



# namaste

India bistro

## chicken | Lamb | seafood

CURRY ENTREES SERVED WITH WHITE BASMATI RICE

**CHICKEN TIKKA MASALA** **GF** 16.5  
Roasted chicken breast, slowly simmered in tomato cream sauce.

**BUTTER CHICKEN** **GF** 16  
Shredded tandoori chicken, slowly simmered in tomato cream sauce.

**CHICKEN CURRY** **GF** 16.5  
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato and cilantro.

**LAMB SHANK VINDALOO** **GF** 19  
Six hour braised Colorado lamb shank cooked in chili and vinegar served over veg pulao.

**LAMB MALABAR** **GF** 19  
Lamb cooked in spinach with garlic, cumin and a touch of cream.

**LAMB ROGAN JOSH** **GF** 19  
Stewed Colorado lamb chunks, blend of spices, brown onion & tomatoes.

**FISH CURRY** **GF** 19  
Fish of the day cubes cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices

**SALMON TIKKA MASALA** **GF** 19  
Roasted salmon cube, slowly simmered in tomato cream sauce.

**SHRIMP CURRY** **GF** 19  
Kerala style coconut curry tempered with mustard seeds and curry leaves.

## Accompaniments & Rice Delicacy

**WHITE BASMATI RICE** **GF** **V** 2.5

**VEG PULAU** **GF** **V** 5  
Seasoned Basmati rice tossed with mix vegetable.

**COCONUT RICE** **GF** **V** 5  
Basmati rice, mustard seeds, coconut milk and curry leaf

**JEERA RICE** **GF** **V** 5  
Basmati rice, cumin seed and cilantro

**RAITA** **GF** 5  
Yogurt with cucumber, mint & toasted cumin seed

## from the clay oven

**RACK OF LAMB** **GF** 23.95  
Australian Lamb Rack Marinated in hung yogurt & exotic spices skewered in clay oven served with side of veg pulao.

**TANDOOR SALMON** **GF** 23.95  
Grilled salmon fillet flavored with herbs and spices skewered in clay oven.

**LAMB SEEKH KABAB** **GF** 17.95  
Ground lamb, ginger, mint, spices skewered in clay oven served over veg pulao.

**TANDOORI CHICKEN** **GF** 17.5  
Chicken-On-Bone in A Traditional Classic Tandoor Marinade skewered in clay oven.

**TANDOOR SHRIMP** **GF** 24.95  
Tiger Prawns marinated in yogurt and spices, skewered in clay oven served with chutneys.

**TANDOORI SEA BASS** **GF** 29.5  
Lime juice, garlic, cumin marinated in hung yogurt and spices skewered in clay oven served with veg pulao.

**MIX TANDOORI VEGETABLES** **GF** 16.5  
Broccoli, red pepper, pineapple, cauliflower marinated in yogurt and pickling spices skewered in clay oven.

**MIX TANDOORI KEBABS PLATTER** **GF** 32.95  
Seekh kebab, salmon, sea bass, tandoori chicken and rack of lamb skewered in clay oven served with vegetable pulao.

**SEAFOOD TRIO PLATTER** **GF** 33.5  
Tiger prawn, salmon, sea bass skewered in clay oven served with veg pulao.

**MALAI CHICKEN TIKKA** **GF** 18.95  
Chicken breast marinated in hung yogurt and home made garam masala skewered in clay oven.

**TANDOOR PANEER TIKKA** **GF** 16.95  
Cottage cheese marinated in hung yogurt and spices skewered in clay oven.

## TANDOORI BAKED BREAD

### UNLEAVENED FLOUR BREADS

PLAIN NAAN 3

BUTTER NAAN 3.5

GARLIC NAAN 3.95

PESTO CILANTRO NAAN 3.95

CHEESE NAAN 4.95

ONION CHILLI KULCHA 5

BREAD BASKET 10.95

Butter naan, garlic naan and potato & peas kulcha

TANDOORI ROTI **V** 3

Whole wheat bread

AALO KA PARATHA **V** 4.95

Whole wheat bread stuffed with potatoes and peas.



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## STARTERS

### **VEGETABLE SAMOSA** **V**

Crispy patties stuffed with spiced potatoes & peas.

### **VEG MANCHURIAN** **V**

Crisped cauliflower, onion, tomato, bell pepper tossed in soy, garlic and cumin.

### **METHI PANEER** **GF**

Cottage cheese, bell pepper, onion marinated in spices and skewered in a clay oven.

### **PAPADUM** **GF V**

Crisp cracker made with lentil.

### **AVOCADO CHAAT** **GF**

California fresh Avocados, spiced potatoes, puffed rice.

### **VEG MOMO** **V**

Famous Nepalese style steamed veggie dumpling served with tomato & sesame chutney.

### **CHICKEN MOMO**

Famous Nepalese style steamed chicken dumpling served with tomato & sesame chutney.

### **TANDOOR BASIL CHICKEN** **GF**

Chicken breast pieces fillet flavored with mint, basil and spices skewered in a clay oven.

### **TANDOOR QUAIL** **GF**

Masala Marinated Quail cooked to perfection in a Tandoor oven.

### **CHEESE STUFF KABAB** **GF**

Goat cheese stuffed in ground lamb skewered in a clay oven.

### **PRAWN PERI PERI** **GF**

Tiger shrimp seasoned with hand pound chili, garlic, lime and coconut sauce.

## SOUP & SALAD

### **VEG LENTIL SOUP** **GF V**

Yellow lentil, coconut milk, curry leaf, mustard seed.

### **CHICKEN LENTIL SOUP** **GF**

Yellow lentil, coconut milk, curry leaf, mustard seed.

### **GRAPE AND AVACADO SALAD** **GF**

Organic baby arugula, beet, cherry tomato, goat cheese with raspberry walnut vinaigrette dressing.

## VEGETARIAN CURRY

CURRY ENTREES SERVED WITH WHITE BASMATI RICE

### **7 PALAK PANEER** **GF** 14.5

Watsonville spinach cooked with cottage cheese, garlic and cream.

### **7 VEG KOFTA** **GF** 14.5

Home made cottage cheese and vegetable dumpling cooked in tomato and cashew sauce.

### **8.5 ROYAL SHAHI PANEER** **GF** 15

Homemade cottage cheese simmered in special cashew and onion tomato sauce.

### **9 MATAR PANEER** **GF** 14.5

Cottage cheese, green peas, onion & tomato masala.

### **8 DAAL MAKHANI** **GF** 13.5

Whole black lentils simmered on low fire with red chilie, ginger, garlic, tomatoes and ghee.

### **9 TARKA DAAL** **GF V** 13

Combination of yellow and red lentils tempered with garlic, red chilies, turmeric and cumin.

### **KADHAI BHINDI** **GF V** 14

Crispy fresh fried cut okra, onion, tomatoes, lime and mango powder.

### **11 CHANA MASALA** **GF V** 13

Garbanzo beans cooked with onion and tomatoes.

### **11 ALOO GOBI** **GF V** 14

Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger, cilantro.

### **12.5 EGGPLANT CURRY** **GF V** 15

Indian eggplant, roasted peanut, poppy seed, mustard seed, coconut milk and curry leaves.

### **7 MUSHROOM MASALA** **GF V** 14

Button mushroom, cumin, garlic, tomato, onion and blend of spice.

### **8 VEGETARIAN CURRY** **GF V** 14

Seasonal mixed vegetable sautéed with curry leaf, mustard seed spices and coconut milk.

## BIRYANI

### **VEGETARIAN BIRYANI** **GF V**

Saffron basmati rice, mixed vegetables, mint, fried onions cooked in dum style. **15**

### **CHICKEN BIRYANI** **GF**

Saffron basmati rice, chicken, mint, fried onions cooked in dum style. **17**

### **LAMB BIRYANI** **GF**

Saffron basmati rice, lamb, mint, fried onions cooked in dum style. **19**

\* Spicy level can be adjusted upon request: MILD | MEDIUM | HOT

\*ALLERGIES: THERE IS A SMALL POSSIBILITY THAT NUT TRACES MAY BE FOUND IN ANY MENU ITEMS