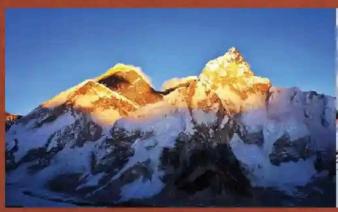


DINE IN | TAKE AWAY











SHOP 1 / 11-13 HERCULES ST, ASHFIELD NSW 2131

www.namastedining.com.au

Entree (Veg)

PAKAUDA Paneer Pakauda (deep fried coated cheese) Vegetabl Pakauda (4 pic) (V) (Deep fried vegetables Namaste Nepalese herbs and spices coated with chickpea flour) **Panner Chilly** Mushroom Chilli (V) SAMOSA (Short pastry pocket filled with spicy green peas, nuts and mashed potato served with Namaste Choley Tarkari.) Somosa chutney (V) Samosa Tarkari (V) Chole Samosa (V) Samosa Chat (Smashed Samosa finished with sweet yoghurt topped with Tamarind sauce and sav buja dice fruits) POTATOES (V) Aloo Jeera Aloo Ko Achar Aloo Chops (2Pc) **Potato Chips** Chips Chilli Piro Aalu

Chatpat 9 Badam Sadhako 9

CHATPAT, SADHEKO & PANI PURI (V)

Bhatmas Sadako

Masala pappadum

Sadhako makaii

Entree Non-Veg

10

8

12

12

8

11

11

13

8

8

8

8

9

9

8

8

8

Chicken

Goat

Chicken Sausage fry	10
Baby fish Fry	13
(whole red spot fish marinated with Nepalese spices cooked in Malakhu Style)	herbs and
Chicken Lollipop - 4 pcs	1
CHILLI	
Chicken Chilli	12
Chicken Sausage Chilli	13
Pork Chilli	14
CHOILA	
(Grilled cold meat marinated with Nepalese h spices, fresh Ginger and Garlic tempered with	
Hash Ko Duck choila	18
Chicken Choila	1
Goat choila	15
CHOILA SET (choice of choila , Rice flakes , Aloo Achar, Pick	des , Mix Salads)
Hash ko Choila Set	23



17

20



Kadai Chicken	18
Chicken Tikka Masala	18
Chicken Saag	17
Masala egg curry	17
LAMB / GOAT All Goat Curries Serve With Bone	
Nepali Goat Curry	18
Goat / Lamb Rogan Josh	18
Goat / Lamb Vindaloo	18
Goat / Lamb Saag	18
FISH	
Himalaya Neplese Fish Curry	20
Goan Fish curry	20
Gorkha Prawn Curry	22
Prawn Vindaloo	22
Garlic prawn masala curry	22





Rice

8
6
8

Plain naan/ Butter naan 3 Garlic naan 3.5 Cheese naan 5 Cheese and garlic naan 5.5 Peshwari naan 6



Sweets

Gulab Jamun 2pic	5
Rasmali 2 pic	6
Malaii Chum Chum	7



Dhal Bhat Tarkari

Namaste Thali Set (Black Lentil Dal, Basmati rice, Aloo Acharr, Salad, Dahaii ,Tomato Chutney)

Vegetable curry	20
Panneer curry	20
Chicken curry	20
Goat curry	22

Dhido or Polenta Set

Paneer curry	24
Chicken Curry	24
Goat Curry	25
With sukuti curry	28

Curries

VEGATABLE CURRY

Yellow dal Tadka	15
Chana Masala	15
Mix vegetable curry	15
Aloo Govi tomato Tarkari	15
Aloo Tama Bodi	15
Palak Panner	16
Mater Panner	16
Panner makhani	16
Malai kofta	18
Aloo Venta	15

CHICKEN

Nepali Chicken Curry	15
Gorkhe Bhale Tarkari	16
Chicken Vindoolo	16
Butter chicken	18
Chicken korma	18
Mango chicken	17
Chicken modres	10







Thukpa

(Noodles Cooked with Vegetables and fresh herbs, in Nepalese style Aromatic soup herbs and spices)

14 / 14 /16 Veg / Chicken / Buff

Mix - Additional

Bhuteko Bhat

FRIED RICE

(Stir fried rice tossed with fresh vegetables herbs and spices served with homemade sauce)

Vegetable	13
Egg / Sausage / Chicken (Pick any 2)	15
Buff Fried Rice	16
Buff Chicken mix	18
Any Mix- Add	2

Biryani

(Mix rice dish made with Indian spices and choice of meat or vegetables.)

Paneer / Chicken biryani	15
Goat	17
Prawn Biryani	22

(served with boiled Vegatable+Boiled Noodles with Home Made Sauce)

Panner Tikka Sizzzler	22
Malai Chicken Tikka (2pcs/4cs)	15/24
Chicken Tikka (2pcs/4pcs)	15/24
Tandoori Chicken (half/full)	15/25
Tandoori Prawn (4pcs/8pcs)	16/28



BHUTAN

(Pan fried goat meat of al with onion tomato, fresh ginger garlic and Nepalese herbs and spices)

Goat Bhutan	15
Goat Bhutan Set	20

(Fried Goat Bhutan, Rice flakes, Potato Achar, Pickles, Mix Salads)

PANGRA

(Fried Chicken Giblets, Rice Flakes, Potato, Achar, Pickles, Mix Salads)

Pangra Fry (Chicken Giblets Fry)	10
Pangra set	15

SUKUTI

(Dryed Buffallo Meat)

Buff sukuti (Jerky Red Meat)	17
Buff Sukuti set	21

(Pan Fried Sukuti with onion tomato and Nepalese herbs and spices, Rice Flecks, Potato Achar, Pickles, mix Salads)

SEKUWA

(Boneless Meat marinated with Nepalese herbs and spices slow cooked in Traditional Clay Oven)

Sekuwa (Chicken/Pork/ oat) 12 / 14 / 16 Sekuwa Set (Chicken/Pork/Goat) 17/19/21

(Choice of meat with rice flakes Aloo ko Achar ,Pickles & Salads)





Mo:Mo

VEGETABLE / CHICKEN

Seamfried / Shoot	12
Chilli / Khothe	14
BUFF	
steam/Fried/Jhool	14
Chilli / /Khothe	16

MO MO PLATER (GPCS STEAM + 6 PCS FRIED + GPCS CHILLI)

Vegetable/ Chicken	23
Buff	27

Chowmein

(Stir fried noodles tossed with fresh vegetables herbs and spices served with homemade sauce)

Veg / Egg Chowmein	13
Chicken / Sausage Chowmein	14
Buff Chowmin	16

MIX CHOWMEIN

Chicken & Sausage or Egg	16
Buff & Chicken mix	18
Extra Mix Additional	2





Sides

Pappadum	2.5
Raita	2
Sweet Youghert	2
Mango chutney	2
Green salads	5
Tomato Chutney	2
Rice Flakes	3
Rice	3
Fried eggs	3
MoMo Jhol	3
Chicken curry for thali	6
Goat Curry for thali	8
Samosa ko Tarkari	4
Saag	3
Mo Mo Chutney	1
Hot sauce	1



Beverages

HOT BEVERAGE

Lemon/Honey/Masala Milk tea

COLD BEVERAGE

Can Cook/Fanta/Sprite/Water

LASSI & JUICES

Mango / Apple / Orange juice Mango / Banana Lassi Plain Lassi

Alcholic Beverages

Beers	7
Soju Original	19
Soju Flavour	20
Rice wine	16
WINES	
Red 120ml	9
White wine 120ml	9

Any kind of available Hard Drinks 30ml

Kids Meal \$5 cach

POTATO CHIPS

CHICKEN NUGGETS

VEG/CHICKEN MO: MO 4 PIC

BUTTER CHICKEN RICE

FISH & CHIPS

KIDS PASTA



Thank you for visiting us, hope to see you soon.