MENU CODES

Vegan **Gluten Free** Vegan Option Gluten Free Option

Ti and the second secon	PSY	
DRAUGHT	PINT	HALF
COBRA 4.3%	5.95	3.75
	5.95	3.75
ADNAMS GHOSTSHIP 4.5% 500ml		EOE
JAIPUR IPA 5.9% 330ml		5.95 5.25
WEST COAST IPA 5.5% 330ml	LOCAL	5.25
KING WAZOO PALE ALE 3.5% 330ml		5.25
BLUE MOON 5.4% 330ml		5.45
Perfect with Tandoori/ Marinated Dishes BIRRA MORRETTI 4.6%		5.25
PEACOCK APPLE CIDER 4.8% 500ml		6.45
ASPALLS CYDER 5.5% 500ml		5.95
COCKTAILS	GLASS	JUG
THE HOLI-TINI Inspired by the Indian festival of colors and love - Holi, barring religious side! Bombay gin, Passion Fruit liqueur, fresh lemon and pineapple juice shaken hard with a spoon of tamarind and garnished with dragon fruit powder.	7.95	
COCOJUNGLE Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice touched with grated nutmeg.	8.45	
THE GARDENER SOUR A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.	8.25	
NIRVANA HIBALL A bourbon based long drink with peach liqueur, fresh lemon juice and a touch of ginger syrup topped with ginger beer. Zingy and refreshing !	7.95	
LAAL LAAL MOJITO Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda.	7.45	18.95
SIGNATURE SPRITZ Vodka, elderflower liqueur and hibiscus syrup, a touch of fresh lemon squeezed and topped with prosecco. A hit on perfect note!	8.95	
PARLE ESPRESSO RUMTINI PARLE ESPRESSO RUMTINI F The ultimate after dinner cocktail ! Espresso based cocktail shaken with Dark rum, coffee liqueur and speculoos syrup finished with a touch of Parle biscuit crumbles.	7.95	
SPIRITS & LIQUEUR		
WHISKY & BOURBON	25ML	50ML

WHISKY & BOURBON	25ML 4.00	50ML 6.30
BOMBAY SAPPHIRE	4.30	6.30
TANQUERAY	4.30	6.30
WARNER'S EDWARD RHUBARB	4.60	6.50

NO ALCOHOL BEYOND THIS POINT

ADE V

ALCOHOL FREE

	BREWDOG ALCOHOL FREE IPA 0.5% 330ml		4.25 4.95
	Fermented & lightly effervescent drink made from	n sweeten	ed tea.
	LA BREWERY CITRUS HOPS - KOMBUCHA 330	ml 🗾 📕	5.95
Fermented & lightly effervescent. Citrus, floral & tropical hops create notes of lime, tropical fruits & flowers. LA BREWERY GINGER KOMBUCHA 330ml Extra zingy with a citrus kick with vibrant ginger and zesty lemon.			5.95
	INDIAN SMOOTHIES	GLASS	JUG
	MANGO LASSI	4.45	12.95
	Indian yogurt smoothie with pure Kesar mango pulp. SAFFRON PISTACHIO LASSI Heavenly combination of saffron and pistachio flavors	4.75	13.95

in a creamy and refreshing yogurt smoothie. **Contains Nuts**

SHARBATS All of this is

Offering Sharbats is a gesture of warmth and welcome in Indian culture.Our Sharbats are crafted lovingly to spread this heritage.

5, 1		
PASSIONFRUIT SHARBAT	4.95	13.95
SOBER BHANG SHARBAT	3.65	10.95
NIMBU SODA	3.45	
A simple & classic roadside Indian cooler - Fresh lemon juice, s	ugar, salt and	d soda.
MOCKTAILS	GLASS	JUG
ELDERFLOWER CUCUMBER COOLER	4.95	14.95
Fresh cucumber & mint hardly shaken Norfolk Cordial syru	n	
to extract flavor and balanced with apple juice to creat		
to extract flavor and balanced with apple juice to creat sublte delicate flavor and topped up with soda STRAWBERRY POMEGRANATE MOJITO		14.95

Our Signature virgin mojito made using our strawberry pomegranate syrup. 3.95 BULABULA FRITZ 6.45 A perfect solution for self-disciplined! Our beloved Nofolk cordial (Rhubarb, Orange and Ginger) topped with non-alcoholic prosecco and garnished with an orange wedge and rosemary UNTOUCHED ESPRESSO MARTINI 7.95 Doughtless! Cold espresso touched with Lyre's Coffee

Originale and White Cane non-alcoholic spirits COFT DDINIZC AN LAL

	SOFT DRINKS All of this is	REG.	LARGE
	THUMS UP 300ml Taste the Thunder with India's very own Cola	4.75	
	COKE COKE ZERO 330ml	3.45	4.45
	SCHWEPPES LEMONADE 330ml	3.45	4.45
50ML	J20 ORANGE & PASSIONFRUIT 275ml	3.75	
6.30	APPLETISER 275ml	4.75	
	FRUIT JUICE	3.45	4.45
6.30	LYCHEE MANGO PINEAPPLE		
6.30	MINERAL WATER	2.45	3.45
6.50	SPARKLING WATER	2.85	3.85
	MIXERS, TONIC, SODA 250ml	2.95	
6.30	Indian tonic water, Slimlime Tonic, Soda water, Coke, Diet Coke		
0.50	HOT DRINKS		
6.30	ENGLISH BREAKFAST TEA	2.65	
	MASALA CHAI 🔳 📕	3.45	
	FRESH MINT & LIME TEA 🔳 📕	2.95	
6.30	HERBAL TEA (POT)	3.45	
	Indian rose petals (Loose leaf) from Rare Tea Co (Caffeine Free)		
6.20	ESPRESSO I AMERICANO		0 3.00
6.30	CHAI LATTE	3.75	
6.30 6.30		4.95	
0.30	Rose, cardamom, beet root & warm milk.		



the style of our cuisine and sourced from sustain able wineries who prioritise on biodiversity and small scale vineyards.

DRINKS

MENU

ALL THE WINES ARE VEGAN-GLUTEN FREE AND CONTAIN SULPHITES.

PROSECCO

PROSECCO DOC, NOVAPALMA

Elegant, light and dry. Organic Prosecco with hints of apples and honeysuckle with a sight salty ending. Friuli Venezia Giulia, Italy 75CL 29.95

HOT APPETISERS & NAMASTE NAVRATAN CURRY

PROSECCO DOC, FRIZZANTE

Delicate and fine bouquet with a lighter fizz. A beautifully fruity frizzante. Cielo e Terra, Veneto, Italy 20CL 8.45 ALL DOSA

WHITE WINE

FIELD BLEND, CAMPO FLORES An organic Verdejo blend with vibrant fresh & zesty pear, peach flavours with citrus fruit and hint of grapefruit. La Mancha, Spain 75cl 22.95

PINOT GRIGIO, BELLA MODELLA

A beautifully light, vibrant white to be appreciated for its zesty citrus character and refreshing finish. Terre di Chieti IGT, Italy 75cl 24.95 | 250ml 8.5 | 175ml 6.8

CHILLI LIME MOGO & GOBI MANCHURIAN

PICPOUL DE PINET, DOMAINE DE MONTREDON

Crisp, mineral and simply perfect and fresh. A fresh and fruity nose marked by notes of lemon and grapefruit and fresh, salty finish. Languedoc-Roussillon, France 75cl 29.95

SAUVIGNON BLANC, DILLON'S POINT SINGLE VINEYARD

Ultra premium range, produced from small parcels very close to the sea. A wonderful medley of tropical fruit, passion fruit, grapefruit and citrus zest. Marlborough, New Zealand 75cl 31.95 | 250ml 10.5 | 175ml 8.5

PANEER ANGARA & GOBI MANCHURIAN

RED WINE

TINTO, CASA DEL ARCO

Uncomplicated and dangerously drinkable red wine made from a field blend of traditional Spanish grape varieties. Spain 75cl 22.95

PINOT NOIR, CALUSARI, VIILE TIMISULUI

Silky and soft. Welcoming nose of wild strawberries wth smooth & spicy flavours thoughout with generous soft red fruit. Romania

75cl 24.95 | 250ml 8.5 | 175ml 6.5

TANDOORI CHICK'N, MUSHROOM KADAI

TEMPRANILLO, JA! BY VIÑEDOS TINEDO

A bright, juicy red with soft supple blackberry fruit and silky texture. Delicious and well-balanced organic Tempranillo with hints of violets and spice. La Mancha, Spain 75cl 27.95

MALBEC, MAIPU

Special organic Malbec that oozes with lovely dark berry fruit flavors with a touch of black pepper Powerful and firmly structured and memorable finish. Mendoza, Argentina 75cl 30.95 | 250ml 9.9 | 175ml 8

ALL PLANT BASED MEAT DISHES

TEETOTALERS

Norwich NAMASTE

SMIRNOFF VODKA	4.00	6.30
RUM BACARDI WHITE CAPTAIN MORGAN DARK I CAPTAIN MORGAN SPICED GOLD	4.00	6.30
TEQUILA	4.00	6.30
LIQUEURS		
TIA MARIA	4.00	6.30
BAILEYS	4.00	6.30
DISARANNO AMARETTO	4.00	6.30

ROSE WINE

PINOT GRIGIO ROSÉ, BELLA MODELLA

Delicate rosé with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit. Abruzzo, Italy

75cl 23.95 | 250ml 7.9 | 175ml 6.5

SAAG PANEER & PANEER LABABDAR

ORANGE WINE

ORANGE, SOLARA

Incredible mix of intense lemon, grapefruit, pear, butter and a hint of ginger spice. Romania

75cl 24.95 | 250ml 8.5 | 175ml 6.8

DOSA & BOMBAY ALOO







T.L.T

INDIAN & VEGETARIAN

NIBBLES

PAPADUM | 0.95

CHORAFALI PAPADUM BASKET Super crunchy traditional Gujarati spiced pappadums | 3.95

PICKLE TRAY

House special chutneys & pickle | 0.95 BOONDI RAITA 🔳 📕 NEW

Tiny fried gram flour balls (boondi) soaked in spiced yogurt, flavoured with pomegranate. Contains peanut | 4.45

KACHUMBER A medley of finely chopped & mildly spiced onion-tomato salad, lovingly called kachumber. | 4.95

KALACHANA SALAD

A nutrition packed soaked Hearty black chickpeas, tomato, crunchy capsicums & cucumber dressed up with lime and chilli. Toasted almonds scattered on top. that from dish has forever been a common man's go to clean protein source in india. | Contain Almond | 6.50

MANGO CHUTNEY

TANDOORI SPECIALS 🔤

Marinated in yogurt, flavored with a special blend of herbs and spices, called tandoori masala and roasted in clay oven to bright golden aromatic perfection.

TANDOORI CHICK'N 📕 📕 🌙 Plant based chicken | 7.65

TANDOORI CHICK'N MOMOS 📕 🌙 Dumplings made with a mild spiced Vegan Chick'n stuffing wrapped in dough. Chef's Special | 7.65

TANDOORI PANEER Indian Cottage Cheese | 7.65

SERVED HOT **HOT APPETISERS**

BEETROOT KEBAB 📕 🌙 💵 The beetroot Kebab, which used Vegetables andbeetroot to

create a wave-like appearance, is said to have originated during the reign of Nur Jahan. Contains Cashews Nuts & green sultanas | 6.45

ALOO BONDA 📕 📕 🌙 💵 Also popularly known as Batata Vada, this is a fried, spiced mashed potato dumpling made with chickpea flour.| 5.65

SAMOSA 🔳 📕 🥒 There's a charm about our recipe for this vegetable stuffed fried pastry of bliss, that never fails to impress. | 5.25

ONION BHAJI 🔳 📕 🤳 🥒 Spice infused onion fritters, made with chickpea flour. | 5.45

LOVE TO SHARE PLATTER Above 4 small plates for two. | 12.95

BUFFALO CAULIFLOWER

Crispy cauliflower fritters in spicy buffalo sauce, served with inhouse made vegan mayo.House Special | 7.45 PRAWN KOLIWADA

Plant-based prawns marinated in authentic 'koli' spices & deep-fried. Chef's Special | 7.65

CHILI CHICK'N 📕 📕 🌙 🔤 Tender plant based chicken, pan fried and tossed in a garlic, soy, chilli sauce. Contains Sesame | 8.95

VADA PAU 🔤 🌙 NEW

Fried potato fritter sandwiched between Indian buns, smeared with house special chutneys. Contains Peanuts & Sesame | 6.25

SERVED AT ROOM TEMPERATURE STREET FOOD SPECIALS

MASALA PURI

Crisp fried bread balls filled with potatoes, chickpeas, bell peppers, house special chutneys, magic masala & sev.House Special | 5.95

SURTI PAPDI CHAAT 🔳 📕

अतिथि देवो भवः | Guest Is God

[NAH-uh-stay] Sanskrit

My soul recognises your soul; I honour the light, love, beauty, kindness and truth within you because it is also within me. In sharing these there is no distance and no difference between us, we are the same, we are one!

FOOD MENU

CURRIES

CHICK'N BUTTER MASALA 🔳 🔳

Plant based, tender chicken pieces in a mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. Contains Cashew Nuts | 12.45

ASK FOR PANEER 📃 🔳 | 11.45

ASK FOR VEGETABLE 🔳 📕 | 10.45

PANEER LABBABDAR 🔳 🤳

Indian cottage cheese in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. Contains Cashew Nuts | 11.45

ASK FOR LAMB 🔳 🔳 | 13.45 ASK FOR VEGETABLE 🔳 🔳 | 10.45

MUGHLAI VEG KORMA 🔲 🌙 NEW

Fresh seasonal vegetables in a curry of browned onions called 'bhuna' with tomatoes, nuts and a mix of whole & in-house ground spices. As the internet says, this one often features as one of the most popular curries in the UK. **Contains Cashew Nuts** | 10.45

ASK FOR PANEER 🔳 | 11.45

ASK FOR CHICK'N | 12.45

SAAG PANEER 📕 🔳 🥒

Or Palak Chhena in the eastern parts of India. Pieces of paneer (Indian cottage cheese) in a gravy of pureed spinach (palak) cooked with common spices and some herbs to make a curry that's represents the adjective humility. Contains Cashew Nuts | 10.95

MUSHROOM KADAI 🔳 📕 🔳 🥒

Sautéed mushrooms, onions, chillies & bell peppers in a spicy onion-tomato gravy. Contains Cashew Nuts. | 11.95

NAAN-BHAJI 🔳 🔳

A thick curry (bhaji) made with mashed potatoes, green peas & seasonal vegetables in a special spice blend. Best enjoyed with a buttered and lightly toasted bread roll (pav). | 11.95

Instead of Naan - Ask for Pav (Buttered Indian Bun) or Steam Rice.

Chef's Specials

PANEER ANGARA 📕 🔳 🏓

Smoky, tandoor roasted paneer (Indian cottage cheese) chunks in a fiery hot gravy of onions, tomatoes, nuts, selected spices and fresh herbs including chillies. Looking to take on the common standard of Indian spicy. This one is perfect for YOU! Contains Cashew Nuts | 12.45

GOBI MANCHURIAN 📕 📕 🌙 💵

Crispy cauliflower florets dunked into a Glossy, rich-brown manchurian sauce with a gorgeous interplay of hot, sweet, sour and spicy Indo-Oriental Flavors. House Special | Dry Curry | 12.95

NAMASTE NAVRATAN 🔳 🌙

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 that hold a special place in the hearts of every Gujarati household. **Contains Cashew Nuts** | 14.95

KONKANI JHINGA 🌙 🔤

Marinated plant based prawns in a gravy of tomatoes, coconut, fresh chillies and coconut milk, with a special spice blend that's native to the Konkan region, along the western coast of India. Contains Cashew Nuts |13.45

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. | 9.45

PANEER MASALA DOSA

CHEESY MASALA DOSA I | 10.45 NAMASTE SPECIAL DOSA

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

SIDE DISHES

UPGRADE ANY SIDE DISH TO MAIN 10.45

BLACK HOUSE DAAL

Black lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in tandoor.| House Special | 7.45

CHANA MASALA Cuintessential north Indian staple, also popularly known as Chhole has boiled chickpeas simmered with tea leaves, braised in an aromatic gravy of tomato, chillies, coriander & dry mango powder. 7.45

BOMBAY ALOO

Boiled potatoes pan fried alongside coarsely crushed and roasted whole spice, seasoned perfectly & topped with some fresh herbs .| 7.45

SPICE LEVELS

MILD | Medium 🌙 | Hot 🌙 | Indian Hot 🕩

MENU CODES

Vegan | 🔳 Vegan Option | 📕 Gluten Free

Gluten Free Option | Nut Free Option |

Nut Free

T.T.

OUR COMMITMENT DOSA ON THE WALL FEED THOSE IN NEED JOIN OUR CHARITY

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.

OUR MANTRA デ सेवा परमो धर्मः गुरु मंत्र 🚄

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.

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.



Onion-gralic free menu is available. If needed, please ask for server for it.



NAMASTE VILLAGE IN NORWICH

The beautiful building where you are seated today is an integral part of this city's history & heritage. Built in 1887, designed by a Norwich-based architect, Augustus Frederic Scott (1854–1936), born in Breckland village of Rockland St Peter, Norfolk this building used to be a Sunday school adjacent to a Methodist chapel. The building has since, witnessed city's changing landscapes & sheltered many a lives until destiny made it home for Namaste Village. Interesting Fact - Augustus was a vegetarian too!!

BIRYANI MEDLEY

Most loved biryani rice combinations; Your

choice of Biryani rice served with a side portion

of chana masala (chickpea curry) VG GF, mint

raita (curry cooler) VO GF & fresh salad VG GF.

JACKFRUIT BIRYANI 🔳 📕 🥒 🥖 | 14.95

VEGETABLE BIRYANI 🔳 🔳 🥒 | 13.95

Crisp savory Indian crackers with a spiced potato mash. Topped with yogurt, sev, house chutneys & magic masala. 5.95

CHIT CHAAT PLATTER

Above two Street Food Specials for two to share. | 11.55

DAHI PURI 🔳 📕 NEW

Masala Puri topped with flavoured creamy yogurt or Flavour bombs as termed by many a reviews. | 5.95

PANI PURI 🔜 📕 🌙 🛛 🖿

Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys & spiced-flavoured water. | 5.45

CRISPY SPINACH CHAAT 🔳 📕 🛛 🖿

Crisp fried baby spinach topped with fine chopped vegetables, chutneys, yogurt and finished with a pinch of chaat masala. Chef's Special | 7.95

KEBAB CHAAT 🔳 💵

Beetroot kebabs topped with fine chopped vegetables, coconuts, chutneys, yogurt and finished with a pinch of chaat masala. Contains Cashew Nuts & green sultanas | 7.95

INDIAN BREADS

NAMASTE DOSAPATTI

Soft chapatis made out of rice-lentil batter, especially for YOUR gluten free needs. | 4.15

GUJWARI NAAN

Slightly sweetened naan, layered with raisins & desiccated coconut. | 4.35

GARLIC BUTTER NAAN

BUTTER NAAN 🔳 📕 | 3.25 NAAN BASKET A selection of above 3 naans.

PANEER KULCHA Butter naan with spiced paneer stuffing.

House Special | 4.45

CHILLI GARLIC NAAN 📕 📕 🌙 4.25 TANDOORI ROTI

SAAG ALOO 🔳 🔳 🔳

Saag or leafy greens with boiled potatoes, simple Indian spices, select herbs & a prominent aroma of dried fenugreek adding a rustic charm 7.45

RICE

JACKFRUIT BIRYANI RICE 📕 🗏 🌙

Succulent jackfruit, mint, coriander & basmati rice cooked in a clay pot with nuts, spices & herbs to give a depth of flavors. House Special | Contain Cashew Nuts | 7.15

VEGETABLE BIRYANI RICE 🔳 🗏 🌙

Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. Contains Cashew Nuts | 6.45

GUJARATI PULAV RICE

Steamed rice with seasonal vegetables, saffron & aromatic spices. | 5.95

STEAMED RICE STEAMED RICE

SEATING TIME Each table has a max seating time of 1.5 hrs unless it's a group of more than 8. If you need more ALLERGEN NOTE We make every effort to avoid cross-contamination but can't guarantee that our food & drinks restaurant by a certain time, so we may prioritize (if possible).

time, please let us know. | SERVICE CHARGE A discretionary service charge of 12.5% is added to your bill. This is are allergen-free. All dishes may contain traces of all the 14 declarable allergens. Feel free to ask for our allergen completely optional. | SERVICE TIME Once order has been placed allow at least 15 mins for the food to start chart. Dishes tagged Gluten Free may not be suitable for celiac & severe gluten intolerance. Please speak to the coming through. These timelines may vary during busy times. Let us know in advance if you need to leave the server about your allergies and they will guide you with the suitable choices & tag your order for added care. Our cooking oil is produced from genetically modified soya.

CHIPS CHILLI LIME MOGO 📕 📕 🔳 🌙

Mogo (or muhogo as it's called in Swahili) tossed in fresh herbs, gurnt garlic, ginger, chilli flakes with a drizzle of lime juice for a spicy-tangy hit. Contains Cashew Nuts | House Special | 6.95

MASALA CHIPS S 5.95 SALTED CHIPS SALTED CHIPS