



INDIAN & VEGETARIAN

अतिथि देवो भवः | Guest Is God

FOOD MENU

**NIBBLES**

PAPADUM | 0.95

PICKLE TRAY   
House special chutneys & pickle | 0.95

BOONDI RAITA   
Tiny fried gram flour balls (boondi) soaked in spiced yoghurt, flavoured with pomegranate. | 4.45

KACHUMBER   
Mildly spiced, finely chopped onion, pepper, tomato, coriander and cucumber with a refreshing squeeze of lemon juice, lovingly called kachumber. | 4.95

MANGO CHUTNEY | 1.75

**HOT APPETISERS**

BEETROOT KEBAB   
Said to have originated during the reign of Nur Jahan, these kebabs are made using minced vegetables, sesame seeds, green sultanas & beetroot, to create a wave-like appearance. | 6.45

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   
Onion fritters, made using chickpea flour batter, mildly spiced and with select fresh herbs. | 5.45

PRAWN KOLIWADA   
Plant-based prawns marinated in a blend of authentic 'koli' spices & fried to golden crisp perfection. **Chef's Special** | 7.65

*Koli word refers to the fishermen community from Maharashtra state in India. Staple ingredients, basic spices, simple cooking and yet an extra ordinary dish with deep flavours.*

LOVE TO SHARE PLATTER   
An assorted platter of Beetroot Kebabs, Samosas, Onion bhajis & Prawn Koliwada, for 2 to share. | 12.95

BUFFALO CAULIFLOWER   
Crisp and crunchy cauliflower fritters coated in spicy-tangy buffalo sauce. Served with inhouse made vegan mayo. **House Special** | 7.45

CHILLI CHICK'N   
Tender plant based chicken, pan fried and tossed in a garlic, **soy sauce**, **sesame**, chilli sauce and Indo-Chinese condiments. | 9.95

**SERVED HOT TANDOOR APPETISERS**

Marinated in yoghurt, with a special blend of herbs and spices, called tandoori masala. Roasted in clay oven to bright golden and aromatic perfection. A perfect choice for those looking for healthy and protein rich starters!

TANDOORI CHICK'N   
Plant based chicken | 7.65

TANDOORI PANEER   
Indian Cottage Cheese | 7.65

**APPETISERS AT ROOM TEMPERATURE STREET FOOD SPECIALS**

DAHI PURI   
Masala Puri topped with flavoured creamy yoghurt or Flavour bombs, as termed by many a reviews. | 5.95

CRISPY SPINACH CHAAT   
Crisp fried baby spinach topped with finely chopped vegetables, chutneys, yoghurt and finished with a pinch of chaat masala. **Chef's Special** | 7.95

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

**CHIPS**

CHILLI LIME MOGO   
Mogo (or muhogo as it's called in Swahili) tossed in fresh herbs, burnt 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  
Chips, tossed in simple Indian spice & herbs mix. | 5.95

SALTED CHIPS | 4.95

**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

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

MUGHLAI VEG KORMA   
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

SUPER GREEN 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

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

Instead of Pav - Ask for **Naan** or **Steamed 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 lossy, 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 Konkani region, along the western coast of India. **Contains Cashew Nuts** | 13.45

**DOSAS**

South Indian savory pancake, aka 'dosa', is made from fermented rice-lentil batter. Each dosa is served with a spiced lentil vegetable stew called 'Sambhar' & coconut chutney.

MASALA DOSA   
A thin, crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices. | 9.45

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

**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   
Naan bread with fine chopped garlic bits and brushed with garlic butter. | 3.95

BUTTER NAAN | 3.25

NAAN BASKET | 11.35  
Assorted Butter, Garlic butter & Gujwari naans.

PANEER KULCHA   
Butter naan with spiced paneer stuffing. **House Special** | 4.45

CHILLI GARLIC NAAN | 4.25

TANDOORI ROTI | 3.75

**SIDE DISHES**

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 clay oven "tandoor". | **House Special** | 7.45

CHANA MASALA   
A 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

UPGRADE ANY SIDE DISH TO MAIN 10.45

**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 | 3.75

**SPICE LEVELS**

Mild Medium Hot Indian Hot

**MENU CODES**

Vegan Vegan Option  
 Gluten Free Gluten Free Option  
 Nut Free Nut Free Option

**100% MEAT FREE**

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

Onion-Garlic free choices are available. If needed, please ask your server for it.

**OUR MANTRA . LIFE IS TO SERVE**  
गुरु मंत्र . सेवा परमो धर्मः

Guided by true meaning of 'Namaste', we firmly believe that the life force, the divinity, the One or the God in us 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 CHARITY . DOSA ON THE WALL®**  
WE NEED YOUR HELP . LETS FEED THE NEEDY

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, who is in need of a meal but is not in a position to buy. If you pay half the price of our popular dish, 'Masala Dosa', roughly £5 (or as many as you wish), we will match your contribution to make it one FREE meal. If you'd like to contribute, please let your server know.

**NORFOLK'S BEST NOW IN TWICKENHAM**

The journey of Namaste Village began in Norwich about a decade ago with a spiritually motivated intention of serving honest Indian vegetarian food to the people of UK. We have since extended our presence, received various awards & recognitions but the MOST endearing feature of this journey is the love and appreciation of the people we have gathered through every meal, every interaction.

In 2024, our journey, our karma or destiny if you'd call it, brought us to Twickenham, a place that held great interest in the younger minds of the Namaste Family. We are proud to have found ourselves a home away from home, in Twickenham. **As our guest, YOU are an integral part of our story, our journey & our glory.** We THANK YOU for choosing us today and seek you love & blessings this day & always.

**BIRYANI MEDLEY**

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

JACKFRUIT BIRYANI | 14.95

VEGETABLE BIRYANI | 13.95

**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

**SEATING TIME** Each table has a max seating time of 1.5 hrs unless it's a group of more than 7. 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 is placed allow at least 15 mins for the food to come through. This timeline may vary during busy period. Let us know 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 sadly 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.

# THE TIPSYPY TABLES



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

## BOTTLED BEERS & CIDERS

ADNAMS GHOSTSHIP 4.5% 500ml <span style="color: green;">■</span>	5.95
JAIPUR IPA 5.9% 330ml	5.25

**twickenham**  
BREWERY



NAKED LADIES 4.4% 500ml ■  
Glorious, hoppy golden ale.

SESSION IPA 4.7% 330ml ■  
A quaffable treat, packed with tropical fruit flavours.

BLUE MOON 5.4% 330ml <span style="color: green;">■</span>	5.45
BIRRA MORRETTI 4.6% 330ml <span style="color: green;">■</span>	5.25
ASPALLS CYDER 5.5% 500ml <span style="color: green;">■</span> <span style="color: orange;">■</span>	5.95

## COCKTAILS

THE HOLI-TINI <span style="color: green;">■</span> <span style="color: orange;">■</span>	GLASS	JUG
Inspired by the Indian festival of colors and love - Holi, barring religious side! Bombay Sapphire gin, Passionfruit liqueur, fresh lemon and pineapple juice shaken hard with a spoonful of tamarind and garnished with dragon fruit powder.	8.45	
COCOJUNGLE <span style="color: green;">■</span> <span style="color: orange;">■</span>	8.95	
Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice, touched with grated nutmeg.		
LAAL LAAL MOJITO <span style="color: green;">■</span> <span style="color: orange;">■</span>	7.95	19.95
Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda.		
SIGNATURE SPRITZ <span style="color: green;">■</span> <span style="color: orange;">■</span>	8.95	
Vodka, elderflower liqueur and hibiscus syrup, a touch of fresh lemon squeezed and topped with prosecco. A hit on perfect note!		
PARLE ESPRESSO RUMTINI <span style="color: green;">■</span> <span style="color: orange;">■</span>	8.95	
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 & LIQUEURS

WHISKY & BOURBON <span style="color: green;">■</span> <span style="color: orange;">■</span>	25ML	50ML
JACK DANIELS NO 7	4.00	6.30
JAMESON IRISH	4.00	6.30
GIN <span style="color: green;">■</span> <span style="color: orange;">■</span>		
BOMBAY SAPPHIRE	4.30	6.30
WARNER'S EDWARD RHUBARB	4.60	6.50
VODKA <span style="color: green;">■</span> <span style="color: orange;">■</span>		
SMIRNOFF NO.21 RED LABEL	4.00	6.30
TEQUILA <span style="color: green;">■</span> <span style="color: orange;">■</span>		
JOSE CUERVO SILVER	4.00	6.30
RUM <span style="color: green;">■</span> <span style="color: orange;">■</span>		
BACARDI WHITE	4.00	6.30
CAPTAIN MORGAN DARK	4.00	6.30
CAPTAIN MORGAN SPICED GOLD	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

## TEETOTALERS MENU

NO ALCOHOL BEYOND THIS POINT

### ALCOHOL FREE BEERS

BREWDOG ALCOHOL FREE IPA 0.5% 330ml	4.45
LUCKY SAINT ALCOHOL FREE 0.5% 330ml <span style="color: green;">■</span>	4.95

### KOMBUCHA

ALL OF THESE ARE ■ ■  
Fermented & lightly effervescent drink made from sweetened tea.

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

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

### INDIAN SMOOTHIES

MANGO LASSI ■ ■ 4.95 14.45  
Indian yoghurt smoothie with pure Kesar mango pulp.

SAFFRON PISTACHIO LASSI ■ 4.95 14.45  
Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. **Contains Nuts**

### MOCKTAILS

ELDERFLOWER CUCUMBER COOLER ■ ■ 5.25 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.

PASSIONFRUIT JUICE SHARBAT ■ ■ 4.95 14.95  
In-house made passion fruit concentrate shaken with lime juice, himalayan salt and ice.

BUL-BULA 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.

### SOFT DRINKS

ALL OF THESE ARE <span style="color: green;">■</span> <span style="color: orange;">■</span> REG. LARGE		
COKE   COKE ZERO 330ml	3.45	4.45
LEMONADE 330ml	3.45	4.45
FRUIT JUICES	3.75	4.75
LYCHEE   MANGO   PINEAPPLE		

NIMBU SODA 3.45  
A simple & classic street side Indian cooler. Fresh lemon juice, sugar, salt and soda water.

THUMS UP 300ml 4.75  
Taste the Thunder with India's very own Cola.

J20 ORANGE & PASSIONFRUIT 275ml	3.95
APPLETISER 275ml	4.75
MINERAL WATER 500ml	2.95
SPARKLING WATER 500ml	2.95
MIXERS, TONIC, SODA 250ml	2.95
Indian tonic water, Slimlime Tonic, Soda water, Coke, Coke Zero	

### HOT DRINKS

ENGLISH BREAKFAST TEA ■ ■ 2.95

MASALA CHAI ■ ■ 3.45

FRESH MINT POT & LIME TEA POT ■ ■ 3.25

HERBAL TEA POT ■ ■ 3.45

Dried Indian rose petals (loose-leaf) (Caffeine Free).

ESPRESSO I AMERICANO ■ ■ 2.50 | 3.00

CHAI LATTE ■ ■ 3.95

ROSE PITTA LATTE ■ ■ **AYURVEDIC** 4.95  
Rose, cardamom, beet root & warm milk.

## WINE CELLAR



Hand-picked wines that complements the style of our food perfectly and are sourced from sustain able wineries, who prioritise on biodiversity and small scale vineyards.

All Wines Are Vegan ■ Gluten Free ■ & 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** 31.95

♥ 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 DOSAS

### 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** 24.95

#### 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** 26.95 | **250ml** 8.9 | **175ml** 6.95

♥ 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** 31.95

#### SAUVIGNON BLANC, DILLON'S POINT

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** 34.95 | **250ml** 11.5 | **175ml** 8.95

♥ 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** 24.95

#### 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** 26.95 | **250ml** 8.9 | **175ml** 6.95

♥ 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** 29.95

#### 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** 34.95 | **250ml** 11.5 | **175ml** 8.95

♥ 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** 24.95 | **250ml** 8.4 | **175ml** 6.95

♥ SUPER GREEN PANEER & PANEER LABABDAR

### GIFT VOUCHERS

GIFT YOUR LOVED ONES A TREAT TO REMEMBER AND FOND, DELICIOUS MEMORIES RO CHERISH! TREAT THEM TO A NAMASTE DINING EXPERIENCE.

BUY OUR GIFT VOUCHERS HERE.



### NAMASTE BAZAAR

WE SOURCE OUR SPICES FROM THE HEART OF INDIA'S REGIONAL SPICE MARKETS, GRIND THEM IN-HOUSE AND MAKE OUR OWN SPICE BLENDS. CHECK OUR RESTAURANT'S BAZAAR AREA TO BUY THESE AND MORE.



### COOKERY SCHOOL

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

