

MENU CODES

- Vegan
- Gluten Free
- Vegan Option
- Gluten Free Option



DRINKS MENU



DRAUGHT

	PINT	HALF
COBRA 4.3% ■	5.95	3.75
KINGFISHER 4.3% ■	5.95	3.75

BEERS & CIDERS

ADNAMS GHOSTSHIP 4.5% 500ml ■	5.95
JAIPUR IPA 5.9% 330ml	5.25
WEST COAST IPA 5.5% 330ml ■ ■	5.25
KING WAZOO PALE ALE 3.5% 330ml ■ ■ LOCAL	5.25

From Redwell Brewery, Norwich.

BLUE MOON 5.4% 330ml ■	5.45
<i>Perfect with Tandoori/ Marinated Dishes</i>	
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 ■ ■	7.95	

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.

COCOJUNGLE ■ ■	8.45
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Our take on a classic colada with diplomat white & dark rum, squeezed lime, coconut cream and mango juice touched with grated nutmeg.

THE GARDENER SOUR ■ ■	8.25
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A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.

NIRVANA HIBALL ■ ■	7.95
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A bourbon based long drink with peach liqueur, fresh lemon juice and a touch of ginger syrup topped with ginger beer. Zingy and refreshing!

LAAL LAAL MOJITO ■ ■	7.45	18.95
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Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda.

SIGNATURE SPRITZ ■ ■	8.95
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Vodka, elderflower liqueur and hibiscus syrup, a touch of fresh lemon squeezed and topped with prosecco. A hit on perfect note!

PARLE ESPRESSO RUMTINI ■ NEW	7.95
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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.

SPIRITS & LIQUEUR

WHISKY & BOURBON ■ ■	25ML	50ML
JACK DANIELS JAMESON MAKER'S MARK	4.00	6.30

GIN ■ ■		
BOMBAY SAPPHIRE	4.30	6.30
TANQUERAY	4.30	6.30
WARNER'S EDWARD RHUBARB	4.60	6.50

VODKA ■ ■		
SMIRNOFF VODKA	4.00	6.30

RUM ■ ■		
BACARDI WHITE CAPTAIN MORGAN DARK CAPTAIN MORGAN SPICED GOLD	4.00	6.30

TEQUILA ■ ■		
JOSE CUERVO SILVER	4.00	6.30

LIQUEURS		
TIA MARIA ■ ■	4.00	6.30
BAILEYS ■	4.00	6.30
DISARANNO AMARETTO ■ ■	4.00	6.30

TEETOTALERS

NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE

BREWDOG ALCOHOL FREE IPA 0.5% 330ml ■	4.25
LUCKY SAINT ALCOHOL FREE 0.5% 330ml ■	4.95

Fermented & lightly effervescent drink made from sweetened tea.

LA BREWERY CITRUS HOPS - KOMBUCHA 330ml ■ ■ 5.95
Fermented & lightly effervescent. Citrus, floral & tropical hops create notes of lime, tropical fruits & flowers.

LA BREWERY GINGER - - KOMBUCHA 330ml ■ ■ 5.95
Extra zingy with a citrus kick with vibrant ginger and zesty lemon.

INDIAN SMOOTHIES

	GLASS	JUG
MANGO LASSI ■ ■	4.45	12.95
SAFFRON PISTACHIO LASSI ■ ■	4.75	13.95

Indian yogurt smoothie with pure Kesar mango pulp.
Heavenly combination of saffron and pistachio flavors in a creamy and refreshing yogurt smoothie.
Contains Nuts

SHARBATS *All of this is* ■ ■ NEW

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

PASSIONFRUIT SHARBAT	4.95	13.95
SOBER BHANG SHARBAT	3.65	10.95

NIMBU SODA	3.45
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A simple & classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.

MOCKTAILS

	GLASS	JUG
ELDERFLOWER CUCUMBER COOLER ■ ■	4.95	14.95
Fresh cucumber & mint hardly shaken Norfolk Cordial syrup to extract flavor and balanced with apple juice to create subtle delicate flavor and topped up with soda		
STRAWBERRY POMEGRANATE MOJITO ■ ■	5.25	14.95
Our Signature virgin mojito made using our strawberry pomegranate syrup.		
BULABULA FRITZ ■ ■	6.45	
A perfect solution for self-disciplined! Our beloved Norfolk cordial (Rhubarb, Orange and Ginger) topped with non-alcoholic prosecco and garnished with an orange wedge and rosemary		
UNTOUCHED ESPRESSO MARTINI ■ NEW	7.95	
Doughtless! Cold espresso touched with Lyre's Coffee Originale and White Cane non-alcoholic spirits		

SOFT DRINKS *All of this is* ■ ■

	REG.	LARGE
THUMS UP 300ml	4.75	
Taste the Thunder with India's very own Cola		
COKE COKE ZERO 330ml	3.45	4.45
SCHWEPES LEMONADE 330ml	3.45	4.45
J20 ORANGE & PASSIONFRUIT 275ml	3.75	
APPETISER 275ml	4.75	
FRUIT JUICE	3.45	4.45
LYCHEE MANGO PINEAPPLE		
MINERAL WATER	2.45	3.45
SPARKLING WATER	2.85	3.85
MIXERS, TONIC, SODA 250ml	2.95	
Indian tonic water, Slimlime Tonic, Soda water, Coke, Diet Coke		

HOT DRINKS

ENGLISH BREAKFAST TEA ■ ■	2.65
MASALA CHAI ■ ■	3.45
FRESH MINT & LIME TEA ■ ■	2.95
HERBAL TEA (POT) ■ ■	3.45
Indian rose petals (Loose leaf) from Rare Tea Co (Caffeine Free)	
ESPRESSO AMERICANO ■ ■	2.50 3.00
CHAI LATTE ■ ■	3.75
ROSE PITTA LATTE ■ ■ AYURVEDIC	4.95
Rose, cardamom, beet root & warm milk.	

WINES

Hand-picked wines that complements perfectly the style of our cuisine and sourced from sustainable wineries who prioritise on biodiversity and small scale vineyards.

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 slight 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 with smooth & spicy flavours throughout 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

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

GIFT VOUCHERS AVAILABLE

GIFT YOUR LOVED ONES A TREAT TO REMEMBER. TREAT THEM TO A NAMASTE DINING EXPERIENCE.



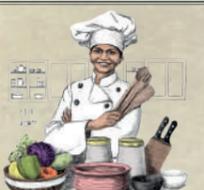
NAMASTE BAZAR

WE SOURCE OUR SPICES FOR NAMASTE VILLAGE FROM THE HEART OF INDIA'S REGIONAL SPICE MARKETS, GRIND THEM IN-HOUSE AND MAKE OUR OWN SPICE MIXES.



COOKERY SCHOOL

THE FACT THAT THE STAPLE DIET IN INDIA IS ESSENTIALLY VEGETARIAN AND VEGAN IS EASILY LOST WITH A SCORE OF INDIAN RESTAURANTS SERVING MEAT-FOCUSED MENUS.





NIBBLES

- PAPADUM** | 0.95
- CHORAFALI PAPADUM BASKET** | 3.95
- PICKLE TRAY** | 0.95
- BOONDI RAITA** | 4.45
- KACHUMBER** | 4.95
- KALACHANA SALAD** | 6.50
- MANGO CHUTNEY** | 1.75

TANDOORI SPECIALS

- TANDOORI CHICK'N** | 7.65
- TANDOORI CHICK'N MOMOS** | 7.65
- TANDOORI PANEER** | 7.65

**SERVED HOT
HOT APPETISERS**

- BEETROOT KEBAB** | 6.45
- ALOO BONDA** | 5.65
- SAMOSA** | 5.25
- ONION BHAJI** | 5.45
- LOVE TO SHARE PLATTER** | 12.95
- BUFFALO CAULIFLOWER** | 7.45
- PRAWN KOLIWADA** | 7.65
- CHILI CHICK'N** | 8.95
- VADA PAU** | 6.25

**SERVED AT ROOM TEMPERATURE
STREET FOOD SPECIALS**

- MASALA PURI** | 5.95
- SURTI PAPPDI CHAAT** | 5.95
- CHIT CHAAT PLATTER** | 11.55
- DAHI PURI** | 5.95
- PANI PURI** | 5.45
- CRISPY SPINACH CHAAT** | 7.95
- KEBAB CHAAT** | 7.95

CURRIES

- CHICK'N BUTTER MASALA** | 12.45
- PANEER LABBARDAR** | 11.45
- MUGHLAI VEG KORMA** | 10.45
- SAAG PANEER** | 10.45
- MUSHROOM KADAI** | 11.95
- NAAN-BHAJI** | 11.95

Chef's Specials

- PANEER ANGARA** | 12.45
- GOBI MANCHURIAN** | 12.95
- NAMASTE NAVRATAN** | 14.95
- KONKANI JHINGA** | 13.45

DOSA

- MASALA DOSA** | 9.45
- PANEER MASALA DOSA** | 10.45
- CHEESY MASALA DOSA** | 10.45
- NAMASTE SPECIAL DOSA** | 11.45

INDIAN BREADS

- NAMASTE DOSAPATTI** | 4.15
- GUJWARI NAAN** | 4.35
- GARLIC BUTTER NAAN** | 3.95
- BUTTER NAAN** | 3.25
- NAAN BASKET** | 11.35
- PANEER KULCHA** | 4.45
- CHILLI GARLIC NAAN** | 4.25
- TANDOORI ROTI** | 3.75

SIDE DISHES

- BLACK HOUSE DAAL** | 7.45
- CHANA MASALA** | 7.45
- BOMBAY ALOO** | 7.45
- SAAG ALOO** | 7.45

RICE

- JACKFRUIT BIRYANI RICE** | 7.15
- VEGETABLE BIRYANI RICE** | 6.45
- GUJARATI PULAV RICE** | 5.95
- STEAMED RICE** | 3.75

SPICE LEVELS

MILD | Medium | Hot | Indian Hot

MENU CODES

- Vegan | Vegan Option | Gluten Free
- Gluten Free Option | Nut Free Option | Nut Free

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 **LIFE IS TO SERVE**
गुरु मंत्र सेवा परमो धर्मः

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

CHIPS

CHILLI LIME MOGO | 6.95

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

- MASALA CHIPS** | 5.95
- SALTED CHIPS** | 4.95

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 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 NOTE 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 added care. Our cooking oil is produced from genetically modified soya.