

TO ACCOMPANY YOUR MEAL

All priced at 4.95

Mumbai Aloo
Gobi Aloo
Vegetable Bhaji
Mushroom Bhaji
Sag Bhaji
Sag Aloo
Sag Paneer v
Channa Masala
Baigan Bhartha
Tadka Dal
Dal Makhani
Bhindi Bhaji

INDIAN BREADS

Tandoori Naan	1.85
Garlic Naan	2.25
Chilli & Garlic Naan	2.50
Kheema Naan	2.50
Peshwari Naan	2.50
Tandoori Paratha	2.50
Roomali Roti	2.00
Tandoori Roti	1.50
Chapati	1.25

All our food is prepared to order using the highest quality & freshest ingredients. Please ask for waiting times if you have any special requirements.

v Suitable for Vegetarians. n Created using Nuts.

Some of our Fish dishes may contain bones.

Our dishes are prepared in kitchens that may contain traces of nuts, if you have an allergy please let a member of staff know.

A discretionary 10% service charge will be added to tables over 6 or more. All prices in Pound Sterling.

RICE

Steamed	2.25
Jeera	2.75
Pulao	2.50
Kheema	2.95
Mushroom	2.75

SIDES

Onion Salad	1.50
Namaskar Salad	3.95
Yoghurt Salad	2.00
Raita	1.75
Papad (poppadum)	0.75
Namaskar Pickles (per person)	0.75

LUNCHTIME BUFFET AT NAMASKAR

9.95



Tuesday,
Wednesday
& Thursday
12pm-3pm

Friday, Saturday
& Sunday
12pm-4pm

Real Indian Barbecue Restaurant in Bristol

At Mazza Namaskar Lounge we believe that food is exciting and we are passionate about the experience we offer, from the ingredients and recipes fine tuned over generations to the mesmerising sight of our skilled chefs doing what they do best; preparing delicious food, fresh at your request.

We want everyone to enjoy great Indian cuisine, and have designed our menu to cater for as many palettes and diets as possible, such as the vegetarian options available for all of our main courses. But if you have any specific requirements, please let one of our friendly staff know and we will do our best to accommodate you.

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खाद्यपदार्थ
food

TO START

SAMOSAS

Light, crispy pastry stuffed with spiced ingredients. Fried to perfection.

Lamb	3.90
Chicken	3.90
Vegetable v	3.90

ONION BHAJIYA v

Lightly spiced onion with gram flour, deep fried.

3.90

CRISPY BHAJIYA

(For sharing) Thinly sliced spiced potato dipped in gram flour & corn flour, deep fried.

5.10

NAMASKAR STUFFED PEPPER

Sweet red pepper stuffed with spiced minced lamb.

5.50

TIKKA

Marinated with yoghurt & a blend of light spices, perfectly cooked fresh on our BBQ.

Chicken	5.90
Seekh Kabab	5.90
Lamb	6.90

FROM THE TANDOOR

Marinated meats perfectly cooked in the traditional clay oven.

Chicken Wings	5.50
Tangdi Kabab	5.50
King Prawn	9.90

JEERA CHICKEN

On the bone chicken tossed in a delicious sauce with a touch of garlic ginger and cumin seeds.

5.90

MARI CHICKEN

On the bone chicken tossed in a delicious sauce with a touch of garlic ginger and crushed black pepper.

5.90

1/2 SPRING CHICKEN

Lightly spiced, marinated in cremé fraiche with a hint of honey, cooked on the BBQ.

7.90

NAMASKAR MIXED BBQ

(For sharing) Chicken tikka, lamb tikka & seekh kabab, cooked in a sauce created by our chef.

9.70

BBQ POMFRET

Indian fish, marinated with light spices & cooked on our BBQ.

6.90

MOGO

(For sharing) Softly boiled & fried African root vegetable chips, lightly tossed in spices with garlic & chilli. v

4.90

MASALA MOGO

Softly boiled & fried African root vegetable chips, cooked to our chef's own recipe. v

5.70

TANDOOR & BBQ MAINS

Our tandoori mains are cooked in the traditional clay oven. BBQ mains are cooked on the heat of our open grill.

TIKKA

Marinated with yoghurt & a blend of light spices, perfectly cooked.

Paneer Tikka v	8.50
Chicken - BBQ	11.70
Malai Chicken	11.90
Lamb	13.60
Lamb Chops (5pc)	14.50

TANDOORI CHICKEN

Marinated with yoghurt & a blend of light spices, cooked to perfection in the tandoor.

Half	8.90
Whole	16.90

SEEKH KABAB

Minced lamb marinated in chef's recipe spices, cooked on the BBQ.

11.70

NAMASKAR MIXED BBQ

Tandoori chicken, chicken tikka, lamb tikka & seekh kabab.

18.90

FISH TIKKA

Hake marinated in chef's recipe spices, perfectly cooked in the tandoor.

10.90

KING PRAWNS

South East Asian prawns marinated in traditional spices cooked in the tandoor.

19.60

TRADITIONAL MAIN DISHES

Choice of Chicken 9.50, Lamb 10.50, Prawn 11.50 or Seasonal Vegetables 7.30 v

MILD

KURMA n

Fresh cream, coconut & almond. Mild & delicious.

TIKKA MASALA n

Our unique twist on a classic recipe.

BUTTER CHICKEN n

Punjabi buttery chicken dish.

VEGETABLE KURMA v n

Fresh cream, coconut & almond. Mild yet delicious with seasonal vegetables.

MEDIUM

BHUNA

Onions, garlic & tomatoes perfectly spiced.

ROGAN

The chef's own recipe cooked with fresh tomato.

DHANSAK

Medium hot sweet & sour dish with lentils.

KARAH

Cooked with green pepper, onions with a touch of garlic & ginger.

BAHAR

Capsicum, spring onion & a touch of fenugreek.

VEGETABLE KARAH v

Medium curry made with seasonal vegetables.

HOT

JALFREZI

A dish packed with a rich aroma of chillies, garlic & tomatoes in a yoghurt base with a touch of coconut.

CHILLI MASALA

Capsicum, onions with a touch of ginger garlic paste & chopped fresh green chillies.

NAMASKAR SPECIALS

CHICKEN PATIALA

Medium dish with green peppers, onions, spinach & egg.

12.90

KOLHAPURI

Hot dish with green peppers, green chilli, onions & finished with dried red chillies.

Vegetable v	8.90
Chicken	12.90
Lamb	14.50
Prawn	15.50

KHEEMA KARAH

Medium dish of minced lamb cooked to our chef's own special recipe.

9.95

TAWA n

Green capsicum, onions, garlic & ginger cooked with chef's own medium spices.

Vegetable v	8.90
Chicken	12.90
Lamb	14.50
Prawn	15.50

ADRACH

Adrakh (meaning ginger). Medium dish cooked with whole spices & ginger.

Chicken	12.90
Lamb	14.50

JAIPURI n

Mild, Capsicum, onions, mixed ground nuts, finished with cream.

Chicken	12.90
Lamb	14.50

KALI MIRCH

Hot dish with distinctive flavours of black pepper corns and curry leaves.

Lamb	14.50
Prawn	15.50

IRFANS' BIRYANI

Medium dish, served traditionally with yoghurt raita.

Vegetable v	10.90
Chicken	11.90
Lamb	12.90
Prawn	13.90

A REFRESHING LASSI लस्सी

The classic Indian yoghurt based, non-alcoholic drink.

Sweet £	2.50
Salty £	2.50
Mango £	3.20
Rose & Cardomom£	3.20