

## Vegetable Specialties

- Alu Mehti** ..... \$21.95  
Potatoes and fenugreek cooked with onions and spices.
- Baigan Bharta** ..... \$21.95  
Baked eggplant, mashed and seasoned with herbs.
- Chana Masala** ..... \$21.95  
Chickpeas cooked with potatoes, spices, and herbs.
- Bhindi Masala** ..... \$21.95  
Green okra cooked with onion, tomatoes and spices.
- Dal Makhani or Yellow Dal** ..... \$21.95  
Lentils cooked with mild spices.
- Vegetable Jalfrezi** ..... \$21.95  
Fresh vegetables and cheese cooked with mild spices and butter.
- Alu Gobi** ..... \$21.95  
Cauliflower, potatoes and tomatoes cooked with spices and onion.
- Malai Kofta** ..... \$21.95  
Vegetable and cottage cheese dumplings simmered in a savory gravy of onions and tomato, garlic and fresh herbs.
- Mutter Paneer** ..... \$21.95  
Green peas cooked with fresh cottage cheese cooked in a creamy masala sauce.
- Saag Paneer** ..... \$21.95  
Homemade cheese cooked with fresh spinach, seasoning and spices.
- Shahi Paneer** ..... \$21.95  
Homemade cheese cooked with tomatoes and butter sauce.
- Vegetable Korma** ..... \$21.95  
Combination of mildly spiced mixed vegetable curry cooked with a yogurt sauce and spices.

All entrées served with Basmati Rice

## Rice Specialties

- Vegetable Biryani** ..... \$21.95  
Basmati rice flavored with spices and saffron, cooked with stir fried carrots, peas and cauliflower.
- Chicken Biryani** ..... \$24.95  
Basmati rice flavored with mild spices and saffron, cooked with marinated chicken to an aromatic and savory combination.
- Lamb Biryani** ..... \$26.95  
Basmati rice flavored with mild spices and saffron, cooked with marinated lamb cubes, to an aromatic and savory combination.
- Shrimp Biryani** ..... \$28.95  
Jumbo shrimp marinated in yogurt, tomatoes, herbs, spices and cooked with spiced flavored Basmati rice and saffron.
- Namaste Biryani** ..... \$29.95  
Lamb, chicken, and shrimp combination with basmati rice and saffron.

## Breads

- Tandoori Naan** ..... \$3.95  
Unleavened white flour bread baked in tandoor.
- Tandoori Roti** ..... \$3.95  
Leavened whole wheat bread baked in the tandoor.
- Kashmiri Naan** ..... \$5.95  
Naan stuffed with raisins and almonds.
- Keema Naan** ..... \$5.95  
Naan stuffed with ground lamb and spices.
- Garlic Kulcha** ..... \$4.95  
Naan stuffed with fresh garlic and herbs.
- Onion Kulcha** ..... \$4.95  
Naan stuffed with onions.
- Paneer Naan** ..... \$5.95  
Naan stuffed with homemade cottage cheese.
- Laccha Paratha** ..... \$4.95  
Multi layered whole wheat bread.
- Poori** ..... \$4.95  
Leavened whole wheat bread deep fried.
- Alu Paratha** ..... \$4.95  
Leavened whole wheat bread stuffed with spiced potatoes.

## Accompaniments

- Raita** ..... \$4.95  
Freshly made yogurt spiced with cucumber and tomatoes.
- Papadam** ..... \$5.95  
Thin pieces of crisp lentil bread served with chutneys.

## Desserts

- Gulab Jamun** ..... \$6.95  
An Indian delicacy. A pastry ball served in a cardamom flavored honey syrup.
- Kheer** ..... \$6.95  
Traditional Indian rice pudding with almonds and raisins.
- Kulfi** ..... \$6.95  
Traditional Indian ice cream made with cream, almonds, pistachio and rose water.

## Beverages

- Lassi** ..... \$4.95  
A sweetened yogurt drink.
- Mango Lassi** ..... \$5.95  
Lassi made with Mango.
- Masala Chai** ..... \$4.95  
Indian style hot tea with milk and mild spices.
- Tea, Coffee, Soft Drinks** ..... \$4.95

# Namaste

## FINE INDIAN CUISINE

### LUNCH

Monday - Friday  
11:30am - 2:30pm

### LUNCH BUFFET

Saturday & Sunday  
11:30 noon - 3:00pm

### DINNER HOURS

Sunday - Thursday  
5:00pm - 9:30pm

Friday & Saturday  
5:00pm - 10:30pm



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## Appetizers

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- Assorted Appetizers (for 2 people)** ..... \$14.95  
Combination vegetable platter includes 1 Samosa and Vegetable Pakora's.
- Alu Tikki** ..... \$8.95  
Mashed potato patties dipped in spicy chickpea batter and fried golden brown.
- Assorted Kabob Platter**..... \$20.95  
Combination kabob platter includes chicken tikka and tandoori shrimp. Serves two.
- Chaat Papri** ..... \$8.95  
Flour crisps, potatoes, chickpeas mixed with tamarind, cilantro chutney & yogurt.
- Chicken Pakora** ..... \$10.95  
Marinated chicken dipped in chickpeas and fried to perfection.
- Fish Pakora** ..... \$12.95  
Marinated fish dipped in spiced yogurt batter and fried until golden brown.
- Shrimp Pakora** ..... \$13.95  
Marinated shrimp dipped in spiced yogurt and fried until golden brown.
- Paneer Pakora**..... \$11.95  
Homemade cottage cheese cubes dipped in chickpea batter & fried until golden brown.
- Vegetable Samosa** ..... \$8.95  
Crisp fried turnovers, filled with delicious, mildly spiced potatoes and green peas served with mint and tamarind chutney.
- Palak Chaat** ..... \$10.95  
Fresh spinach dipped in a special batter, deep fried with potatoes. Served with a light yogurt and tamarind sauce.

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## Soups & Salads

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- Mulligatawny Soup** ..... \$9.95  
Delicate lentils simmered with spices.
- Chicken Soup** ..... \$9.95  
A delicate chicken soup simmered with spices and garnished with fresh ginger and cilantro.
- Namaste Salad** ..... \$10.95  
Garden fresh lettuce, cucumbers and tomatoes with lemon or yogurt dressing.

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## From the Tandoor (Clay Oven)

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- Chicken Tikka** ..... \$23.95  
Delicious marinated boneless chicken breast cooked to perfection in the tandoori oven.
- Paneer Tikka** ..... \$23.95  
Delicious homemade cheese, green peppers and onions marinated with spices. Cooked in the tandoori oven.
- Malai Kabob**..... \$23.95  
Boneless chicken breast marinated in sour cream butter sauce with ginger, garlic and fresh coriander leaves.
- Tandoori Chicken** ..... **Half: \$23.95 / Full: \$30.95**  
Chicken on the bone, marinated in yogurt and spices and grilled in the tandoori oven.
- Tandoori Mixed Grilled**..... \$26.95  
Chicken tikka, malai kabob and shrimp grilled in the tandoori oven.
- Tandoori Lamb Chops** ..... \$38.95  
Tender lamb chops marinated in spices and grilled to perfection in the tandoori oven.
- Tandoori Shrimp** ..... \$30.95  
Jumbo shrimp marinated in exotic blend of spices and cooked on skewers in the tandoori oven.
- Tandoori Salmon**..... \$29.95  
Seasoned fillet of salmon cooked in the tandoor with green peppers and tomatoes.

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## Chicken Specialties

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- Chicken Tikka Masala** ..... \$23.95  
Chicken breast marinated in spices and yogurt. Grilled in the tandoori oven, then cooked in a tomato based cream sauce.
- Chicken Chili** ..... \$23.95  
Boneless chicken deep fried and sautéed with green chilies, onions, ginger, garlic and soy sauce.
- Chicken Curry** ..... \$23.95  
Traditional chicken curry cooked with spices and herbs.
- Chicken Mehti** ..... \$23.95  
Pieces of chicken cooked with fenugreek, onions and spices.
- Chicken Saag** ..... \$23.95  
Pieces of chicken cooked in a cream sauce with spinach.
- Chicken Korma** ..... \$23.95  
Mildly spiced chicken flavored with coconut and simmered in yogurt and nuts.
- Chicken Makhani** ..... \$23.95  
Tandoori chicken pieces cooked with onion, tomatoes, butter and cream.
- Chicken Vindaloo**..... \$23.95  
Boneless chicken breast and potato cooked in a spicy tangy sauce.
- Chicken Jalfreezi**..... \$23.95  
Boneless chicken cooked with a special blend of spices and garden vegetables.

**All entrées served with Basmati Rice**

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## Lamb Specialties

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- Lamb Roganjosh** ..... \$26.95  
Tender morsels of lamb cooked with saffron and spices.
- Keema Mutter** ..... \$26.95  
Ground lamb cooked with green peas, freshly ground herbs and spices, blended with onions, tomatoes, ginger and garlic.
- Lamb Karahi**..... \$26.95  
Tender lamb cubes, cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic.
- Lamb Methi**..... \$26.95  
Pieces of tender lamb cooked with fenugreek in a curry based sauce.
- Lamb Korma**..... \$26.95  
Tender cubes of lamb cooked in a creamy almond sauce, flavored with saffron.
- Lamb Saag** ..... \$26.95  
Succulent cubes of delicious lamb in spinach base curried sauce.
- Lamb Vindaloo**..... \$26.95  
Tender boneless lamb cooked in a hot spicy sauce with potatoes.

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## Seafood Specialties

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- Shrimp Karhi**..... \$29.95  
Succulent shrimp cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic.
- Shrimp Tikka Masala**..... \$29.95  
Jumbo Tandoori shrimp cooked with spices and butter sauce.
- Shrimp Vindaloo** ..... \$29.95  
Jumbo shrimp cooked in a spicy and tangy sauce.
- Fish Curry** ..... \$26.95  
Filet of fish cooked in a traditional mild curry sauce.
- Salmon Tikka Masala** ..... \$26.95  
Salmon filet grilled in the tandoori oven, cooked with tomatoes, cream and a blend of spices.

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## Combination Dinners

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*All combination dinners are served with soup, raita, rice, naan bread and kheer. tandoori special dinner.*

- Special Combo Dinner**..... \$40.95  
Assorted specialties from the tandoor includes tandoori chicken, chicken tikka, malai kabab and tandoori prawn.
- Special Combo Dinner for two (non vegetarian)** ..... \$80.95  
Two people can enjoy a delicious dinner of chicken tikka, vegetable of the day and choice of rogan josh or chicken curry.
- Special Combo Dinner for two (vegetarian)** ..... \$60.95  
Two people can enjoy a delicious dinner of vegetable pakora and a choice of 2 vegetable entrees.

**All entrées served with Basmati Rice**