



NAMASTE CAFÉ

DINNER

*The quality of our ingredients and the freshness of the food we serve is important to us.
In preparing our dishes, we use local, natural or organic products as often as possible.
We would like to thank our partners Kadejan Inc, Eichten Hidden Acres, New Zealand Lamb
Co-op, Frontier Co-op & Hastings Co-op Creamery for support in reaching our goal.*

NAMASTE CAFÉ

APPETIZERS

FRIED FISH

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

10.00

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).

10.25

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. Lamb / Bison / Chicken / Tofu (V)

8.00

PAAPRI CHAAT

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

8.00

CHANA CHATPAT

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

6.00

SPICY FRIED POTATOES ***

Potatoes fried in turmeric oil and spiced with cumin, paprika, cayenne, ginger and garlic (GF) (V).

6.25

GOLGAPPA

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

7.00

CHILI NAMASTE ***

Pieces of tender pan-fried chicken or fresh tofu sautéed with green peppers, hot chilies, onions, tomatoes and our own ginger-soy sauce blend. Chicken / Tofu (V) (CG).

10.00

INDIAN STYLE FISH CAKES

A tasty mixture of fish, potatoes, ginger, green chilies and cilantro lightly coated in bread crumbs, tangy tamarind and refreshing mint chutney.

9.50

SOUP & SALAD

FRIED DAL

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

6.25

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 6.50 | Large 10.50

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 6.25 | Large 10.00 | Add Shrimp 4.00

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 6.25 | Large 9.50

V = Vegan | CV = Can be prepared Vegan | *** = Hot & Spicy | GF = Gluten Free | CG = Can be Gluten Free

NAMASTE CAFÉ

ENTRÉES

CURRY

CREAMY MASALA CURRY

A rich curry prepared with cream, onions, tomatoes, ginger, garlic and fresh cilantro (GF).

Tofu 15.25 | Chicken or Fish 17.25

NAMASTE SPECIAL CURRY

A smooth and flavorful curry prepared with onions, tomatoes, paprika and scallions (GF).

Tofu 15.25 (V) | Chicken or Fish 17.25 | Lamb 18.00

COCONUT CURRY WITH SHRIMP

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

18.00

ALMOND CURRY

A curry prepared with ground almond, ginger, garlic, tomatoes and roasted spices (GF).

Tofu 15.25 | Chicken or Fish 17.25 / Shrimp 18.00

SQUASH CURRY WITH BISON

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

18.00

HOT AND TANGY LAMB WITH POTATOES ***

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

18.00

DEEP DISH LAMB

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

18.00

GOAN COCONUT FISH ***

A thick, fish curry made with ginger, garlic, roasted coriander, cumin, onions, grated coconut and poppy seeds (GF).

18.00

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 15.25 (V) (GF) | Chicken 17.25

**PLEASE TELL YOUR SERVER THE SPICE LEVEL YOU
DESIRE FOR YOUR ORDER.**

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VEGETARIAN SPECIALTIES

CAULIFLOWER, PEAS & POTATOES

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

13.50

COCONUT SPINACH

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

15.25

GREEN BEANS, POTATOES & TOMATOES

Green beans sautéed in oil and mixed with potatoes in a sauce of tomatoes, ginger, cumin, paprika, turmeric and soy sauce (CG) (V).

13.50

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).

12.00

EGGPLANT WITH GARLIC AND SCALLIONS

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

13.50

BHEENDI MASALA

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

13.50

ALOO BODI

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

12.00

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).

15.75

COCONUT, TOFU, MUSHROOM & GREEN PEAS

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

15.50

NAMASTE MIXED VEGETABLES

Curried mixed vegetables with cauliflower, bell pepper, carrots, onions, tomatoes and green beans (V) (CG).

14.00

NAMASTE CAFÉ

BREADS

- ROTI**
Healthful and filling wheat bread cooked without oil (V).
2.25
- PLAIN PARATHA**
Layered roti cooked in butter (CV).
2.75
- ALOO PARATHA**
Layered roti with potato filling cooked in butter (CV).
3.00
- SPINACH PARATHA**
Layered roti with spinach cooked in butter (CV).
3.00
- GARLIC PARATHA**
Layered roti with garlic cooked in butter (CV).
3.00
- BHATURA**
Two deep-fried breads made with flour, yogurt and baking powder.
4.25

ON THE SIDE

- BASMATI RICE** 2.50
- BROWN RICE** 3.50
- SAUTÉED SPINACH (V) (GF)** 5.00
- SAUTÉED GREEN BEANS (V)** 5.00
- SAUTÉED OKRA (V)** 5.00
- RAITA (GF)** 4.00
- YOGURT (GF)** 2.25

DESSERT

- MANGO SIKARNI** 4.50
Natural whole milk yogurt drained of the whey and mixed with mango pulp, sugar, cashews, raisins, cardamom and cinnamon (GF).
- RASMALAI** 3.00
Traditional dessert made with specially prepared spongy ricotta cheese in creamy milk with pistachio, cinnamon and cardamom (GF).
- CARROT COCONUT CRÈME BRULEE** 4.25
Grated carrots cooked in coconut cream with cashews and raisins (V) (GF).
- MANGO CUSTARD** 7.25
Rich, creamy custard with pure vanilla over puréed mango (GF).

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

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