

NIBBLES

- PAPPADUM & PICKLE TRAY** ■ ■ ■ | 5.95
- CHORAFALI PAPPADUM BASKET** ■ ■ ■ ■ NEW | 6.95
- BOONDI RAITA** ■ ■ ■ ■ NEW
Tiny fried gram flour balls (boondi) soaked in spiced yogurt (Pomegranate) **Contains peanut.** | 4.95
- KACHUMBER** ■ ■ ■ ■ NEW
Kachumber as you'll call it in India is a finely chopped & mildly spiced tomato salad. | 5.45
- KALA CHANA SALAD** ■ ■ ■ ■ NEW
A nutrition packed soaked Hearty black chickpeas, tomato, crunchy capsicums & cucumber dressed up with lime and chilli. Toasted almonds scattered on top. That dish has forever been a common man's go to clean protein source in india. | **Contain Almond** | 7.45

TANDOORI SPECIALS ■ NEW

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 | 8.65
- TANDOORI CHICK'N MOMOS** ■ ■ ■ ■
Dumplings made with a mild spiced Vegan Chick'n stuffing wrapped in dough. **Chef's Special** | 8.65
- TANDOORI PANEER** ■ ■ ■ ■
Indian Cottage Cheese | 8.65

SMALL PLATES

- BEETROOT KEBAB** ■ ■ ■ ■ NEW
The beetroot Kebab, which used Vegetables and beetroot to create a wave-like appearance, is said to have originated during the reign of Nur Jahan. **Contains sesame seed & green sultanas.** | 7.25
- ALOO BONDA** ■ ■ ■ ■
Popular in Mumbai as Batata Vada, this is a fried, spiced mashed potato dumpling made with chickpea flour. | 6.55
- SAMOSA** ■ ■ ■ ■
There's a charm about our recipe of the punjabi vegetable samosa, that never fails to impress. | 6.55
- CHICK'N BITES** ■ ■ ■ ■
Plant-based chicken pieces coated in mildly spicy batter & fried to perfect golden, crisp finish. | 7.55
- LOVE TO SHARE PLATTER** ■ ■ ■ ■
Above 4 small plates for two. | 14.95
- BUFFALO CAULIFLOWER** ■ ■ ■ ■
Cauliflower fritters coated in buffalo sauce, served with in house made vegan mayo. **House Special** | 7.95
- STICKY CHILLI CHICK'N** ■ ■ ■ ■
Tender plant based chicken pieces, pan tossed in a home made sticky soy-chilli sauce. **Contains sesame** | 9.95
- PRAWN KOLIWADA** ■ ■ ■ ■
Plant-based prawns marinated in authentic 'koli' spices & deep-fried. **Chef's Special** | 7.95

STREET FOOD SPECIALS

- MASALA PURI** ■ ■ ■
Crisp fried bread balls filled with potatoes, chickpeas, bell peppers, house special chutneys, magic masala & sev. (**House Special**) | 7.45
- SURTI PAPDI CHAAT** ■ ■ ■
Crisp savory Indian crackers with a spiced potato mash. Topped with yogurt, sev, house chutneys & magic masala. | 7.45
- CHIT CHAAT PLATTER** ■ ■ ■
Above two of the above for two to share. | 13.95
- PANI PURI** ■ ■ ■ ■ NEW
Crisp fried bread balls filled with mashed potatoes, chickpeas & spiced-flavoured water. | 6.45
- DAHI PURI** ■ ■ ■ ■ NEW
Masala Puri topped with flavoured creamy yogurt. | 7.45
- CRISPY SPINACH CHAAT** ■ ■ ■ ■ NEW
Crisp fried baby spinach topped with fine chopped vegetables, chutneys, yogurt and finished with a pinch of chaat masala. | **Chef's Special** | 8.95
- KEBAB CHAAT** ■ ■ ■ ■ NEW
Beetroot kebabs topped with fine chopped vegetables, coconuts, chutneys, yogurt and finished with a pinch of chaat masala. **Contains Cashew Nuts & green sultanas** | 8.95

CHIPS

- CHILLI LIME MOGO** ■ ■ ■ ■
Mogo (Or muhogo as it's called in Swahili) tossed in fresh herbs, ginger, chilli flakes with a drizzle of lime juice for a spicy-tangy hit. | **HOUSE Special** | 7.95
- SALTED CHIPS** ■ ■ ■ | 4.95
- MASALA CHIPS** ■ ■ ■ ■ | 5.95

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 Nuts.** | 13.95
ASK FOR PANEER ■ ■ ■ | 12.95
ASK FOR VEGETABLE ■ ■ ■ | 11.95
- PANEER LABBADDAR** ■ ■ ■ ■
Indian cottage cheese in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. **Contains Nuts.** 12.95
ASK FOR LAMB ■ ■ ■ | 14.95
ASK FOR VEGETABLE ■ ■ ■ | 11.95
- MUGHLAI VEG KORMA** ■ ■ ■ ■ NEW
Fresh seasonal vegetables '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 Nuts** | 11.95
ASK FOR PANEER ■ ■ ■ | 12.95
ASK FOR CHICK'N ■ ■ ■ | 13.95
- SAAG PANEER** ■ ■ ■ ■
Or Palak Chhana 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 represents the adjective humility. **Contains nuts** | 12.95
- PANEER ANGARA** ■ ■ ■ ■
Smoky oven roasted paneer (Indian cottage cheese) chunks in a fiery hot gravy of gobi, tomatoes, nuts, selected spices, and fresh herbs including chillies. Looking to take on the common standard of Indian spicity, this dish is perfect for YOU! | **Contains nuts** | 12.65
- GOBI MANCHURIAN** ■ ■ ■ ■ NEW
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** | 13.65
- 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. **Contains Nuts** | 14.95
- PAV-BHAJI** ■ ■ ■ ■ NEW
Bombay's favorite dish is prepared with 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) or Butter Naan. | 12.95
ASK FOR BUTTER NAAN OR STEAM RICE.

Chef's Specials

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. | 10.95
- NAMASTE SPECIAL DOSA** ■ ■ ■ ■
Masala dosa with paneer (Indian cottage cheese), desiccated coconut, green sultana & cashew. **Contains Nuts** | 12.95

RICE & BREADS

- JACKFRUIT BIRYANI RICE** ■ ■ ■ ■
Succulent jackfruit, mint, coriander & basmati rice cooked in a clay pot with nuts, spices & herbs to give a depth of flavors. **Contains nuts** | 6.95
- VEGETABLE BIRYANI RICE** ■ ■ ■ ■
Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. **Contains cashew nuts** | 6.45
- STEAMED RICE** ■ ■ ■ | 4.75
- NAMASTE DOSAPATTI** ■ ■ ■ ■ NEW
Soft chapatis made out of rice-lentil batter, especially for YOUR gluten free needs. | 5.25
- CHEESY NAAN** ■ ■ ■ | 4.95
- NAAN BASKET** ■ ■ ■ ■ NEW
A selection of below 3 naans. | 12.85
- BUTTER NAAN** ■ ■ ■ | 4.25
- CHILLI BUTTER NAAN** ■ ■ ■ ■ NEW | 4.75
- GUJWARI NAAN** ■ ■ ■
Slightly sweetened naan, layered with green sultana & desiccated coconut. | **Chef's Special** | 4.95

SIDE DISHES

- UPGRADE ANY SIDE DISH TO MAIN 10.95**
- BLACK HOUSE DAAL** ■ ■ ■ ■ NEW
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** | 7.95
- GUNPOWDER POTATO** ■ ■ ■ ■
Boiled potatoes pan fried alongside coarsely crushed and roasted whole spice, seasoned perfectly & topped with some fresh herbs. | 7.95
- CHANA MASALA** ■ ■ ■ ■
Quintessential 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. | 7.95
- SAAG ALOO** ■ ■ ■ ■ NEW
Saag or leafy greens with boiled potatoes, simple Indian spices, select herbs & a prominent aroma of dried fenugreek adding a rustic charm. | 7.95

BIRYANI MEDLEY

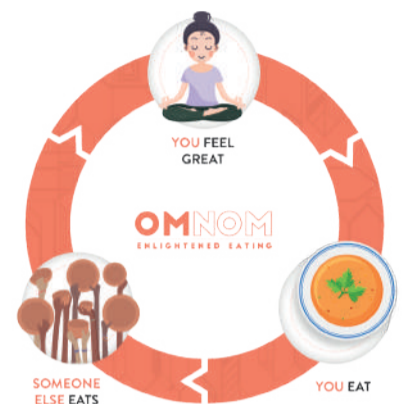
Most loved biryani rice combinations; Your choice of Biryani rice served with a side portion of chana masala (chickpea curry) VG GF & boondi raita (curry cooler) VO GF.

- JACKFRUIT BIRYANI** ■ ■ ■ ■ | 15.95
- VEGETABLE BIRYANI** ■ ■ ■ ■ | 14.95

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.



OMNOM is a not for profit, grass roots movement set up to build a community of positive change, promote healthy eating, well being and contribute towards hunger relief for those in need. Profits from the restaurant and wellness space go towards our charitable aims and objectives.

Our dedicated OMSPACE on first floor is home to regular events in wellbeing, transformative workshops, meditation, yoga & also available as space to hire. Take a look at what we have in store for the months ahead.

OMSPACE UPCOMING EVENTS



SCAN ME

BURGERS

- Each burger is served with a side portion of lightly salted chips & some fresh salad.**
- SAMOSA BURGER** ■ ■ ■ ■
Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a brioche bun. | 11.95
- CHICK'N ROYAL BURGER** ■ ■ ■ ■
Plant based chicken patty, vegan cheese, house special vegan mayo, fresh salad, sliced tomatoes, mild Chilli Sauce, served on a brioche bun. | 12.95
- VADA PAV BURGER** ■ ■ ■ ■ NEW
Fried potato fritter sandwiched between Indian buns, smeared with house special chutneys. **Contains nuts & sesame** | 11.95

MENU CODES

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



DRAUGHT

COBRA 4.3% ■	PINT	6.25	HALF	4.25
KINGFISHER 4.3% ■		6.25		4.25

BEERS & CIDERS

CAMDEN PALE ALE 4% ■				
BLUE MOON 5.4% 330ml ■				
<i>Perfect with Tandoori/ Marinated Dishes</i>				
BIRRA MORRETTI 4.6% ■				
BREWDOG PUNK IPA 5.4% ■				
ASPALLS CYDER 5.5% 500ml ■ ■				
BOMBAY BICYCLE IPA 4.4% ■				

COCKTAILS

THE HOLI-TINI ■ ■	GLASS	8.95	JUG	
<i>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.</i>				
COCOJUNGLE ■ ■		9.45		
<i>Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice touched with grated nutmeg.</i>				
THE GARDENER SOUR ■ ■		8.95		
<i>A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.</i>				
NIRVANA HIBALL ■ ■		8.95		
<i>A bourbon based long drink with peach liqueur, fresh lemon juice and a touch of ginger syrup topped with ginger beer. Zingy and refreshing!</i>				
LAAL LAAL MOJITO ■ ■		8.45	22.95	
<i>Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda.</i>				
SIGNATURE SPRITZ ■ ■		9.95		
<i>Vodka, elderflower liqueur and hibiscus syrup, a touch of fresh lemon squeezed and topped with prosecco. A hit on perfect note!</i>				
PARLE ESPRESSO RUMTINI ■ 		9.95		
<i>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.</i>				

SPIRITS & LIQUEUR

WHISKY & BOURBON ■ ■	25ML	50ML		
JACK DANIELS JAMESON MAKER'S MARK	4.00	6.30		
GLENFIDDICH	5.75	7.25		
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

0% ALCOHOL NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE

BREWDOG ALCOHOL FREE IPA 330ml ■	4.95
LUCKY SAINT ALCOHOL FREE 330ml ■	5.45
Fermented & lightly effervescent drink made from sweetened tea.	
LA BREWERY CITRUS HOPS - KOMBUCHA 330ml ■ ■	6.25
<i>Fermented & lightly effervescent. Citrus, floral & tropical hops create notes of lime, tropical fruits & flowers.</i>	
LA BREWERY GINGER - - KOMBUCHA 330ml ■ ■	6.25
<i>Extra zingy with a citrus kick with vibrant ginger and zesty lemon.</i>	

INDIAN SMOOTHIES

MANGO LASSI ■ ■	GLASS	4.95	JUG	14.45
<i>Indian yogurt smoothie with pure Kesar mango pulp.</i>				
ENERGY CHAKRA ■ ■		5.25		
<i>Kale, lemongrass, banana, apple, vanilla, mango</i>				
SAFFRON PISTACHIO LASSI ■ ■		4.95		14.45
<i>Heavenly combination of saffron and pistachio flavors in a creamy and refreshing yogurt smoothie.</i>				
<i>Contains Nuts</i>				
SHARBATS All of this is ■ ■ ■ NEW				
<i>Offering Sharbats is a gesture of warmth and welcome in Indian culture. Our Sharbats are crafted lovingly to spread this heritage.</i>				
PASSIONFRUIT SHARBAT		4.95		14.95
SOBER BHANG SHARBAT		4.25		11.95

NIMBU SODA	3.95
<i>A simple & classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.</i>	

MOCKTAILS

ELDERFLOWER CUCUMBER COOLER ■ ■	GLASS	5.25	JUG	15.95
<i>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</i>				
STRAWBERRY POMEGRANATE MOJITO ■ ■		5.45		15.95
<i>Our Signature virgin mojito made using our strawberry pomegranate syrup.</i>				
BULABULA FRITZ ■ ■		6.95		
<i>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</i>				
UNTOUCHED ESPRESSO MARTINI ■ 		7.45		
<i>Doughtless! Cold espresso touched with Lyre's Coffee Originale and White Cane non-alcoholic spirits</i>				

SOFT DRINKS All of this is ■ ■ ■ REG. LARGE

ROSE LEMONADE BY FENTIMANS 275ml	4.75	
THUMS UP 300ml	5.25	
COKE COKE ZERO 330ml	3.95	4.75
SCHWEPES LEMONADE 330ml	3.95	4.75
J20 ORANGE & PASSIONFRUIT 275ml	4.25	
APPLETISER 275ml	4.75	
FRUIT JUICE	3.95	4.75
LYCHEE MANGO PINEAPPLE APPLE		
SPARKLING WATER 750ml	2.65	
MIXERS, TONIC, SODA 250ml	2.85	
<i>Indian tonic water, Slimlime Tonic, Soda water, Coke, Diet Coke</i>		

HOT DRINKS

ENGLISH BREAKFAST ■ ■	3.45	
MASALA CHAI ■ ■	3.95	
FRESH MINT & LIME TEA ■ ■	3.45	
FRESH GINGER & LIME TEA ■ ■	3.45	
LATTE CAPPUCCINO ■ ■	3.75	
MOCHA HOT CHOCOLATE ■ ■	3.95	
ESPRESSO AMERICANO ■ ■	2.75	3.45
CHAI LATTE ■ ■	3.95	
PITTA LATTE ■ ■ AYURVEDIC	5.25	
<i>Rose, cardamom, beet root & warm milk.</i>		
GOLDEN LATTE ■ ■ AYURVEDIC	5.25	
<i>Termeric, cinamon, maple syrup</i>		

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	75CL 29.95
<i>Elegant, light and dry. Organic Prosecco with hints of apples and honeysuckle with a slight salty ending. Friuli Venezia Giulia, Italy</i>	
♥ HOT APPETISERS & NAMASTE NAVRATAN CURRY	
PROSECCO DOC, FRIZZANTE	20CL 8.45
<i>Delicate and fine bouquet with a lighter fizz. A beautifully fruity frizzante. Cielo e Terra, Veneto, Italy</i>	
♥ ALL DOSA	
LAURIANNE PERRIER CHAMPAGNE	75CL 74.95

WHITE WINE

FIELD BLEND, CAMPO FLORES	75cl 24.95
<i>An organic Verdejo blend with vibrant fresh & zesty pear, peach flavours with citrus fruit and hint of grapefruit. La Mancha, Spain</i>	
PINOT GRIGIO, BELLA MODELLA	75cl 26.95 250ml 8.95 175ml 6.95
<i>A beautifully light, vibrant white to be appreciated for its zesty citrus character and refreshing finish. Terre di Chieti IGT, Italy</i>	
♥ CHILLI LIME MOGO & GOBI MANCHURIAN	
PICPOUL DE PINET, DOMAINE DE MONTREDON	75cl 29.95
<i>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</i>	
SAUVIGNON BLANC, DILLON'S POINT SINGLE VINEYARD	75cl 34.95 250ml 11.5 175ml 8.95
<i>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</i>	
♥ PANEER ANGARA & GOBI MANCHURIAN	

RED WINE

TINTO, CASA DEL ARCO	75cl 24.95
<i>Uncomplicated and dangerously drinkable red wine made from a field blend of traditional Spanish grape varieties. Spain</i>	
PINOT NOIR, CALUSARI, VIILE TIMISULUI	75cl 26.95 250ml 8.95 175ml 6.95
<i>Silky and soft. Welcoming nose of wild strawberries with smooth & spicy flavours throughout with generous soft red fruit. Romania</i>	
♥ TANDOORI CHICK'N	
TEMPRANILLO, JA! BY VIÑEDOS TINEDO	75cl 29.95
<i>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</i>	
MALBEC, MAIPU	75cl 34.95 250ml 11.50 175ml 8.95
<i>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</i>	
♥ ALL PLANT BASED MEAT DISHES	
ROSE WINE	
PINOT GRIGIO ROSÉ, BELLA MODELLA	75cl 23.95 250ml 7.9 175ml 6.5
<i>Delicate rosé with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit. Abruzzo, Italy</i>	
♥ SAAG PANEER & PANEER LABABDAR	

ORANGE WINE

ORANGE, SOLARA	75cl 24.95 250ml 8.5 175ml 6.8
<i>Incredible mix of intense lemon, grapefruit, pear, butter and a hint of ginger spice. Romania</i>	
♥ 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

LEARN THE ART OF INDIAN COOKING AND USE OF VARIOUS SPICES WITH OUR COOKERY SCHOOL. OUR COOKERY CLASSES ARE SIMPLE AND EYE OPENING. WHY DON'T YOU BOOK ONE?

