


## Veg Soups

<b>CREAM OF TOMATO SOUP</b>	70.00
<i>Freshly pureed tomato tossed in cream</i>	
<b>CREAM OF MUSHROOM SOUP</b>	70.00
<i>Finely chopped mushroom tossed in cream</i>	
● <b>VEG MANCHOW SOUP</b>	70.00
<i>A delicious blend of veggies with a tingle of ginger &amp; garlic</i>	
● <b>VEG HOT AND SOUR SOUP</b>	70.00
<i>A hot soup with julienne of veg with ginger, garlic in a soy, vinegar base</i>	
<b>SWEET CORN SOUP</b>	70.00
<i>A traditional Chinese soup with sweet corn kernels</i>	
● <b>DAL SOUP</b>	69.00
<i>Very tasty lentil soup</i>	






## Non-Veg Soups

<b>CREAM OF CHICKEN SOUP</b>	89.00
<i>Finely cut chicken pieces tossed in cream</i>	
<b>CHICKEN MANCHOW SOUP</b>	89.00
<i>A delicious blend of chicken &amp; veg with a tingle of ginger &amp; garlic</i>	
<b>CHICKEN HOT AND SOUR SOUP</b>	89.00
<i>A hot soup with chicken &amp; veg with ginger, garlic in a soy, vinegar base</i>	
<b>CHICKEN SWEET CORN SOUP</b>	89.00
<i>A traditional Chinese soup with chicken &amp; sweet corn kernels</i>	
<b>PRAWN MANCHOW SOUP</b>	99.00
<i>A delicious blend of prawn &amp; veg with a tingle of ginger &amp; garlic</i>	

## Indo-Veg Starters

● <b>VEG OR Gobi OR MUSHROOM MANCHURIAN</b>		85.00
<i>Cooked with onion, ginger, garlic in spices</i>		
<b>PANEER MANCHURIAN</b>		95.00
<i>Paneer cooked with onion, ginger, garlic with spices</i>		
● <b>CHILLY PANEER</b>		95.00
<i>Paneer cooked with onion, tomato, green peppers with spices</i>		
● <b>VEG OR Gobi OR MUSHROOM SCHEZWAN</b>		95.00
<i>Cooked in Shezwan sauce</i>		
<b>PANEER SCHEZWAN</b>		105.00
<i>Paneer cooked with shezwan sauce</i>		

## Indo-Non Veg Starter

<b>CHILLY CHICKEN</b>		95.00
<i>Chicken cooked with onion, tomato, green peppers with spices</i>		
<b>CHICKEN SCHEZWAN</b>		99.00
<i>Chicken cooked with shezwan sauce</i>		
<b>CHILLY PRAWN</b>		109.00
<i>Prawns cooked with onion, tomato, green peppers with spices</i>		
<b>PRAWN SCHEZWAN</b>		115.00
<i>Prawns cooked with shezwan sauce</i>		
● <b>Can Be Prepared For Vegans. Please inform waiter</b>	<b>Spicy</b>	


# STARTERS

## VEGETARIAN

- **PUNJABI SAMOOSA (2pcs)** 45.00  
*Potato & Peas*
- **VEG SPRING ROLLS** 60.00  
*Vegetables wrapped in pastry and deep fried*
- **MIXED PAKODA PLATTER (SERVES 2)** 99.00  
*Assorted vegetables dipped in batter and deep fried*
- **ONION AND POTATO PAKODA** 55.00  
*Onion rings and potato slices dipped in batter and deep fried*
- **ONION BAJI** 55.00  
*Thinly sliced onions in lentil batter and deep fried*
- **TANDOORI Gobi** 75.00  
*Cauliflower marinated in tandoori spices and grilled in a Tandoor oven*
- **TANDOORI Aloo** 70.00  
*Potato marinated in tandoori spices and grilled in a Tandoor oven*
- **MUSHROOM Tikka** 75.00  
*Mushroom, onion, pepper and tomato marinated in special tikka spices and grilled in Tandoor oven*
- **CHEESE CORN BALLS (4pcs)** 75.00  
*Potato, corn and cheese balls deep fried and served with sauce*
- **PANEER Tikka** 95.00  
*Home made Indian cheese, onion, peppers and tomato marinated in tikka masala and grilled in a Tandoor oven*
- **PANEER Malai Tikka** 99.00  
*Home made Indian cheese marinated in a cashewnut paste and grilled in a Tandoor oven, garnished with cheese*
- **Malia Chilli MUSHROOM** 99.00  
*Mushrooms laced with cheese, chilli & cream grilled in Tandoor oven*
- **ASSORTED VEGETARIAN FROM THE TANDOOR FOR 4** 299.00  
*Assortment of Mushroom, Paneer, Gobi & Aloo*
- **NAMASKAR SPECIALITY PLATTER (SERVES 4)** 299.00  
*Variety of Pakoda's, Aloo Tikki, Samosa & Spring Rolls*
- **Can Be Prepared For Vegans. Please inform waiter**

# STARTERS

## NON-VEGETARIAN

<b>PUNJABI SAMOOSA (2 pcs)</b>		<b>55.00</b>
<i>Lamb mince / Chicken mince</i>		
<b>CHICKEN SPRING ROLLS</b>		<b>65.00</b>
<i>Julienne of chicken &amp; veg wrapped in pastry and fried</i>		
<b>CHICKEN LIVER MASALA</b>		<b>79.00</b>
<i>Chicken livers cooked in chefs spicy masala served with baby naan</i>		
<b>CHICKEN TIKKA</b>		<b>85.00</b>
<i>Boneless chicken marinated in tandoor spice and grilled in a Tandoor oven</i>		
<b>MALAI TIKKA</b>		<b>89.00</b>
<i>Boneless chicken marinated in cashew nut paste and grilled in a Tandoor oven, garnished with cheese</i>		
<b>RESHMI KEBAB</b>		<b>85.00</b>
<i>Tender pieces of boneless chicken marinated in special spices and grilled in a Tandoor oven and garnished with honey</i>		
<b>CHICKEN BANJARA KEBAB</b>		<b>89.00</b>
<i>Boneless pieces of chicken coated in a spicy marinade of yoghurt, mint, green chilli and spices</i>		
<b>CHICKEN TANDOORI</b>		<b>89.00</b>
<i>Chicken drumsticks marinated and grilled in Tandoor oven</i>		
<b>CHICKEN TIKKA PLATTER FOR 4</b>		<b>299.00</b>
<i>Chicken Tikka, Malai Tikka, Banjara Kebab &amp; Reshmi Kebab</i>		
<b>CHICKEN SEEKH KEBAB</b>		<b>95.00</b>
<i>Spiced chicken mince rolled on a skewer and grilled in Tandoor oven garnished with cheese.</i>		
<b>LAMB SEEKH KEBAB</b>		<b>109.00</b>
<i>Spiced lamb mince rolled on a skewer and grilled in a Tandoor oven</i>		
<b>PRAWN KOLIWADA</b>		<b>109.00</b>
<i>Prawns dipped in spicy batter and deep fried till crispy.</i>		
<b>KING PRAWNS</b>		<b>S/Q</b>
<i>King prawns marinated in special spices and pan fried</i>		
<b>FISH TIKKA</b>		<b>120.00</b>
<i>Kingklip marinated with tikka seafood spices grilled in a Tandoor oven</i>		
<b>TANDOORI MIXED GRILL</b>	FOR TWO	<b>199.00</b>
<i>Assortment of non-veg starters</i>	FOR THREE	<b>289.00</b>
<i>Chicken tikka, Lamb Chops &amp; Seekh Kebab grilled in a Tandoor oven</i>		
<b>NAMASKAR MIXED NON-VEG PLATTER FOR FOUR</b>		<b>699.00</b>
<i>Assortment of King Prawns, Fish Tikka, Seekh Kebab, Lamb Chops and Chicken Tikka grilled in a Tandoor oven</i>		

Spicy 

# VEGETABLE SELECTION

<b>PANEER MAKHANI</b>		145.00
<i>Fresh home made cheese cooked in a rich tomato and butter gravy</i>		
<b>PANEER Tikka MASALA</b>		140.00
<i>Fresh home made cheese cooked with special tikka spices</i>		
<b>PALAK PANEER</b>		140.00
<i>Fresh home made cheese cooked with pureed spinach</i>		
<b>MATTAR PANEER</b>		140.00
<i>Fresh home made cheese cooked with peas in onion and tomato gravy</i>		
<b>PANEER KORMA (PREPARED mild)</b>		150.00
<i>Fresh home made cheese cooked in cashew nut gravy</i>		
<b>PANEER Sai KORMA</b>		150.00
<i>Fresh home made cheese cooked in tomato &amp; cashewnut gravy</i>		
<b>PANEER Kali Mirch</b>		145.00
<i>Paneer cooked with black pepper and yoghurt in a spicy gravy</i>		
<b>PANEER KADHAI</b>		140.00
<i>Paneer cooked with onion, green peppers in a special kadhai gravy</i>		
<b>PANEER Kholapuri</b>		140.00
<i>Fresh home made cheese cooked in a hot spicy gravy</i>		
<b>SHAAM SAVERA</b>		155.00
<i>Spinach koftas stuffed with paneer, cooked in tomato and butter gravy</i>		
<b>DUM Aloo Punjabi (RECOMMENDED MEDIUM TO HOT)</b>		140.00
<i>Potato stuffed with mixed veg &amp; paneer deep fried and cooked in a rich gravy</i>		
<b>VEG NARqi's KOFTA</b>		140.00
<i>Veg stuffed dumplings cooked in a creamy tomato onion gravy</i>		
<b>Malia KOFTA (PREPARED mild)</b>		150.00
<i>Fresh home made cheese balls cooked in a rich creamy gravy</i>		
<b>DIWANI HANDI</b>		140.00
<i>Mixed veg, paneer &amp; spinach prepared in a cashewnut gravy</i>		
<b>NAVRATAN KORMA (PREPARED mild)</b>		145.00
<i>Mixed vegetable cooked with dried fruit in a cashew nut gravy</i>		
<b>VEG MAKHANI</b>		140.00
<i>Mixed veg cooked in a rich tomato and butter gravy, garnished with cream</i>		
<b>NAMASKAR DAL MAKHANI</b>		125.00
<i>Assorted lentils cooked with special spices in butter &amp; garnished with cream</i>		
 <b>DAL TARKA</b>		99.00
<i>Yellow lentils cooked in traditional spices</i>		
 <b>DAL PALAK</b>		99.00
<i>Spinach cooked with yellow lentils in traditional spices.</i>		
 <b>DAL Khichdi</b>		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

- **CHANNA MASALA** 115.00  
*Delicious chick peas cooked in an exotic blend of spices*
- **BUTTER BEAN & POTATO CURRY** 99.00  
*Butter beans & potato cooked in traditional spices*
- **RAJMA BEAN** 99.00  
*Red beans cooked in spices*
- **SOYA PRAWN CURRY** 125.00  
*Tangy & spicy soya prawn curry*
- **DHINGRI ROGAN JOSH** 125.00  
*Mushrooms cooked in aromatic spices, a classic dish*
- **VEG CURRY HOME STYLE** 125.00  
*Veg cooked with potato & paneer in gravy*
- **VEG JALFREZI** 125.00  
*Julienne's of vegetable cooked in thick gravy with special spices*
- **VEG KADHAI** 125.00  
*Mixed veg cooked in special Kadhai masala*
- **VEG JAIPURI** 135.00  
*Vegetables cooked in a spicy thick tomato, onion & cashewnut gravy*
- **SABZI CHAKORI** 115.00  
*Potato / Cauliflower / Peas & Green Peppers cooked in traditional spices*
- **ALOO ACHAARI MASALA** 115.00   
*Potato cooked with achaari spices*
- **ALOO JEERA** OR ● **ALOO SAAG** 110.00  
*Potato cooked with whole cumin \ | Potato and Spinach cooked together*
- **ALOO MATTAR** OR ● **PALAK MATTAR** 110.00  
*Potato & peas or Spinach and peas cooked in traditional spices*
- **Gobi MATTAR** OR ● **MUSHROOM MATTAR** 110.00  
*Cauliflower & peas or Mushroom & Peas cooked in traditional spices*
- **BAINGAN BHARTA** 135.00  
*Brinjal baked in a tandoor oven and sauteed* 
- **BAINGAN ALOO** 110.00  
*Brinjal & potato cooked in traditional spices*
- **BAINGAN ALOO MATTAR** 115.00  
*Brinjal, potato & peas cooked in traditional spices*
- **BAINGAN ALOO DHINGRI MATTAR** 120.00  
*Brinjal, potato, mushroom & peas cooked in traditional spices*
- **Aloo Bindi** (Subject to Availability) 125.00  
*Potato & okra cooked in traditional spices*
- **Bindi MASALA** (Subject to Availability) 135.00  
*Okra cooked punjabi style*

**Curries served with Basmati Rice**

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

# SEA FOOD SELECTION

<b>MADRAS FISH CURRY</b>	185.00
<i>Tangy &amp; spicy fish curry</i>	
<b>FISH TIKKA MASALA</b>	190.00
<i>Tandoori fish cooked in a rich gravy</i>	
<b>MADRAS PRAWN CURRY</b>	199.00
<i>Tangy &amp; spicy prawn curry</i>	
<b>PRAWN CURRY HOME-STYLE</b>	199.00
<i>Prawns cooked home-style</i>	
<b>PRAWN VINDALOO</b>	 199.00
<i>Prawns cooked in a hot Goan style curry</i>	
<b>PRAWN LASONI CURRY (RECOMMENDED MEDIUM TO HOT)</b>	 199.00
<i>Prawns cooked in with garlic in a rich gravy</i>	
<b>PRAWN MASALA (DRY STYLE)</b>	220.00
<i>Prawns cooked with masala spices.</i>	
<b>PRAWN KORMA (PREPARED MILD)</b>	210.00
<i>Prawns cooked in a mild classic cashew nut gravy</i>	
<b>PRAWN SAI KORMA</b>	210.00
<i>Prawns cooked in tomato and cashew nut gravy</i>	
<b>KING PRAWNS - PAN FRIED</b>	SQ
<i>King prawns marinated in our special spices and pan fried. (In the shell)</i>	
<i>Served with Chips or Veggies</i>	
<b>NAMASKAR PRAWN SPECIALITY</b>	299.00
<i>Prawns de-shelled and marinated with Namaskar's secret spices and cooked to perfection in a rich gravy</i>	
<b>PRAWN &amp; FISH CURRY</b>	199.00
<i>Prawns &amp; Fish marinated in seafood spices and cooked in a rich gravy</i>	
<b>CRAB CURRY</b>	(SUBJECT TO AVAILABILITY) SQ
<i>Crab cooked in special sea food spices in a rich tasty gravy</i>	
<b>CRAB CLAWS CURRY</b>	(SUBJECT TO AVAILABILITY) SQ
<i>Crab claws cooked in special sea food spices in a rich tasty gravy</i>	
<b>SEAFOOD TRIO</b>	(SUBJECT TO AVAILABILITY) SQ
<i>Kinglip 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** 

# TANDOORI SELECTION

<b>Tandoori Chicken</b>	159.00
<i>Chicken marinated in yoghurt and Tandoori spices</i>	
<i>(Half Portion)</i>	119.00
<i>grilled to perfection in a Tandoor oven</i>	
<b>BHATTI KA MURGH</b>	169.00
<i>Chicken grilled in tandoor oven and tossed in special sauce</i>	
<i>(Half Portion)</i>	129.00
<b>CHICKEN &amp; FISH COMBO</b>	230.00
<i>Half portion Tandoori Chicken &amp; Half Portion Tandoori Kingklip</i>	
<b>CHICKEN &amp; LAMB CHOPS COMBO</b>	230.00
<i>Half portion Tandoori Chicken &amp; Half Portion Lamb Chops</i>	
<b>CHICKEN &amp; PRAWNS COMBO</b>	250.00
<i>Half portion Tandoori Chicken &amp; Half Portion King Prawns</i>	
<b>FISH &amp; PRAWNS COMBO</b>	250.00
<i>Half portion Tandoori Fish &amp; Half Portion King Prawns</i>	
<b>LAMB CHOPS &amp; PRAWN COMBO</b>	250.00
<i>Half portion Lamb Chops &amp; Half Portion King Prawns</i>	
<b>LAMB CHOPS &amp; FISH COMBO</b>	230.00
<i>Half portion Lamb Chops &amp; Half Portion Tandoori Fish</i>	
<b>TANDOORI LAMB CHOPS</b>	199.00
<i>Spicy Lamb Rib Chops grilled in Tandoor oven</i>	
<b>TANDOORI FISH</b>	199.00
<i>Kingklip marinated in tandoori spices and grilled in Tandoor oven</i>	

***Tandoori dishes served with chips or veggies***  
***Please note all Tandoori dishes are freshly prepared. Please allow 40 minutes.***

## SIDE DISHES

GARDEN SALAD	65.00
KACHUMBER SALAD (Tangy salad with grated carrot, onion, tomato with chilli)	48.00
SAMBAL SALAD (Traditional Indian salad with diced cucumber, onion & tomato)	48.00
ONION SLICES WITH LEMON	20.00
RIATA	40.00
PLAIN YOGHURT	30.00
● SAUTEED VEGETABLE	50.00
● POTATO CHIPS	35.00
● GRAVY (RECOMMENDED WITH BIRYANI)	75.00
● PAPAD (ROASTED)	10.00
● PICKLES	20.00
CHUTNEY - MINT OR CHILLI	15.00
● SCHEZWAN SAUCE 	25.00
CHOPPED CHILLI OR BUTTER	10.00
● <b>Can Be Prepared For Vegans. Please inform waiter</b> <b>Spicy</b> 	

# CHICKEN SELECTION

<b>BUTTER CHICKEN</b>	160.00
<i>Tender pieces of boneless chicken cooked in rich tomato and butter gravy garnished with cream</i>	
<b>TANDOORI BUTTER CHICKEN</b>	170.00
<i>Half Tandoori chicken on the bone grilled in the tandoor oven and cooked in rich tomato and butter gravy garnished with cream</i>	
<b>CHICKEN TIKKA MASALA</b>	160.00
<i>Boneless pieces of chicken grilled in tandoor oven and cooked in a spicy gravy</i>	
<b>CHICKEN VINDALOO</b>	 160.00
<i>Boneless chicken cooked with potato in hot spicy gravy.</i>	
<b>CHICKEN KORMA (PREPARED Mild)</b>	165.00
<i>Boneless pieces of chicken cooked in a mild creamy cashew nut gravy</i>	
<b>CHICKEN SAI KORMA</b>	165.00
<i>Boneless pieces of chicken cooked in tomato and cashew nut gravy</i>	
<b>CHICKEN JALFREZI</b>	160.00
<i>Boneless chicken cooked with juliennes of green pepper, onion and tomato in special spices.</i>	
<b>CHICKEN KADHAI</b>	160.00
<i>Boneless pieces of chicken cooked in tomato &amp; onion gravy with green peppers in rich spices</i>	
<b>CHICKEN LAJABAB</b>	160.00
<i>Juliennes of chicken &amp; onion cooked in thick gravy</i>	
<b>CHICKEN KHALAPURI</b>	 160.00
<i>A bold &amp; spicy chicken dish with lots of flavour</i>	
<b>CHICKEN SAAGWALA</b>	160.00
<i>Chicken cooked with spinach in a rich gravy with special spices</i>	
<b>CHICKEN KALI MIRCH</b>	 160.00
<i>Chicken cooked with black pepper &amp; yoghurt in a spicy sauce</i>	
<b>CHICKEN CURRY HOME-STYLE</b>	160.00
<i>Boneless pieces of chicken cooked home-style</i>	
<b>CHICKEN TANGDI MASALA</b>	170.00
<i>Chicken drumsticks grilled to perfection in tandoor oven and tossed in the chefs special masala gravy</i>	
<b>CHICKEN NAMASKAR SPECIAL</b>	189.00
<i>Boneless pieces of chicken fried and tossed in chicken mince in Namaskar's special secret spices and masala</i>	
<b>CHICKEN &amp; PRAWN CURRY</b>	189.00
<i>Boneless pieces of chicken &amp; prawns cooked in our chefs special spices</i>	

**Curries served with Basmati Rice**





# LAMB SELECTION

<b>LAMB ROGAN JOSH</b>		180.00
<i>Tender pieces of lamb cooked in aromatic spices, a classic dish</i>		
<b>LAMB VINDALOO</b>		180.00
<i>Lamb cooked with potato in a hot &amp; spicy curry</i>		
<b>LAMB KHOLAPURI</b>		180.00
<i>A bold &amp; spicy lamb dish with lots of flavour</i>		
<b>LAMB KADHAI</b>		180.00
<i>Tender pieces of lamb cooked in tomato &amp; onion gravy with green peppers</i>		
<b>BHUNA GOSHT</b>		180.00
<i>Tender pieces of lamb cooked in a thick gravy</i>		
<b>LAMB KORMA (PREPARED mild)</b>		190.00
<i>Tender pieces of lamb cooked in a mild creamy cashew nut gravy</i>		
<b>LAMB SAI KORMA</b>		190.00
<i>Tender pieces of lamb cooked in creamy tomato and cashew nut gravy</i>		
<b>LAMB SAAQWALA</b>		180.00
<i>Lamb cooked with spinach in a rich gravy with special spices</i>		
<b>LAMB SALI BOTI</b>		180.00
<i>Boneless pieces of lamb cooked in a rich gravy with aromatic spices and garnished with grated fried potatoes</i>		
<b>LAMB KALI MIRCH</b>		180.00
<i>Lamb cooked with black pepper &amp; yoghurt in a spicy sauce</i>		
<b>LAMB LAHORI</b>		180.00
<i>Tender pieces of lamb cooked with chopped tomato, onion, garlic in a rich gravy and topped with cheese</i>		
<b>DAL GOSHT</b>		180.00
<i>Tender pieces of lamb cooked in lentils. Very Tasty</i>		
<b>LAMB CURRY HOME-STYLE</b>		180.00
<i>Boneless pieces of lamb cooked home-style</i>		
<b>KHEEMA MATTAR</b>		180.00
<i>Lamb mince &amp; peas cooked with exotic spices</i>		
<b>NAMASKAR TAWA LAMB</b>		220.00
<i>Lamb marinated in Namaskar secret spices and cooked in a rich gravy</i>		
<b>LAMB CHOPS MASALA</b>		220.00
<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

<b>BASMATI RICE</b>	22.00
<i>Steamed long grain aromatic white rice</i>	
<b>JEERA RICE</b>	30.00
<i>Basmati rice cooked with cumin seeds</i>	
● <b>VEG PULAO</b> (Rice with mixed veg)	45.00
<b>CURD RICE</b> (Rice with yoghurt, topped with tarka)	55.00
● <b>MUSHROOM FRIED RICE</b>	65.00
● <b>VEG FRIED RICE</b>	65.00
<b>MIXED VEG FRIED RICE</b> (Mushroom, Paneer and Mixed Veg)	85.00
<b>CHICKEN FRIED RICE</b>	99.00
<b>MIXED FRIED RICE</b> (Mixed Veg, Chicken & Prawns)	110.00
● <b>VEG BIRYANI</b>	115.00
<i>Basmati rice cooked with vegetables, potato and biryani spices</i>	
<b>CHICKEN BIRYANI</b>	160.00
<i>Basmati rice cooked with boneless chicken, potato and biryani spices</i>	
<b>LAMB BIRYANI</b>	180.00
<i>Basmati rice cooked with tender lamb cubes, potato and biryani spices</i>	
<b>FISH BIRYANI</b>	190.00
<i>Basmati rice cooked with fish and biryani spices</i>	
<b>PRAWN BIRYANI</b>	200.00
<i>Basmati rice cooked with prawns and biryani spices</i>	
<b>NAMASKAR SPECIAL VEGETABLE DUM BIRYANI</b>	140.00
<i>Veg biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
<i>Veg biryani cooked and wrapped in brown flour dough and baked in Tandoor oven</i>	
<b>NAMASKAR SPECIAL CHICKEN DUM BIRYANI</b>	180.00
<i>Chicken biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
<b>NAMASKAR SPECIAL LAMB DUM BIRYANI</b>	200.00
<i>Lamb biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
<b>NAMASKAR SPECIAL FISH DUM BIRYANI</b>	210.00
<i>Fish biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
<b>NAMASKAR SPECIAL PRAWN DUM BIRYANI</b>	220.00
<i>Prawn biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
● <b>Can Be Prepared For Vegans. Please inform waiter</b>	
<b><i>All rice dishes prepared with Basmati Rice</i></b>	

# NAAN

<b>NAAN</b> ✓ <i>White flour handmade bread freshly baked</i>	20.00
<b>BUTTER NAAN</b> ✓ <i>White flour handmade bread freshly baked with butter</i>	22.00
<b>SESAME NAAN</b> <i>White flour handmade bread freshly baked with sesame seeds</i>	24.00
<b>GARLIC NAAN</b> ✓ <i>White flour handmade bread freshly baked with garlic</i>	28.00
<b>CHILLI GARLIC NAAN</b> 	34.00
<i>White flour handmade bread freshly baked with chilli &amp; garlic</i>	
<b>CHILLI NAAN</b> ✓ <i>White flour handmade bread freshly baked with chilli</i> 	28.00
<b>CHEESE NAAN</b> ✓ <i>White flour handmade bread freshly baked with cheese</i>	36.00
<b>CHEESE &amp; GARLIC NAAN</b>	42.00
<i>White flour handmade bread freshly baked with cheese &amp; garlic</i>	
<b>CHEESE &amp; CHILLI NAAN</b>	40.00
<i>White flour handmade bread freshly baked with cheese &amp; chilli</i> 	
<b>KASHMIRI NAAN</b>	45.00
<i>White flour handmade bread stuffed with cheese and cherries</i>	
<b>PESHAWARI NAAN</b> (Sweet naan with mixed nuts and coconut)	42.00
● <b>BROWN PESHAWARI NAAN</b> (Sweet naan with mixed nuts and coconut)	42.00
<b>ROMALI ROTI</b>	28.00
<i>Handmade roti artistically made thin as a handkerchief with white flour</i>	
● <b>BROWN ROMALI ROTI</b>	28.00
<i>Handmade roti artistically made thin as a handkerchief with brown flour</i>	
● <b>TANDOORI ROTI</b> ✓ <i>Brown flour Indian bread freshly baked</i>	20.00
<b>NAMASKAR SPECIAL LACHA PARATHA</b>	32.00
<i>White flour bread that is rich and flaky</i>	
<b>CHUR CHUR PARATHA</b>	50.00
<i>White flour bread that is flaky and stuffed with crumbled paneer &amp; mashed potato</i>	
● <b>TANDOORI PARATHA</b> ✓ <i>Brown flour Indian bread rich and flaky</i>	32.00
<b>ALOO PARATHA</b>	40.00
<i>White flour Indian bread stuffed with spiced mashed potato and baked</i>	
● <b>BROWN ALOO PARATHA</b>	40.00
<i>Brown flour Indian bread stuffed with spiced mashed potato and baked</i>	
<b>PANEER KULCHA OR VEG KULCHA OR ONION KULCHA</b>	50.00
<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>	
<b>BHATURA</b> ✓ <i>A thick leavened fluffy deep fried bread</i>	50.00

**All Naan are freshly prepared**

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

## Desserts

<b>Gulab JAMUN (SERVED WARM)</b>	<b>75.00</b>
<i>Fried dumplings made with milk &amp; flour soaked in sugar syrup</i>	
<b>RAS MALIA</b>	<b>75.00</b>
<i>Milk dumplings soaked in sweet saffron milk syrup</i>	
<b>SWEET VERMICELLI (SERVED WARM)</b>	<b>65.00</b>
<i>Vermicelli cooked in milk into a sweet pudding</i>	
<b>Kulfi (INDIAN ICE CREAM)</b>	<b>80.00</b>
<i>Homemade Indian ice cream with mixed grated nuts</i>	
<b>GAJJAR HALWA (CARROT PUDDING) (SERVED WARM)</b>	<b>75.00</b>
<i>Fresh grated carrots sauteed in ghee and cooked in milk</i>	
<b>PHIRNI (KHEER) TRADITIONAL INDIAN PUDDING SERVED WARM</b>	<b>65.00</b>
<i>Rice pudding flavoured with cardamom, raisins &amp; mixed nuts</i>	
<b>SHRIKHAND</b>	<b>80.00</b>
<i>A classic Indian custard like dessert with cardamom, saffron &amp; nuts</i>	
<b>ICE CREAM - VANILLA FLAVOUR</b>	<b>50.00</b>
<b>ICE CREAM &amp; CHOCOLATE SAUCE</b>	<b>55.00</b>
<b>ICE CREAM &amp; GULAB JAMUN</b>	<b>65.00</b>
<b>DEEP FRIED ICE CREAM</b>	<b>75.00</b>

## Hot Beverages

<b>TEA</b>	<b>28.00</b>
<b>ROOIBOS TEA</b>	<b>28.00</b>
<b>GREEN TEA</b>	<b>28.00</b>
<b>MASALA TEA</b>	<b>35.00</b>
<b>FILTER COFFEE</b>	<b>28.00</b>
<b>AMERICANO</b>	<b>28.00</b>
<b>CAPPUCCINO FOAM</b>	<b>32.00</b>
<b>CAPPUCCINO CREAM</b>	<b>34.00</b>
<b>CAFÉ LATTE</b>	<b>40.00</b>
<b>LATTE MACCHIATO</b>	<b>40.00</b>
<b>ESPRESSO SINGLE</b>	<b>25.00</b>
<b>ESPRESSO DOUBLE</b>	<b>30.00</b>
<b>Milo</b>	<b>40.00</b>
<b>HOT CHOCOLATE</b>	<b>40.00</b>

### ALL FOOD SERVED IS HALAAL

Strictly No Food Or Drinks from outside permitted

We reserve the right to add a 10% service charge to the bill

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

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

15% service fee will be added to tables of 12 and more

Corkage charged at R120.00 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