



Menu

By @chefchandra



@namasteindianpty



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DRINKS / BEBIDAS



LASSI

(Traditional Yogurt Drink / Bebida Tradicional A Base De Yogur)

MANGO LASSI.....\$4.50

SWEET LASSI.....\$3.50

SALT LASSI(SPICY).....\$3.50

NATURAL JUICES / JUGOS NATURALES

PINEAPPLE JUICE.....\$3.99

WATERMELON JUICE.....\$3.99

ORANGE JUICE.....\$3.99



BEVERAGES /SODA

REGULAR COKE.....\$1.99

COKE ZERO.....\$1.99

GINGER ALE.....\$1.99

WATER BOTTLE.....\$1.99

TONIC WATER.....\$1.99

AGUA PERRIER.....\$2.99

CLUB SODA.....\$1.99

COCKTAILS

MOJITO.....\$5.99

MARGARITA.....\$5.99

GIN TONIC.....\$5.99

RANGEELA.....\$5.99

(A Beautiful Three Color Concoction of Rum, Red Syrup, Orange Juice, Lemon Juice & Blue Curacao / Una Hermosa Mezcla De Tres Colores De Ron, Syrup Rojo, Jugo De Naranja, Jugo De Limon & Blue Curacao)

SANGRIA.....\$5.99

WHITE SANGRIA.....\$5.99

(Coconut Blended Water Infused With Coconut Rum, syrup & fruits / Agua Mezclada De Agua De Coco, Ron De Coco, Syrup Y Frutas)



MOCTAILS

NAMASTE DRINK.....\$3.99

(Lemon Juice Fresh Ginger Fresh Mint And Syrup / Jugo De Limón Jengibre Fresco, Hierbabuena Y Jarabe De Azucar)

MASALA SODA.....\$3.99

(Lemon Juice, Mint, Masala & Soda) / Jugo De Limón, Hierbabuena, Masala & Club Soda)

BLUE LAGOON.....\$3.99

(Michelado Glass, Syrup, Lemon Juice And Club Soda / Vaso Michelado, Sirope, Jugo De Limon Y Club Soda)

HOT DRINKS

CHAI.....\$2.99

MASALA CHAI.....\$2.99

BLACK TEA.....\$2.50

COFFEE.....\$2.50

COFFEE WITH MILK.....\$2.99



VEG APPETIZERS/ APERITIVOS VEGETARIANA

VEG SAMOSA (2 pieces).....\$3.99

(is a triangular pastry snack prepared with spiced potatoes, vegetables and green peas / Es una masa de hojaldre triangular preparada con papas especiadas, verduras y guisantes.)

VEG PATTI SAMOSA (4 pieces).....\$3.99

(empanadas filled with mixed vegetables wrapped in thin sheets / empanadas rellena de vegetales mixtos envuelta en laminas delgadas)

MIX PAKORA.....\$5.99

(mix vegetables fried with spices, herbs and gram flour / mezcla verduras fritas con especias, hierbas y harina de garbanzos)

MASALA PAPAD.....\$1.99

(fried papad topped with spiced and tangy onion tomatoes mixture / papad frito cubierto con una mezcla de tomates y cebolla especiados y picantes)

ALOO TIKKI (2 pieces).....\$4.99

(croquette made with boiled potatoes mixed with various indian spices / croqueta hecha con papas cocidas mezcladas con varias especias indias)

GOBI 65\$9.99

(Crispy and spicy cauliflower in deep fried / Coliflor crujiente y picante en frita)

PANEER PAPER FRY.....\$9.99

(Fried paneer cubes tossed in onion-pepper masala / Cubos de paneer fritos mezclados con masala de cebolla y pimienta)

MUSHROOM PAPER FRY.....\$7.99

(Fried mushroom tossed in onion-pepper masala / Champiñones fritos mezclados con masala de cebolla y pimienta)

ONION PAKORA\$5.99

(Is a snack prepared with onion, spiced, herbs and gram flour / Es un snack preparado con cebolla, especias, hierbas y harina de garbanzos.)

TAWA PANEER TIKKA\$12.99

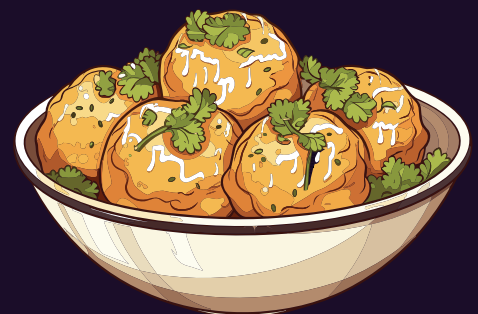
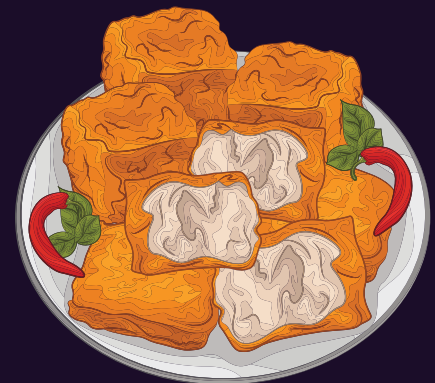
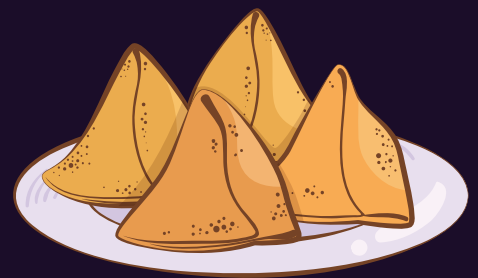
(Paneer marinated in yogurt with indian spices, herbs is cooked in a flat pan / Paneer marinado en yogur con especias indias y hierbas cocidas en una sartén plana)

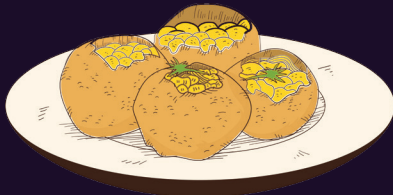
DAHI VADA.....\$6.99

(Fried lentils ball in thick yogurt mixed with chutney / Bola de lentejas fritas en yogur espeso mezclado con chutney)

PAPRI CHAAT.....\$6.99

(crispy wheat flour chip topped with potato, yogurt, sev and chutney / chips de harina de trigo crujientes cubiertos con patatas, yogur, sev y chutney)





PANI PURI\$7.99

(Puri filled with a combination of potatoes and Chickpeas with tamarind chutney and spices mint water / Puri relleno de combinación de patatas y garbanzos con chutney de tamarindo y agua de especias y menta)

BHEL PURI.....\$7.99

(Puffed rice mixed with boiled potato, tomato and fresh onion with chutney / Arroz inflado mezclado con papa herbida, tomate y cebolla fresca con chutney)

SPRING ROLL.....\$4.99

(Small roll filled with sautéed vegetables, ginger and Soya sauce / Rollito relleno de verduras salteadas, jengibre y salsa de soja)

ASSORTED VEG PLATTER.....\$9.99

(2 SAMOSA , 2 SPRING ROLL & 3 ONION PAKORA)

NON-VEG APPETIZERS / APERITIVOS NON VEGETARIANA.

CHICKEN SAMOSA (2 pieces).....\$6.50

(Empanadas filled with chicken seasoned with onion, garlic, ginger, peas and masala / Empanadas rellenas de pollo sazonadas con cebolla, ajo, jengibre, guisantes y masala)

CHICKEN TANDOOR(HALF CHICKEN).....\$13.99

(Tender and juicy chicken cooked in a tandoor oven marinated with yogurt, garlic, ginger and masala / Pollo tierno y jugoso cocinado al horno tandoor marinado con yogurt, ajo, jengibre y masala)

MUTTON SEEKH KEBAB.....\$15.99

(lamb skewer fresh coriender, garam masala and onion / Brocheta de cordero con cilantro fresco, garam masala y cebolla.)

TANDOORI FISH\$13.99

(Marinated fish fillet with yogurt, cooked in a tandoor oven / Filete de pescado marinado con yogurt, cocinado al horno tandoor)

TAWA FISH.....\$13.99

(Grilled whole fish marinated with garlic, ginger and spicy masala / Pescado entero a la plancha marinado con ajo, jengibre y masala picante)

FISH PAKORA.....\$7.99

(Tender and juicy chicken cooked in a tandoor oven marinated with yogurt, garlic, ginger and masala / Pollo tierno y jugoso cocinado al horno tandoor marinado con yogurt, ajo, jengibre y masala)

SHRIMP PAPER FRY.....\$14.99

(Salted shrimp with onion, tomato, garlic, ginger and ground black pepper / Camarones saaleado con cebolla, tomate, ajo, jengibre y pimienta negra molida)



CHICKEN 65.....\$12.99

(Dry and Spicy, deep fried chicken dish originating from South India /
Plato de pollo frito, seco y picante, originario del sur de la India.)

LAMB CHOP.....\$15.99

(Lamb chop seasoned with garlic, pepper, salt and butter /Chuleta de
cordero sazonado con ajo, pimienta, sal y mantequilla)

FISH FINGERS WITH FRIES.....\$9.99

(Fish fingers with fried potatoes / Deditos de pescado
con papa frita)

MUTTON SUKHA\$15.99

(Spicy lamb cubes in a semi-dry onion and tomato sauce with spices / Spicy
lamb cubes in a semi-dry onion and tomato sauce with spices)

CHICKEN TENDER WITH FRIES.....\$9.99

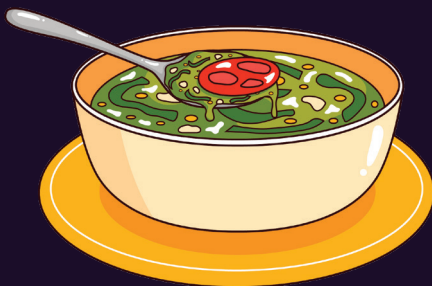
(Delitos de pollo con papas fritas)

CHICKEN TIKKA KEBAB\$13.99

(chicken fillet in cube marinated in yogurt, cooked in tandoor oven / filete de
pollo en cubos marinado en yogur, cocinado en horno tandoor)

NON-VEG ASSORTED PLATTER.....\$18.99

(2CHICKEN SAMOSA, 2 CHICKEN KEBAB, 2 TANDOORI FISH)



SOUP/SOPA

PALAK SOUP.....\$5.99

(healthy and delicious soup full of flavor / sopa saludable y
deliciosa llena de sabor)

SAMBHAR.....\$5.99

(a south indian soup made with yellow lentils with a citrus
touch of tamarind / una sopa del sur de la india hecha con
lentejas amarillas con un toque cítrico de tamarindo)

LAMB SOUP.....\$7.99

(pieces of lamb with bone, coriander leaf, spicy and a
citrus touch / trozos de cordero con hueso, hoja de cilantro,
picante y un toque cítrico)

CHICKEN SOUP.....\$6.99

(Mild chicken broth with Indian spices / Caldo de pollo
suave con especias indias)

PUMPKIN SOUP.....\$4.99

(thick, creamy with sweet pumpkin flavor / espeso, cremoso con dulce sabor a calabaza)



SALAD

GREEN SALAD.....\$5.99

(A bowl of Lettuce, onion, tomatoes, cucumber and seasoning / Un plato de lechuga, cebolla, tomate, pepino y condimentos.)

SUNDER SALAD.....\$6.99

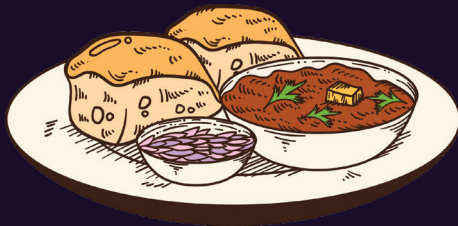
(a mixture of chickpeas with mustard seeds, tomato, onion, cucumber and lemon juice / una mezcla de garbanzos con semillas de mostaza, tomate, cebolla, pepino y jugo de limón)

QUINOA SALAD.....\$7.99

(quinoa seed mixed with onion, tomato and cucumber / semilla de quinua mezclada con cebolla, tomate y pepino)

RAITA (VEG).....\$4.99

(Greek yogurt mixed with cucumber, tomato, onion and Indian seasoning / yogurt griego mezclado con pepino, tomate, cebolla y sazón de la india)



SIGNATURE DISH

CHOLE BHATURE\$12.99

(Stewed chickpeas complemented with puff pastry, julienned onion and achar / garbanzo guisado complementado con hojaldra, cebolla en juliana y achar)

PURI BHAJI.....\$9.99

(Indian style potato stew with puri, onion and achar / guiso de papa estilo indio con puri, cebolla y achar)

PAV BHAJI.....\$12.99

(pure de vegetales cocinado a fuego lento acompañado con pan / vegetable puree cooked over low heat accompanied with bread)

FISH NIRVANA.....\$12.99

(fried fish covered in a delicious coconut sauce / pescado fritocubierta en una deliciosa salsa de coco)

PLAIN DOSA\$7.99

(a thin south indian crepe with sambhar and coconut chutney sauce / una crepa delgada del sur de la india con sambhar y salsa de chutney de coco)



MASALA DOSA\$9.99

(thin crepe filled with spicy potato served with sambhar and coconut chutney / crepa delgada rellena de papa acompañada de sambhar y chutney de coco)

UTTAPAM\$10.99

(It is a preparation from South India. It is seasoned with tomato, onion and herbs accompanied with sambhar and coconut chutney / es una preparación del sur de india. se adereza con tomate, cebolla y hierbas acompañado con sambhar y chutney de coco)

VEG THALI\$14.99

(Arroz. Curry (opción del chef), postre, papad, Raita, achar, chapati)

NON-VEG THALI\$17.99

(Arroz. Curry (opción del chef), postre, papad, Raita, achar, chapati)

MAIN COURSE -VEGETARIAN

ALOO GOBI.....\$10.99

(pieces of potato and cauliflower in a sauce of onion, tomato, garlic, ginger and Indian spices / trozos de papa y coliflor en una salsa de cebolla, tomate, ajo, gengibre y especias de la india)

MIX VEG CURRY.....\$10.99

(several vegetables in a colorful and delicious curry/ varias verduras en un colorido y delicioso curry)

PANEER TIKKA MASALA.....\$10.99

(cottage cheese in masala sauce with a citrus touch / queso cottage en salsa masala con un toque citrica))

PANEER MAKHANI.....\$10.99

(cottage cheese in a delicious creamy tomato sauce / queso cottage en una deliciosa salsa de tomate cremosa)

ALOO MATAR PANEER.....\$10.99

(pieces of cottage cheese and potato in a sauce of onion, tomato, ginger, peas and Indian spices / trocitos de queso cottage y papa en salsa de cebolla, tomate, gengibre, guisantes y especias de la india)

GOBI MANCHURIAN.....\$10.99

(Fried cauliflower seasoned with Indian spices in machurian gravy / Coliflor frita sazonada con especias indias en salsa machuriana)

DAL TADKA.....\$10.99

(delicious yellow lentil stew with cumin, garlic, ginger and herbs / delicioso guiso de lentejas amarilla con comino, ajo, jengibre y hierbas)

DAL MAKHANI.....\$11.99

(Creamy black lentils simmered in buttery tomato sauce / lentejas negras cremosas cocinado a fuego lento en salsa de tomate con mantequilla)

CHANNA MASALA.....\$10.99

(chickpeas stewed in onion and tomato sauce with a citrus touch of tamarind / garbansos guisado en salsa de cebolla y tomate con un toque citrico de tamarindo)

SINDHI CURRY.....\$11.99

(a specialty namaste curry prepared with besan flour and a mixture of vegetables / un curry especialidad de namaste preparado con harina de garbanzo y una mezcla de vegetales)

MUSHROOM TIKKA MASALA.....\$10.99

(mushrooms prepared in creamy masala sauce with Indian spices / champiñones preparado en salsa masala cremosa con especias de la india)

PALAK PANEER.....\$10.99

(Creamy spinach sauce with fried cheese cubes and Indian spices / salsa de espinaca cremosa con cubitos de quesos fritos y especias de la india)

MALAI KOFTA.....\$11.99

(balls prepared with potatoes, onion and cottage cheese in creamy tomato sauce / bolitas preparada con papas, cebolla y queso cottage en salsa de tomate cremosa)



MAIN COURSE NON -VEGETARIAN

CHICKEN TIKKA MASALA.....\$13.99

(Chicken fillet marinated in spiced yogurt, cooked on tandoor served with tikka sauce / Filete de pollo marinado en yogur especiado, cocinado en tandoor servido con salsa tikka)

CHICKEN CURRY.....\$12.99

(Chicken cubes cooked in sauce with onion, tomato, garlic, ginger and Indian spices / cubitos de pollo cocidos en salsa con cebolla, tomate, ajo, jengibre y especias indias)

BUTTER CHICKEN.....\$13.99

(Tandoor chicken fillet in cashew sauce, tomato, cream and butter sauce / filete de pollo al tandoor en salsa de marañón, tomate, crema y salsa de mantequilla)

CHICKEN KORMA.....\$13.99

(chicken cubes in white sauce cooked from cashew with cardamom and fenugreek powder / cubitos de pollo en salsa blanca cocinados con marañón, cardamomo y fenogreco en polvo)

CHICKEN VINDALOO.....\$13.99

(Traditional Goan dish with potato cubes, a citrus and spicy touch / plato tradicional de goa con cubos de papa un toque citrico y picante)

CHICKEN COCONUT CURRY.....\$13.99

(chicken cubes with mustard seeds, dried chili, curry leaves and coconut milk / cubos de pollo con semillas de mostaza, chile seco, hojas de curry y leche de coco)

CHICKEN KADAI.....\$13.99

(citrus sauce with onion cubes, capsicum, tomato, cumin powder and coriander / salsa citrica con cubos de cebolla, pimenton, tomate, comino en polvo y cilantro)

SPINACH CHICKEN.....\$13.99

(Delicious chicken cubes cooked in a creamy spinach sauce / Deliciosos cubos de pollo cocinados en una salsa de espinaca cremosa.)

CHICKEN KOFTA.....\$13.99

(chicken meatballs in onion-tomato sauce, garlic, ginger and coriander leaves / albondigas de pollo en salsa de cebolla-tomate, ajo, jengibre y hojas de cilantro)

LAMB VINDALOO.....\$15.99

(Traditional Goan dish with potato cubes, a citrus and spicy touch / plato tradicional de goa con cubos de papa un toque citrico y picante)

LAMB TIKKA MASALA.....\$15.99

(Delicious lamb cubes in tikka sauce with coriander leaves and spices / deliciosos cubos de cordero en salsa tikka con hojas de cilantro y especias)

LAMB ROGAN JOSH.....\$15.99

(It is a traditional aromatic curry dish from the state of Kashmir / es un plato al curry aromático tradicional del estado de Kashmir)

LAMB KORMA.....\$15.99

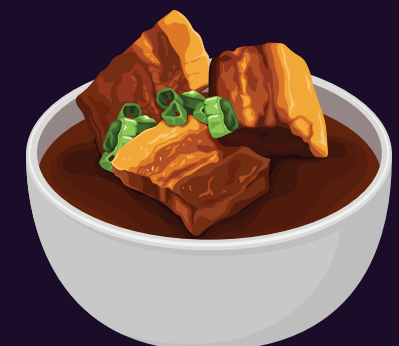
(Lamb cubes in white sauce cooked from cashew with cardamom and fenugreek powder / cubitos de cordero en salsa blanca cocinados con marañón, cardamomo y fenogreco en polvo)

LAMB CURRY.....\$15.99

((lamb cubes cooked in sauce with onion, tomato, garlic, ginger and Indian spices / cubitos de cordero cocidos en salsa con cebolla, tomate, ajo, jengibre y especias indias)

MUTTON KADAI.....\$15.99

(citrus sauce with onion cubes, capsicum, tomato, cumin powder and coriander / salsa citrica con cubos de cebolla, pimenton, tomate, comino en polvo y cilantro)



SEA FOOD MAIN COURSE

CHILI SHRIMP.....\$14.99

(Juicy prawns in a sweet, spicy, garlicky sauce with vegetable mix / Jugosos langostinos en salsa dulce y picante al ajo con mezcla de verduras)

SHRIMP CURRY.....\$14.99

(Shrimp cooked in onion-tomato sauce with garlic, ginger and Indian seasonings / camarones cocinado en salsa de cebolla-tomate con ajo, jengibre y condimentos de la india)

SHRIMP TIKKA MASALA.....\$14.99

(Delicious shrimp in tikka sauce with coriander leaves and spices / deliciosos camarones en salsa tikka con hojas de cilantro y especias)

SHRIMP BUTTER MASALA.....\$14.99

(Shrimp in cashew sauce, tomato, cream and butter sauce / camarones en salsa de marañón, tomate, crema y salsa de mantequilla)

FISH CURRY.....\$12.99

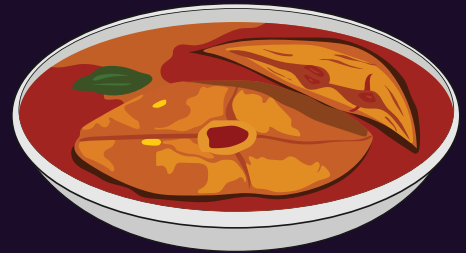
(Fish fillet cooked in sauce with onion, tomato, garlic, ginger and Indian spices / filete de pescado cocidos en salsa con cebolla, tomate, ajo, jengibre y especias indias)

FISH COCO CURRY.....\$12.99

(fish fillet with mustard seeds, dried chili, curry leaves and coconut milk / filete de pescado con semillas de mostaza, chile seco, hojas de curry y leche de coco)

FRY FISH MASALA.....\$14.99

(Whole seasonal fish seasoned with Indian masala, fried on the grill / pescado entero de temporada sazonado con masala de la india frito a la plancha)



RICE

PLAIN RICE.....\$3.99

JEERA RICE.....\$4.50

DRY FRUIT PULAV.....\$6.99

VEG PULAV\$6.99

NAVARATA PULAV.....\$7.99

DAL KHICHDI\$8.99

ROLLS

VEG KATHI ROLL.....\$4.99

EGG KATHI ROLL.....\$5.99

CHICKEN KATHI ROLL.....\$7.99

MUTTON ROLL.....\$9.99

PANEER ROLL.....\$6.99



BIRYANI

CHICKEN BIRYANI.....\$13.99

(Basmati rice flavored mixed with chicken, curry sauce and papad / arroz basmati aromatizado mezclado con pollo, salsa curry y papad)

LAMB BIRYANI.....\$15.99

(Basmati rice flavored mixed with lamb, curry sauce and papad / arroz basmati aromatizado mezclado con cordero, salsa curry y papad)

VEG BIRYANI.....\$12.99

(Basmati rice flavored mixed with vegetables, curry sauce and papad / arroz basmati aromatizado mezclado con vegetales, salsa curry y papad)

FISH BIRYANI.....\$13.99

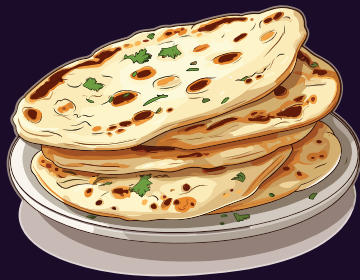
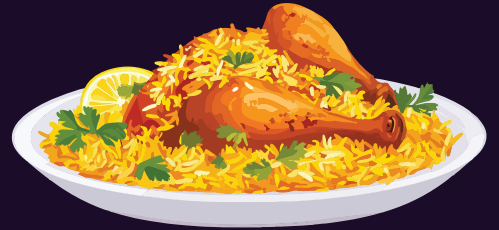
(Basmati rice flavored mixed with fish fillet, curry sauce and papad / arroz basmati aromatizado mezclado con filete de pescado, salsa curry y papad)

SHRIMP BIRYANI.....\$14.99

(Basmati rice flavored mixed with shrimp, curry sauce and papad / arroz basmati aromatizado mezclado con camarones, salsa curry y papad)

CHICKEN KOTHU PARATHA.....\$13.99

(is a popular Tamil Nadu food where flaky shredded flatbreads are cooked in a spicy curry masala / es una comida popular de Tamil Nadu donde se cocinan panes planos desmenuzados y hojaldrados en un curry masala picante)



BREAD

NAAN.....\$2.50

BUTTER NAAN.....\$2.99

GARLIC NAAN.....\$3.50

CHAPATTI.....\$1.99

PHULKA CHAPATTI.....\$1.50

MISSI ROTI.....\$3.50

PLAIN PARATHA.....\$1.99

LACHA PARATHA.....\$2.99

ALOO PARATHA\$5.99

PANEER PARATHA.....\$6.99

SINDHI LOLI (2 PIECES).....\$5.99

DESSERT

GULAB JAMUN (2 PIECES).....\$4.99

KHEER.....\$3.99

GAJAR HALWA.....\$4.99

KULFI.....\$3.99



KIDS MENU

WHITE PASTA.....	\$6.99
CHICKEN FINGERS(6 PIECES).....	\$7.99
FISH FINGERS(6 PIECES).....	\$7.99
FRENCH FRIES	\$3.99
NUGGETS(6 PIECES).....	\$5.99



Address

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Located in : Hotel waymore



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