



Namaste Flavours

Indian Kitchen

34749 Grandriver Ave,
Farmington, MI-48335

248-471-5555

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.NAMASTEFLAVOURS.COM

Plan Your Next Party With Us
We Specialize in Catering

Namaste Specials

(Subject to Availability)

Appetizers

Curry Leaf Chicken \$10.94

Chicken appetizer with the special aroma of curry leaves

Street Chicken \$10.94

Bone in Chicken pieces nicely coated with ginger, garlic, pepper, vinegar, red chilli and deep-fried

Mixed Tandoori Platter \$14.95

Platter of Tandoori Chicken, Lamb, Fish and Shrimp

Sweet & Spicy Chicken \$10.94

Crispy chicken, in a sweet & spicy sauce

Sweet & Spicy Paneer \$10.94

Paneer in a sweet & spicy sauce

Basket Chaat \$8.94

Papadi Basket Filled with boiled chickpeas, boiled potatoes, onion, tomato with green and sweet chutney on top

Biryani

Matka Chicken Biryani \$13.95

Chicken and basmati rice cooked in clay pot.

Vijayawada Chicken Pulav \$ 12.00

Chicken and basmati rice cooked with Namaste signature spices

Chicken Vulavacharu Biryani \$12.00

Basmati rice is cooked with the stock of horse gram along with pieces of chicken and various condiments & spices

Chicken Ghee Roast Biryani \$12.00

Chicken pieces are deep fried and added to basmati rice along with spices

Chicken Shahi Biryani \$12.00

Chicken cooked with Basmati rice and Spices

Aavakaya Chicken Biryani \$12.00

Mango pickle flavoured chicken biryani

Matka Mutton Biryani \$14.95

Mutton and basmati rice cooked in clay pot.

Vijayawada Goat Pulav \$14.99

Baby Goat and basmati rice cooked with Namaste signature spices

Vijayawada Lamb Pulav \$13.95

Lamb and basmati rice cooked with Namaste signature spices

Vijayawada Shrimp Pulav \$14.99

Shrimp and basmati rice cooked with Namaste signature spices

Goat Biryani \$14.99

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

Mutton Keema Biryani \$13.95

Minced mutton cooked with special spices

Chicken Tikka Biryani \$12.00

Chicken Tikka cooked with basmati rice

Desserts

Gudbud Icecream \$5.99

Different flavours of icecream and mixed nuts.

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Soups

Tomato	\$3.99	Hot & Sour	\$3.99
Sweet Corn	\$3.99	Chicken Soup	\$3.99

Beverages

Coffee	\$1.99	Lassi	\$3.99
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	\$6.99	Samosa Chaat	\$8.94
<i>Crunchy base of crispy poori garnished with pottatoes,yogurt, mint and tamarind chutney</i>		<i>Chopped samosa garnished with chickpeas,yogurt, mint and tamarind chutney</i>	
Pani Puri	\$8.94	Bhel Puri	\$8.94
<i>mini poori's filled with a mixture of flavored water, tamarind chutney, chili, chaat masala,onion,chickpeas</i>		<i>Made of puffed rice, vegetables and a tangy tamarind sauce</i>	
Peanut Masala	\$8.94	Dahi Puri	\$8.94
<i>Spicy peanuts mixed with chopped onions,green chillies,cilantro and spices</i>		<i>Mini-puri shells filled with chick peas,tamarind sauce and yoghurt</i>	
Cutlet	\$8.94	Masala Puri Chaat	\$8.94
<i>Patties of potatoes & garden fresh vegetables deep fried, seasoned with mild spices & herbs</i>		<i>Crunchy base of crispy poori topped with hot masala gravy made up of puffed rice, green peas, chili powder, garam masala, chaat masala, coriander powder, etc</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>	
Grilled Fish	\$12.00		
<i>Tilapia fillets marinated in spices and grilled</i>			

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Appetizers -- Vegetarian

Punugulu \$8.94

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

Samosa \$5.99

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

Gobi Manchurian \$8.94

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

Cut Mirchi \$8.94

Chopped mirchi bajji deep fried

Chili Paneer \$9.99

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

Gobi 65 \$8.94

Cauliflower florets marinated in spices and then batter fried

Manchurian Idli \$8.94

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

Idli 65 \$8.94

Idli cubes coated with spices and then batter fried

Mirchi Bajji \$8.94

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

Onion Samosa \$8.94

Fried pastry with a savoury filling onions and Mint

Baby Corn Manchurian \$8.94

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

Pepper Gobi \$8.94

Stir fry made with cauliflower and pepper powder

Chili Idli \$8.94

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

Aloo Bonda \$5.99

Potato filling dipped in gram flour batter and deep fried

Appetizers -- Non Vegetarian

Chili Chicken \$9.99

Boneless chicken savoured with pepper,Chillies,spices and herbs

Chicken Manchurian \$9.99

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

Chicken 555 \$9.99

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

Orange Chicken \$9.99

Boneless chicken sautéed with orange sauce

Fish 65 \$10.94

Boneless Fish marinated in spices and then batter fried

Shrimp 65 \$13.95

Shrimp marinated in spices and then batter fried

Chicken 65 \$9.99

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 \$9.99

Stir fry made with Chicken and pepper powder

Apollo Fish \$10.94

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

Chili Shrimp \$13.95

Shrimp savoured with pepper,Chillies,spices and herbs

Lamb Sukha \$13.95

Boneless lamb sautéed with onions and spices

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Dosa and More

Idli \$5.99 <i>Steamed rice cakes</i>	Idli Vada Combo \$8.94 <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 \$8.94 <i>Fried unleavened dough of whole wheat</i>
Channa Batura \$8.94 <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 Bonda \$8.94 <i>Sliced Egg fried after dipping it in a chickpea batter until crispy</i>
Egg Bhurji \$8.94 <i>Scrambled eggs with caramelized onions, spicy green pepper, tomato and spices like garam masala</i>	Omelette \$8.94 <i>Beaten eggs cooked with onion, tomato and green chili</i>
Veg Uttappam \$8.94 <i>Thick pancake with rice batter and Veggies</i>	Plain Uttappam \$7.99 <i>Thick pancake made with rice batter</i>
Chili / Onion Uttappam \$8.94 <i>Thick pancake with rice batter and Chillies</i>	Paneer Uttappam \$8.94 <i>Thick pancake with rice batter and Paneer</i>
Plain Dosa \$7.99 <i>Crispy crepe of rice batter</i>	Masala Dosa \$8.94 <i>Crepe made with rice batter and served with potato curry</i>
Mysore Masala \$8.94 <i>Crepe layered with spicy chutney and served with potato curry</i>	Spring Dosa \$8.94 <i>Crepe served with sautéed mixed vegetables</i>
Ghee Roast Dosa \$8.94 <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 \$8.94 <i>Crepe spread with gongura paste and onions</i>
Egg Dosa \$8.94 <i>Crepe with a layer of beaten egg</i>	Onion Dosa \$8.94 <i>Crepe layered with chopped onions</i>
Paneer Dosa \$9.99 <i>Crepe Layered with Paneer</i>	Cheese Dosa \$8.94 <i>Crepe with cheese</i>
Kaarra Dosa \$8.94 <i>Crepe layered with Spicy Powder</i>	Set Dosa \$7.99 <i>Lentil batter crepe</i>
Mint Dosa \$8.94 <i>Crepe layered with mint chutney</i>	Pesarattu \$8.94 <i>Moong dal crepe</i>
Chk Chettinad Dosa \$10.94 <i>Crepe served with chicken chettinadu curry</i>	Chk Tikka Dosa \$10.94 <i>Crepe served with Chicken Tikka curry</i>
	Lamb Masala Dosa \$12.99 <i>Crepe served with lamb masala curry</i>

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Main Course -- Non Vegetarian

Butter Chicken \$10.94 <i>Boneless chicken baked and cooked in creamy tomato sauce with butter and spices</i>	Chicken Curry \$10.94 <i>Boneless chicken cooked to perfection with Indian Herbs</i>
Chicken Tikka Masala \$10.94 <i>Boneless chicken cooked with cream, fresh tomato sauce, onions and Indian spices</i>	Chicken Fry \$11.93 <i>Boneless chicken sautéed with chilies, curry leaves and spices</i>
Chicken Korma \$10.94 <i>Chicken braised with yogurt, ginger, garlic and spices</i>	Chicken Saag \$10.94 <i>Chicken cooked with spinach, herbs and spices</i>
Chicken Vindaloo \$10.94 <i>Chicken cooked with potatoes, red chilies, vinegar, garlic in vindaloo sauce</i>	Chicken Chettinad \$10.94 <i>Chicken cooked in typical Tamilnadu style</i>
Ginger Chicken \$10.94 <i>Boneless chicken cooked with onion, ginger and spices</i>	Chicken Hyderbadi \$10.94 <i>Chicken curry cooked with whole garam masala, turmeric and cashew paste</i>
Pepper Chicken \$10.94 <i>Chicken cooked with black pepper, tomato sauce & spices</i>	Kadai Chicken \$10.94 <i>Chicken cooked with capsicum, ginger in a spicy cream</i>
Lamb Curry \$12.99 <i>Lamb simmered in a tangy sauce with spices</i>	Mughlai Chicken \$10.94 <i>Chicken cooked with spices and condiments in a rich gravy</i>
Lamb Vindaloo \$12.99 <i>Lamb cooked with potatoes, red chilies, vinegar, garlic in vindaloo sauce</i>	Lamb Saag \$12.99 <i>Lamb cooked with spinach, herbs and spices</i>
Lamb Makhani \$12.99 <i>Lamb cooked with cream, fresh tomato sauce, onions and Indian spices</i>	Kadai Lamb \$12.99 <i>Lamb cooked with capsicum, ginger and spices</i>
Keema Curry \$12.99 <i>Ground lamb cooked in a mildly spiced onion & tomato sauce, enhanced with a touch of fresh garlic.</i>	Seekh Kebab Tikka Masala \$12.99 <i>Cubes of seekh kebab simmered in sauce made of onions, tomatoes, and cream</i>
Egg Curry \$9.99 <i>Boiled eggs cooked with Indian herbs and onions</i>	Goat Curry \$13.95 <i>Boneless goat cooked to perfection with Indian herbs</i>
Fish Masala \$12.99 <i>Fish cooked with Indian herbs, onions and tomatoes</i>	Fish Curry \$12.99 <i>Fish cooked with Indian herbs and onions</i>
Shrimp Curry \$13.95 <i>Shrimp simmered in a tangy sauce with spices</i>	Shrimp Masala \$13.95 <i>Shrimp cooked with Indian herbs, onions and tomatoes</i>
Shrimp Vindaloo \$13.95 <i>Shrimp cooked with potatoes, red chilies, vinegar, garlic in vindaloo sauce</i>	Shrimp Saag \$13.95 <i>Shrimp cooked with spinach, herbs and spices</i>

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Main Course -- Vegetarian

Aloo Gobi \$9.99
Vegetarian dish with potatoes, cauliflower and Indian spices

Jeera Aloo \$9.99
Allo stri fried with turmeric and jeera

Gutti Vankaya \$9.99
Egg Plant cooked in peanut gravy

Dal Fry \$9.99
Dal in gravy made of Onion, Tomato, Indian spices and ghee

Paneer Tikka Masala \$10.94
Paneer cubes cooked in creamy sauce

Mutter Paneer \$10.94
Green peas and paneer cooked with onion paste North Indian spices

Ginger Paneer \$10.94
Paneer cooked with onion, ginger and spices

Veg Makhani \$9.99
Mixed vegetables cooked with rich creamy makhani sauce.

Mirchi Ka Salan \$9.99
Curried chili peppers in chili and peanut curry

Veg Chettinad \$9.99
Mixed vegetables cooked with Tamilnadu spices

Aloo Palak \$9.99
Cubed potatoes are cooked with this spinach and spices

Baingan Masala \$9.99
Small eggplants fried then cooked in a lightly spiced rich sauce

Channa Masala \$9.99
Chickpeas cooked with fresh tomatoes, onions and peppers in a thick spicy sauce

Dal Makhani \$9.99
Dal cooked with butter and spices

Kadai Paneer \$10.94
Fried paneer and green bell peppers are cooked in a spicy cream

Palak Paneer \$10.94
Spinach & Paneer cooked with tomatoes, onions and spices.

Malai Kofta \$9.99
Potato and Paneer kofta cooked in spicy curried sauce

Navratan Korma \$9.99
Mixed vegetables cooked with spices and light sauce.

Tindora Masala \$9.99
Tindora stir fried with tomatoes, ginger, garlic and spice mix.

Bhindi Masala \$9.99
Okra stir fried with tomatoes, ginger, garlic and spice mix.

Side Orders

Plain Rice \$1.99

Sambar \$2.49

Raita \$1.99

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Biryani, Fried Rice & More

Chicken Dum Biryani \$10.94

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

Egg Biryani \$9.99

Flavored basmati rice cooked with eggs, herbs and spices

Special Veg Biryani \$9.99

Flavored basmati rice cooked with Gobi

Egg Fried Rice \$10.94

Basmati rice seasoned with vegetables and egg

Singapore Noodles \$9.99

Noodles seasoned with vegetables

Chicken Noodles \$10.94

Noodles seasoned with vegetables and chicken

Bagala Bath \$9.99

Yogurt rice with touch of spices

Special Chk Biryani \$10.94

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

Lamb Biryani \$12.99

Boneless lamb meat cooked with Basmati rice

Veg Biryani \$9.99

Basmati rice cooked with vegetables

Veg Fried Rice \$9.99

Basmati rice seasoned with vegetables

Chicken Egg Fried Rice \$12.00

Basmati rice seasoned with vegetables ,egg and Chicken.

Bisibele Bath \$9.99

Rice cooked with lentil and garden fresh vegetables

Breads

Butter Naan \$1.99

Fresh baked tandoor bread with butter

Garlic Naan \$1.99

Fresh baked tandoor bread tossed by garlic

Paneer Kulcha \$3.29

Fresh baked tandoor bread with Paneer filling

Kashmiri Naan \$3.29

Fresh baked tandoor bread tossed by nuts

Keema Naan \$3.99

Fresh baked tandoor bread with minced lamb meat

Plain Naan \$1.69

Fresh baked tandoor bread

Onion Kulcha \$3.29

Fresh baked tandoor bread with Onion filling

Phulka \$1.99

Soft thin whole wheat bread

Roti \$1.99

Fresh baked whole wheat flour bread

Chicken Tikka Naan \$3.99

Naan stuffed with chicken tikka

Desserts

Carrot Halwa \$3.99

Grated carrots cooked with butter and sugar.

Gulab Jamun \$3.99

Dry milk dumplings fried and soaked in sugar syrup.

Double Ka Meetha \$3.99

Toasted bread dipped in milk and sugar syrup

Kulfi \$3.99

Frozen flavored milk with mango

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