

## MENU CODES

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



## DRAUGHT

	PINT	HALF
COBRA 4.3% <span style="color: green;">■</span>	5.95	3.75
KINGFISHER 4.3% <span style="color: green;">■</span>	5.95	3.75
ASPALLS 4.5% <span style="color: green;">■</span>	5.95	3.75

## BEERS & CIDERS

ADNAMS GHOSTSHIP 4.5% 500ml <span style="color: green;">■</span>	5.95
JAIPUR IPA 5.9% 330ml	5.25
LEGRA PALE ALE 5% 440ml <span style="color: green;">■</span>	6.25
LOVE LEIGH HELLES LAGER 440ml <span style="color: green;">■</span> <span style="color: red;">♥</span> LOCAL	5.95
<i>From Leigh on Sea Brewery, Southend-on-Sea.</i>	
BLUE MOON 5.4% 330ml <span style="color: green;">■</span>	5.45
<i>Perfect with Tandoori/ Marinated Dishes</i>	
BIRRA MORRETTI 4.6% 330ml <span style="color: green;">■</span>	3.95
PEACOCK APPLE CIDER 4.8% 500ml <span style="color: green;">■</span> <span style="color: orange;">■</span>	6.45
PERONI 330ml <span style="color: green;">■</span>	3.95
OLD MOUNT CIDER STAWBERRY & APPLE 330ml <span style="color: green;">■</span> <span style="color: orange;">■</span>	5.45

## COCKTAILS

	GLASS	JUG
THE HOLI-TINI <span style="color: green;">■</span> <span style="color: orange;">■</span>	7.95	
<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>		
THE GARDENER SOUR <span style="color: green;">■</span> <span style="color: orange;">■</span>	8.25	
<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 <span style="color: green;">■</span> <span style="color: orange;">■</span>	7.95	
<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 <span style="color: green;">■</span> <span style="color: orange;">■</span>	7.45	
<i>Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda.</i>		
SIGNATURE SPRITZ <span style="color: green;">■</span> <span style="color: orange;">■</span>	8.95	
<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 <span style="color: green;">■</span> <span style="color: orange;">■</span>	7.95	
<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>		
JACK OLD FASHIONED <span style="color: green;">■</span> <span style="color: orange;">■</span>	6.95	
<i>Jack Daniel Original No.7, Angostura Bitters, &amp; Syrup.</i>		

## SPIRITS & LIQUEUR

	25ML	50ML
WHISKY & BOURBON <span style="color: green;">■</span> <span style="color: orange;">■</span>		
JACK DANIELS   JAMESON   MAKER'S MARK	4.00	6.30
GIN <span style="color: green;">■</span> <span style="color: orange;">■</span>		
BOMBAY SAPPHIRE	4.30	6.30
TANQUERAY	4.30	6.30
WARNER'S EDWARD RHUBARB	4.60	6.50
VODKA <span style="color: green;">■</span> <span style="color: orange;">■</span>		
SMIRNOFF VODKA	4.00	6.30
RUM <span style="color: green;">■</span> <span style="color: orange;">■</span>		
BACARDI WHITE   CAPTAIN MORGAN DARK   CAPTAIN MORGAN SPICED GOLD	4.00	6.30
TEQUILA <span style="color: green;">■</span> <span style="color: orange;">■</span>		
JOSE CUERVO SILVER	4.00	6.30
LIQUEURS		
TIA MARIA <span style="color: green;">■</span> <span style="color: orange;">■</span>	4.00	6.30
BAILEYS <span style="color: orange;">■</span>	4.00	6.30
DISARANNO AMARETTO <span style="color: green;">■</span> <span style="color: orange;">■</span>	4.00	6.30

## TEETOTALERS

NO ALCOHOL BEYOND THIS POINT

### ALCOHOL FREE

BREWDOG ALCOHOL FREE IPA 0.5% 330ml <span style="color: green;">■</span>	4.25
LUCKY SAINT ALCOHOL FREE 0.5% 330ml <span style="color: green;">■</span>	4.95
BECKS BLUE 0.05% 330ml <span style="color: green;">■</span>	3.95
<i>Fermented &amp; lightly effervescent drink made from sweetened tea.</i>	
LA BREWERY CITRUS HOPS - KOMBUCHA 330ml <span style="color: green;">■</span> <span style="color: orange;">■</span>	5.95
<i>Fermented &amp; lightly effervescent. Citrus, floral &amp; tropical hops create notes of lime, tropical fruits &amp; flowers.</i>	
LA BREWERY GINGER - - KOMBUCHA 330ml <span style="color: green;">■</span> <span style="color: orange;">■</span>	5.95
<i>Extra zingy with a citrus kick with vibrant ginger and zesty lemon.</i>	

### INDIAN SMOOTHIES

	GLASS	JUG
MANGO LASSI <span style="color: green;">■</span> <span style="color: orange;">■</span>	4.45	12.95
<i>Indian yogurt smoothie with pure Kesar mango pulp.</i>		
SAFFRON PISTACHIO LASSI <span style="color: green;">■</span> <span style="color: orange;">■</span>	4.75	13.95
<i>Heavenly combination of saffron and pistachio flavors in a creamy and refreshing yogurt smoothie.</i>		
<b>Contains Nuts</b>		

### 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	3.65	10.95
NIMBU SODA	3.45	
<i>A simple &amp; classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.</i>		

### MOCKTAILS

	GLASS	JUG
ELDERFLOWER CUCUMBER COOLER <span style="color: green;">■</span> <span style="color: orange;">■</span>	4.95	14.95
<i>Fresh cucumber &amp; 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 <span style="color: green;">■</span> <span style="color: orange;">■</span>	5.25	14.95
<i>Our Signature virgin mojito made using our strawberry pomegranate syrup.</i>		
BULABULA FRITZ <span style="color: green;">■</span> <span style="color: orange;">■</span>	6.45	
<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 <span style="color: green;">■</span> <span style="color: orange;">■</span>	7.95	
<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
THUMS UP 300ml	4.75	
<i>Taste the Thunder with India's very own Cola</i>		
COKE   COKE ZERO 330ml	3.45	4.45
SCHWEPES LEMONADE 330ml	3.45	4.45
J20 ORANGE & PASSIONFRUIT 275ml	3.75	
APPLETISER 275ml	4.75	
FRUIT JUICE	3.45	4.45
LYCHEE   MANGO   PINEAPPLE		
MINERAL WATER (500ml)	2.45	
SPARKLING WATER	2.85	3.85
MIXERS, TONIC, SODA 250ml	2.95	
<i>Indian tonic water, Slimlime Tonic, Soda water, Coke, Diet Coke</i>		

### HOT DRINKS

ENGLISH BREAKFAST TEA <span style="color: green;">■</span> <span style="color: orange;">■</span>	2.65	
MASALA CHAI <span style="color: green;">■</span> <span style="color: orange;">■</span>	3.45	
FRESH MINT & LIME TEA <span style="color: green;">■</span> <span style="color: orange;">■</span>	2.95	
HERBAL TEA (POT) <span style="color: green;">■</span> <span style="color: orange;">■</span>	3.45	
<i>Indian rose petals (Loose leaf) from Rare Tea Co (Caffeine Free)</i>		
ESPRESSO   AMERICANO <span style="color: green;">■</span> <span style="color: orange;">■</span>	2.50	3.00
CHAI LATTE <span style="color: green;">■</span> <span style="color: orange;">■</span>	3.75	
ROSE PITTA LATTE <span style="color: green;">■</span> <span style="color: orange;">■</span> <span style="color: red;">■</span> AYURVEDIC	4.95	
<i>Rose, cardamom, beet root &amp; warm milk.</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

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 TERRE DI CHIETI IGT

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

- ♥ DOSAS & 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?







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!

INDIAN & VEGETARIAN

अतिथि देवो भवः | Guest Is God

FOOD MENU

**NIBBLES**

- PAPADUM** | 0.95  
**CHOLA FALI PAPADUM** **NEW**  
 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** **NEW**  
 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** | 1.75

**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 | 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** **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 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 KOLI WADA**  
 Plant-based prawns marinated in authentic 'koli' spices & deep-fried. **Chef's Special** | 7.65  
**CHILI CHICK'N** **NEW**  
 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 PAPPDI CHAAT**  
 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**  
 Masala Puri topped with flavoured creamy yogurt. | 5.95  
**PANI PURI** **NEW**  
 Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys & spiced-flavoured water. | 5.45  
**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** | 7.95  
**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** | 7.95

**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 Cashew Nuts** | 12.45  
 ASK FOR PANEER | 11.45  
 ASK FOR VEGETABLE | 10.45  
**PANEER LABBARDAR**  
 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** **NEW**  
 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** **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** | 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** **NEW**  
 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** | 10.45  
**CHEESY MASALA DOSA** | 10.45  
**NAMASTE SPECIAL DOSA**  
 Masala dosa with paneer (Indian cottage cheese), desiccated coconut, raisins & cashew. **Contains nuts** | 11.45

**INDIAN BREADS**

- NAMASTE DOSAPATTI** **NEW**  
 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** | 3.95  
**BUTTER NAAN** | 3.25  
**NAAN BASKET** | 11.35  
 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** | 3.75

**SIDE DISHES**

- UPGRADE ANY SIDE DISH TO MAIN 10.45**  
**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** | 7.45  
**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. | 7.45  
**BOMBAY ALOO**  
 Boiled potatoes pan fried alongside coarsely crushed and roasted whole spice, seasoned perfectly & topped with some fresh herbs. | 7.45  
**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 | Contains 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** | 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-ghalic free menu is available. If needed, please ask for free for it.



**NAMASTE VILLAGE IN SOUTHEND ON SEA**

**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**  
 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** | 5.95  
**SALTED CHIPS** | 4.95

**ONLY FOR LUNCH 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. | 9.95  
**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. | 10.95  
**VADA PAV BURGER** **NEW**  
 Fried potato fritter sandwiched between Indian buns, smeared with house special chutneys. **Contains nuts & sesame** | 9.95

**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.