

TAKEAWAY MENU



namaskar

FINE INDIAN CUISINE

Licensed restaurant & takeaway

10 JOLL ROAD HAVELOCK NORTH

PH. 06 877 7208

WWW.NAMASKAR.CO.NZ

AWARDS WINNING OUTSTANDING INDIAN RESTAURANT

Namaskar has been awarded Outstanding Ethnic Restaurant and NZ Lamb & Beef Excellence Awards for serving the finest Indian cuisine in Hawke's Bay since 2012. We offer authentic and unique Indian cuisine, using only the finest locally sourced ingredients and authentic Indian Spices which are mixed by hand to insure we constantly deliver the best quality food.

Namaskar caters for large groups, families and corporate parties in its warm, relaxing and receptive atmosphere

Allergy Note: All Mains are Gluten free and cooked with onion, tomato, ginger, garlic and spices. Some of the dishes contain fresh coriander, cashew nut, almonds, dairy and other ingredients. If you have any special requirements please let us know.

DOWNLOAD OUR APP
for ORDERING ONLINE or
RESERVATIONS



 LIKE US ON FACEBOOK www.facebook.com/Namaskar.HN

LUNCH : MON – SAT 12noon – 2pm
DINNER : (7 NIGHTS) 4.30pm – 9.30pm



CHEF SPECIAL MENU

Prepared with Bostock's Organic Chicken

APPETISERS

BANJARA TIKKA \$14.90 

Tandoori roasted Organic chicken pieces

TANDOORI MOMOS \$15.90

Tandoori roasted dumpling stuffed with chicken & vegetables

BHARWAN SEEKH \$15.90 

Lamb mince skewered and stuffed with minced chicken & cheese

MAINS \$22.90

Served with Rice

MURGH ZAFRANI 

Organic chicken cooked in almond, cashew nut and saffron gravy with aromatic spices & herbs

MURGH METHI MALAI 

Organic chicken and fenugreek leaves cooked together with fresh cream and ground spices

MURGH KESARI 

A delicious mango chicken curry with aromatic spices

MURGH BHATTA 

Organic chicken, eggplant, tomato, ground spices and herbs

MURGH HARIYALI 

Organic Chicken with seasonal vegetables and spinach puree

MURGH RASILA  

Organic chicken with seasonal vegetables & coconut milk.

MURGH MAHARANI  

Organic chicken, Coconut Milk, tomato puree & spices
(Dairy free Butter Chicken)

MURGH MELONI  

Organic chicken, seasonal vegetable and spices

JOLOKIA (Extremely Hot Dish)  

(Chicken, Lamb, Goat or Beef)

An excruciating hot dish prepared with Ghost pepper, ordering this dish means accepting all responsibility for any effect incurred the consumption & release this dish off its owner & staff from any liability.

Key GF / DF / Vegan



RICE DISHES

COCONUT RICE	\$7	GREEN PEAS PULAO	\$7
MUSHROOM PULAO	\$8	MIXED VEGE PULAO	\$8
CHICKEN FRIED RICE	\$10	VEGETABLE BIRYANI	\$17
CHICKEN BIRYANI	\$18	LAMB BIRYANI	\$19
PRAWNS BIRYANI	\$20	GOAT BIRYANI	\$20

NAAN BREADS

PLAIN NAAN	\$3	GARLIC NAAN	\$3.5
BUTTER NAAN	\$4	CHEESE NAAN	\$5
ROTI (wholemeal flour)	\$3	CHEESE & GARLIC	\$5
MISSI ROTI (GF)	\$3	KEEMA NAAN	\$5
(Chickpea flour bread)		(Stuffed with Lamb mince)	
PESAWARI NAAN	\$5	ONION KULCHA	\$5
(Stuffed with nuts & cherries)		(Stuffed with onion & spices)	

SIDE DISHES

BOMBAY ALOO	\$8	SAAG ALOO	\$10
PALAK KA SAAG	\$12	YELLOW DAL	\$8
SAUTÉED MUSHROOM	\$8	SAUTÉED MIXED VEG	\$8
MIXED PICKLE	\$3	MANGO CHUTNEY	\$3
SALAD BOWL	\$10	PICKLED ONION	\$3
RAITA	\$5	POPPADOM	\$1 each

KIDS MENU

CHICKEN NUGGETS	\$8	SPRING ROLL (6 pieces)	\$5
CHIPS	\$5	CHEESY MEAT BALL & RICE	\$10
BUTTER CHICKEN & RICE	\$10	LAMB BURGER	\$7

FAMILY COMBOS

(1) QUEEN \$69.90 (3 - 4 people)

1x Onion Bhaji, 1x Butter Chicken, 1x Lamb Saag,
1x Veg Korma, 3x Rice, 3x Garlic Naan, 4x poppadum, Raita Pickle & Chutney

(2) KING \$94.90 (4 - 6 people)

1x Onion Bhaji, 1x Squid Chat-Pata, 1x Chicken Tikka Masala,
1x Lamb Korma, 1x Beef Madras, 1x Aloo Gobhi, 4x Rice, 4x Garlic Naan,
4x Rice, 6x poppadum, Raita Pickle & Chutney

(3) MAHARAJA \$179.90 (8 -10 people)

3x Onion Bhaji, 2x Butter Chicken, 2x Lamb Korma,
2x Beef Madras, 2x Aloo Saag, 8x Rice, 4x plain Naan,
8x Rice, 4x Garlic Naan, 10x poppadum, Raita Pickle & Chutney

DESSERT

RASMALAI (4 pieces) \$10

Cottage cheese Pattie served with saffron milk,

GULAB JAMUN (4 pieces) \$10

Cottage cheese balls dipped in hot sugar syrup, served with pistachio

GAJAR HALWA \$11.90 🌱

Carrot pudding served warm with dry nuts

SOOJI HALWA \$11.90

(Semolina pudding), Very popular home cooked sweet in India, Made with Semolina, Milk, sugar, dry nuts and clarified butter

VEGETARIAN APPETISERS

TANDOORI BROCCOLI \$9.90

Broccoli florets marinated with creamy yoghurt and spices.

TANDOORI MUSHROOM \$9.90

Mushroom stuffed & marinated in yoghurt & spices.

CHANA CHAPTTI (Falafel) (4 pieces) \$9.90

Ground Chickpea, ginger, garlic and spices, coated with sesame seeds

ONION BHAJI \$6.90

Onion slice deep fried with chickpea flour & spices batter.

PANEER CUTLETS (4 pieces) \$9.90

Pan fried Pattie, Mashed Cottage cheese, potato, dry nuts and spices

SAMOSA (2pieces) \$7.90

Deep fried pastry stuffed with potato, green peas, & ground spices

SAMOSA CHAAT-Small \$5.90, Large \$9.90

Samosa cut into pieces & topped with chopped onion, tomato & chutney

NON-VEG APPETISERS

TANDOORI CHICKEN ¼ \$7.90, ½ \$12.90

Whole Chicken pieces roasted in Tandoor.

CHICKEN TIKKA \$11.90

Boneless pieces of chicken roasted in Tandoor.

FISH TIKKA \$14.90

Fish of the day, roasted in Tandoor.

FISH FRY \$14.90

Fish of the day, deep fried with spices and chickpea flour.

TANDOORI PRAWNS \$14.90

Prawns marinated in roasted in Tandoor.

SQUID CHAT-PATA \$9.90

Battered and deep fried Squid tossed with curry leaves & mustard seeds

LEMON PEPPER SCALLOP \$14.90

Battered & deep fried Scallop tossed with garlic, spices & lemon juice

SEAFOOD MAINS (Served With Rice)

PRAWNS \$19.90 / FISH \$19.90 / SCALLOP \$21.90 / SQUID \$17.90

BUTTER (Fish, Prawns, Squid or Scallop)

Your choice of seafood cooked in world famous creamy & tomato gravy

KORMA (Fish, Prawns, Squid or Scallop)

Your choice of seafood cooked in creamy, cashew nut and almond gravy

SAAG WALA (Fish, Prawns, Squid or Scallop)

Your choice of seafood cooked with spinach puree and ground spices

MALABARI (Fish, Prawns, Squid or Scallop)

Your choice of seafood cooked in onion tomato gravy with coconut cream

VINDALOO (Prawns, fish, squid or Scallop)

Your choice of seafood cooked with potato and ground spices

MASALA (Fish, Prawns, Squid or Scallop)

Your choice of seafood cooked in onion, tomato gravy with capsicum

SAMUDRI SWAD

A delightful combination of fish, prawn, squid & scallop cooked together with aromatic spices

MAINS (Served With Rice)

**CHICKEN \$17.90 / BEEF \$17.90 / LAMB 18.90
/ GOAT \$19.90 / ORGANIC CHICKEN \$22.90**

BUTTER CHICKEN 🍴

A delicious World famous dish, creamy tomato gravy with aromatic spices.

HONEY CHICKEN 🍴🍷

Battered & deep fried chicken pieces cooked in honey & lemon gravy.

GARLIC CHILLI CHICKEN 🍴🍷

Battered & deep fried chicken pieces, roasted garlic, diced capsicum, diced onion and soy sauce.

TIKKA MASALA (Chicken / Lamb / Beef / Goat) 🍴

Meat pieces cooked in Creamy onion, tomato gravy.

KORMA (Chicken / Lamb / Beef / Goat) 🍴

Meat pieces cooked in Creamy cashew nut & almond gravy.

BALTI (Chicken, Lamb, Beef or Goat) 🍴

Meat pieces cooked in thick masala gravy with diced capsicum & onion.

KALI MIRCH (Chicken, Lamb, Beef or Goat) 🍴

Meat pieces cooked in onion, tomato gravy with cream & ground spices.

BOOTI MASALA (Chicken, Lamb, Beef or Goat) 🍴

Tender pieces of meat cooked with aromatic spices & ground nuts.

SAAG WALA (Chicken, Lamb or Goat) 🍴

Popular north Indian dish, prepared with, pureed spinach & spices.

BHUNA (Chicken, Lamb, Beef or Goat) 🍴🍷

Meat pieces cooked in thick masala gravy, caramelised onion & spices.

MADRAS (Chicken, Lamb, Beef or Goat) 🍴🍷

Prepared with spices, curry leaves and coconut cream.

ROGAN JOSH (Chicken, Lamb or Goat) 🍴🍷

North Indian home style curry prepared with onion, tomato gravy & spices.

DHANSAK (Chicken, Lamb, Beef or Goat) 🍴🍷

Your choice of meat pieces cooked with lentil & ground spices.

JALFREZI (Chicken, Lamb, Beef or Goat) 🍴🍷

A delicate combination of meat & vegetables cooked together with spices.

MUSHROOM (Chicken, Lamb, Beef or Goat) 🍴🍷

Combination of meat & mushroom cooked together with masala gravy.

VINDALOO (Chicken, Lamb, Beef or Goat) 🍴🍷

Popular dish from Goa, prepared with potato and ground spices.

SPECIAL ORDERS

Any of the main can be cooked with vegetables & your choice of spices eg: mild, medium, hot, Indian hot or extra hot

DELIVERIES

We do deliver in Havelock North area.
Minimum of \$50 + \$5 delivery charge.
Conditions apply

Lunch Special Combo

Takeaway from \$9.90, Dine in from \$11.90

VEGETARIAN MAINS \$16.90

BAINGAN BHARTA (V) (GF)

Roasted and mashed eggplant with green peas & spices.

ALOO METHI (V) (GF)

Potato pieces, fenugreek leaves, cumin seeds, tomato & spices.

BOMBAY ALOO (V) (GF)

Potato pieces with cumin seeds, chopped tomato & spices.

ALOO GOBHI (V) (GF)

Potato & cauliflower, onion, tomato gravy, ground spices.

VEG JHALFREZI (V) (GF)

Mixed vegetables, onion, capsicum & spices.

DAL TAKA TAK (V) (GF)

Yellow & black lentil, fresh onion, tomato & spices.

YELLOW DAL TADKA (V) (GF)

Yellow lentil, garlic, cumin seeds, chopped onion, tomato & ground spices.

CHANA PALAK (V) (GF)

Chickpea, spinach puree & ground spices.

CHANA MASALA (V) (GF)

Chickpea, onion, tomato gravy & ground spices.

ALOO CHANA (V) (GF)

Diced potato, chickpea, onion tomato gravy & spices

BUTTER PANEER (GF)

Cottage cheese cubes, creamy tomato gravy.

ALOO SAAG (GF)

Potato pieces, spinach puree cooked together, onion tomato gravy.

PANEER KORMA (GF)

Cottage cheese cubes, creamy, cashew nut gravy.

PANEER TIKKA MASALA (GF)

Cottage cheese cubes, creamy, onion & tomato gravy.

KADAI PANEER (GF)

Cottage cheese cubes, onion tomato gravy, capsicum & spices.

PALAK PANEER (GF)

Cottage cheese, spinach puree, onion & tomato gravy.

MUTTER PANEER (GF)

Green peas, cottage cheese, onion tomato gravy, spices & cream.

VEGETABLE LABABDAR (GF)

Mixed vegetable, onion, creamy tomato gravy.

VEGETABLE KORMA (GF)

Mixed vegetables, creamy cashew nut & almond gravy.

MUSHROOM MUTTER (GF)

Mushroom & green peas cooked together in vegetable gravy.

LASOONI PALAK (GF)

Spinach puree & sweet corn ginger, garlic & ground spices

MALAI KOFTA (GF)

Cottage cheese balls cooked in creamy cashew nut gravy.

DAL MAKHANI (GF)

Black lentil simmered overnight, cooked with butter, cream & tomato puree.



Dhanyawad (Thank You)