

EXTRAS:

Mango Chutney	\$3.00
Mix Pickles	\$3.00
Raitha	\$3.00
Popadom (3 Pieces)	\$2.50
Plain Rice	\$2.50
Mango Lassi	\$3.50

WE WANT YOU TO KNOW:

All our gravy/sauces are fresh, homemade and do not contain peanuts. No preservatives are used in any cooking. When cooking we follow the slow cooking process and when we say 'spice' it does not mean its hot. We marinate our chicken/lamb/beef for 12 hours before cooking. All our prices are GST inclusive.

ASK OUR STAFF:

You may ask for any dishes which are not in our standard menu. We are happy to make it for you, given you allow us enough time to prepare it.

We also cater for functions and parties at special prices. Do ask our staff about what we can do for you.

YOUR FEEDBACK IS IMPORTANT TO US:

We endeavour to serve the best food to our local community. We are looking forward to your suggestions and feedback to improve our quality and service.

Text Us: 021 826 863 OR Email Us: namastenz@gmail.com

WHERE WE'RE FROM:

Our chef's are from the northern part of India called Chamoli Garhwal in Uttarakhand.



The enchanting land of Chamoli is in the lap of the majestic Himalayas. The district is studded with major pilgrim centres like Badrinath, Joshimath, Tungnath and Hemkund Sahib, snow-clad peaks and exceptional natural beauty.

Chamoli sits 960 meters above sea level and has various ethnic groups living side by side.

WHAT WE DO BEST:

Namaste Express Special Lemon Chicken is our best so far. Chicken with preserved lemons and olives is a classic dish. Marinated in layers of herbs and spices and slowly cooked. Saffron is optional, but a delicious and fragrant addition.



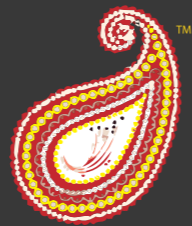
Salty, lemony and zesty, it's one of our personal favourites.

WHO WE ARE:

Paisley design is part of traditional Indian art. It incorporates decades of rituals and culture.

A major part of Indian culture are the festivals, rituals and the variety of food that is related with each occasion.

Our logo portrays an abstract bowl of spicy Indian food with it's flavourful aroma filling the air. It is surrounded in colourful Indian culture with it's various rituals and festivities represented by the paisley symbol.

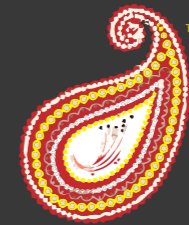


NAMASTE EXPRESS
INDIAN KITCHEN
AND TAKEAWAY
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www.namastexpress.com

89
GREAT SOUTH ROAD
EPSOM

FREE DELIVERY

for Epsom, Newmarket,
Greenlane, Ellerslie and
Remuera. For an order of
\$25 or more.



NAMASTE EXPRESS
INDIAN KITCHEN
AND TAKEAWAY
PH: 09 5246619
www.namastexpress.com

We use 100% Halal
meat for our meals.

Lunch Special
All Mains
\$10.00

*Served with steamed basmati rice
and naan. Excludes sea food.



Lunch
Monday – Friday 1100 – 1500
Dinner
Monday – Sunday 1700 – 2130

*All mains served with steamed
basmati rice, side of salad and
popadom.

ENTRÉE:

E1 Veggie Samosa (2 Pieces) \$5.50
Flaky pastry, filled with spiced potato and peas, deep fried till golden brown, served with a date and tamarind dip.

E2 Onion Bhaji (4 Pieces) \$5.50
Spiced onions battered in chick pea flour and deep fried, served with a date and tamarind dip.

E3 Veggie Pakora (4 Pieces) \$5.50
Fresh chopped vegetables smothered in chick pea batter and deep fried.

E4 Prawns Pakora (5 Pieces) \$12.00
King prawns dipped in chick pea batter and deep fried.

E5 Lamb Seekh Kebab (4 pieces) \$11.50
Succulent lean minced spiced lamb, with a touch of cream cheese and smoked in the tandoori oven.

E6 Fish Tikka (4 Pieces) \$12.50
Boneless pieces of seasonal fish wrapped in herbs and spices and roasted in the tandoori oven.

E7 Tandoori Chicken Half \$9.50 Full \$18.50
Chicken marinated in herbs and spices, finished in the tandoori oven, served with mint chutney and chef's special salad.

E8 Chicken Tikka (5 Pieces) \$11.50
Tender chunks of chicken breast marinated with thick spicy yoghurt, fresh herbs, grilled in the tandoori oven and served with mint chutney and chef's special salad.

Ask for **MILD MEDIUM HOT INDIAN HOT**

CHICKEN: \$14.00

C1 Butter Chicken
World famous Indian delicacy. Marinated chicken cooked in tandoori oven and simmered in rich tomato gravy.

C2 Tikka Masala
Tender chicken fillets roasted in the tandoori oven and finished with classical rich onion and capsicum sauce.

C3 Korma
Boneless morsels cooked in rich nuts, gravy and yoghurt with traditional flower essence scented curry.

C4 Jalfrezi
Chicken cooked with thick onion, tomato, coriander, capsicum, crushed garlic and chilli gravy. One of our best selling dishes.

C5 Balti
Chicken cooked in traditional style onion and tomato gravy, served in a balti.

C6 Kadai
Chunks of chicken tempered with coriander seeds and garlic, cooked in a thick crushed tomato, onion and capsicum gravy.

C7 Vindaloo
A hot and spicy dish which has a Portuguese influence, cooked with hot red chillies, vinegar and thin coconut milk.

C8 Sagwala
Tender pieces of chicken cooked with fresh spinach, spices and onion and tomato gravy.

C9 Mango chicken
Chicken tikka cooked in a delicious subtle mango sauce and lightly spiced.

C10 Chilli Chicken
Pieces of chicken cooked with onion, capsicum and green chillies in soya sauce.

LAMB \$ 15.50

L1 Korma
Boneless morsels cooked in rich nuts, gravy and yoghurt with traditional flower essence scented curry.

L2 Roganjosh
Chunks of lamb cooked with roasted crushed spices and an equal quantity of onion and tomatoes.

L3 Madras
Lamb prepared in exotic spices, coconut milk and tomato gravy. Famous curry from the South Indian coastal region.

L4 Sagwala
Tender pieces of lamb cooked with fresh spinach, spices and onion tomato gravy.

L5 Kadai
Chunks of Lamb tempered with coriander seeds and garlic, cooked in a thick crushed tomato, onion and capsicum gravy.

L6 Masala
Pieces of lamb tikka cooked in tomatoes, onion and capsicum gravy. An internationally renowned dish.

L7 Jalfrezi
Lamb cooked with thick onion, tomato, coriander, capsicum, crushed garlic and chilli gravy.

L8 Vindaloo
A hot and spicy dish which has a Portuguese influence, cooked with hot red chillies, vinegar and thin coconut milk.

BEEF: \$14.50

B1 Korma
Boneless morsels cooked in rich nuts, gravy and yoghurt with traditional flower essence scented curry.

B2 Madras
Beef prepared in exotic spices, coconut milk and tomato gravy. A famous curry from the South Indian coastal region.

B3 Vindaloo
Hot and spicy dish which has a Portuguese influence, cooked with hot red chillies, vinegar and thin coconut milk.

B4 Kadai
Chunks of beef tempered with coriander seeds and garlic, cooked in a thick crushed tomato, onion and capsicum gravy.

B5 Masala
Pieces of beef tikka cooked in tomatoes, onion and capsicum gravy. An internationally renowned dish.

SEAFOOD: \$ 16.50

S1 PRAWN MASALA
Prawns cooked with chopped onion, chopped tomatoes, and roasted spices with a thick herb gravy.

S2 Butter Prawn
Prawns flamed in cumin seeds & fresh garlic then finished in a creamy mild puree of tomato, onion and coriander sauce

S3 Prawn Madras
Prawns prepared in exotic spices, coconut milk and tomato gravy. A famous curry from the South Indian coastal region.

S4 Fish Masala
Pieces of seasonal fish tikka cooked in tomatoes, onion and capsicum gravy. An internationally renowned dish.

S5 Fish Curry
Seasonal fish filleted then cooked in a fine, thick tomato and coriander sauce. Finished with a hint of lemon and coconut cream.

S6 Fish Madras
Seasonal fish prepared in exotic spices, coconut milk and tomato gravy. A famous curry from the South Indian coastal region.

VEGETARIAN: \$12.00

V1 Korma
Fresh seasonal vegetables, plus courgettes, potatoes and capsicums, cooked in a mild creamy cashew gravy.

V2 Aloo Gobhi
Potatoes and cauliflower florets cooked with exotic spices, ginger & fresh coriander.

V3 Bombay Aloo
Potato cubes cooked with cumin seeds, garlic, onion and mustard seeds.

V4 Dhal
Yellow lentil tempered with garlic, cumin and coriander seeds, onion, tomato and spices.

V5 Dhal Makhani
Black lentils and kidney beans soaked overnight, and then slowly cooked for 8 hours with spices, tomato and garlic.

V6 Palak Paneer
Cubes of Indian cottage cheese cooked with spinach puree and mildly spiced.

V7 Paneer Tikka Masala
Cubes of Indian cottage cheese cooked in a creamy tomato, onion and capsicum gravy.

V8 Kadai Panner
Indian cottage cheese and capsicum seasoned with spices and cooked in an onion gravy.

V9 Malai Kofta
Speciality of Kashmir, sweet base curry with tender succulent balls made of mashed potatoes, cheese, dried fruits and nuts.

V10 Chana Masala
Chick Peas soaked overnight, cooked slowly to perfection, and seasoned with onion and ginger.

BIRYANIS: \$14.50

Mughlai style basmati rice cooked with coriander, onions and spices with a choice of chicken/lamb/beef/vegetables/prawns.

NAMASTE EXPRESS SPECIAL

Namaste Express Lemon Chicken \$15.00
Barbecued chicken cooked with onion and preserved lemon gravy and served with basmati rice.

Namaste Express Lamb \$16.50
Succulent lamb cooked with eggplant, okra and roasted spice. Served with steamed basmati rice.

Namaste Express Beef \$14.50
Succulent beef cooked with onions, tomato and spiced mustard gravy. One of our head chef's best invented dish ever. A must to try.

SALADS: \$10.00

Tandoori Chicken
Chicken cooked in tandoori oven, finished with sun dried tomatoes, feta cheese and salad with honey mustard dressing.

Mint Chicken
Chicken pieces marinated in mint, fresh white pepper, yoghurt and spices, smoked in tandoori oven, served with mixed leaf salad.

Sesame Salad
Sesame coated chicken tenders on tomato and olives with softened feta cheese served with mixed leaf salad.

BREADS:

Plain Roti \$2.50
Naan \$2.50
Cheese Naan \$3.50
Garlic Naan \$3.50
Cheese, Chilli and Garlic Naan \$4.50
Lacha Paratha \$4.00
Peshwari Naan \$4.00
Cheese chicken and onion Naan \$4.50