF*) **\$3.50**
Leavened garlic bread (naan style) cooked in charcoal clay oven.
38. Roti Cheese (*V,NF*) **\$4.00**
Bread (naan style) stuffed with premium cheese, cooked in charcoal dry oven
39. Roti Keema (*NF*) **\$5.00**
Bread (naan style) stuffed with lean lamb mince, cooked in charcoal oven

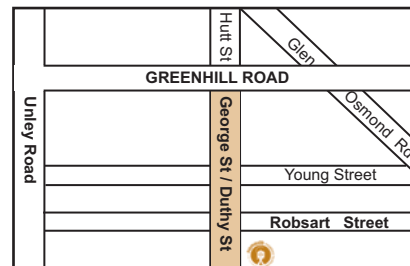
GULIYO (Deserts)

40. Namaste Chiso (*GF, V*) **\$7.50**
Chefs special ice-cream made from pistachio nuts and flavoured with mango & green cardamom, blended with full cream milk.
41. Laal Mohaan (*V,NF*) **\$7.00**
Traditional sweet prepared from milk powder flavoured with cardamom and rose water. A typical sweet from the Terai region.
42. Kheer (*GF, V*) **\$7.00**
Homemade rice pudding prepared in Nepalese style.

DRINKS

43. Mahee (*Mango/Plain*) **\$4.00**
44. Soft Drinks (*Cans*) **\$3.50**

Gluten free - GF, Lactose free - LF, Vegetarian - V, Vegan - V'n, Nut Free - NF



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We will be delighted to cater for your special occasions in one of our private dining rooms or any outdoor venues. Please contact us for further details.

** Lunch available by bookings only*

** Delivery Charges Apply*

KHAJA (Entree)

1. Momo (5 pieces) (LF,V,NF,V'n) **\$7.50**
Chicken or vegetable dumplings with ginger, garlic, spring onion & coriander. Steamed & served with tomato achar.
2. Tareko Machha (5 pieces) (GF,LF,NF) **\$8.00**
Fish marinated in Nepalese herbs & lightly battered in corn flour & mustard oil, deep fried & served with mint & yoghurt sauce.
Lactose Free option with tomato achar (sauce)
3. Samosa (2 pieces) (LF,V,V'n,NF) **\$7.00**
Seasonal vegetables including potatoes, fresh spring onion, peas, coriander etc. wrapped in homemade pastry triangle & served with a mint & yoghurt sauce.
Vegan & Lactose Free option with tomato achar (sauce)
4. Sekewa (5 pieces) (GF,NF) **\$7.50**
Tender pieces of chicken fillet marinated in roasted cumin & coriander seeds enriched with yoghurt, lemon juice & hint of Szechwan & chilli powder & served with a mint & yoghurt sauce.
5. Phulaura (5 pieces) (GF,LF,V,V'n,NF) **\$7.00**
Traditional crispy patties prepared from black lentils, potato, cauliflower, chickpea flour, spring onion, spinach, coriander blended in Nepalese herbs & served with a mint & yoghurt sauce.
Vegan & Lactose Free option with tomato achar (sauce)
6. Mismaas (Mixed Entree) (NF) **\$11.50**
One of each of above numbers 1,2,3,4 & 5

MUKHYA BHOJAN (Mains)

All mains are served with steamed rice

7. Dhaal Bhaat Masu (GF) **\$20.50**
Traditional platter served with your choice of meat (Goat/Lamb/Chicken) together with stir fried spinach, dahima, achar (pickle) & dhaal (lentils).
Lactose Free option with tomato achar (sauce)
8. Khasiko Masu (Lamb or Goat) (GF,LF,NF) **\$16.50**
Traditionally spiced Nepali style curry of tender boneless Lamb or Goat, enriched with the flavours of fenugreek, cinnamon, tomatoes, coriander & bay leaves.

MUKHYA BHOJAN (Mains - continued)

9. Sekewa Ko Leddoor (Nepalese Butter Chicken) **\$16.50**
Juicy sekewa (boneless chicken pieces), cooked firstly in the charcoal fired clay oven, then transferred to a pan & simmered in a creamy sauce of garlic, ginger, tomato & onion, enriched with almond powder butter & cream. (GF)
10. Kukhura ko Masu (GF,LF) **\$16.00**
Traditional Nepalese country cuisine (boneless chicken) prepared in aromatic Nepalese spices with ground almonds.
11. Bhuteko Masu (GF,LF,NF) **\$16.50**
Dry roasted marinated lamb, flavoured with Szechwan pepper, fenugreek, dried chilli, spring onion, fresh coriander, mustard oil & diced roasted tomato
12. Piro Kukhura (Chilli Chicken) (NF,LF) **\$16.00**
Lightly battered chicken fillet cubes pan-fried with onion, seasonal vegetables, chilli & capsicum, flavoured with soy sauce & vinegar.
Gluten Free soy sauce available on request
13. Piro Dherai Tarkari (Hot Nepalese Curry) **\$18.00**
Your choice of Lamb, Chicken or Goat cooked with Nepalese style spicy onion & tomato paste, enhanced with fresh coriander. (GL,LF)

SAMUNDRA KHANA (Seafood)

14. Machha Tarkari (Barramundi) (GF,NF) **\$17.50**
Aromatic fish curry cooked with onion & tomatoes, infused with green chilli, ginger, garlic, cardamon, cinnamon, yoghurt, vinegar & coconut milk.
15. Piro Jhingey (Chilli Prawn) (LF,NF) **\$18.00**
Fresh blue prawns, pan fried with seasonal vegetables, flavoured with soy sauce, lemon juice & a hint of chilli.
Gluten Free soy sauce available on request
16. Jhingey ko Tarkari (GF,NF) **\$18.00**
Rich prawn curry cooked with onion & tomatoes infused with the flavours of green chilli, ginger, garlic, fresh coriander, capsicum, garam masala, yoghurt, vinegar & coconut milk.

SAKAHARI (Vegetarian)

17. Chaw ko Tarkari (GF,LF,V'n,V,NF) **\$15.50**
Diced button mushrooms cooked with capsicum, tomatoes, onions sauteed with fresh ginger, garlic, crushed coriander & traditional Nepalese herbs.
18. Dhaal Bhaat Tarkari (GF,V,NF) **\$18.50**
Traditional Nepali dishes comprising of seasonal vegetable curry, stir-fried spinach, lentils, tomato pickle & dahima.
Vegan & Lactose Free option available
19. Paneer ko Tarkari (GF,V,NF) **\$15.50**
A rich dish of cottage style cheese cooked with diced capsicum in a tomato based sauce of garlic, ginger, dried chilli, turmeric & coriander seeds & finished off with a dash of cream.
20. Misayako Tarkari (GF,LF,V,V'n,NF) **\$14.50**
Mixed vegetable curry of cauliflower, green beans, potatoes & green chilli, flavoured with spring onion & fresh coriander.
21. Kwati (GL,LF,V, V'n,NF) **\$14.50**
A curry of nine different beans cooked with ginger, garlic, cumin, chilli, fenugreek seeds, diced fresh tomatoes, onions & mustard oil.

CHULOBATA (Charcoal clay oven specials)

22. Poleko Kukhura ko Sampra (2 pieces) **\$18.00**
Deboned whole chicken legs marinated in a blend of cream, cheddar cheese, ground cashew nuts, garlic & green chillies, then roasted in the charcoal clay oven until tender & served with dhaal (lentils) (GF)
23. Poleko Khashi (3 pieces) (GF,NF) **\$19.00**
Juicy lamb ribs marinated in yoghurt sauce flavoured with Szechwan pepper, black pepper, lemon juice & other Nepalese spices, cooked in charcoal clay oven (chulo) served with dhaal (lentils)
24. Sekewa (Main Course) (GF,NF) **\$18.00**
Six tender pieces of chicken fillet, marinated in roasted cumin & coriander seeds with yoghurt, lemon juice & a hint of Szechwan pepper & chilli, served with dhaal (lentils)