

Namaste Indian Cuisine

Est. 2011

SMALL PLATES

- Vegetable Samosa** **V** 10.95
Crispy patties stuffed with spiced potatoes & peas.
- Gobi Manchurian** **V** 12.95
Crisped cauliflower, onion, tomato, bell pepper tossed in tomato soy sauce.
- Stuffed Mushroom** **GF** 13
Button mushroom, cottage cheese, onion, marinated with chef specials spices.
- Corn Malai Tikki** 13.5
Corn, potato, cheese, onion and house spices.
- Paneer Shashlik** 13.5
Cottage cheese, bell pepper, onion marinated in yogurt, cashew and spices skewered in a clay oven.
- Garlic Pepper Prawn** **GF** 14.5
Tiger prawn, curry leaf tossed with garlic pepper sauce.
- Tandoori lasooni murg** **GF** 14
Chicken breast marinated with roasted garlic chef specials masala.
- Stuffed lamb** **GF** 14.5
Goat cheese stuffed lamb skewered in clay oven

SOUPS & SALADS

- Arugula beet salad** **GF** 12
Organic Baby Arugula, beet, cherry tomato, goat cheese served with raspberry vinaigrette dressing
- Spinach lentil soup** **GF V** 8
Yellow lentil, coconut milk, curry leaf, mustard seed and spinach.
- Murg Mulligatawny** **GF** 9
Cube chicken, curry leaf, coconut milk with blended mix lentil.

ACCOMPANIMENTS & SIDES

- Basmati Rice** **GF** 1.5
- Jeera Pulau** **GF** 6.5
- Coconut Rice** **GF V** 6.5
- Raita** **GF** 6
- Onion, Chilli, Lime** 5

VEGETARIAN ENTREES

- Palak Paneer** **GF** 18.95
Watsonville spinach, cottage cheese, garlic & cream.
- Malai Kofta** 19.25
Home made cottage cheese, vegetable dumpling, tomato & cashew sauce.
- Shahi Paneer** **GF** 19.95
Homemade cottage cheese, special cashew & onion tomato sauce.
- Matar Paneer** **GF** 18.95
Cottage cheese, green peas, onion & tomato creamy sauce.
- Paneer Tikka Masala** **GF** 19.95
Tandoor roasted cottage cheese & tomato cream sauce.
- Daal Makhani** **GF** 17.95
Whole black lentils, red chilies, ginger, garlic, tomatoes & ghee.
- Spinach Daal Tadka** **GF V** 17.5
Combination of yellow and red lentils tempered with garlic, red chilies, turmeric & cumin.
- Chana Masala** **GF V** 17.5
Garbanzo beans & onion-tomato sauce
- Aloo Gobi** **GF V** 18.5
Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger & cilantro.
- Oyster Mushroom** **GF V** 20.5
Oyster Mushroom, curry leaf, mustard, coconut, milk & spices.
- Mix Veg Curry** **GF V** 19.5
Seasonal vegetable curry leaf, mustard seed, spices & coconut milk.
- Baigan Ka Salan** **GF V** 19.5
Eggplant, roasted peanut, mustard seed, coconut milk & curry leaves.
- Vegetable Lemon Grass** **GF V** 19.5
Seasonal mix vegetables & chef special white curry sauce
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- ## BIRYANI
- Vegetarian Biryani** **GF** 23
Seasonal vegetable, Rice, Barista onion, saffron & rose water
- Chicken Biryani** 25
Chicken Rice, Barista onion, saffron & rose water.
- Lamb Biryani** **GF** 27
Lamb, basmati Rice, barista onion, dum style, saffron & rose water
- Shrimp Biryani** **GF** 27
Tiger prawn rice, barista onion, saffron & rose water

NON-VEG ENTREES

Chicken Tikka Masala ^{GF}	22.5
<i>Roasted chicken breast & tomato cream sauce.</i>	
Butter Chicken ^{GF}	22.5
<i>Shredded tandoori chicken & tomato cream sauce.</i>	
Chicken Curry	22
<i>Boneless chicken, Indian spices & onion tomato sauce</i>	
Chicken Malabar	22.5
<i>Boneless chicken, coconut milk, mustard, seeds & spices.</i>	
Chicken Korma	22.95
<i>Boneless chicken, tomato, onion blend of spices, & cashew cream sauce.</i>	
Lemon Grass Chicken	22.5
<i>Boneless chicken, red bell pepper, coconut milk, lemon grass & spices</i>	
Lamb Malabar ^{GF}	23.95
<i>Boneless lamb cube, curry leaf, mustard seed, garlic & coconut milk.</i>	
Lamb Rogan Josh ^{GF}	23.95
<i>Stewed Colorado lamb chunks, blend of spices, brown onion & tomatoes.</i>	
Lamb Vindaloo ^{GF}	24
<i>Colorado boneless lamb & homemade vindaloo sauce</i>	
Shrimp Curry ^{GF}	24.95
<i>Shrimps, onion sauce & coconut cream.</i>	
Shrimp Vindaloo ^{GF}	25
<i>Tiger prawn & homemade vindaloo sauce</i>	
Salmon Curry ^{GF}	24.95
<i>Wild salmon cubes, tomato, mustard seeds, garlic, curry leaf, coconut milk & spices.</i>	
Seabass Curry ^{GF}	27
<i>Chilean seabass cube, coconut curry, mustard seeds & curry leaves.</i>	

FROM THE CLAY OVEN

Rack Of Lamb ^{GF}	32.5
<i>Australian lamb rack, yogurt & exotic spices</i>	
Seekh Kabab ^{GF}	25.5
<i>Ground lamb, ginger, mint & spices</i>	
Tandoori Chicken ^{GF}	24.95
<i>Bone-in chicken & classic tandoor marinade</i>	
Green Herb Chicken ^{GF}	25
<i>Chicken thigh, green herb & chef special spices</i>	
Meat Platter ^{GF}	40
<i>Seekh kebab, tandoori chicken, rack of lamb, malai chicken.</i>	
Chilean Seabass ^{GF}	39
<i>Chilean seabass & Indian hung yogurt marinade</i>	
Tiger Ginga ^{GF}	30.5
<i>Tiger prawns & Indian hung yogurt marinade</i>	
Tandoori Salmon ^{GF}	30.5
<i>Grilled salmon fillet, pesto, herbs & spices.</i>	
Seafood Trio ^{GF}	42
<i>Tiger prawn, salmon, sea bass skewered in clay oven.</i>	
Achhari Tandoori Veggie ^{GF}	24.95
<i>Broccoli, pineapple, cauliflower, paneer, pickling spices.</i>	

NAAN BREAD

Plain Naan	4.5
Roti ^V	5
Butter Naan	5
Garlic butter Naan	6
Pesto Cilantro Naan	6
Onion Chilli Naan	6
Cheese Naan	6
Spinach Cheese Naan	6.5

Vegan ^{VG} **Gluten Free** ^{GF}

All the food item are prepared mild. Spicy level can be adjusted upon request:

Medium 

Spicy 

Hot 

PARTY OF SIX OR MORE AUTOMATICALLY 20% GRATUITY.

*ALLERGIES: There is a small possibility that peanut traces maybe found in any menu items.

Other Locations : 538 lighthouse Ave Monterey | 303 beach street Santa Cruz
| 1501 mission street Santa Cruz | 35 E main street Los Gatos