

**MENU SHORT CODES**

**VG** IS VEGAN | **GF** IS GLUTEN FREE  
**VO** HAS VEGAN OPTION | No Added Charges  
**GFO** HAS GLUTEN FREE OPTION | No Added Charges  
**NFO** Has Nut Free Option | No Added Charges

**THE SPICE LEVELS**

**MILD** | **MEDIUM** | **HOT** | **INDIAN HOT**  
Where necessary, the spice/heat level of the dish has been indicated. The dishes with no symbol are MILD. As we look to bring you an authentic and enjoyable experience of Indian taste and flavors, these levels cannot be customized.



**LETS CONNECT**  
WIFI PASSWORD  
Namaste466

**MADE FRESH, SERVED FRESH** Please note that we follow a pan to plate policy. The food on your order will be served immediately as it is prepared, to offer you it's best experience.

**NIBBLES**

- PAPADUM VG GF** | 0.95
- PICKLE TRAY** House special chutneys & pickle. **VG GF** | price per person 0.95
- POMEGRANATE RAITA**  
Cooling yoghurt dip with fresh mint, pomegranate & chaat masala. **VO GF** | 4.35
- ONION TOMATO SALAD VG GF** | 2.95

SERVED HOT

**APPETISERS**

- HARA BHARA KEBAB**  
Healthy kebabs made using select seasonal vegetables & peas. **VG** | 6.25
- BATAKA PURI** **NEW!**  
Spice infused potato fritters, made with chickpea flour. **VG GF** | 5.65
- SAMOSA** **NEW!**  
Potatoes & green peas infused with an authentic blend of spices, wrapped in crispy pastry. **VG** | 5.25

**ONION BHAJI**

Spice infused onion fritters, made with chickpea flour. **VG GF** | 5.45

**LOVE TO SHARE PLATTER**

Above 4 small plates for two. **VG** | 12.95

**TANDOORI CHICK'N** **NEW!**

Plant based chicken marinated in spiced yogurt & roasted in a clay over. **GFO** | 7.25

**BUFFALO CAULIFLOWER** **NEW!**

Cauliflower fritters coated in buffalo sauce, served with inhouse made vegan mayo. **VG** | **House Special** | 7.45

**PRAWN KOLIWADA**

Crispy plant-based prawns marinated in traditional spices for the authentic 'koli' (Maharashtra's fishing community) taste. **VG** | **Chef's Special** | 7.65

**CHILLI LIME MOGO** **NEW!**

Cassava chips tossed in fresh herbs & chilli flakes with a dash of lime. **Contains nuts** | **VG GF** | 6.95

SERVED AT ROOM TEMPERATURE

**STREET FOOD SPECIALS**

**MASALA PURI**

Mini puris filled with potatoes, chickpeas, bell pepper, house special chutneys, magic masala & sev. **VG** | **House Special** | 5.95

**SURTI PAPDI CHAAT**

Crisp savory Indian crackers with a spiced potato mash. Topped with yoghurt, sev, house chutneys & magic masala. **VO** | 5.95

**CHIT CHAAT PLATTER**

Above two Street Food Specials for two to share. **VO** | 11.90

**DAHI BHALLA CHAAT** **NEW!**

Soft & savoury lentil dumplings drenched in creamy yogurt and topped with house special chutneys & magic masala. **GF** | **Chef's Special** | 6.25

**SAMOSA CHAAT** **NEW!**

Mashed samosa, chickpea curry, with our chutneys & cooling yoghurt. Finished with a pinch of our magic masala. **VO** | 6.95

**CURRIES**

**CHILLI** **NEW!**

Indo-Chinese specialty - Stir fried mix with peppers & fresh herbs in our tantalizing spicy chilli sauce.

**GOBI VG** | **House Special** | 12.45

**CHICK'N VG** | 12.45

**SAAG PANEER**

Mildly spiced gravy of fresh pureed spinach (palak) with simple herbs & spices. **Contains nuts** | **GF NFO** | 10.95

**HYDERABADI HARA VEG**

Luscious green, creamy gravy of spinach, coriander, mint & a medley of fresh vegetables. **Contains nuts** | **GF NFO** | 9.95

**BUTTER MASALA**

The Quintessential - Mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. **Contains Nuts**.

**CHICK'N VO GFO** | 11.95

**PANEER GFO** | 10.95

**LABBABDAR** **NEW!**

Celebratory - Rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. **Contains Nuts**.

**LAMB VO NFO** | **House Special** | 12.95

**PANEER GFO NFO** | 10.95

**VEGETABLE VO GFO NFO** | 9.95

*Chef's Specials*

**LAMB ROGAN JOSH** **NEW!**

Curry from Kashmir; Vegan lamb chunks in tomato base sauce with intense combination of spices and herbs. 13.95

**MUGHLAI LAMB**

Marinated vegan lamb slow cooked with onions, garlic & inhouse made blend of spices including garam masala; a recipe long held secret in royal kitchens of India. **Contains nuts**. 13.95

**CHICK'N JALFREZI** **NEW!**

Vegan chicken chunks in a spiced tomato sauce studded with stir-fried bell peppers and onions. **Contains nuts**. **VO GFO** | 13.45

**PANEER ANGARA** **NEW!**

A rich & creamy gravy of onions, tomatoes & whole spices with smoky grilled paneer chunks. **Contains nuts**. **GF** | 12.45

**NAMASTE NAVRATAN** **NEW!**

An inspired one pot recipe with various textures & flavors from assorted plant based meats (chicken, lamb & shrimps), seasonal vegetables and a warming blend of spices. **Contains nuts** | **VO** | 14.95

**MUSHROOM KADAI** **NEW!**

Sautéed mushrooms, onions, chillies & bell peppers in a spiced onion-tomato gravy. **Contains nuts** | **VO GF NFO** | 11.95

**DOSA**

South Indian savory pancakes, aka 'dosas', made from ground & fermented rice-lentil batter. Each dosa is served with a spiced lentil daal called 'Sambhar' & coconut chutney.

**MASALA DOSA**

A thin crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices. **VG GF** | 9.45

**PANEER MASALA DOSA**

Our Masala dosa with paneer (Indian cottage cheese). **GF** | 10.45

**NAMASTE SPECIAL DOSA**

Masala dosa with paneer (Indian cottage cheese), desiccated coconut, raisins & cashew. **Contains nuts** | **VO GF NFO** | 11.45

**CHEESY MASALA DOSA**

Our Masala dosa made cheesy with premium cheese. **VO GF** | 10.45

**SIDE DISHES**

**MAKHANI DAAL**

Urid lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in tandoor. **VO GF** | **HOUSE Special** | 6.95 | **As Main** 9.95

**BOMBAY ALOO**

Boiled potatoes pan fried and tossed in coarsely crushed roasted spices & smoked herbs. **VG GF** | 6.95 | **As Main** 9.95

**CHANA MASALA** **NEW!**

Chickpeas simmered with tea leaves, braised in a gravy of tomato, chillies, coriander & amchoor (dry mango powder). **VG GF** | 6.95 | **As Main** 9.95

**TADKA DAAL**

Mild spices including Kashmiri red chilly tempered in oil and then added to boiled lentils. **VG GF** | 6.95 | **As Main** 9.95

**CHILLI LIME PANEER** **NEW!**

Paneer (Indian cottage cheese) tossed in fresh herbs & chilli flakes with a dash of lime. **Chef's Special** | **Contains nuts** | **GF** | 8.95

**RICE**

**JACKFRUIT BIRYANI RICE** **NEW!**

Succulent jackfruit, mint, coriander & basmati rice cooked in a clay pot with nuts, spices & herbs to give a depth of flavors. **Contains nuts** | **VG GFO NFO** | **HOUSE Special** 6.50

**VEGETABLE BIRYANI RICE** **NEW!**

Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. **Contains nuts** | **VG GFO NFO** | 5.95

**GUJARATI PULAV RICE**

Steamed rice with seasonal vegetables, saffron & aromatic spices. **VG GF** | 5.45

**STEAMED RICE VG GF** | 3.75

**INDIAN BREADS**

**GUJWARI NAAN**

Slightly sweetened naan, layered with raisins & desiccated coconut. **VG** | 4.15

**GARLIC BUTTER NAAN VG** | 3.65

**BUTTER NAAN VG** | 3.25

**NAAN BASKET**

A selection of above 3 naans. **VG** | 10.95

**PANEER KULCHA** **NEW!**

Butter naan with spiced paneer stuffing. **House Special** | 4.25

**CHILLI GARLIC NAAN** **NEW!** **VG** | 3.95

**TANDOORI ROTI VG** | 3.65

**BIRYANI MEDLEY**

Loved biryani rice combinations; Biryani rice served with a side portion of Chana Masala, mint raita (curry cooler) **VO GF** & fresh salad **VG GF**.

**JACKFRUIT BIRYANI** **NEW!**  
**VO GFO NFO** | 14.95

**VEGETABLE BIRYANI** **NEW!**  
**VO GFO NFO** | 13.95



**OUR MENU IS 100% MEAT FREE**

Our menu is **completely vegetarian & vegan**. The dishes that mention chicken, lamb, shrimp & prawn are made using high quality, **protein rich**, plant-based meat alternatives.

We can cater to onion-garlic free food requirements. Please speak to your server about this to know more.



More about us



**OUR COMMITMENT**  
FEED THOSE IN NEED



**DOSA ON THE WALL**  
JOIN OUR CHARITY

**OUR MANTRA**  
गुरु मंत्र



**LIFE IS TO SERVE**  
सेवा परमो धर्मः

While you dine with us, as a social gathering or a celebration, it is a chance to share your happiness with someone you don't know & is not in a position to buy a meal. If you pay half the price of our popular dish, 'Masala Dosa', roughly £5 (or as many as you wish), we will match up your donation to make it one free meal.

**HOW IT WORKS?**

Once you donate, a sticker is displayed on the restaurant window & anyone in need of a meal can use this to claim one for free. This person could be from all walks of life, simply in need of a meal, without losing his/her dignity. We hope that you will share your kindness & good karma with another needy member of our great city.

Guided by true meaning of the word 'Namaste', we firmly believe that the life force, the divinity, the One or the God in me is the same as in all. Through our work, we acknowledge this oneness and honor the God in our customers. We follow a simple food philosophy,

**NEVER SERVE THE FOOD, WHICH YOU WOULD NOT LIKE TO BE SERVED.**

At Namaste Village we are inspired to serve you home cooked food using the finest & freshest ingredients. Food is our passion & religion and we will always continue to cook for you with love & devotion.

**SEATING TIME** Each table has a max seating time of 1.5 hrs unless it's a group of more than 6. If you need more time, please let us know. | **SERVICE CHARGE** A discretionary service charge of 12.5% is added to your bill. This is completely optional. | **SERVICE TIME** Once order has been placed allow at least 15 mins for the food to start coming through. These timelines may vary during busy times. Let us know in advance if you need to leave the restaurant by a certain time, so we may prioritize (if possible).

**ALLERGEN NOTICE** We make every effort to avoid cross-contamination but can't guarantee that our food & drinks are allergen-free. All dishes may contain traces of all the 14 declarable allergens. Feel free to ask for our allergen chart. Dishes tagged Gluten Free may not be suitable for celiac & severe gluten intolerance. Please speak to the server about your allergies and they will guide you with the suitable choices & tag your order for additional care. Our cooking oil is produced from genetically modified soya.