

Sides, Rices & Breads

Bombay Aloo (Potato) (11)	£3.25	Saag Paneer (Spinach & Indian Cheese) (5, 11)	£3.25
Gobi Bhaji (Cauliflower) (11)	£3.25	Mixed Veg Bhaji (11)	£3.25
Saag Bhaji (Spinach) (11)	£3.25	Mushroom Bhaji (11)	£3.25
Aloo Methi (Fenugreek Leaves & Potato) (11)	£3.25	Chana Massala (Chick Peas) (11)	£3.25
Aloo Gobi (Potato & Cauliflower) (11)	£3.25	Tarka Daal (Lentils) (5)	£3.25
Saag Aloo (Spinach & Potato) (11)	£3.25	Curry Sauce (11)	£3.25
Bolied Rice	£2.10	Coconut Rice (7)	£2.50
Pilau Rice (5)	£2.30	Onion Fried Rice	£2.50
Mushroom Fried Rice	£2.50	Vegetable Fried Rice	£2.50
Egg Fried Rice (5)	£2.50	Garlic Fried Rice	£2.50
Lemon Rice	£2.50	Keema Fried Rice	£2.50
Plain Nan (1, 5)	£2.20	Garlic and Chilli Nan (1, 5)	£2.50
Keema Nan (1, 5)	£2.50	Chilli Cheese Nan (1, 5)	£2.50
Peshwari Nan (1, 5, 7)	£2.50	Chappati (1)	£1.50
Garlic Nan (1, 5)	£2.50	Tandoori Roti (1)	£1.80
Cheese Nan (1, 5)	£2.50	Paratha (1, 5)	£2.50
Chilli Nan (1, 5)	£2.50	Puri (1)	£1.50
Garlic and Coriander Nan (1, 5)	£2.50		
Chips	£2.00	Mash	£2.00

Kids Meals

All Meals come with chips or rice

Chicken Nuggets (1, 3)	£3.50	Chicken Omelette (3)	£3.50
Southern Fried Chicken (1, 3, 6)	£3.50	Chicken Curry (11)	£6.00
Fish Fingers (1, 3)	£3.50	Chicken Korma (5, 7, 11)	£6.00
Cheese Omelette (3, 5)	£3.50	Chicken Tikka Massala (5, 7, 11)	£6.00



Ben & Jerry's  
Ice Cream  
£2.50

Drinks

Canned Drinks (each)	£1.00	J2O (Orange & Passion, Apple & Mango)	£2.00
Coke, Diet Coke, Fanta (Orange), 7UP, Rubicon (Mango), Vimto, Lilt.		Bottled Water (Still or Sparkling)	£1.30
Fruit Shoot	£0.50	Bottled Drinks 1.5l	£2.50
Red Bull	£1.80	Coke, Diet Coke	

Alcoholic Drinks (Bottle)

Cobra, Cobra (Alcohol Free) Kingfisher, Strongbow, Magners, WKD Blue, Stella, Becks, Boddingtons, Budweiser, Guinness, Smirnoff £2.50

House Wine

Red, White or Rose £12.99

ALL DAY DINE IN OFFERS

PLEASE NOTE: Children under 12 years old will receive smaller portions of the full meal. This offer is NOT available for takeaway.

3 COURSE MEAL

1. Popadoms and Chutney Tray | 2. Main Course | 3. Sundry

ALL EVE  
MONDAY to THURSDAY  
£9.00  
per person  
£6 per child under 12 years old

ALL EVE  
FRIDAY to SUNDAY  
£11.00  
per person  
£8 per child under 12 years old

5 COURSE MEAL

1. Popadoms and Chutney Tray | 2. Starter | 3. Main Course  
4. Sundries | 5. Tea or Coffee (Ice Cream for under 12s)

ALL EVE  
MONDAY to THURSDAY  
£11.00  
per person  
£7 per child under 12 years old

ALL EVE  
FRIDAY to SUNDAY  
£13.00  
per person  
£8 per child under 12 years old

Lamb (Main Course) Dishes £1.00 Extra  
Lamb Tikka (Main Course) Dishes £1.50 Extra

TAKE AWAY OFFER  
COLLECTION ONLY

FREE DISH  
Bombay Aloo or  
Vegetable Bhaji  
On Orders over  
£20.00



FREE DRINK  
2 Bottle of Beer  
On Orders over  
£35.00

WEEKDAY OFFER  
SET MEAL FOR 2

(Monday to Thursday) Takeaway Collection Meals

2 Popadoms, Onion and Mango Chutney

ANY 2 STARTERS

Excluding Mixed Starter, Tandoori Mix Starter & Mixed Platter.

Additional Charges on the following Starters:  
Lamb Chops - £1.00. King Prawns - £1.50

ANY 2 MAIN COURSE

Lamb Chops or King Prawns - £2.00 extra

ANY 2 SUNDRIES

£20  
£2.50 Charge for Delivery

Any previous dishes not on the menu, please ask.



7 DAYS A WEEK!!



namasthe

restaurant • bar • take away

@namasthemacclesfield

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www.namasthe.co.uk

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OPENING HOURS

Mon - Sat: 5.30pm - 11pm

(last order at 10.30pm)

Sun: 5.00pm - 10.30pm

Open all Bank Holidays & Festive Period

FREE DELIVERY

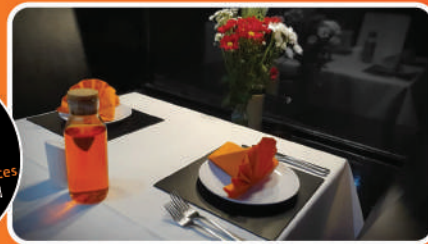
on orders over £15

within 3 mile radius



10%  
OFF

For Emergency Services  
ID may be required



CAR PARK AT REAR OF THE RESTAURANT



### Allergy Notices

- Dishes may include Allergic Ingredients, please ask if unsure.

1 - Cereals containing Gluten *(Wheat Gluten)*

2 - Crustaceans Prawns

3 - Eggs

4 - Lupin

5 - Milk

6 - Mustard

7 - Nuts / Tree Nuts

8 - Sesame Seeds

9 - Soya

10 - Sulphur Dioxide

11 - Celery

V

 - Vegetarian

## Appetisers

Popadoms <sup>(1)</sup>	£0.65	Chutnies	£0.65
Spiced Popadoms <sup>(1)</sup>	£0.65	Onion, Mango, Mint Sauce <sup>(5)</sup> , Chilli Sauce or Pickle <sup>(6)</sup>	

## Starters

Served with salad & mint sauce

Chicken Tikka <sup>(5, 6)</sup>	£3.30	Paneer Tikka <div>V</div> <sup>(5, 6)</sup>	£2.80
Lamb Tikka <sup>(5, 6)</sup>	£3.80	Mulagatawny Soup <div>V</div> <sup>(5)</sup>	£3.50
Tandoori Chicken <sup>(5, 6)</sup>	£3.50	Fried Garlic Mushrooms <div>V</div>	£3.50
Lamb Chops <sup>(5, 6)</sup>	£4.50	Chicken Chat Puri <sup>(1)</sup>	£3.95
Shami Kebab <sup>(3)</sup>	£3.30	Vegetable Puri <div>V</div> <sup>(1)</sup>	£3.80
Sheek Kebab <sup>(3)</sup>	£3.30	Prawn Cocktail <sup>(2, 3)</sup>	£3.50
Chicken Pakora <sup>(1)</sup>	£3.50	Prawn Puri <sup>(1, 2)</sup>	£3.95
Meat Samosa <sup>(1)</sup>	£3.50	Tandoori King Prawn <sup>(5, 6)</sup>	£5.00
Vegetable Samosa <div>V</div> <sup>(1)</sup>	£3.20	Salmon Biran	£3.40
Chicken Samosa <sup>(1)</sup>	£3.00	Spiced piece of Salmon Fish lightly fried	
Onion Bhaji <div>V</div>	£3.20	Salmon Tikka <sup>(5, 6)</sup>	£3.40
Vegetable Pakora <div>V</div> <sup>(1)</sup>	£3.20		

Mixed Starter

1 Meat Samosa, 2 Onion Bhaji, 2 Chicken Pakora

Mixed Shashlik Starter

2 Chicken Tikka and 2 Lamb Tikka

£5.00

£5.00

Tandoori Mixed Starter

1 Sheek Kebab, 2 Chicken Tikka, 2 Lamb Tikka, 1 Lamb Chop

£5.50

## Tandoori Specialities

Served with salad, mint sauce <sup>(5)</sup> & curry sauce <sup>(11)</sup>

Chicken Tikka <sup>(5, 6)</sup>	£7.80	Tandoori Mixed Shashlik <sup>(5, 6)</sup>	£10.75
Lamb Tikka <sup>(5, 6)</sup>	£9.00	Chicken Tikka, Lamb Tikka & King Prawn	
Tandoori Chicken <sup>(5, 6)</sup>	£7.80	Tandoori Lamb Chops <sup>(5, 6)</sup>	£9.00
Chicken Tikka Shashlik <sup>(5, 6)</sup>	£9.00	Tandoori King Prawn <sup>(2, 5, 6)</sup>	£11.95
Lamb Tikka Shashlik <sup>(5, 6)</sup>	£10.10	Tandoori Mixed Grill <sup>(5, 6)</sup>	£10.20
Garlic Chicken Tikka <sup>(5, 6)</sup>	£8.10	Chicken Tikka, Lamb Tikka, Tandoori Chicken & Sheek Kebab	



## Curries (Main Dishes)

### Curry (Medium)

A flavoursome medium spiced dish with a medium consistency. Prepared with diced onions & pepper & a selection of spices. <sup>(11)</sup>

### Bhuna (Medium)

A tasty, medium spiced, dry dish with an extensive use of onions, tomato & pepper. <sup>(11)</sup>

### Dupiaza (Medium)

An appetising, medium spiced dish with garlic & topped with onion, tomato, pepper & coriander. <sup>(11)</sup>

### Chana (Medium)

A delicate dry dish, cooked with chick peas & a selection of spices producing a savoury flavour. <sup>(11)</sup>

### Saag (Medium)

A medium spiced, delectable blend of garlic & spinach. Garnished with tomato & coriander. <sup>(11)</sup>

### Methi (Medium)

Another medium spiced dish that is prepared with the unique taste of fenugreek leaves & with onion & pepper. Garnished with tomato & coriander. <sup>(11)</sup>

### Samber (Medium / Hot)

A divine lentil based curry with lemon juice and a slight touch of chilli to leave a distinctive spicy & tangy taste. <sup>(11)</sup>

### Dansak (Medium)

Our Second Lentil based dish but of Persian origin. This flavoursome sweet & sour dish is prepared with lemon juice & garnished with pineapple. <sup>(11)</sup>

### Korma (Mild)

A delish, sweet & creamy number. Prepared with coconut & a selection of ground mixed nuts. <sup>(5, 7, 11)</sup>

### Massala (Medium)

A lush combination of ground coconut & a variety of mixed nuts, cream & a specially prepared Massala Sauce leaves a sweet & mellow taste in your mouth. <sup>(5, 6, 7, 11)</sup>

### Passanda (Mild)

This appetizing dish is a take on a Kurma but with added yoghurt & almonds. <sup>(5, 7, 11)</sup>

### Butter (Medium)

A luscious & velvety dish cooked in a creamy, buttery sauce. <sup>(5, 7, 11)</sup>

### Karahi (Medium / Hot)

A palatable, medium dry dish prepared with onion, tomato & pepper with a slight kick of heat. <sup>(6, 11)</sup>

### Rogan Josh (Medium / Hot)

A really tasty, savoury, medium dry dish. Prepared with onion & an extensive use of red pepper & tomato. <sup>(11)</sup>

## Curries (Main Dishes)

### Pathia (Medium / Hot)

A zestful blend of sweet, sour & hot that is guaranteed to tickle your taste buds. <sup>(6, 11)</sup>

### Madras (Hot)

A spicy, tomato based curry. Prepared with lemon and tamarind. Garnished with coriander. <sup>(11)</sup>

### Vindaloo (Very Hot)

A fiery version of the Madras. <sup>(11)</sup>

### Akbari (Medium)

A classic combination of onions, green & red pepper with sultanas & almonds to leave a sweet and savoury flavour. <sup>(5, 7, 11)</sup>

### Achari (Medium / Hot)

A tangy, spicy dish prepared with preserved limes, onion, mango chutney & pepper. Garnished with coriander. <sup>(6, 11)</sup>

### Jalfrezi (Hot)

A spicy, tasteful dish cooked with julienned onion & pepper, garnished with tomato & chilli in a medium dry sauce. <sup>(6)</sup>

### Chilli Garlic (Hot)

A scrumptious combination of 2 of India's favourite ingredients, which guarantees to tickle your taste buds. <sup>(6, 11)</sup>

### Naga (Very Hot)

An amazing delightful dish prepared with onion, pepper, tomato & India's hottest chilli, the Naga. <sup>(6, 11)</sup>

### Balti (Medium)

A splendid blend of herbs & spices cooked with a Balti paste, with onion, pepper & tomato.

### Batli Ruhabja (Medium)

A delectable dish consisting of keema, cooked in the style of a Balti with the addition of ginger. <sup>(5, 6, 11)</sup>

### Biryani Served with a vegetable curry sauce

A traditional rice dish made with sauted onions, peppers & a selection of spices. Basmati rice is added with your favourite filling and slowly cooked together to allow all the flavours to marry. Garnished with an Omelette. <sup>(11)</sup>

### Green Herb (Medium)

An appetising, flavoursome dish consisting of spring onions, methi, spinach and coriander. <sup>(11)</sup>

### Kalia (Very Hot)

Cooked in a really spicy hot sauce with onion, pepper & most importantly, fiery dried & green chillies. <sup>(2, 6, 11)</sup>

### Podina (Medium)

A divine blend of mint with onion, pepper & coriander. <sup>(6, 11)</sup>

### Narangi (Medium)

A unique combination of almonds, cream & fresh orange juice leaving a splendid aftertaste. <sup>(5, 7, 11)</sup>

### Khobani (Med/Hot)

A scrumptious Balti inspired dish with a touch of Worcester sauce & chilli. <sup>(5, 6, 11)</sup>

### Agni Anarkali (Very Hot)

Tasteful and similar to a Ruhabja with keema but with the added dimension of heat in the form of dried & green chillies. <sup>(5, 6, 11)</sup>

### Rezaala (Hot)

Another spiced up, tangy number prepared with onion, pepper & a chilli relish. <sup>(6, 11)</sup>

Chicken	£7.00	Lamb Tikka <sup>(5, 6)</sup>	£9.50	Paneer	£7.00	King Prawn <sup>(2)</sup>	£10.00	Special Mix <sup>(2, 3, 5, 6)</sup>	£9.00
Lamb <sup>(6)</sup>	£9.00	Keema	£7.50	Salmon	£7.50	Mix <sup>(2, 6)</sup>	£8.00	Chicken Tikka, Lamb Tikka & King Prawn	
Chicken Tikka <sup>(5, 6)</sup>	£8.00	Vegetable <div>V</div>	£7.00	Prawn <sup>(2)</sup>	£7.50	Chicken, Lamb & Prawn			