



# BREAKFAST - LUNCH SPECIALS AVAILABLE UNTIL 4 PM

#### PARATHE WALI GALI

Parathas are unleavened, Indian flatbreads cooked on a griddle and celebrated for their flaky texture.

All our parathas are spinach-infused 'palak' at no extra charge. They are served with - Makhani dal (GF), Indian pickle (VG GF), Fresh salad and Creamy yoghurt (VO

Keema Palak Paratha VO

Plant based mince filling | 10.95 | Extra 4.55 each

Gobi Palak Paratha VO

Grated Cauliflower stuffing | 9.95 | Extra 4.55 each

Amritsari Pindi Chhole Paratha VO

Palak Paratha With Punjabi chickpea curry | 10.95 | Extra 3.95 each

#### INSPIRED CREATIONS

#### Dosa Waffles GF

Rice-lentil waffles with finely-chopped veggies, topped with a buttery curry of seasonal vegetables, served with home made chutneys. 9.95

#### The Hash Chaat VO GT

Hash browns topped with some chickpea curry, chopped veggies, chutneys, flavoured yoghurt and spiked with a bit of chaat masala and a squeeze of lime. 6.25

## FROM GUJARAT, WITH LOVE

#### Bhavnagari Khaman Dhokla VG GF House Special

Spongy savoury cake made from steamed chickpea flour and tempered with aromatic mustard and fresh curry leaves. 5.95

## NAAN ROLLS

Fresh, soft and hand made vegan naan bread layered with spiced cream cheese, tomato chilli jam and filled with your choice of protein. Served with fresh salad and dip.

#### Tofu Bhurji Roll VO

Spiced Scrambled Tofu with Veggies 10.95

#### Hyderabadi Keema Roll VO

Slow-Cooked Plant-based Mince. 10.95

#### Sausage Roll VO

Plant-based, sausages with a surprisingly smokey touch. 10.95

#### Chick'n Tikka Roll

Tandoor grilled plant based chicken with Veggies. 10.95

# Paneer Tikka Roll

Tandoor grilled paneer with Veggies. 10.95

## **NIBBLES**

Pappadam VG GFO NFO | 1.25

Pickle Tray VG GF NF

House special chutneys & pickle. 1.25 per person

Boondi Raita VO GF NFO

Tiny fried gram flour balls (boondi) soaked in spiced yoghurt, flavoured with pomegranate. 5.25

Mango Chutney VG GF NF | 1.95

# HOT APPETISERS

Mirchi Pakoda VG GT NFO (M to H)

Mild chilli peppers fritters, stuffed with flavoured potato mash and coated in gram flour batter. 7.45

Samosa VG NFO (M)

Classic pastry filled with veggies & spice. Golden, flaky, unforgettable. 6.25

Beetroot Kebab VG NFO (M)

Velvety veggie patties with beet & sesame. Mughal-inspired, naturally vegan. 6.95

Onion Bhaji VG GT NFO (M)

Spiced onion fritters, made using chickpea flour. 6.45

Love To Share Platter VG NFO

An assorted platter of Beetroot kebabs, Samosas, Onion bhajis & Mirchi Pakoda, for 2 to share. 14.95

Prawn Koliwada VG NFO (M)

Plant-based prawns marinated in authentic 'koli' (Maharashtra's coastal fishing community) spices and fried golden crisp. 8.25

Kurkuri Bhindi VG GT NFO (M)

Crispy okra with masala dust and a splash of lime. 7.25

Chili Chick'n VG NFO (H)

Tender plant based chicken, pan fried and tossed in a garlic, soy, chilli sauce and indo-chinese condiments. 9.95

#### TANDOOR SPECIALS

Marinated in yoghurt, flavoured with a special blend of herbs and spices, called tandoori masala and roasted in a clay oven 'tandoor' to golden aromatic perfection.

Tandoori Chick'n Tikka Masala NF (M) | 8.45

Tandoori Paneer Tikka Masala GF NF (M) | 8.45 Indian Cottage Cheese

#### STREET FOOD SPECIALS

Masala Puri VG NFO House Special

Crispy shells soaked in spicy lentil sauce, tangy chutneys & crunchy toppings. "A popular Karnataka street snack-messy,

Namaste Special Chaat VO GT House Special Crunchy wafers loaded with chickpeas, chutneys, yogurt & sev. 7.45

Samosa Chaat VO NFO (M) Samosa mash with chickpeas, yogurt, veg & house masala. 8.45

Chit Chaat Platter VO

Assorted platter for two to share - Including Masala Puri & Namaste Speical Chaat. 13.75

Pani Puri VG NFO (M)

Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys & spiced-flavoured water. 6.15

Crispy Spinach Chaat VO GT NFO Chef's Special Crisp fried baby spinach topped with chopped veggies, chutneys, yoghurt & finished with a touch of chaat masala. 8.75

## CHIPS

Chilli Lime Mogo VG GT NFO (H) House Special Crispy cassava with herbs, garlic, chilli & lime. 7.45

Masala Chips VG GT NFO (M) | 5.95 Salted Chips VG GT NFO | 4.95

## **CURRIES** VEGETABLES

Mughlai Veg Korma GF

Seasonal vegetables in a curry of browned 'bhuna', tomatoes, nuts and a mix of whole and in-house ground spices. 11.95

Mushroom Kadai VG GT NFO (M)

Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy, made creamy with cashew nut paste. 13.25

Bombay Pav Bhaji VO GFO NF (H)

Mashed potato, peas & veg curry in our house spice blend. Best enjoyed with Pav (toasted bread roll). You may choose Plain Rice or Butter Naan instead, 12.45

Surti Matka Undhiyu VG NFO (H) Chef's Special

A medley of 12 fresh vegetables and fenugreek dumplings, slow-cooked in aromatic spices and herbs for a burst of rustic flavor. Served with Palak

Gobi Manchurian VG NFO (H) House Special

Crispy cauliflower tossed in rich Manchurian sauce with bold Indo-Chinese flavours. 13.45

#### CHICK, M

Plant Based High Protein Chicken

Chick'n Butter Masala VO NFO

Tender plant-based chicken in a creamy tomato-cashew gravy with mild

ASK Veg Butter Masala VO GF NFO | 11.95 Saag Chick'n VO NFO

fenugreek. | 13.45

Chick'n Achaari NFO (H) Chef's Special Plant based chicken in an exotic gravy with a hint of mustard and distinct taste of 'Indian pickle' alongside other spices and fresh herbs. 13.95

Leafy saag with plant-based chick'n, herbs, spices & a hint of dried

#### LAMB

Plant Based High Protein Lamb

Lamb Labbadar VO NFO (M)

Plant-based lamb in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 14.25

#### PANEER

Indian Cottage Cheese

Paneer Angoori GT

Smoked paneer balls in a rich, creamy cashew-spice gravy. | 13.45

Paneer Labbabdar GFO NFO (M)

Paneer strips in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 12.65

Paneer Khurchan GFO NFO (M)

Paneer sautéed in rich tomato-nut sauce with stir-fried peppers. | 12.95

Paneer Angara GFO NFO (I) Chef's Special

Tandoor-roasted paneer in a fiery tomato-cashew gravy with herbs & chillies. | 13.95

## SIDE DISHES

Black House Daal GF NF House Special

Creamy black lentils & kidney beans, slow-cooked for rich flavour. 8.45

Bombay Aloo VG GFO NFO Pan-fried potatoes tossed in roasted spices & smoked herbs 8.45

Saag Aloo VO GFO NFO Leafy greens and potatoes cooked with herbs, spices & dried fenugreek. 8.45

Chana Masala VG GF NF (M)

Chickpeas in spiced tomato-mango gravy, slow-cooked with tea leaves. 8.45

Upgrade Any Side Dish To Larger Portion 11.45

## DOSA

Crispy South Indian rice-lentil pancakes served with sambhar & coconut chutney.

Masala Dosa VG GF NF Crispy dosa filled with mildly spiced potato and fresh herbs. 11.25 Add

Cheese or Paneer +1.00. Namaste Special Dosa VO GF NFO

Masala dosa filled with paneer, coconut, sultanas & cashews. 12.95

# SPICE LEVELS

MILD | MEDIUM (M) | HOT (H) | INDIAN HOT (I)

NOTE - Dishes with no spice details are MILD. For the most authentic taste and experience these levels are not customized.

#### MENU CODES

**VG** Vegan | **VO** Vegan option | **GF** Gluten free | **GFO** Gluten free option | **GT** Gluten traces (Ingredients DO NOT contain gluten but preparations uses the same oil as other gluten including dishes) NF Nut Free | NFO Nut free option (Prepared without the nut in it's ingredients including garnish). If you have any allergies please let

Onion Garlic Free Menu & Kids Menu are available, if

#### OUR CHARITY. DOSA ON THE WALL WE NEED YOUR HELP . LETS FEED THE NEEDY

Share a meal with someone in need. Pay £5 toward a Masala Dosa, and we'll match it to give a free meal to someone who can't afford one. Just let your server know if you'd like to contribute.

#### **BIRYANI MEDLEY**

Your choice of Biryani rice with chana masala (chickpea curry) VG, raita (yoghurt cooler) VO GT & salad VG GT.

Jackfruit Biryani Medley VO GT NFO (M) | 16.95 Vegetable Biryani Medley VO GFO NFO (M) | 15.95

## SALAD BOWLS

Kala Chana Salad VG GF NFO

Black chickpeas, fine chopped veggies, lime, chilli, and toasted almonds. 6.95

Onion Tomato Salad VG GF NF Finely chopped onions and tomatoes with mild spices, fresh herbs &

a touch of chaat masala. 4.95 Grilled Paneer Broccoli GF NFO

Smokey tandoor roasted, marinated Indian cottage cheese, and

#### assorted seasonal vegetables. 8.25 RICE

Jackfruit Biryani Rice VG GT NFO (M) Succulent Jackfruit biryani cooked with mint, herbs, spices & basmati rice in a clay pot. 7.85

Vegetable Biryani Rice VG GFO NFO (M)

Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. 7.15

Gujarati Pulav Rice VG GF NF

Rice with fresh seasonal vegetables, saffron & common spices. 6.25

Steamed Basmati Rice VG GF NF | 4.15

## INDIAN BREADS

Namaste Dosapatti VG GF NF

Soft chapatis made out of rice-lentil batter, especially for YOUR Gluten free needs. | 4.45

Gujwari Naan VG

Slightly sweetened naan, layered with green sultanas & desiccated coconut. | 4.65

Garlic Butter Naan VG NF | 4.15

Butter Naan VG NF | 3.45

Naan Basket VG | 11.95 Assorted Naans including Butter, Garlic Butter & Gujwari Naans.

Palak Butter Naan VG NF Chef's Special

Soft, buttery naan infused with fresh spinach for a vibrant and nutritious twist on a classic favorite. | 4.25

Palak Garlic Butter Naan VG NF | 4.85 Chef's Special

Chilli Garlic Naan VG NF (H) | 4.45 Tandoori Roti VG NF | 3.75

Keema Naan VG NF

Stuffing of spiced, plant based mince 'keema'. | 4.95

ALLERGEN NOTE We make every effort to avoid cross-contamination but can't guarantee that our food is 100% allergen free. If you have any allergies or intolerance, please speak to a member of staff and they will guide you. Our cooking oil is produced from genetically modified soya. SERVICE CHARGE A discretionary service charge of 12.5% is added to the bill. This is entirely optional & will be removed if you do not wish to or feel that the service was lacking. 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)



Zilli di il		
Cobra 4.3% 6.2	25	3.75
Kingfisher 4.3% 6.2	25	3.75
BEERS & CIDERS		
Jaipur IPA 5.9% 330ml		5.95
Empress Pilsner Style Lager 4.5% 330ml VG GF Award Wining Premium British Lager - That Complements Our Dishes		6.25
From Redwell Brewery, Norwich King Wazoo Pale Ale 3.5% 330ml VG GF		6.25
From White Rhino Brewing Co., India's First Craft Brewery		212
White Rhino IPA 5.5% 330ml VG		5.95
White Rhino Pale Ale 4.3% 330ml VG		5.75
Blue Moon 5.4% 330ml VG BELGIAN STYLE WHEAT ALE		5.75
Birra Moretti 4.6% 330ml VG		4.95
Sxollie Granny Smith Cider 4.5% 500ml VG GF		6.25
COCKTAILS ALL OF THESE ARE VG & GF		
The Holi - Tini		9.25
Inspired by the Indian festival of colors and love - Holi, barring religious side! Gin, Passionfruit liqueur and Pineapple juice shaken hard with Tamarind and garnished with dragon fruit powder.		
Cocojungle Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice, touched with grated nutmeg.		9.75

Kaffir Negroni Our exotic twist to an italian timeless classic , gin based with bitter bianco and bergamot , finished with a green touch of keffir lime leaf.	9.45
Tequila Grove Inspired by mother nature , light , long and refreshing. Tequila , green apple liqueur , lime juice , basil and soda.	8.95

Our Signature mojito - red Ruby! White rum, fresh JUG 20.95

A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup

Firey as promised! Bourbon, fresh lime and ginger

juice shaken hard with spicy mango syrup, served

lime, our strawberry pomegranate syrup and soda.

### CDIDITE & LIQUEUD

Disaranno Amaretto VG GF

St.germain | Campari | Aperol VG GF

The Gardener Sour

on the rocks.

Laal Laal Mojito

shaken with lemon and lychee juice.

SPIRITS & LIQUEUR			
WHISKY ALL OF THESE ARE VG & GF		25ML	50ML
Jack Daniels   Jameson		4.50	7.50
Paul John Nirvana   Bulleit rye		6.00	9.00
Glenfiddich 14 YEARS OLD		6.50	9.50
Amrut single malt		6.50	9.50
Rampur asava		9.00	14.00
GIN ALL OF THESE ARE VG & GF			-
Bombay Sapphire		5.50	8.50
Warner's Edward Rhubarb		6.00	9.00
Old Raj   Ophir ORIENTAL SPICED		6.00	9.00
Hapusa		6.50	9.50
VODKA ALL OF THESE ARE VG & GF			
Absolute		4.50	7.50
Belvedere		6.00	9.00
RUM ALL OF THESE ARE VG & GF			
Captain Morgan Dark		4.50	7.50
Captain Morgan Spiced Gold		4.50	7.50
Five Rivers Spiced Rum		6.00	9.00
Diplomatico Reserva	1	6.50	9.50
TEQUILA ALL OF THESE ARE VG & GF			24
Rooster Rojo Blanco		5.50	8.50
Don Julio anejo	100	8.00	12.00
TEQUILA		4.50	7.50
Borghetti (Espresso Liqueur) VG GF		- 4	
LIQUEURS	7 400		
Baileys GF			
			-

# All spirit, no spirits

# TEETOTALERS MENU

#### NO ALCOHOL BEYOND THIS POINT



ALCOHOL FREE BEERS All OF THESE AR	E <b>VG</b>	
Beavertown Lazer Crush IPA 0.3% 330ml		4.95
Lucky Saint Alcohol Free 0.5% 330ml		5.25
KOMBUCHA All OF THESE ARE VG & GF		
Fermented & lightly effervescent drink made from sweetened tea.	100	
CBD Passionfruit & Guava BY HIPHOP 330ml		5.75
Ginger & Lemon 330ml		5.25
INDIAN SMOOTHIES	GLASS	JUG
Mango Lassi VO GF Indian yoghurt smoothie with pure Kesar mango pulp.	5.25	15.25
Kesar Pista Lassi GF Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. Contains Nuts	5.75	16.75
MOCKTAILS		

#### MOCKTAILS All OF THESE ARE VG & GF Passionfruit Sharbat

russionii on sharbar				
Homemade passionfruit concentrate	shaken	with	lime	
juice, himalayan salt and ice.		8		
<b>Elderflower Cucumber Cooler</b>				

2.40.1.01.01.01.00.01.01
Fresh cucumber & mint hardly shaken with Norfolk
Cordial syrup to extract flavor and balanced with
Cordial syrup to extract flavor and balanced with apple juice.
C

Sirawberry r	omeg	ranaie	MOII	10		
Our Signature	virgin	mojito	made	using	our	own
strawberry pom	egrana	te syrup	- 33			
Bul-Bula Fritz	_			1		

A perfect solution for self-disciplined! Rhubarb,

Jasmine & Peach Iced Tea Mocktail
prosecco.
Orange and Ginger cordial topped with non-alcoholic

A delicate fusion of homemade jasmine tea cordial, peach puree and a hint of fresh lemon, balanced perfectly with a touch of pink salt.

## SODA All OF THESE ARE VG & GF

8.95

8.75

8.45

Blood Orange and Ginger Soda	V2 1	4.7
Bold and firm! our home-made blood orange shrub		
served with a splash of citrus and topped with ginger		
ale with a few drops of pink saline solution.		3.9
Classic Nimbu Soda		,

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

SOFT DRINKS All OF THESE ARE VG & GF

Thums Up 330ml Taste the Thunder with India's very own Cola		4.25
Coke   Coke Zero 330ml	3.75	4.95
Schweppes Lemonade 330ml	3.75	4.95
Fruit Juices	3.75	4.95
Lychee   Mango   Pineapple   Orange		
Mineral Water	3.7	75

Lychee   Mango   Pineapple   Orang	<i>je</i>	
Mineral Water		3.75
Sparkling Water		2.95 395
Mixers, Tonic, Soda 250ml	÷i.	3.75
Indian tonic water, Slimline Tonic, So	da water, Coke, Co	ke Zero
HOT DRINKS All OF THE	ESE ARE VG & GF	Pog larg

All OI TILSE ARE VG & GF	Reg. Large
Namaste Masala Chai VO GF	4.25pp
Aromatic brew of Assam tea leaves, infused with fragrance of cardamom and special indian chai masala.	а
Enjoy Unlimited Top Up	

English Breakfast Tea VO GF	2.95
Fresh Mint & Lime Tea (Pot) VG GF	3.75
Fresh GINGER & lemon Tea (Pot) VG GF	3.75
Herbal Tea (Pot) VG GF	3.95
Indian rose petals (Loose leaf) from Rare Tea Co (Caffeine Fr	ee)
Espresso S/D VG GF	3.00   3.50

Americano VO GF	3.2	5
Cardamom Coffee VO GF	3.4	5
Chai Latte   Chocolate Tea VO GF	3.9	5
Rose Pitta Latte VO GF	4.9	5

Rose, cardamom, beet root & warm milk.

WINE WAITS FOR NOON - PATIENCE MAKES IT FINER!" SERVED 12:00 PM ONWARDS

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

> > 30.95

25.95

6.9 8.7 25.95

30.95

All wines are vegan, gluten free and contain sulphites.

PROSECCO	175ml	250ml	75cl	

Friuli Venezia Giulia, Italy

Prosecco DOC, Novapalma

A fruity and crisp organic proseccco. HOT APPETISERS & ANY HOT/CHEF'S SPECIAL CURRY

20cl Prosecco DOC, Frizzante 8.75 Cielo e Terra, Veneto, Italy Delicate and fine bouquet with a lighter fizz. A soft and

peachy prosecco. All Dosa

5.95

6.25

5.95

6.95

5.75

Reg. Large

JUG 14.95

JUG 14.95

WHITE WINE 175ml 250ml 75cl Field Blend, Campo Flores 24.95

La Mancha, Spain An organic medium bodied white with fruity flavours.

Pinot Grigio, Bella Modella 6.9 8.7 25.95 Terre di Chieti IGT, Italy

A dry crisp and refreshing wine with citrus notes.

CHILI LIME MOGO & GOBI MANCHURIAN Chardonnay, Montsablé

Limoux, France A creamy white with flavours of peach and apple with a

smooth texture 8.7 10.8 32.95 Sauvignon Blanc, Dillon's Point

Marlborough, New Zealand Ultra premium range, produced from small parcels very close to the sea. An intense white with wondeful medley of tropical fruit, passionfruit and gooseberry.

PANEER ANGARA & GOBI MANCHURIAN

#### **RED WINE** 175ml 250ml 75cl Tinto, Casa del Arco 24.95

Smooth and medium bodied with red fruits Pinot Noir, Calusari

Viile Timisului, Romania Silky, soft and lighter red with flavours of redcurrant and spice

TANDOORI CHICK'N, MUSHROOM KADAI

Merlot Reserva, Los Espinos Central Valley, Chile

A juicy medium bodied red with rich flavours of blackcurrant.

Malbec, Triuno / Manos Negras 8.7 10.8 32.95

Mendoza, Argentina Special organic full bodied Malbec with notes of black fruits, coco

ALL PLANT BASED MEAT DISHES

**ROSE WINE** 175ml 250ml 75cl 6.9 8.7 25.95 Pinot Grigio, Bella Modella

Abruzzo, Italy

A pale pink with fruity flavours of raspberries and strawberries.

SAAG PANEER/CHICK'N & PANEER LABABDAR

**ORANGE WINE** 175ml 250ml 75cl

Orange, Solara 6.9 8.7 25.95 Romania A natural skin contact wine with flavours of oranges and a

creamy texture.

DOSA & BOMBAY ALOO/GUNPOWDER POTATO

#### **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



## **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?

