

NAMASTE CAFÉ

DINNER MENU

ENTREES

OUR COMMITMENT

Since our opening in 2006 we have used local, natural and organic products as often as possible. We consciously source products such as Free Range Chicken from Kadejan, Bison from Eichten Hidden Acres, Grass Fed Lamb from New Zealand Lamb Co-op, Dry Goods from Frontier Co-op, Dairy from Hastings Co-op Creamery and fresh seasonal produce from Featherstone Farm.

VEGETARIAN

COCONUT SPINACH

Fresh spinach cooked in a coconut curry with sliced potato, cumin seeds, turmeric, ginger, garlic and tomato (GF). (V) 17.00 | Add Shrimp 4.00

CAULIFLOWER, PEAS & POTATOES

Cauliflower cooked in turmeric oil with peas and potatoes, spiced with cumin, paprika, ginger and a hint of cayenne (GF). (V). 15.25

EGGPLANT WITH GARLIC AND SCALLIONS

Small cubes of eggplant sautéed in oil with soy sauce, mixed with garlic, tomatoes and scallions (CG). (V). 15.25 | Add chicken 3.00

BHEENDI MASALA

A delightful curry made with okra, onions, tomato, ginger, garlic, cumin and cayenne (GF). (V). 15.25

CHOLE

Chick peas cooked with onions and tomatoes, spiced with a house masala blend made of turmeric, cumin, cayenne, paprika and fresh ginger (GF) (CV) 15.00

ALOO BODI

Black-eyed peas and potatoes spiced with turmeric, ginger, cumin, cayenne, paprika and a dash of lime juice (GF). (V). 15.00

COCONUT, TOFU, MUSHROOM & GREEN PEAS

Cooked with tomatoes in coconut sauce with ginger & garlic (GF). (V). 17.00

NAMASTE MIXED VEGETABLES

Curried mixed vegetables with cauliflower, bell pepper, carrots, onions, tomatoes and green beans (V) (CG). 17.00 | Add Chicken 3.00

PUNJABI SPINACH PANEER

A rich curry with spinach and paneer, cooked with cream, roasted cumin seeds, puréed tomatoes and a special blend of spices (GF). 17.00

SIDES

BASMATI RICE (GF) (V) 3.50

BROWN RICE (GF) (V) 3.75

QUINOA (GF) (V) 4.00

SAUTEED SPINACH (GF) (V) 5.00

SAUTEED GREEN BEANS (V) 5.00

SAUTEED OKRA (V) 5.00

YOGURT (GF) 2.75

RAITA (GF) 4.50 **FRIED EGG** (GF) 2.00

MEAT & FISH

OUR PICK

CREAMY MASALA CURRY

A rich curry prepared with cream, onions, tomatoes, ginger, garlic and fresh cilantro (GF). Tofu 17.00 | Chicken or Fish 18.95

NAMASTE SPECIAL CURRY

A smooth and flavorful curry prepared with onions, tomatoes, paprika and scallions (GF). Tofu 17.00 (V) | Chicken or Fish 17.95 | Lamb 19.50

COCONUT SHRIMP CURRY

A rich curry of coconut milk, shrimp, tomatoes, ginger, tamarind and coriander with green peas (GF). 19.50

ALMOND CURRY

A curry prepared with ground almond, ginger, garlic, tomatoes and roasted spices (GF). Tofu 17.00 | Chicken or Fish 18.95 | Shrimp 19.50

SQUASH CURRY WITH BISON

Local Eichten's bison cooked in a delicious squash curry with ginger, garlic, garam masala and bay leaves (GF). 19.50

HOT AND TANGY LAMB WITH POTATOES***

A spicy curry of grass fed lamb and potatoes cooked with green chilies, onions, garlic, cloves, cardamom, black pepper, cinnamon and malt vinegar. 19.50

DEEP DISH LAMB

A sumptuous curry with grass fed lamb cooked in a deep dish with onions, ginger, garlic, cumin, cloves, cardamom, cinnamon, curry leaves (GF). 19.50

REGULAR'S PICK

TANGY MANGO CURRY

A tantalizing sweet and sour curry made with fresh mango, flavored with mustard seeds, curry leaves, cayenne, paprika, red chili and green onions. Tofu 17.00 (V) (GF) | Chicken 18.95

For all entrees please tell your server the spice level you desire from 0 - 5.

DESSERTS

MANGO SIKARNI

Housemade dessert with natural whole milk yogurt drained of the whey and mixed with mango pulp, sugar, cashews, raisins, cardamom and cinnamon (GF). 6.50

SWEET FAVORITE

CARROT COCONUT CRÈME BRULÉE

House made crème brûlée with grated carrots cooked with coconut cream, cashews and raisins (V) (GF). 6.50

RASMALAI

Traditional dessert made with specially prepared spongy ricotta cheese in creamy milk with pistachio, cinnamon and cardamom. 5.00

MANGO CUSTARD

House made creamy custard with pure vanilla over puréed mango (GF). 7.25

NAMASTE CAFÉ

DINNER MENU

APPETIZERS

CHAAT MENU

INDIAN STREET FOOD

PAAPRI CHAAT

House-made crunchy flour chips topped with boiled chick peas, spiced potatoes, yogurt, mustard seeds, tamarind & mint & coconut chutney, chopped onions, tomatoes, cilantro and chaat masala (CV). 9.25

GOLGAPPA(PANI PURI)

Crisp house-made flour puffs filled with spiced potatoes and a delicious sauce made with tamarind, cumin, rock salt, mint, cilantro, cayenne and chaat masala (V). 8.25

ALOO TIKKI CHAAT

Pan-fried potatoe patty topped with tomatoes, onions, cilantro, cayenne, chaat masala, yogurt and mint chutney (GF) CV 8.25

BOMBAY BHEL PURI

A refreshing snack of potatoes, vegetables, onion, cilantro, peanuts, spices and puffed rice with green and tamarind chutneys (V). 8.25

SEV PURI CHAAT

6 small puri topped with spiced potatoes, red onions, tomatoes, chaat masala, lemon juice, red chili and mint chutney (V). 8.25

CHANA CHATPAT

A spicy, crunchy mixture of garbanzo beans, rice crispies and roasted peanuts with tomatoes, onions, scallions, cilantro and lime juice. (CG) (V) 8.25

OUR PICK

FIERY SHRIMP***

Shrimp marinated overnight in coconut milk with garlic, lime zest, and green chilies, sautéed with the marinade and a dash of black pepper (GF). 11.25

CHILI NAMASTE***

Pieces of tender panfried free range chicken or fresh tofu sautéed with bell peppers, hot chilies, onions, tomatoes and our own ginger-soy sauce blend (CG). Chicken 10.95 | Tofu (V) 10.50

FRIED FISH

Pieces of tilapia filet dipped in lime juice and salt, lightly pan-fried and sprinkled with paprika and fresh scallions 10.95

SPICY FRIED POTATOES

Potatoes fried in turmeric oil and spiced with cumin, paprika, cayenne, ginger and garlic (GF) (V). 6.75 | with 3 chutneys (GF) 7.25

MAMACHA

6 pieces of delicious dumplings filled with ground lamb, bison, chicken or tofu mixed with onions, garlic, ginger, tomatoes and a delicate blend of spices Grass Fed Lamb 9.00 | Eichten's Bison 9.00 | Kadejan Free Range Chicken 8.75 | Tofu (V). 8.00

INDIAN STYLE FISH CAKES

A tasty mixture of fish, potatoes, ginger, green chilies and cilantro lightly coated in breadcrumbs, served with tangy tamarind&refreshing mint chutney. 10.50

SOUPS & SALADS

FRIED DAL

Thick and savory soup of fried lentils with onions and tomatoes (GF) (CV). 6.50

VEGAN PICK

CRUNCHY CABBAGE SALAD WITH ROASTED PEANUTS

A crunchy salad of shredded cabbage, red onions, carrots, green pepper and cucumber topped with pieces of roasted peanuts and mildly dressed in a special house-made citrus dressing (CG) (V). Small 7.25 | Large 11.00 | Add Shrimp 4.00

PANEER SALAD WITH BELL PEPPERS AND TOMATOES

Cubes of paneer tossed with olive oil, red onions, bell peppers, tomatoes and a dash of garam masala (GF). Small 7.25 | Large 11.00

SPINACH SALAD WITH TOMATOES

A flavorful salad of fresh baby spinach and tomatoes lightly mixed with ground mustard, lime juice, ginger and garlic oil (V) (GF). Small 6.50 | Large 9.95

BREADS

ROTI

Healthful and filling wheat bread cooked without oil (V). 2.95

PLAIN PARATHA

Layered roti cooked in butter (CV). 3.75

CHEESE PARATHA

Layered roti with local cheddar cooked in butter. 3.95

SPINACH PARATHA

Layered roti with spinach cooked in butter (CV). 3.95

CUSTOMER FAVORITE

GARLIC PARATHA

Layered roti with garlic cooked in butter (CV). 3.95

ALOO PARATHA

Layered roti with potato filling cooked in butter (CV). 3.95

BHATURA

Two deep-fried breads made with flour, yogurt and baking powder. 4.95

An 18% gratuity will be added to all parties of 6 or more.

V=Vegan | CV=Can be prepared vegan | ***Hot&Spicy | GF=Gluten free | CG=Can be prepared gluten free