



*Namaste
Tandoori*

NEPALI & INDIAN CUISINE

"Namaste" is more than a greeting – it is a gesture of respect, warmth, and humility. Derived from the Sanskrit words "namah" (to bow) and "te" (to you), it conveys the meaning "I honour the light within you."

STARTERS

SAMOSA (Chicken/Veg)

Hand-folded pastry filled with aromatic spices and chicken or vegetables, fried until crisp.

— €7 —

ONION BHAJEE

Delicately spiced golden fried onion fritters with Tamarind chutney.

— €7 —

PANEER PAKORA

Soft paneer dipped in aromatic batter and fried until crisp.

— €7 —

MoMo (Chicken/Veg)

Traditional handcrafted Nepali steamed dumplings with chicken or vegetable filling.

— €7-4 Pcs —

— €12-8 Pcs —

GARLIC SHRIMP

Juicy scampi roasted in garlic butter infusion finished with himalayan herbs and spices.

— €16 —

MIXED STARTER

A chef's assortment of classic starters.

— €16 —

THALI

(2 Pax Minimum)

VEGETARIAN THALI

A traditional platter featuring selection of vegetable curries, dal, and raita. Served with pulao rice and fresh naan bread.

— €30/P —

EVEREST THALI

A traditional platter featuring chicken and lamb curries, seasonal vegetable curry, dal, and raita. Served with pulao rice and fresh naan bread.

— €35/P —



CURRY

CHICKEN
€20

LAMB
€23

PRAWN
€25

CHOICE OF CURRY SAUCE

TIKKA MASALA

Tender pieces of meat marinated in our unique blend of fresh green herb before being barbecued in tandoor oven and cooked with creamy masala sauce.

Korma

Creamy cashew sauce with almond, coconut milk and cream.

Curry

Rich sauce of tomato, onion, paprika, and fresh herbs .

Mango

Creamy curry sauce infused with mango pulp,

Saag

Meat baked in butter and cooked with spinach with rich sauce of tomato, onion, and spices.

Jalfrezi

Medium hot/spicy stir fry with plenty of vegetables, tomato, capsicum and spices.

Kadai

Tender pieces of meat cooked with paprika, onion, ginger in mild hot curry sauce.

Vindaloo

Highly spicy sauce with tomato, onion, capsicum and chilly.



TANDOOR

Chicken Tandoori

Tender chicken legs on the bone, marinated in a spiced yogurt blend and roasted in tandoor oven for an authentic smoky flavour.

— €20 —

Sizzler (Chicken/Lamb/Prawn)

Boneless meat, marinated in a spiced yogurt blend and roasted in tandoor oven for an authentic smoky flavour.

— €22/24/26 —

Namaste Mixed Sizzler

Selection of our finest tandoori specialties, featuring a combination of tender lamb, chicken, and succulent prawn tikka, marinated in traditional spices and flame-grilled for a perfect smoky finish.

— €29 —

All our dishes are served with rice

BIRYANI

A fragrant and flavorful dish of tender meat pieces and aromatic basmati rice, slow-cooked with ginger, bell peppers, and traditional biryani spices. Served with a side of raita sauce.

CHICKEN
€20

LAMB
€22

PRAWN
€24

VEG
€18

VEGETARIAN

Paneer - Saag/ Kadai/ Matar

Fresh cottage cheese (**Paneer**) cubes cooked in one of the following options:

Saag- Spinach blended in creamy curry sauce.

Kadai - Capsicum, onion, ginger in mild hot curry sauce.

Matar- Savory gravy with green peas.

— €18 —

Paneer Butter Masala

Fresh cottage cheese (**Paneer**) cubes prepared in tomato and cashew sauce that offers a refined balance of mild sweetness, rich and aromatic creaminess.

— €20 —

Vegetarian Korma

Seasonal vegetables cooked in creamy cashew sauce, almond, coconut milk and cream.

— €17 —

VEGAN

Dal Tadka

Yellow lentils cooked until soft and seasoned with fried cumin, garlic, and onions. A simple, flavorful dish finished with fresh coriander.

— €17 —

Mix Veg Curry

Mix of seasonal vegetables cooked in a curry sauce.

— €18 —

Aloo - Saag/ Gobi/ Chana

Potato (**Aloo**) curry mixed with Spinach (**Saag**), Cauliflower (**Gobi**) or Chickpeas (**Chana**).

— €17 —

NAAN

Plain €4

Garlic €4.5

Cheese €5

Peshawari €5.5

All our dishes are served with rice

DESSERTS

Kulfi

A dense and creamy dairy frozen glace, slow-cooked from milk and infused with cardamom and pistachio.

— €5 —

Gulab Jamun

Soft, golden milk rounds soaked in a warm sugar syrup flavored with rosewater and cardamom. A classic dessert served warm for a smooth, sweet finish.

— €6 —

Kheer

Creamy, fragrant South Asian slow cooked rice pudding in milk and sugar flavoured it with cardamom, saffron, and nuts. Most common home made dessert back home.

— €7 —

Mango Lassi

our signature drink with mango, yoghurt and sweets.

— €7 —

Thank you for dining with us!
Please leave us a review by scanning following QR.

