

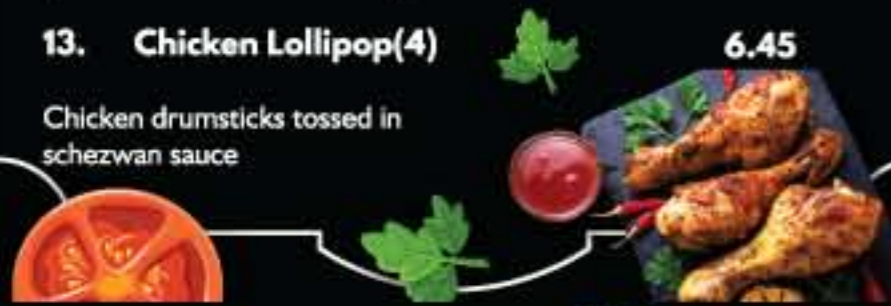
VEG. STARTER

1. **Methi Gota(3pcs)** 4.95
Traditional bhajias made with fresh fenugreek and gram flour
2. **Spicy Potato Chips** 4.95
Potato fries tossed in fresh chilli garlic paste
3. **Crispy Bhajia** 4.95
Battered fried potato roundels
4. **Chilli Paneer** 7.95
Cottage cheese cubes tossed with special sweet & sour sauce
5. **Masala Mogo** 4.95
Cassava tossed in spicy sauce
6. **Chilli Garlic Mogo** 6.45
Fried Cassava tossed with fresh garlic chilli paste
7. **Vegetable Samosa (3pcs)** 4.95
Deep fried stuffed vegetable pastry
8. **Tandoori Paneer Tikka** 7.95
Marinated cottage cheese cooked in clay oven
9. **Onion Bhajia** 4.95



NON VEG. STARTERS

10. **Chicken Tikka** 7.95
Pieces of chicken breast marinated in spices cooked in our slow fire Tandoor
11. **Tandoori Chicken Wings(6)** 6.45
Chicken wings marinated in kashmiri chilli then cooked in our slow fire Tandoor
12. **Chilli Chicken** 6.45
Chicken cooked with onion, garlic and spices tossed in a chilli and soy sauce
13. **Chicken Lollipop(4)** 6.45
Chicken drumsticks tossed in schezwan sauce



14. **Lamb chops(6)** 10.95
Tender lamb chops grilled to perfection
15. **Sheekh Kebeb(2)** 4.95
Minced lamb blended with spices and cooked in our slow fire tandoor
16. **Tandoori Platter** 12.95
Chicken Tikka, Tandoori Chicken Wings, Lamb Chops, Sheekh Kebabs
17. **Lamb Samosa (3pcs)** 4.95

VEGETARIAN MAINS

- | | Main/Sides |
|--|------------|
| 18. Karahi Paneer (n)
Paneer cooked in spiced masala | 8.45 |
| 19. Bhindi Sabji
Okra stir fried with red onion slices, green chillies, finely chopped tomatoes and crushed spices | 7.95 |
| 20. Chana Masala (n)
Chickpeas cooked in a special masala with onion, ginger and coriander | 7.95 |
| 21. Saag Paneer
Cottage cheese cooked with spinach and aromatic spices | 8.45 |
| 22. Bombay Aloo (n)
Potato chunks delicately cooked in a slow fire covered pot with famous bombay spices | 7.95 |
| 23. Paneer Tikka Masala
Tandoori paneer tikka pieces cooked in a creamy tomato sauce | 8.45 |
| 24. Vegetable Kolhapuri
Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices | 7.95 |
| 25. Methi Corn
Sweet corn cooked with fenugreek in aromatic spices | 7.95 |



DALS

26. **Dal Makani** 7.45
Black lentils cooked in spices, butter and cream
27. **Tarka Dal** 7.45
Mixed lentils cooked in spices
28. **Rajma Masala** 7.45
Red kidney beans cooked with tomatoes, onions and chef's spices

NON VEG. MAINS

29. **Chicken Tikka Masala** 8.45
Tandoori boneless chicken pieces cooked in a creamy masala
30. **Karahi Chicken** 8.45
Chicken pieces cooked with peppers, onions and tomatoes in karahi sauce
31. **Butter Chicken** 8.45
Boneless chicken pieces cooked in a butter masala
32. **Methi Chicken** 8.45
Chicken cooked with fresh fenugreek, onions and tomatoes
33. **Desi Chicken** 8.45
Chicken cooked with chef's special masala
34. **Karahi Lamb** 9.45
Tender lamb pieces cooked with peppers, onions and tomatoes in karahi sauce
35. **Desi Lamb** 9.45
Lamb cooked with chef's special spices
36. **Kheema Masala** 8.45
Tender minced lamb cooked with peas, tomatoes and green chillies



37. **Plain Naan** 2.45
38. **Butter Naan** 2.95
39. **Garlic Naan** 2.95
40. **Chilli Garlic Naan** 2.95
41. **Tandoori Roti** 2.45
42. **Cheese Naan** 2.95
43. **Peshawari Naan** 3.45
44. **Bread Basket** (Butter naan, Garlic naan, Tandoori Roti) 6.95



RICE

45. **Steamed Rice** 2.95
46. **Pilau rice** 2.95
47. **Jeera Rice** 3.45



BIRYANI

- Basmati rice flavoured with exotic spices and saffron layered with mixed veg, chicken/lamb, cooked on a low flame with fresh herbs and spices served with Raita.
48. **Vegetable Biryani** 8.95
 49. **Lamb Biryani** 10.45
 50. **Chicken Biryani** 9.45

ACCOMPANIMENTS

51. **Plain Papad(Pappadom)** 1.95
52. **Masala Papad(Pappadom)** 1.95
53. **Fries** 2.95
54. **Plain Yoghurt** 1.50
55. **Raita** 2.95
56. **Onion Salad** 1.95
57. **Bombay Mix** 2.50

Fried peanuts, fresh chillies and crisps with lemon n spices

DESSERTS

58. **Ras Malai** 3.50
59. **Gulab Jamun** 3.50
60. **Kulfi (Malai, pista, rose, mango)** 3.50
61. **Ice cream (Chocolate, Vanilla)** 3.50

SOFT DRINKS

62. **Masala Chai** 2.50
63. **Coke** 2.50
64. **Diet coke** 2.50
65. **J2o** 3.00
66. **Juices (Mango, apple, pineapple, orange)** 2.50
67. **Lassi (sweet, salted, mango)** 3.00



Weekend Lunch Time offer
Set meals @ £10.99
12:00pm - 3:00pm (Sat-Sun)
1 Starter, 2 Mains, 1 Sides & Dessert

For Birthday party, Corporate event or any Special Occasions
Banquet Hall For Hire
for capacity of 80 people
Please call 01923804800 for more information

320 St Albans Road, North Watford, WD24 6PQ



VEGAN MENU AVAILABLE ON REQUEST

20% Discount voucher on order of £20 or Above

Please bring this voucher to claim 20% discount valid for takeaway orders only on collections *only available during weekdays(Festive bank holidays not included, T&C Apply).



namaste
WATFORD

BAR & RESTAURANT

OUR KITCHEN IS OPEN ALL DAY ON FRIDAY, SATURDAY & SUNDAY

OPENING TIME
Tuesday - Thursday 5pm - 10pm
Friday - Saturday 12pm - 11pm
Sunday 12pm - 10 pm
MONDAY IS CLOSED

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www.namastewatford.com

FOOD ALLERGY NOTICE: DISHES MAY CONTAIN ALLERGENS
Please be advised that the food prepared here may contain or have come in to contact with milk, eggs, wheat, soybean, nuts, fish and shell fish. If you have allergies or any dietary requirements please speak to a member of staff before placing your order and we will be happy to assist you.