



Namaste Flavours

Indian Kitchen

44954 Ford Rd,
Canton, MI-48187

248-476-5555

Open

Tuesday - Friday 11:30 a.m to 02:30 p.m and 5:00 p.m to 10:00 p.m
Saturday 12:00 noon to 03:00 p.m and 5:00 p.m to 10:00 p.m
Sunday 12:00 noon to 03:00 p.m and 5:00 p.m to 09:00 p.m

Sorry Closed on Mondays

WWW.NAMASTEFLAVOURSCANTON.COM

Plan Your Next Party With Us
We Specialize in Catering

Namaste Flavours

Lunch Specials

11:30 a.m to 2:30 p.m

\$9.99

Served with Chef's Choice

Salad, Soup, Appetizer, Naan, Rice, Veg Curry, Dessert

&

Choice of 1 Veg or Non Veg Dish From Below

Vegetarian

**Paneer Tikka Masala
Kadai Paneer
Malai Kofta
Navratna Korma
Mutter Paneer
Palak Paneer**

Non Vegetarian

**Chicken Curry
Chicken Chettinad
Kadai Chicken
Butter Chicken
Chicken Tikka Masala
Moghalai Chicken
Lamb Curry (\$2 extra)**

*If you suffer from a food allergy or intolerance, please let your server know.
Most of our dishes have nuts as ingredient, There may be traces of nuts and nut oils present.*

Beverages

Coffee	\$1.99	Lassi	\$3.15
Masala Buttermilk	\$2.99	<i>(Plain, Sweet, Salt, Mango)</i>	
<i>Yogurt drink with spices</i>		Tea	\$1.99
		Soft Drinks	\$1.49

Chaats

Papadi Chaat	\$5.99	Samosa Chaat	\$7.99
<i>Crunchy base of crispy poori garnished with potatoes, yogurt, mint and tamarind chutney</i>		<i>Chopped samosa garnished with chickpeas, yogurt, mint and tamarind chutney</i>	

Tandoor Specials

Tandoori Chicken	\$9.99	Hariyali Chicken Kabab	\$9.99
<i>Chicken marinated in yogurt, herbs and spices, cooked in tandoor oven</i>		<i>Chicken marinated with oil, lemon juice, paprika, garlic and cumin and cooked in Tandoor</i>	
Malai Chicken Kabab	\$9.99	Chicken Tikka	\$9.99
<i>Chicken marinated with cream, lemon juice, paprika, garlic and cumin and cooked in Tandoor</i>		<i>Boneless chicken baked using skewers in tandoor after marinating in spices and yogurt</i>	
Lamb Seekh Kabab	\$12.00	Tandoori Shrimp	\$13.95
<i>Ground lamb mixed with spices and cooked in Tandoor</i>		<i>Shrimp marinated in yogurt, herbs and spices, cooked in tandoor oven</i>	
Paneer Tikka	\$9.99	Chicken Seekh Kabob	\$10.99
<i>Paneer baked using skewers in tandoor after marinating in spices and yogurt</i>		<i>Ground Chicken mixed with spices and cooked in Tandoor</i>	

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Appetizers -- Vegetarian

Punugulu \$7.99

Deep fried snack made with rice, urad dal and other spices

Samosa \$3.99

Fried pastry with a savoury filling of spiced potatoes, onions and peas

Gobi Manchurian \$7.99

Cauliflower florets are sautéed with chopped onion, capsicum, garlic, etc., in soy and chili sauce

Chili Paneer \$9.99

Paneer sautéed with onion, capsicum, garlic, etc., in soy and chili sauce

Pepper Gobi \$7.99

Stir fry made with cauliflower and pepper powder

Chili Idli \$7.99

Idli savoured with chick peas, pepper, chillies, spices and herbs

Aloo Bonda \$4.99

Potato filling dipped in gram flour batter and deep fried

Mirchi Bajji \$7.99

Green chili stuffed with roasted chana dal spice mixture and fried after dipping it in a chickpea batter until crispy

Veg Pakoda \$7.99

Crisp golden potato, onion bites cooked with spices in a gram flour batter

Cut Mirchi \$6.99

Chopped mirchi bajji deep fried

Baby Corn Manchurian \$7.99

Baby corn sautéed with chopped onion, capsicum, garlic, etc., in soy and chili sauce

Gobi 65 \$7.99

Cauliflower florets marinated in spices and then batter fried

Manchurian Idli \$6.99

Deep fried Idli's are sautéed with chopped onion, capsicum, garlic, etc., in soy and chili sauce

Paneer 65 \$9.99

Paneer marinated in spices and then batter fried

Appetizers -- Non Vegetarian

Chili Chicken \$8.94

Boneless chicken savoured with pepper, Chillies, spices and herbs

Chicken Manchurian \$8.94

Chicken sautéed with chopped onion, capsicum, garlic and chili sauce

Chicken 555 \$8.94

Boneless chicken with spices, yogurt, cashews, crushed red pepper

Orange Chicken \$8.94

Boneless chicken sautéed with orange sauce

Fish 65 \$10.94

Boneless Fish marinated in spices and then batter fried

Shrimp 65 \$12.99

Shrimp marinated in spices and then batter fried

Chicken 65 \$8.94

Boneless chicken marinated in spices and then batter fried

Chicken Pakoda \$8.94

Deep fried boneless chicken coated with chick peas batter and spices

Pepper Chicken Dry \$8.94

Stir fry made with Chicken and pepper powder

Apollo Fish \$9.99

Spicy batter coated fish sautéed with chopped onion, capsicum, garli.

Chili Shrimp \$12.99

Shrimp savoured with pepper, Chillies, spices and herbs

Lamb Sukha \$12.99

Boneless lamb sautéed with onions and spices

Goat Sukha \$12.99

Boneless Goat sautéed with onions and spices

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Dosa and More

Idli \$5.99 <i>Steamed rice cakes</i>	Idli Vada Combo \$7.99 <i>Rice cake and fried lentil donut</i>
Sambar Idli \$5.99 <i>Button Idli in Sambar</i>	Vada \$5.99 <i>Fried lentil donut</i>
Sambar Vada \$5.99 <i>Fried lentil donut dipped in a sambar</i>	Poori \$7.99 <i>Fried unleavened dough of whole wheat</i>
Channa Batura \$7.99 <i>Fried dough of whole wheat served with chick peas curry</i>	Pav Bhajji \$5.99 <i>Bread served with tomato gravy</i>
Vada Pav \$5.99 <i>Spicy potato filling between buns and layers of spicy garlic and green chutney</i>	Egg Bhurji \$7.99 <i>Scrambled eggs with caramelized onions, spicy green pepper, tomato and spices like garam masala</i>
Omelette \$7.99 <i>Beaten eggs cooked with onion, tomato and green chili</i>	Plain Uttappam \$6.99 <i>Thick pancake made with rice batter</i>
Veg Uttappam \$7.99 <i>Thick pancake with rice batter and Veggies</i>	Paneer Uttappam \$7.99 <i>Thick pancake with rice batter and Paneer</i>
Chili / Onion Uttappam \$7.99 <i>Thick pancake with rice batter and Chillies</i>	Masala Dosa \$7.49 <i>Crepe made with rice batter and served with potato curry</i>
Plain Dosa \$6.99 <i>Crispy crepe of rice batter</i>	Mysore Masala \$7.99 <i>Crepe layered with spicy chutney and served with potato curry</i>
Spring Dosa \$7.99 <i>Crepe served with sautéed mixed vegetables</i>	Ghee Roast Dosa \$7.99 <i>Crispy crepe made with ghee</i>
Rava Dosa \$8.94 <i>crepe made with Suji batter</i>	Rava Masala \$9.99 <i>Crepe made with suji batter served with potato curry</i>
Gongura Onion Dosa \$7.99 <i>Crepe spread with gongura paste and onions</i>	Egg Dosa \$7.99 <i>Crepe with a layer of beaten egg</i>
Onion Dosa \$8.94 <i>Crepe layered with chopped onions</i>	Paneer Dosa \$8.49 <i>Crepe Layered with Paneer</i>
Cheese Dosa \$8.49 <i>Crepe with cheese</i>	Kaarra Dosa \$7.99 <i>Crepe layered with Spicy Powder</i>
Set Dosa \$7.99 <i>Lentil batter crepe</i>	Mint Dosa \$7.99 <i>Crepe layered with mint chutney</i>
Chk Chettinad Dosa \$9.99 <i>Crepe served with chicken chettinadu curry</i>	Chk Tikka Dosa \$9.99 <i>Crepe served with Chicken Tikka curry</i>
Lamb/Goat Masala Dosa \$10.99 <i>Crepe served with lamb masala curry</i>	Andhra Masala Dosa \$8.99 <i>Crepe layered with Andhra spicy paste and served with potato curry</i>

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Main Course -- Non Vegetarian

Served With Rice

Butter Chicken \$9.99 <i>Boneless chicken baked and cooked in creamy tomato sauce with butter and spices</i>	Chicken Curry \$9.99 <i>Boneless chicken cooked to perfection with Indian Herbs</i>
Chicken Tikka Masala \$9.99 <i>Boneless chicken cooked with cream, fresh tomato sauce, onions and Indian spices</i>	Chicken Fry \$9.99 <i>Boneless chicken sautéed with chilies, curry leaves and spices</i>
Chicken Korma \$9.99 <i>Chicken braised with yogurt, ginger, garlic and spices</i>	Chicken Saag \$9.99 <i>Chicken cooked with spinach, herbs and spices</i>
Chicken Vindaloo \$9.99 <i>Chicken cooked with potatoes, red chilies, vinegar, garlic in vindaloo sauce</i>	Chicken Chettinad \$9.99 <i>Chicken cooked in typical Tamilnadu style</i>
Ginger Chicken \$9.99 <i>Boneless chicken cooked with onion, ginger and spices</i>	Chicken Hyderbadi \$9.99 <i>Chicken curry cooked with whole garam masala, turmeric and cashew paste</i>
Pepper Chicken \$9.99 <i>Chicken cooked with black pepper, tomato sauce & spices</i>	Kadai Chicken \$9.99 <i>Chicken cooked with capsicum, ginger in a spicy cream</i>
Lamb/Goat Curry \$10.99 <i>Lamb/Goat simmered in a tangy sauce with spices</i>	Mughlai Chicken \$9.99 <i>Chicken cooked with spices and condiments in a rich gravy</i>
Lamb/Goat Vindaloo \$10.99 <i>Lamb/Goat cooked with potatoes, red chilies, vinegar, garlic in vindaloo sauce</i>	Lamb/Goat Saag \$10.99 <i>Lamb/Goat cooked with spinach, herbs and spices</i>
Lamb/Goat Makhani \$10.99 <i>Lamb/Goat cooked with cream, fresh tomato sauce, onions and Indian spices</i>	Kadai Lamb/Goat \$10.99 <i>Lamb/Goat cooked with capsicum, ginger and spices</i>
Lamb/Goat Chettinad \$10.99 <i>Lamb/Goat cooked in typical Tamilnadu style</i>	Seekh Kebab Tikka Masala \$10.99 <i>Cubes of seekh kebab simmered in sauce made of onions, tomatoes, and cream</i>
Keema Curry \$10.99 <i>Ground lamb cooked in a mildy spiced onion & tomato sauce, enhanced with a touch of fresh garlic.</i>	Lamb/Goat Tikka Masala \$10.99 <i>Boneless Lamb/Goat cooked with cream, fresh tomato sauce, onions and Indian spices</i>
Fish Curry \$11.99 <i>Fish cooked with Indian herbs and onions</i>	Egg Curry \$8.99 <i>Boiled eggs cooked with Indian herbs and onions</i>
Fish Masala \$11.99 <i>Fish cooked with Indian herbs, onions and tomatoes</i>	Shrimp Masala \$12.99 <i>Shrimp cooked with Indian herbs, onions and tomatoes</i>
Shrimp Curry \$12.99 <i>Shrimp simmered in a tangy sauce with spices</i>	Shrimp Saag \$12.99 <i>Shrimp cooked with spinach, herbs and spices</i>
Shrimp Vindaloo \$12.99 <i>Shrimp cooked with potatoes, red chilies, vinegar, garlic in vindaloo sauce</i>	Shrimp Tikka Masala \$12.99 <i>Shrimp cooked with cream, fresh tomato sauce, onions and Indian spices</i>

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Main Course -- Vegetarian

Served With Rice

Aloo Gobi	\$8.94	Aloo Palak	\$8.94
<i>Vegetarian dish with potatoes, cauliflower and Indian spices</i>		<i>Cubed potatoes are cooked with spinach and spices</i>	
Jeera Aloo	\$8.94	Baingan Masala	\$8.94
<i>Allo stri fried with turmeric and jeera</i>		<i>Small eggplants fried then cooked in a lightly spiced rich sauce</i>	
Gutti Vankaya	\$8.94	Channa Masala	\$8.94
<i>Egg Plant cooked in peanut gravy</i>		<i>Chickpeas cooked with fresh tomatoes, onions and peppers in a thick spicy sauce</i>	
Dal Tadka	\$8.94	Dal Makhani	\$8.94
<i>Dal in gravy made of Onion, Tomato, Indian spices and ghee</i>		<i>Dal cooked with butter and spices</i>	
Paneer Tikka Masala	\$9.59	Kadai Paneer	\$9.59
<i>Paneer cubes cooked in creamy sauce</i>		<i>Fried paneer and green bell peppers are cooked in a spicy cream</i>	
Mutter Paneer	\$9.59	Palak Paneer	\$9.59
<i>Green peas and paneer cooked with onion paste and spices</i>		<i>Spinach & Paneer cooked with tomatoes, onions and spices.</i>	
Ginger Paneer	\$9.59	Malai Kofta	\$8.94
<i>Paneer cooked with onion, ginger and spices</i>		<i>Potato and Paneer kofta cooked in spicy curried sauce</i>	
Veg Makhani	\$8.94	Navratan Korma	\$8.94
<i>Mixed vegetables cooked with rich creamy makhani sauce.</i>		<i>Mixed vegetables cooked with spices and light sauce.</i>	
Veg Chettinad	\$8.94	Bhindi Masala	\$8.94
<i>Mixed vegetables cooked with Tamilnadu spices</i>		<i>Okra stir fried with tomatoes, ginger, garlic and spice mix.</i>	

Side Orders

Plain Rice	\$1.49	Raita	\$1.99
Sambar	\$1.99		

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Biryani, Fried Rice & More

Chicken Dum Biryani \$9.99

Flavored basmati rice cooked with chicken, herbs a whole lot of spices and butter

Egg Biryani \$8.94

Flavored basmati rice cooked with eggs, herbs and spices

Special Veg Biryani \$9.99

Flavored basmati rice cooked with Gobi

Egg Fried Rice \$9.99

Basmati rice seasoned with vegetables and egg

Singapore Noodles \$8.94

Noodles seasoned with vegetables

Bisibele Bath \$8.94

Rice cooked with lentil and garden fresh vegetables

Special Chk Biryani \$9.99

Flavored basmati rice and tender pieces of flavored chicken cooked with herbs

Lamb Biryani \$10.99

Boneless lamb meat cooked with Basmati rice

Veg Biryani \$8.94

Basmati rice cooked with vegetables

Veg Fried Rice \$8.94

Basmati rice seasoned with vegetables

Chicken Egg Fried Rice \$9.99

Basmati rice seasoned with vegetables ,egg and Chicken.

Goat Biryani \$11.99

Flavored basmati rice cooked with Baby Goat, herbs a whole lot of spices and melted butter

Breads

Butter Naan \$1.99

Fresh baked tandoor bread with butter

Garlic Naan \$2.39

Fresh baked tandoor bread tossed by garlic

Paneer Kulcha \$2.39

Fresh baked tandoor bread with Paneer filling

Kashmiri Naan \$2.89

Fresh baked tandoor bread tossed by nuts

Keema Naan \$3.99

Fresh baked tandoor bread with minced lamb meat

Plain Naan \$1.99

Fresh baked tandoor bread

Onion Kulcha \$2.39

Fresh baked tandoor bread with Onion filling

Phulka \$2.39

Soft thin whole wheat bread

Roti \$1.69

Fresh baked whole wheat flour bread

Chicken Tikka Naan \$3.49

Naan stuffed with chicken tikka

Desserts

Carrot Halwa \$3.49

Grated carrots cooked with butter and sugar.

Gulab Jamun \$3.49

Dry milk dumplings fried and soaked in sugar syrup.

Rasmalai \$3.49

A rich cheesecake without a crust in Creamy Sauce

Double Ka Meetha \$3.49

Toasted bread dipped in milk and sugar syrup

Kulfi \$3.49

Frozen flavored milk with mango

Rice Pudding \$3.49

Basmati rice cooked with milk,sugar and raisins.

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