


Veg Soups

CREAM OF TOMATO SOUP OR MUSHROOM SOUP		70,00
<i>Freshly pureed tomato or chopped mushroom tossed in cream</i>		
● VEG MANCHOW SOUP		70,00
<i>A delicious blend of veggies with a tingle of ginger & garlic</i>		
● VEG HOT AND SOUR SOUP		70,00
<i>A hot soup with julienne of veg with ginger, garlic in a soy, vinegar base</i>		
SWEET CORN SOUP		70,00
<i>A traditional Chinese soup with sweet corn kernels</i>		
● DAL SOUP		65,00
<i>Very tasty lentil soup</i>		






Non-Veg Soups

CREAM OF CHICKEN SOUP		85,00
<i>Finely cut chicken pieces tossed in cream</i>		
CHICKEN MANCHOW SOUP		85,00
<i>A delicious blend of chicken & veg with a tingle of ginger & garlic</i>		
CHICKEN HOT AND SOUR SOUP		85,00
<i>A hot soup with chicken & veg with ginger, garlic in a soy, vinegar base</i>		
CHICKEN SWEET CORN SOUP		85,00
<i>A traditional Chinese soup with chicken & sweet corn kernels</i>		
PRAWN MANCHOW SOUP		95,00
<i>A delicious blend of prawn & veg with a tingle of ginger & garlic</i>		

Indo-Veg Starters

● VEG OR GOBI OR MUSHROOM MANCHURIAN		79,00
<i>Cooked with onion, ginger, garlic in spices</i>		
PANEER MANCHURIAN		89,00
<i>Paneer cooked with onion, ginger, garlic with spices</i>		
CHILLY PANEER		89,00
<i>Paneer cooked with onion, tomato, green peppers with spices</i>		
● VEG OR GOBI OR MUSHROOM SCHEZWAN		90,00
<i>Cooked in Shezwan sauce</i>		
PANEER SCHEZWAN		99,00
<i>Paneer cooked with shezwan sauce</i>		

Indo-Non Veg Starter

CHILLY CHICKEN		89,00
<i>Chicken cooked with onion, tomato, green peppers with spices</i>		
CHICKEN SCHEZWAN		95,00
<i>Chicken cooked with shezwan sauce</i>		
CHILLY PRAWN		99,00
<i>Prawns cooked with onion, tomato, green peppers with spices</i>		
PRAWN SCHEZWAN		109,00
<i>Prawns cooked with shezwan sauce</i>		
● Can Be Prepared For Vegans. Please inform waiter	Spicy	

STARTERS VEGETARIAN

●	PUNJABI SAMOOSA (2pcs)	43,00
	<i>Potato & Peas</i>	
●	VEG SPRING ROLLS	58,00
	<i>Vegetables wrapped in pastry and deep fried</i>	
●	MIXED PAKODA PLATTER (SERVES 2)	95,00
	<i>Assorted vegetables dipped in batter and deep fried</i>	
●	ONION AND POTATO PAKODA	52,00
	<i>Onion rings and potato slices dipped in batter and deep fried</i>	
●	ONION BAJI	50,00
	<i>Thinly sliced onions in lentil batter and deep fried</i>	
	CHEESE CORN BALLS (4pcs)	68,00
	<i>Potato, corn and cheese balls deep fried and served with sauce</i>	
●	Aloo Tikki (4pcs)	55,00
	<i>Mashed potato spiced & deep fried and served with sauce</i>	
●	Aloo CHUTNEY WALA	69,00
	<i>Potato marinated with spinach grilled in Tandoor oven with a hint of mint</i>	
	MAKAI MALIA SEEKH KEEBAAB	99,00
	<i>Paneer with corn rolled on a skewer and grilled in Tandoor Oven</i>	
	PANEER Tikka	89,00
	<i>Home made Indian cheese, onion, peppers and tomato marinated in tikka masala and grilled in a Tandoor oven</i>	
	PANEER MALAI Tikka	95,00
	<i>Home made Indian cheese marinated in a cashewnut paste and grilled in a Tandoor oven, garnished with cheese</i>	
	PANEER LASONI Tikka	90,00
	<i>Creamy paneer marinated with garlic grilled in Tandoor oven</i>	
	MALIA CHILLI MUSHROOM	89,00
	<i>Mushrooms laced with cheese, chilli & cream grilled in Tandoor oven</i>	
●	TANDOORI Gobi	72,00
	<i>Cauliflower marinated in tandoori spices and grilled in a Tandoor oven</i>	
●	MUSHROOM Tikka	66,00
	<i>Mushroom, onion, pepper and tomato marinated in special tikka spices and grilled in Tandoor oven</i>	
	ASSORTED VEGETARIAN FROM THE TANDOOR FOR 4	299,00
	<i>Assortment of Mushroom, Paneer, Gobi & Aloo</i>	
●	NAMASKAR Speciality PLATTER (SERVES 4)	299,00
	<i>Variety of Pakoda's, Aloo Tikki, Samosa & Spring Rolls</i>	
●	Can Be Prepared For Vegans. Please inform waiter	

STARTERS

NON-VEGETARIAN

PUNJABI SAMOOSA (2 pcs)		50,00
<i>Lamb mince / Chicken mince</i>		
CHICKEN SPRING ROLLS		60,00
<i>Julienne of chicken & veg wrapped in pastry and fried</i>		
CHICKEN LIVER MASALA		75,00
<i>Chicken livers cooked in chefs spicy masala served with baby naan</i>		
CHICKEN TIKKA		80,00
<i>Boneless chicken marinated in tandoor spice and grilled in a Tandoor oven</i>		
MALAI TIKKA		85,00
<i>Boneless chicken marinated in cashew nut paste and grilled in a Tandoor oven, garnished with cheese</i>		
RESHMI KEBAB		80,00
<i>Tender pieces of boneless chicken marinated in special spices and grilled in a Tandoor oven and garnished with honey</i>		
CHICKEN BANJARA KEBAB		85,00
<i>Boneless pieces of chicken coated in a spicy marinade of yoghurt, mint, green chilli and spices</i>		
CHICKEN TANGDI		85,00
<i>Chicken drumsticks marinated and grilled in Tandoor oven</i>		
CHICKEN TIKKA PLATTER FOR 4		299,00
<i>Chicken Tikka, Malai Tikka, Banjara Kebab & Reshmi Kebab</i>		
CHICKEN SEEKH KEBAB		89,00
<i>Spiced chicken mincerolled on a skewer and grilled in Tandoor oven garnished with cheese.</i>		
LAMB SEEKH KEBAB		99,00
<i>Spiced lamb mince rolled on a skewer and grilled in a Tandoor oven</i>		
PRAWN KOLIWADA		99,00
<i>Prawns dipped in spicy batter and deep fried till crispy.</i>		
KING PRAWNS (TANDOORI OR PAN FRIED)		S/Q
<i>King prawns marinated in special spices and grilled in Tandoor oven or Pan fried</i>		
FISH TIKKA		120,00
<i>Kingklip marinated with tikka seafood spices grilled in a Tandoor oven</i>		
TANDOORI MIXED GRILL	FOR TWO	179,00
<i>Assortment of non-veg starters</i>	` FOR THREE	268,00
<i>Chicken tikka, Lamb Chops & Seekh Kebab grilled in a Tandoor oven</i>		
NAMASKAR MIXED NON-VEG PLATTER FOR FOUR		699,00
<i>Assortment of Tandoori King Prawns, Fish Tikka, Seekh Kebab, Lamb Chops and Chicken Tikka grilled in a Tandoor oven</i>		

Spicy 

VEGETABLE SELECTION

PANEER MAKHANI	140,00
<i>Fresh home made cheese cooked in a rich tomato and butter gravy</i>	
PANEER TIKKA MASALA	135,00
<i>Fresh home made cheese cooked with special tikka spices</i>	
PALAK PANEER	135,00
<i>Fresh home made cheese cooked with pureed spinach</i>	
MATTAR PANEER	135,00
<i>Fresh home made cheese cooked with peas in onion and tomato gravy</i>	
PANEER KORMA (PREPARED mild)	145,00
<i>Fresh home made cheese cooked in cashew nut gravy</i>	
PANEER SAI KORMA	145,00
<i>Fresh home made cheese cooked in tomato & cashewnut gravy</i>	
PANEER KALI MIRCH	140,00
<i>Paneer cooked with black pepper and yoghurt in a spicy gravy</i>	
PANEER KADHAI	135,00
<i>Paneer cooked with onion, green peppers in a special kadhai gravy</i>	
PANEER KHOLAPURI	135,00
<i>Fresh home made cheese cooked in a hot spicy gravy</i>	
SHAAM SAVERA	149,00
<i>Spinach koftas stuffed with paneer, cooked in tomato and butter gravy</i>	
DUM ALOO PUNJABI (recommended medium to hot)	135,00
<i>Potato stuffed with mixed veg & paneer deep fried and cooked in a rich gravy</i>	
● SOYA PRAWN CURRY	120,00
<i>Tangy & spicy soya prawn curry</i>	
DAHI KADHI PAKODI	120,00
<i>Yoghurt and gram flour based gravy with spiced gram flour balls</i>	
● CHOLE PINDI	109,00
<i>Delicious chick peas cooked in an exotic blend of spices</i>	
● BUTTER BEAN & POTATO CURRY	95,00
<i>Butter beans & potato cooked in traditional spices</i>	
● RAJMA BEAN	95,00
<i>Red beans cooked in spices</i>	
NAMASKAR DAL MAKHANI	120,00
<i>Assorted lentils cooked with special spices in butter & garnished with cream</i>	
● DAL TARKA	95,00
<i>Yellow lentils cooked in traditional spices</i>	
● DAL PALAK	99,00
<i>Spinach cooked with yellow lentils in traditional spices.</i>	
● DAL KHICHDI	99,00
<i>Basmati rice cooked with Dal (lentils) and spices</i>	
Curries served with Basmati Rice	
● Can Be Prepared For Vegans. Please inform waiter	

VEGETABLE SELECTION

- **VEG JALFREZI** 120,00
Julienne's of vegetable cooked in thick gravy with special spices
- **VEG KADHAI** 120,00
Mixed veg cooked in special Kadhai masala
- **VEG NARGI'S KOFTA** 135,00
Veg stuffed dumplings cooked in a creamy tomato onion gravy
- **MALIA KOFTA (PREPARED mild)** 140,00
Fresh home made cheese balls cooked in a rich creamy gravy
- **VEG LAHORI** 135,00
Veg cooked with tomato, onion, garlic in a rich gravy and topped with cheese
- **VEG MAKHANI** 135,00
Mixed veg cooked in a rich tomato and butter gravy, garnished with cream
- **VEG JAIPURI (RECOMMENDED MEDIUM TO HOT)** 130,00
Vegetables cooked in a spicy thick tomato, onion & cashewnut gravy
- **VEG CURRY HOME STYLE** 120,00
Veg cooked with potato & paneer in gravy
- **DIWANI HANDI** 135,00
Mixed veg, paneer & spinach prepared in a cashewnut gravy
- **NAVRATAN KORMA (PREPARED mild)** 135,00
Mixed vegetable cooked with dried fruit in a cashew nut gravy
- **Aloo ACHAARI MASALA**  110,00
Potato cooked with achaari spices
- **Aloo JEERA OR Aloo SAAG** 98,00
Potato cooked with whole cumin \ Potato and Spinach cooked together
- **Aloo MATTAR OR PALAK MATTAR** 99,00
Potato & peas or Spinach and peas cooked in traditional spices
- **Gobi MATTAR OR MUSHROOM MATTAR** 99,00
Cauliflower & peas or Mushroom & Peas cooked in traditional spices
- **BAINGAN BHARTA** 129,00
Brinjal baked in a tandoor oven and sauteed
- **BAINGAN Aloo** 99,00
Brinjal & potato cooked in traditional spices
- **BAINGAN Aloo MATTAR** 105,00
Brinjal, potato & peas cooked in traditional spices
- **BAINGAN Aloo DHINGRI MATTAR** 115,00
Brinjal, potato, mushroom & peas cooked in traditional spices
- **Aloo Bindi (Subject to Availability)** 115,00
Potato & okra cooked in traditional spices
- **Bindi MASALA (Subject to Availability)** 125,00
Okra cooked punjabi style



Curries served with Basmati Rice

- **Can Be Prepared For Vegans. Please inform waiter** **Spicy** 

TANDOORI SELECTION

TANDOORI CHICKEN		159,00
<i>Chicken marinated in yoghurt and Tandoori spices</i>	(Half Portion)	119,00
<i>grilled to perfection in a Tandoor oven</i>		
BHATTI KA MURGH		169,00
<i>Chicken marinated in spices, grilled in tandoor oven</i>	(Half Portion)	129,00
<i>and tossed in special sauce</i>		
CHICKEN & FISH COMBO		179,00
<i>Half portion Tandoori Chicken & Half Portion Tandoori Kingklip</i>		
CHICKEN & LAMB CHOPS COMBO		179,00
<i>Half portion Tandoori Chicken & Half Portion Lamb Chops</i>		
CHICKEN & PRAWNS COMBO		289,00
<i>Half portion Tandoori Chicken & Half Portion Tandoori King Prawns</i>		
FISH & PRAWNS COMBO		289,00
<i>Half portion Tandoori Fish & Half Portion Tandoori King Prawns</i>		
LAMB CHOPS & PRAWN COMBO		299,00
<i>Half portion Lamb Chops & Half Portion Tandoori King Prawns</i>		
LAMB CHOPS & FISH COMBO		189,00
<i>Half portion Lamb Chops & Half Portion Tandoori Fish</i>		
TANDOORI LAMB CHOPS		189,00
<i>Spicy Lamb Rib Chops grilled in Tandoor oven</i>		
TANDOORI FISH		189,00
<i>Kingklip marinated in tandoori spices and grilled in Tandoor oven</i>		
TANDOORI KING PRAWNS		SQ
<i>King Prawns marinated in spices and grilled in Tandoor oven</i>		
TANDOORI PLATTER FOR TWO		699,00
<i>Tandoori Chicken, Lamb Chops, Tandoori Fish & Tandoori King Prawns</i>		
<i>Tandoori dishes served with chips or veggies</i>		

SIDE DISHES

● GARDEN SALAD		60,00
● KACHUMBER SALAD (Tangy salad with grated carrot, onion, tomato with chilli)		45,00
● SAMBAL SALAD (Traditional Indian salad with diced cucumber, onion & tomato)		45,00
● ONION SLICES WITH LEMON		18,00
RIATA		35,00
PLAIN YOGHURT		30,00
● SAUTEED VEGETABLE		50,00
● POTATO CHIPS		35,00
● GRAVY (RECOMMENDED WITH BIRYANI)		65,00
● PAPAD (ROASTED)		8,00
● PICKLES		20,00
CHUTNEY - MINT OR CHILLI		15,00
● SCHEZWAN SAUCE		25,00
● CHOPPED CHILLI		10,00
BUTTER		10,00
● Can Be Prepared For Vegans. Please inform waiter	Spicy	



SEAFOOD SELECTION

FISH CURRY		179,00
<i>Tangy & spicy fish curry</i>		
FISH MASALA		179,00
<i>Fish marinated in special fish masala spices cooked in a rich gravy</i>		
PAN FRIED FISH (Kingklip)		185,00
<i>Served with Chips or Veggies</i>		
PRAWN CURRY		199,00
<i>Tangy & spicy prawn curry</i>		
KADHAI PRAWN		199,00
<i>Prawns cooked in tomato & onion gravy with green peppers in a rich gravy</i>		
PRAWN Kholapuri		199,00
<i>Prawns that are tantalizing in a hot and spicy red sauce.</i>		
PRAWN KORMA (PREPARED mild)		209,00
<i>Prawns cooked in a mild classic cashew nut gravy</i>		
PRAWN Sai KORMA		209,00
<i>Prawns cooked in tomato and cashew nut gravy</i>		
PRAWN VINDALOO		199,00
<i>Prawns cooked in a hot Goan style curry</i>		
PRAWN LASONI CURRY (RECOMMENDED MEDIUM TO HOT)		199,00
<i>Prawns cooked in with garlic in a rich gravy</i>		
PRAWN MASALA (DRY STYLE)		215,00
<i>Prawns cooked with masala spices</i>		
PRAWN & FISH CURRY		199,00
<i>Prawns & Fish marinated in seafood spices and cooked in a rich gravy</i>		
NAMASKAR PRAWN Speciality		289,00
<i>Prawns de-shelled and marinated with Namaskar's secret spices and cooked to perfection in a rich gravy</i>		
KING PRAWNS - PAN FRIED		SQ
<i>King prawns marinated in our special spices and pan fried. (In the shell)</i>		
<i>Served with Chips or Veggies</i>		
CRAB CURRY		SQ
<i>Crab cooked in special sea food spices in a rich tasty gravy</i>		
CRAB CLAWS CURRY	(SUBJECT TO AVAILABILITY)	SQ
<i>Crab claws cooked in special sea food spices in a rich tasty gravy</i>		
SEAFOOD TRIO	(SUBJECT TO AVAILABILITY)	SQ
<i>Kingklip Fish, Crab Claws and Prawns cooked together in the chefs special seafood spices in a rich and tasty gravy.</i>		

Curries served with Basmati Rice

Spicy 



CHICKEN SELECTION

BUTTER CHICKEN	150,00
<i>Tender pieces of boneless chicken cooked in rich tomato and butter gravy garnished with cream</i>	
CHICKEN TIKKA MASALA	150,00
<i>Boneless pieces of chicken cooked in a spicy sauce</i>	
CHICKEN VINDALOO	 150,00
<i>Boneless chicken cooked with potato in hot spicy gravy.</i>	
CHICKEN JALFREZI	150,00
<i>Boneless chicken cooked with juliennes of green pepper, onion and tomato in special spices.</i>	
CHICKEN KORMA (PREPARED MILD)	160,00
<i>Boneless pieces of chicken cooked in a mild creamy cashew nut gravy</i>	
CHICKEN SAI KORMA	160,00
<i>Boneless pieces of chicken cooked in tomato and cashew nut gravy</i>	
CHICKEN KADHAI	160,00
<i>Boneless pieces of chicken cooked in tomato & onion gravy with green peppers in rich spices</i>	
CHICKEN LAJAWAB	150,00
<i>Juliennes of chicken & onion cooked in thick gravy</i>	
CHICKEN KHOLAPURI	 150,00
<i>A bold & spicy chicken dish with lots of flavour</i>	
CHICKEN SAAQWALA	150,00
<i>Chicken cooked with spinach in a rich gravy with special spices</i>	
CHICKEN KALI MIRCH	155,00
<i>Chicken cooked with black pepper & yoghurt in a spicy sauce</i>	
CHICKEN AACHARI MASALA	 150,00
<i>Chicken cooked with aachari spices</i>	
CHICKEN CURRY HOME-STYLE	150,00
<i>Boneless pieces of chicken cooked home-style</i>	
CHICKEN TANGDI MASALA	165,00
<i>Chicken drumsticks grilled to perfection in tandoor oven and tossed in the chefs special masala gravy</i>	
CHICKEN TAWA	179,00
<i>Boneless pieces of chicken cooked with onion & green pepper in the chefs special masala gravy</i>	
CHICKEN NAMASKAR SPECIAL	179,00
<i>Boneless pieces of chicken fried and tossed in chicken mince in Namaskar's special secret spices and masala</i>	
CHICKEN & PRAWN CURRY	179,00
<i>Boneless pieces of chicken & prawns cooked in our chefs special spices</i>	

Curries served with Basmati Rice

Spicy 

LAMB SELECTION

LAMB ROQAN JOSH		170,00
<i>Tender pieces of lamb cooked in aromatic spices, a classic dish</i>		
LAMB VINDALOO		170,00
<i>Lamb cooked with potato in a hot & spicy curry</i>		
LAMB Kholapuri		170,00
<i>A bold & spicy lamb dish with lots of flavour</i>		
LAMB KADHAI		170,00
<i>Tender pieces of lamb cooked in tomato & onion gravy with green peppers</i>		
BHUNA GOSHT		170,00
<i>Tender pieces of lamb cooked in a thick gravy</i>		
LAMB KORMA (PREPARED mild)		175,00
<i>Tender pieces of lamb cooked in a mild creamy cashew nut gravy</i>		
LAMB SAI KORMA		175,00
<i>Tender pieces of lamb cooked in creamy tomato and cashew nut gravy</i>		
LAMB SAAGWALA		170,00
<i>Lamb cooked with spinach in a rich gravy with special spices</i>		
LAMB Sali Boti		170,00
<i>Boneless pieces of lamb cooked in a rich gravy with aromatic spices and garnished with grated fried potatoes</i>		
LAMB Kali Mirch		175,00
<i>Lamb cooked with black pepper & yoghurt in a spicy sauce</i>		
LAMB LAHORI		175,00
<i>Tender pieces of lamb cooked with chopped tomato, onion, garlic in a rich gravy and topped with cheese</i>		
DAL GOSHT		170,00
<i>Tender pieces of lamb cooked in lentils. Very Tasty</i>		
LAMB CURRY HOME-STYLE		170,00
<i>Boneless pieces of lamb cooked home-style</i>		
KHEEMA MATTAR		160,00
<i>Lamb mince & peas cooked with exotic spices</i>		
NAMASKAR TAWA LAMB		199,00
<i>Lamb marinated in Namaskar secret spices and cooked in a rich gravy</i>		
LAMB Chops MASALA		199,00
<i>Succulent lamb rib chops grilled to perfection in tandoor oven and tossed in the chefs special masala gravy</i>		

Curries served with Basmati Rice

RICE DISHES

- **BASMATI RICE** 20,00
Steamed long grain aromatic white rice
- **JEERA RICE** 30,00
Basmati rice cooked with cumin seeds
- **VEG PULAO** (Rice with mixed veg)
- **CURD RICE** (Rice with yoghurt, topped with tarka)
- **MUSHROOM FRIED RICE**
- **VEG FRIED RICE** 60,00
- **MIXED VEG FRIED RICE** (Mushroom, Paneer and Mixed Veg) 78,00
- **CHICKEN FRIED RICE** 89,00
- **MIXED FRIED RICE** (Mixed Veg, Chicken & Prawns)
- **VEG BIRYANI** 109,00
Basmati rice cooked with vegetables, potato and biryani spices
- **CHICKEN BIRYANI** 150,00
Basmati rice cooked with boneless chicken, potato and biryani spices
- **CHICKEN TIKKA BIRYANI** 160,00
Basmati rice cooked with chicken tikka and biryani spices
- **LAMB BIRYANI** 169,00
Basmati rice cooked with tender lamb cubes, potato and biryani spices
- **FISH BIRYANI** 179,00
Basmati rice cooked with fish and biryani spices
- **PRAWN BIRYANI** 199,00
Basmati rice cooked with prawns and biryani spices
- **NAMASKAR SPECIAL VEGETABLE DUM BIRYANI** 135,00
Veg biryani cooked and wrapped in dough and baked in Tandoor oven
- **NAMASKAR SPECIAL CHICKEN DUM BIRYANI** 175,00
Chicken biryani cooked and wrapped in dough and baked in Tandoor oven
- **NAMASKAR SPECIAL LAMB DUM BIRYANI** 189,00
Lamb biryani cooked and wrapped in dough and baked in Tandoor oven
- **NAMASKAR SPECIAL FISH DUM BIRYANI** 195,00
Fish biryani cooked and wrapped in dough and baked in Tandoor oven
- **NAMASKAR SPECIAL PRAWN DUM BIRYANI** 199,00
Prawn biryani cooked and wrapped in dough and baked in Tandoor oven
- **Can Be Prepared For Vegans. Please inform waiter**
All rice dishes prepared with Basmati Rice

NAAN

NAAN		18,00
<i>White flour handmade bread freshly baked</i>		
BUTTER NAAN		20,00
<i>White flour handmade bread freshly baked with butter</i>		
SESAME NAAN		22,00
<i>White flour handmade bread freshly baked with sesame seeds</i>		
GARLIC NAAN		25,00
<i>White flour handmade bread freshly baked with garlic</i>		
Chilli GARLIC NAAN		30,00
<i>White flour handmade bread freshly baked with chilli & garlic</i>		
Chilli NAAN		25,00
<i>White flour handmade bread freshly baked with chilli</i>		
CHEESE NAAN		35,00
<i>White flour handmade bread freshly baked with cheese</i>		
CHEESE & GARLIC NAAN		38,00
<i>White flour handmade bread freshly baked with cheese & garlic</i>		
CHEESE & Chilli NAAN		38,00
<i>White flour handmade bread freshly baked with cheese & chilli</i>		
KASHMIRI NAAN		40,00
<i>White flour handmade bread stuffed with cheese and cherries</i>		
PESHAWARI NAAN OR		BROWN PESHAWARI NAAN
<i>A sweet naan with mixed nuts and coconut</i>		
KHEEMA NAAN		55,00
<i>White flour handmade bread stuffed with lamb mince</i>		
 TANDOORI ROTI		19,00
<i>Brown flour Indian bread freshly baked</i>		
ROMALI ROTI		25,00
<i>Handmade roti artistically made thin as a handkerchief with white flour</i>		
 BROWN ROMALI ROTI		25,00
<i>Handmade roti artistically made thin as a handkerchief with brown flour</i>		
TANDOORI PARATHA		28,00
<i>Brown flour Indian bread rich and flaky</i>		
NAMASKAR SPECIAL LACHA PARATHA		28,00
<i>White flour bread that is rich and flaky</i>		
FUDEENA PARATHA		32,00
<i>White flour Indian bread prepared with mint and baked</i>		
ALOO PARATHA	BROWN ALOO PARATHA	38,00
<i>White flour Indian bread stuffed with spiced mashed potato and baked</i>		
PANEER KULCHA OR VEG KULCHA OR ONION KULCHA		45,00
<i>White flour bread stuffed with grated home made Indian cheese or Veg or Onion sprinkled with sesame seeds and baked in Tandoor Oven</i>		
BHATURA		48,00
<i>A thick leavened fluffy deep fried bread</i>		
BREAD BASKET	<i>Assortment of 4 breads Chefs Choice</i>	99,00

All Naan are freshly prepared

 **Can Be Prepared For Vegans. Please inform waiter** **Spicy**



Desserts

GULAB JAMUN (SERVED WARM)	69,00
<i>Fried dumplings made with milk & flour soaked in sugar syrup</i>	
RAS MALIA	69,00
<i>Milk dumplings soaked in sweet saffron milk syrup</i>	
SWEET VERMICELLI (SERVED WARM)	59,00
<i>Vermicelli cooked in milk into a sweet pudding</i>	
Kulfi (INDIAN ICE CREAM)	69,00
<i>Homemade Indian ice cream with mixed grated nuts</i>	
GAJJAR HALWA (CARROT PUDDING) (SERVED WARM)	70,00
<i>Fresh grated carrots sauteed in ghee and cooked in milk</i>	
PHIRNI (KHEER) TRADITIONAL INDIAN PUDDING SERVED WARM	59,00
<i>Rice pudding flavoured with cardamom, raisins & mixed nuts</i>	
SHRIKHAND	70,00
<i>A classic Indian custard like dessert with cardamom, saffron & nuts</i>	
BOMBAY CRUSH	69,00
<i>Indian milk shake flavoured with cardamom syrup</i>	
● APPLE HALWA (VEGAN)	59,00
ICE CREAM	45,00
ICE CREAM & CHOCOLATE SAUCE	49,00
ICE CREAM & GULAB JAMUN	59,00
DEEP FRIED ICE CREAM	69,00

Hot Beverages

TEA	25,00
ROOIBOS TEA	25,00
GREEN TEA	25,00
MASALA TEA	30,00
FILTER COFFEE	26,00
AMERICANO	26,00
CAPPUCCINO FOAM	29,00
CAPPUCCINO CREAM	32,00
CAFÉ LATTE / LATTE MACCHIATO	36,00
ESPRESSO SINGLE	22,00
ESPRESSO DOUBLE	28,00
Milo	36,00
HOT CHOCOLATE	36,00

ALL FOOD SERVED IS HALAAL

Strictly NO food or drinks from outside permitted

A plate charge of R40.00 per person will be levied for sharing

10% service fee will be added to tables 5 and more

15% service fee will be added to tables 15 and more

Corkage charged at R100.00 per 750ml bottle of wine

All dishes freshly prepared, please allow 30 to 45 min for preparation

Prices are inclusive of 15% VAT

We accept all Major Credit Cards