



# NAMASTE

## Seafood Delicacies

### Appetizers

1. **Chicken Pakora** - deep fried chicken fritters 4.50
2. **Vegetable Pakora** - mixed vegetable fritters 3.95
3. **Vegetable Samosa** 3.50  
Deep fried crisp pastry stuffed with potatoes & peas
4. **Meat Samosa** 4.50  
Indian pastry stuffed with mixed lamb
5. **Onion Bhaji** 3.50  
Thinly sliced onions deep fried in a flour batter
6. **Chana Chatpat** 3.95  
Chickpeas, sweet & sour sauce, chat masala
7. **Tandoori Wings** 5.95  
Chicken wings marinated in yogurt and spices
8. **Assorted Platter** 6.95  
A combination of Meat Samosa, Vegetable Samosa, Chicken Pakora and Vegetable Pakora
9. **Namaste Kabab** 5.95  
Ground lamb sauteed with onion, bell pepper, garlic & ginger

### Soup

10. **Lentil Soup** 2.95
11. **Chicken Soup** 3.50

### Bread

80. **Naan** 2.50
81. **Garlic Naan** 2.95
82. **Onion Kulcha** 2.95
83. **Kabuli Naan** 2.95
84. **Cheese Naan** 2.95
85. **Alu Paratha** 2.95
86. **Paratha** 2.95
87. **Roti** 2.50

### Tandoori

15. **Chicken Tandoori** 11.95  
Marinated chicken roasted in the tandoor
16. **Chicken Tikka Kabab** 12.95  
Boneless chicken breast roasted in the tandoor
17. **Boti Kabab** 13.95  
Cubed leg of lamb, roasted on skewers
18. **Shrimp Tandoori** 14.95
19. **Fish Tandoori** 13.95
20. **Sheekh Kabab** 12.95  
Chopped lamb, seasoned with herbs, roasted
21. **Tandoori Mixed Grilled** 16.95  
With chicken, lamb and shrimp
22. **Rack of Lamb** 20.95  
Lamb marinated in yogurt with herbs, spices, garlic & ginger, roasted in the tandoor oven

53. **Fish Curry** 12.95  
Fish with a gravy sauce and herbs
54. **Shrimp Curry** 13.95  
Shrimp cooked with Chef's own special sauce
55. **Shrimp Vindaloo** 12.95  
Shrimp and potatoes cooked in a sharply spiced onion and tomato gravy
56. **Shrimp Saag** 12.95  
Shrimp cooked in fresh spinach and fenugreek, flavored with onions and tomatoes
58. **Shrimp Shahi Korma** 13.95  
Shrimp mixed with vegetables, cooked in cream sauce along with almonds, cashews and raisins
59. **Shrimp Biryani** 12.95  
Basmati rice cooked with shrimp, saffron and biryani sauce
69. **Shrimp Masala** 13.95  
Shrimp broiled in the tandoor and cooked in tomato, onion and cream sauce

### Chicken Dishes

40. **Chicken Tikka Masala** 12.95  
Boneless chicken broiled in the tandoor cooked in tomato, onion and cream sauce
41. **Chicken Tikka Saag** 11.95  
Chicken cooked in a rich creamy spinach sauce
42. **Chicken Vindaloo** 11.95  
Boneless chicken and potatoes cooked in a thick, hot curry sauce
43. **Chicken Makhani** 12.95  
Cooked w/tomatoes, onions and cream sauce
44. **Chicken Curry** 11.95
45. **Chicken Korma** 12.95  
Cooked with nuts, special spices and cream
46. **Chicken Biryani** 11.95
75. **Chicken Jalfraeze** 11.95  
Chicken with mixed vegetables in curry sauce

### Lamb Dishes

47. **Lamb Curry** 12.95
48. **Lamb Vindaloo** 12.95
49. **Boti Saag** 12.95  
Roasted lamb in a creamy spinach sauce
50. **Lamb Shahi Korma** 13.95  
Lamb, vegetables & nuts in a cream sauce
51. **Lamb Bhuna** 12.95  
Lamb with onions, peppers and tomatoes
52. **Lamb Biryani** 12.95
67. **Boti Masala** 13.95  
Lamb broiled in the tandoor & cooked in tomato, onion and cream sauce
68. **Lamb Jalfraeze** 12.95  
Lamb cooked with mixed vegetables in curry sauce

**NO TIPS**

Service Charge: 18%

Delivery Charge: 5.99 / 2.99 off-peak

**HOURS:**

Lunch &amp; dinner daily

Sun - Thu close 9:30pm

**BY JEEVES**

303.534-togo (8646)

Namaste :: INDIAN

**Vegetarian Corner**

25. **Saag Paneer** 10.95  
Finely chopped spinach with chunks of homemade cheese, special herbs and spices
27. **Alu Gobi** 9.95  
Cauliflower and potatoes cooked with spices
29. **Alu Matar** 9.95  
Potatoes cooked with green peas, herbs, spices
30. **Matar Paneer** 10.95  
Homemade cheese, green peas, spiced curry
31. **Chana Masala** 9.95  
Chickpeas with fresh ginger in a spiced sauce
32. **Daal Tarka** 9.95  
Creamed lentils seasoned with exotic spices, fried in butter
33. **Baigan Bhartha** 10.95  
Eggplant roasted in the tandoor, mixed with tomatoes, onions and spices, gently simmered
34. **Malai Kofta** 10.95  
Paneer & vegetable ball sauteed in onion cream sauce
35. **Veggie Korma** 10.95  
Mixed vegetables in a ground cashew sauce
36. **Veggie Curry** 9.95  
Mixed vegetables with traditional curry sauce
37. **Veggie Biryani** 9.95  
Basmati rice with fresh vegetables, herbs and spices
38. **Shahi Paneer** 10.95  
Homemade cheese cooked with tomato, onion & cream sauce

**Nepalese**

60. **Vegetable Momo** 9.95  
Steamed mixed vegetable dumpling with tomato chutney
62. **Vegetable Chow-Chow** 9.95  
Stir fried noodles with vegetables and tomato chutney
63. **Meat Momo** 10.95  
Steamed meat dumpling w/tomato chutney

**NAMASTE**

64. **Chile Chicken** 11.95  
Hot stir fried chicken with green chile pepper, onions and tomatoes with spicy sauce and rice
66. **Chicken Chow-Chow** 10.95  
Stir fried Tibetanstyle noodle with chicken, served with achar
- Namaste Specialties**
70. **Namaste Special (for 2)** 26.95  
Tandoori Chicken, Lamb Curry, Shrimp Masala, Daal, Saag Paneer, Alu Gobi, Naan, Kheer, Meat Samosa, Rice
71. **Non-Veggie Thali** 16.95  
Chicken Saag, Lamb Curry, Tandoori Chicken, Meat Samosa, Daal, Naan, Kheer and Rice
72. **Veggie Thali** 15.95  
Baigan Bhartha, Saag Paneer, Alu Gobi, Daal, Veggie Samosa, Kheer, Rice and Naan

**Dessert**

101. **Gulab Jamun** 3.50
102. **Kheer** 3.50
103. **Mango Kulfi** 2.25  
Mango flavored Indian style ice cream
104. **Pistachio Kulfi** 2.25  
Pistachio flavored Indian style ice cream

"It's easy to honor the food at Namaste."  
- Kyle Wagner, Westword



Available to zones: