

- 25. Jhaneko Daal** (GF, DF, NF, V, V'n) **\$7.50/ \$14.00**
Black & yellow lentils, cooked in traditional Nepalese herbs and spices.
- 26. Bhuteko Arloo** (GF, DF, NF, V, V'n) **\$8.00**
Stir fried cubed potatoes with tomatoes and traditional Nepalese spices.
- 27. Hariyo Salad** (GF, DF, NF, V, V'n) **\$6.50**
Fresh garden salad with lettuce, capsicum, tomatoes, cucumber and onion. Topped with a special lemon dressing.
- 28. Sweet Mango Chutney** (GF, DF, NF, V, V'n) **\$2.90**
Sweet and tangy mango pickle.
- 29. Dahima (Nepalese Raita)** (GF, NF, V) **\$5.50**
Yoghurt flavoured with roasted cumin & coriander.
- 30. Bhuteko Bhaat** (GF, V) **\$6.00**
Fried rice with carrots, green beans, cashew nuts, peas, raisins & red onion. *Vegan & Dairy Free option available*
- 31. Bhaat** (GF, DF, NF, V, V'n) **\$3.50**
Plain steamed rice.
- 32. Pappadams (4 pieces)** (GF, NF, V) **\$3.00**
Crispy wafers, served with mint and yoghurt sauce.
Vegan and Dairy Free sauce available.
- ROTI (Breads)**
- 33. Roti** (NF, V) **\$4.50**
Freshly baked plain naan bread.
- 34. Roti Lasun** (NF, V) **\$5.00**
Freshly baked garlic naan bread.
- 35. Roti Cheese** (NF, V) **\$5.90**
Freshly baked naan bread stuffed with cheese.
- 36. Roti Keema** (NF) **\$6.50**
Freshly baked naan bread stuffed with lamb mince.

GF: Gluten Free, DF: Dairy Free, NF: Nut Free,
V: Vegetarian, V'n: Vegan

GULIYO (Desserts)

- 37. Namaste Ice-cream** (GF, V) **\$8.50**
Home-made ice-cream made from pistachio nuts and flavoured with mango & cardamom.
- 38. Laal Mohaan (3 pieces)** (NF, V) **\$7.50**
Traditional sweet prepared from milk powder, flavoured with cardamom and rose water.

DRINKS

- 39. Mango Lassi** **\$5.00**
- 40. Soft Drinks (per Can)** **\$3.50**

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FUNCTION ROOMS AVAILABLE

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Sunday to Thursday: 5pm – 9pm

Friday & Saturday: 5pm – 10pm

Effective February 2023

KHAJA (Entree)

- 1. Momo (5 pieces)** (DF, NF, V, V'n) **\$10.90**
Steamed Chicken or Vegetable dumplings with ginger, garlic, spring onion & coriander. Served with tomato sauce.
- 2. Tareko Machha (5 pieces)** (GF, DF, NF) **\$12.50**
Fish marinated in Nepalese herbs & lightly battered in corn flour & mustard oil, deep fried & served with mint & yoghurt sauce. *Dairy Free sauce available.*
- 3. Samosa (2 pieces)** (DF, NF, V, V'n) **\$9.50**
Homemade triangle pastry filled with potatoes, spring onion, peas, coriander & traditional Nepalese spices. Served with mint & yoghurt sauce. *Vegan and Dairy Free sauce available.*
- 4. Sekewa (5 pieces)/(8 pieces)** (GF, NF) **\$10.90/ \$19.90**
Tender pieces of chicken fillet marinated in roasted cumin & coriander seeds, enriched with yoghurt, lemon juice & a hint of Szechwan pepper & chili powder. Served with mint and yoghurt sauce.
- 5. Phulaura (5 pieces)** (GF, DF, NF, V, V'n) **\$9.50**
Traditional crispy patties prepared from black lentils, potatoes, cauliflower, chickpea flour, spring onion, spinach & coriander. Enriched with Nepalese herbs and spices. Served with mint & yoghurt sauce. *Vegan and Dairy Free sauce available.*
- 6. Mismaas (Mixed Entree) (5 pieces)**(NF) **\$13.50**
A selection of entree's from above.

MUKHYA BHOJAN (Mains)

- 7. Khasiko Masu (Goat or Lamb)** (GF, DF, NF) **\$19.50**
Traditionally spiced Nepalese style curry of tender boneless Goat or Lamb, enriched with the flavours of fenugreek, cinnamon, tomatoes, coriander & bay leaves.
- 8. Sekewa ko Leddoor (Butter Chicken)** (GF) **\$19.00**
Juicy pieces of boneless chicken, cooked firstly in the charcoal clay oven, then transferred to a pan & simmered in a creamy sauce of garlic, ginger, tomato & onion. Enriched with almond powder, butter & cream.

- 9. Kukhura ko Masu (Mild Chicken Curry)** (GF, DF) **\$18.90**
Traditional Nepalese country cuisine (boneless chicken) prepared in aromatic Nepalese spices with ground almonds.
- 10. Bhuteko Masu** (GF, DF, NF) **\$22.90**
Dry roasted marinated lamb, flavoured with Szechwan pepper, fenugreek, dried chili, spring onion, fresh coriander, mustard oil & diced roasted tomatoes.
- 11. Piro Kukhura (Chili Chicken)** (NF) **\$18.90**
Lightly battered chicken fillet cubes, pan-fried with onion, capsicum and chili, flavoured with soy sauce & vinegar. *Gluten Free soy sauce available.*
- 12. Piro Dherai Tarkari (Vindaloo Style Curry)** **\$20.90**
Choice of Goat, Lamb or Chicken curry cooked with Nepalese style spicy onion & tomato paste. (GF, DF)

SAMUNDRA KHANA (Seafood)

- 13. Machha Tarkari (Barramundi Curry)** (GF, NF) **\$20.90**
Aromatic fish curry cooked with onion & tomatoes, infused with green chili, ginger, garlic, cardamom, cinnamon, yoghurt, vinegar & coconut milk.
- 14. Piro Jhingey (Chilli Prawns)** (DF, NF) **\$21.90**
Fresh prawns, pan fried with onion and capsicum, flavoured with soy sauce, lemon juice & a hint of chilli. *Gluten Free soy sauce available.*
- 15. Jhingey ko Tarkari (Prawn Curry)** (GF, NF) **\$21.90**
Rich prawn curry cooked with onion & tomatoes, infused with the flavours of green chilli, ginger, garlic, fresh coriander, capsicum, yoghurt, vinegar & coconut milk.

SHAKAHARI (Vegetarian)

- 16. Chaw ko Tarkari** (GF, DF, NF, V, V'n) **\$18.50**
Diced button mushrooms cooked with capsicum, tomatoes & onions. Sautéed with fresh ginger, garlic, crushed coriander & traditional Nepalese herbs.

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- 17. Paneer ko Tarkari** (GF, NF, V) **\$18.50**
A rich dish of cottage cheese cooked with diced capsicum & onion in a tomato based sauce of garlic, ginger, chili, turmeric, coriander seeds & a dash of cream.
- 18. Misayako Tarkari** (GF, DF, NF, V, V'n) **\$17.50**
Mixed vegetable curry of cauliflower, green beans, potatoes, carrots & peas, flavoured with fresh coriander.
- 19. Kwati** (GF, DF, NF, V, V'n) **\$16.90**
A curry of nine different beans cooked with ginger, garlic, cumin, chili, fenugreek seeds, diced fresh tomatoes, onions & mustard oil.

CHULOBATA (Clay Oven Specials)

- 20. Badami Sekewa (Almond Chicken)** (GF) **\$20.90**
Tender juicy pieces of chicken fillet lightly marinated in a creamy yoghurt sauce with ginger, garlic & lemon juice, enriched with almond paste and served with mint & yoghurt sauce. (8 pieces)
- 21. Poleko Khashi (3 pieces)** (GF, NF) **\$25.90**
Juicy lamb ribs marinated in yoghurt sauce flavoured with Szechwan pepper, black pepper, lemon juice and other Nepalese spices. Served with daal (lentils).

ACCOMPANIMENTS

- 22. Bhuteko Bhanta** (GF, NF, V, V'n) **\$9.00/ \$16.50**
Stir fried eggplant with onion, potatoes & capsicum, flavoured with garlic, ginger, fenugreek, cumin, mustard seeds & a hint of lemon juice and chilli.
- 23. Pharsi ko Tarkari** (GF, DF, NF, V, V'n) **\$8.50**
Pumpkin curry, flavoured with mustard seeds & fenugreek
- 24. Rayoko Saag** (GF, NF, V) **\$8.50**
Stir fried mustard leaves with chilli & cumin seeds with a dash of mustard oil & butter. *Vegan and Dairy Free option available.*