THALIS

Most of Punjab in one plate (Served with 4 Small Curries, Café's Raita, Pilau Rice, Pakoras, Mint Chutney, Coriander Chutney, Mango Chutney, Tamarind Chutney, Plain Naan & Hot Gulab Jamun)

Special Maharaja Patalia Thali (Non-Veg)

(d) (m) (n)

Lamb Rogan, Butter Chicken, Saag Paneer, Daal Makhni, Mix Pakoras, Pilau Rice, Naan Bread, Boondi Raita, Sweet Gulab Jamun, Mango Chutney, Green Salad & Poppadoms

32.95

Pure Vegetarian Thali

(d) (m) (n) (mu)

Paneer Makhni, Mili Juli Sabzi, Saag Paneer, Delhi Style Daal Makhni, Mix Veg Pakoras, Pilau Rice, Naan Bread, Boondi Raita, Sweet Gulab Jamun, Mango Chutney and Green Salad & Poppadoms

32.95

PUNJABI STYLE VEGETARIAN CURRIES

Bombay Jeera Allo (mu) 11.95
Sauté Potatoes with cumin and spices

Punjabi Achari Allo Gobhi (mu)
Cauliflowers, Potato, pickling spices, herbs, Ginger and tomatoes

Punjabi Daal Makhni (d) (m)
Dal makhani is a dish originating in punjab region. A relatively modern variation of traditional lentil dishes. It is made with urad daal, black beans and other pulses and includes pure butter

Ghar Ki Bhindi Bhaji
Okra with Carom Seeds and Onions

Punjabi Saag Paneer (d) (m)
A Punjabi dish rich in flavours, saag paneer is a well-loved vegetarian dish. It's rich in calcium and folate from the spinach and fresh mustard leaves

Punjabi Mushroom & Spinach Yellow Lentil (d) (m)
Mild and creamy veggie curry. It includes meaty mushrooms and mix of lentils with velvety spinach, coconut cream and a pinch of spices

Punjabi Vegetable Molly (n) (d) (m)
Mild curry spiced, prepared with pure coconut milk, tamarind paste, tomatoes fresh double cream fresh green chillies mustard seeds curry leaves and Indian spices

Punjabi Veg Khana Khazana (n) (d) (m)
Paneer tossed with red onions, green peppers and Mild spiced sauce of tomato with dried fenugreek leaves and coriander

Punjabi Mili Juli Vegetable Sabzi (n) (d) (m)
Fresh seasonal mixed vegetable with Indian spices, herbs and coriander

Punjabi Special Potato Fenugreek (n) (d) (m)
Potatoes cooked with very fresh green fenugreek leaves, ginger, garlic and double cream

Punjabi Channa Ki Sabzi (n) (d) (m)
Chana masala is a White Punjabi chickpea curry originating in the North Indian sub-continent. It is a staple dish in North Indian cuisine

Punjabi Shahi Mushroom Ki Sabzi (n) (d) (m)
A thick curry made with mushrooms, onions, tomatoes, ginger, garlic and gentle Indian spices, with pickle and herbs

Aloo Baingan Dopiaza (n)
Aloo Baingan is a delicious Indian sabji (vegetable dish) made with diced potatoes and eggplant simmered in spiced onion and tomato masala

Paneer Makhani (n) (d) (m)
Cottage cheese cooked in a blend of tomato and cashew nut curry

Matar Paneer (n) (d) (m)
Matar paneer is a popular Indian curry made with green peas and Paneer (Indian cottage cheese) with base of onions, tomatoes, cashews, spices and herbs

PUNJAB'S DUM BIRIYANI

Rice with aroma and flavour, served with special boondi raita, lentil curry and a fresh green salad

Vegetable Biryani (d) (m) (n)	15.95
Chicken Biryani (d) (m) (n)	17.95
Lamb Biryani (d) (m) (n)	18.95
King Prawn Biryani (d) (m) (c) (n)	19.95

KIDS' MEAL

(Comes with a scoop of ice cream)

Butter Chicken with Basmati Rice (n) (d) (m)	9.95
Safed Murgh with Basmati Rice (n) (d) (m)	9.95
Chicken Nugget & Chips (g)	8.95

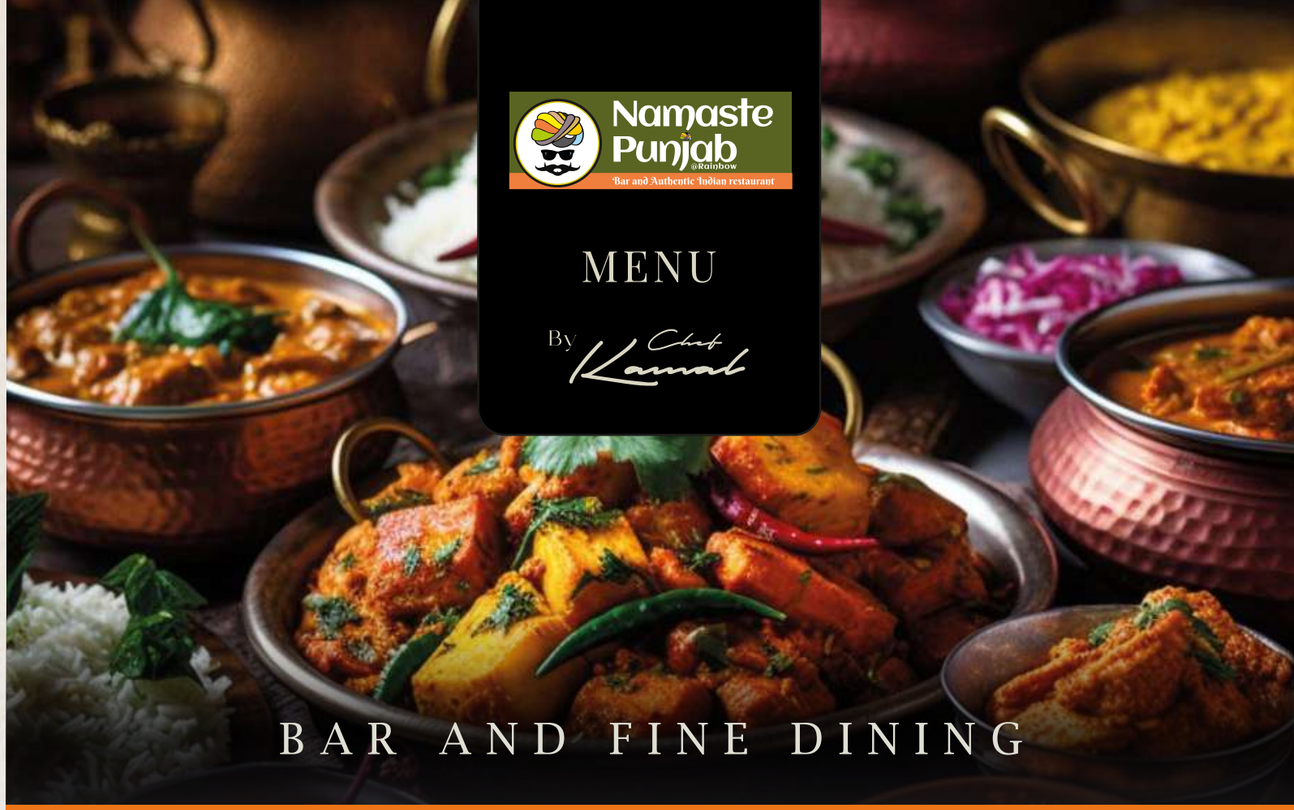
SALADS & SIDES

Seasonal Mixed Salad	4.95
Boondi Ka Raita (d) (m)	4.95
Plain Greek Yoghurt (d) (m)	3.95
Chips	2.95
Cheesy Chips (d)	5.95
Punjabi Masala Chilli Chips (d) (g)	5.95

Allergen guide: (m) milk - (n) nuts - (d) dairy - (g) gluten (mu) mustard - (f) fish - (c) crustacean

Service charge - Discretionary dine in service charge of 10% will be added to your bill.

Allergies - If you have allergen requirements, please speak to staff before placing your order. Due to handling multiple allergens in the kitchen, we cannot guarantee all dishes are allergen free but we will try our best to assist you.



Namaste Punjab is proud to have catered for the Indian national cricket team with our authentic Punjabi cuisine.

CHAKNA (COCKTAIL SNACKS)

Chutney Tray (d) (g) 2.95
Plain Popudum (g) 1.20
Masala Popudum (g) 1.20

NAMASTE'S STARTERS

Crunchy Peanut Chat (n) (d) (m) (g) 6.95

Pani Puri (d) (m) (g) 7.95
Indian spiced water bombs

Onion, Kale and Spinach Bhajia 7.95
Indian deep fried fritters (gluten free)

Crispy Potato Bhajia 7.95
Finely sliced potato smothered in a fragrantly spiced Fenugreek batter and fried to a crispy perfection

Aloo Tikki Chat (d) (m) 8.95
A spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys, yoghurt and radish

Hara Bhara Kabab 8.95
North Indian snack (patties) made with leafy greens, like spinach, coriander leaves, green peas, potato and a touch of spice

Chilli Chicken (g) 8.95
Boneless chicken marinated in flavourful sauces, fried until crispy, stir fried with touch of ginger, garlic, onions, bell peppers

Chilli Paneer (d) (m) (g) 8.95
Indian paneer cheese in flavorful sauces, fried until crispy, stir fried with lots of ginger, garlic, onions, bell peppers and sauces

Chilli Garlic Prawns (g) (c) 8.95
Indo-Chinese appetiser (prawns) coated in batter and tossed in slightly sweet, spicy, hot and tangy chilli sauce

Fish Amritsari (f) 8.95
Deep-fried finger fish fillet coated with gram flour, touch of spices and carrom seeds

Vegetable Samosa Platter (d) (m) (g) 8.95
Crispy deep fried samosa served with chickpeas with touch of onion and tomato, drizzled with sweet and tangy sauce

Punjabi Chicken Momos (g) 8.95
Dumpings

Sesame Honey Chilli Chicken (d) (m) (g) 8.95

Punjabi Garlic Chilli Calamari (g) (f) 8.95

Punjabi Chicken Pakoras 8.95
Tender chicken marinated in a blend of fragrant spices, then coated in a chickpea flour-based batter and fried

Punjab's Mixed Platter (2 persons) (d) (m) (g) 14.95
Includes onion bhajia, potato bhajia, allo tikki, hara bhara kabab, veg samosas, chicken momos and chicken pakora - Perfect for sharing

TANDOORI GRILL SIZZLING PLATES

Tandoori Special Mix Platter (d) (m) (n) (f) (mu) 39.95
Chicken tikka, malai murgh tikka, king prawn tikka, Achari lamb chops, Achari chicken tikka, salmon dill tikka, lamb seekh kebab, chicken seekh kebab and chicken pakora. Comes with fresh green salad & chutneys

STARTER / MAIN

Chicken Tikka (d) (m) (mu) 9.95 / 17.95
Chicken breast marinated overnight in Greek yogurt with tandoor special spices and cooked in tandoor

Malai Murgh Tikka (d) (m) (n) (mu) 9.95 / 17.95
Chicken breast marinated overnight with mild yet flavourful spices cooked in tandoor

King Prawns Tikka (d) (m) (c) (mu) 9.95 / 17.95
Coated prawns cooked in a sweet and savoury sauce and topped with seasame seeds

Achari Lamb Chops (d) (m) (mu) 9.95 / 17.95
Juicy, tender lamb chops, marinated with Greek yogurt, Achari masala and a blend of perfectly chosen spices cooked in tandoor

Achari Chicken Tikka (d) (m) (mu) 9.95 / 17.95
Achari Chicken Tikka is boneless chicken chunks marinated in Achari masala, yogurt, and other spices and grilled to perfection

Tandoori Fish Tikka (d) (m) (f) (mu) 9.95 / 17.95
Fish fillet coated in batter, and pan seared topped with our chef's special sauce

Salmon Dill Tikka (d) (m) (f) (mu) 9.95 / 17.95
Salmon pieces marinated with our home-made special spices cooked in tandoor

Paneer Tikka Shashlik (d) (m) (mu) 9.95 / 17.95
Soft and creamy marinated paneer with capsicum, tomatoes and onions, baked to perfection

Lamb Seekh Kebab (d) (m) (mu) 9.95 / 17.95
Seekh kebab are delicious, spicy lamb skewers loaded with Indian flavours and grilled over open flame

Chicken Seekh Kebab (d) (m) (mu) 9.95 / 17.95
Spiced minced chicken, grilled to perfection and served with mint yoghurt, chutney and fresh salad

NON-VEGETARIAN CURRIES

Punjab's Special Chicken Curry (n) (d) (m)
Tender pieces of boneless chicken, cooked traditionally with onion, tomato, Indian spices and herbs
*** Chicken**

Punjab's Special Lamb Curry (n) (d) (m)
Tender pieces of boneless lamb, cooked traditionally with onion, tomato, Indian spices and herbs.
*** Lamb**

Old Delhi Style Original Butter Chicken (n) (d) (m)
Punjab style dish made with charcoal grilled pieces of chicken in a fragrant, rich, tomato and butter sauce
*** Chicken**

Punjabi Garlic Chilli Curry
A hot gravy with garlic and tomato flavour. This Indo Punjabi Chilli garlic chicken is a must try dish
*** Chicken, Lamb or King Prawn**

Chettinad (n) (d) (m)
Cooked with shallots, tomatoes, garlic, ginger and a special blend of chettinad spices
*** Chicken, Lamb or King Prawn**

Achari Gosht (n) (d) (m)
A must try lamb dish with great flavours of fennel seeds, cumin seeds, onion seeds, mustard seeds and dry red chillies. A gravy dish that has the right flavours of spiciness and strong flavors of Pickle
*** Lamb**

Punjabi Special Rogan Josh (n) (d) (m)
A rich tomato, onions & capsicums based sauce with a blend of exotic herbs & spices
*** Chicken, Lamb or King Prawn**

Special Punjabi Karahi (n) (d) (m)
Curry cooked with mix bell peppers, onion and tomatoes, some fresh green chillies, Indian spices and herbs
*** Chicken, Lamb or King Prawn**

Rara Gosht (n) (d) (m)
A lamb curry with a mix of minced lamb and tender lamb pieces in a special blend of herbs and spices
*** Lamb**

BASMATI RICE

Steamed Basmati Rice 4.95
Jeera Pilau Rice 4.95

PUNJABI BREADS

Chapati (d) (m) (g) 1.95
Thin Indian flatbread

Laccha Pratha (d) (m) (g) 5.95
A unique, flaky, layered Indian flatbread

Plain Naan (d) (m) (g) 4.95
Garlic Naan (d) (m) (g) 5.95
Cheese Naan (d) (m) (g) 5.95
Chilli Naan (d) (m) (g) 5.50
Chicken Tikka Cheese Naan (d) (m) (g) 7.95
Keema Naan (d) (m) (g) 7.95
Peshwari Naan (d) (m) (g) (n) 5.95
Cheese Onion Kulcha Naan (d) (m) (g) 6.95
Garlic Cheese Naan (d) (m) (g) 5.95
Coriander Naan (d) (m) (g) 4.95
Punjab's Special Bread Basket (d) (m) (g) (n) 16.95
Plain Naan, Peshwari Naan, Garlic Naan & Chapati

***Choices:**
Chicken 15.95 / Lamb 16.95 / King Prawn 17.95

Shahi Safed Murgh (n) (d) (m)
Mild curry dish in a rich, sweet and creamy sauce with cashew nut
*** Chicken**

Punjab's Lamb Chop Bhoona (n) (d) (m)
Marinated lamb with Indian spices and herbs
*** Lamb**

Jhinga Malai Curry (n) (d) (m)
King prawns tossed with onions, tomatoes, pepper, coconut milk and finished with roasted coriander ground mace. Served with fresh coconut on top
*** King Prawn**

Punjabi Ghar Ka Sarson Saag (mu) (d) (m)
Saag is a classic combination of meat in creamy spinach and fresh mustard leaves sauce. A favourite dish of Punjab
*** Chicken, Lamb or King Prawn**

Punjabi Dopiaza Madras (n)
A hot, fragrant curry made with ground spices, onions and tomatoes. We use fresh green chillies instead of red chilli powder in our curries
*** Chicken, Lamb or King Prawn**

Punjabi Ghar Ki Methi (n) (d) (m)
Fresh fenugreek leaves cooked with ginger garlic and double cream, touch of butter and Indian Spices
*** Chicken, Lamb or King Prawn**

Punjabi Ghar Ka Daal (d) (m)
Includes four types of lentils.
*** Chicken, Lamb or King Prawn**

Punjabi Special Bahar (n) (d) (m)
Our chefs special mild and creamy curry with dried fruits, cashew nuts and with the addition of rose water
*** Chicken, Lamb or King Prawn**

Punjabi Bhoona Adraki (n)
A perfect combination of caramelised onions, tomato, ginger & garam masala with chopped green peppers and topped with slices of ginger and fresh coriander
*** Chicken, Lamb or King Prawn**

Sea Bream Molly (n) (d) (m) 18.95
Molly is a rich, creamy, and mildly spiced curry prepared with coconut milk, tamarind paste, tomatoes, fresh double cream, fresh green chilli, mustard seeds, curry leaves and Indian spices