

MENU CODES

VG Vegan | VO Vegan option | GF Gluten free | GFO Gluten free option

THE TIPSYPY TABLES			
DRAUGHT ALL OF THESE ARE <b>VG</b>			
Cobra 4.3%		PINT 6.45	HALF 3.95
Blue Moon 5.4%		6.45	3.95
BEERS & CIDERS			
Jaipur IPA 5.9% 330ml		5.95	
Empress Pilsner Style Lager 4.5% 330ml <b>VG GF</b>		6.25	
Award Wining Premium British Lager - That Complements Our Dishes			
From Oxford Brewery			
Bearded Men 4.3% 500ml <b>VG</b>		6.25	
From White Rhino Brewing Co., India's First Craft Brewery			
White Rhino IPA 5.5% 330ml <b>VG</b>		5.95	
White Rhino Pale Ale 4.3% 330ml <b>VG</b>		5.75	
Birra Moretti 4.6% 330ml <b>VG</b>		4.95	
Sxollie Granny Smith Cider 4.5% 500ml <b>VG GF</b>		6.25	
COCKTAILS ALL OF THESE ARE <b>VG &amp; GF</b>			
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		9.75	
Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice, touched with grated nutmeg.			
The Gardener Sour		8.95	
A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.			
Laal Laal Mojito		8.45	
Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda.		JUG 20.95	
Kaffir Negroni		9.45	
Our exotic twist to an italian timeless classic , gin based with bitter bianco and bergamot , finished with a green touch of keffir lime leaf.			
Tequila Grove		8.95	
Inspired by mother nature , light , long and refreshing. Tequila , green apple liqueur , lime juice , basil and soda.			
Aperol Spritz		8.95	
SPIRITS & LIQUEUR			
WHISKY ALL OF THESE ARE <b>VG &amp; GF</b>		25ML 4.50	50ML 7.50
Jack Daniels		4.50	7.50
Jameson		4.50	7.50
Paul John Nirvana		6.00	9.00
Glenfiddich 14 YEARS OLD		6.50	9.50
GIN ALL OF THESE ARE <b>VG &amp; GF</b>			
Bombay Sapphire		5.50	8.50
Warner's Edward Rhubarb		6.00	9.00
Ophir ORIENTAL SPICED		6.00	9.00
VODKA ALL OF THESE ARE <b>VG &amp; GF</b>			
Absolute		4.50	7.50
Belvedere		6.00	9.00
RUM ALL OF THESE ARE <b>VG &amp; GF</b>			
Captain Morgan Dark		4.50	7.50
Captain Morgan Spiced Gold		4.50	7.50
Diplomatico Reserva		6.00	9.00
TEQUILA ALL OF THESE ARE <b>VG &amp; GF</b>			
Rooster Rojo Blanco		5.50	8.50
LIQUEURS		4.50	7.50
Borghetti (Espresso Liqueur) <b>VG GF</b>			
Baileys <b>GF</b>			

TEETOTALERS MENU			
NO ALCOHOL BEYOND THIS POINT			
ALCOHOL FREE BEERS ALL OF THESE ARE <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 <b>VG &amp; GF</b>			
Fermented & lightly effervescent drink made from sweetened tea.			
CBD Passionfruit & Guava BY HIPHOP 330ml		5.75	
Ginger & Lemon 330ml		5.25	
INDIAN SMOOTHIES			
Mango Lassi VO <b>GF</b>		5.25   15.25	
Indian yoghurt smoothie with pure Kesar mango pulp.			
Kesar Pista Lassi <b>GF</b>		5.75   16.75	
Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. Contains Nuts			
MOCKTAILS ALL OF THESE ARE <b>VG &amp; GF</b>			
Passionfruit Sharbat		5.95	
Homemade passionfruit concentrate shaken with lime juice, himalayan salt and ice.		JUG 14.95	
Elderflower Cucumber Cooler		6.25	
Fresh cucumber & mint hardly shaken with Norfolk Cordial syrup to extract flavor and balanced with apple juice.			
Strawberry Pomegranate Mojito		5.95	
Our Signature virgin mojito made using our own strawberry pomegranate syrup.		JUG 14.95	
Bul-Bula Fritz		6.95	
A perfect solution for self-disciplined! Rhubarb, Orange and Ginger cordial topped with non-alcoholic prosecco.			
SODA ALL OF THESE ARE <b>VG &amp; GF</b>			
Blood Orange and Ginger Soda		4.75	
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.			
Classic Nimbu Soda		3.95	
A simple & classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.			
SOFT DRINKS ALL OF THESE ARE <b>VG &amp; GF</b>			
Reg. Large			
Jeera Soda 300ml		4.25	
Fizzy drink with earthy warmth of cumin and a hint of spice.			
Thums Up 300ml		4.25	
Taste the Thunder with India's very own Cola			
Coke   Coke Zero 330ml		3.75 4.95	
Schwepes Lemonade 330ml		3.75 4.95	
Fruit Juices		3.75 4.95	
Lychee   Mango   Pineapple   Orange			
Mineral Water 750ml		3.75	
Sparkling Water		2.95 3.95	
Mixers, Tonic, Soda 250ml		3.75	
Indian tonic water, Slimline Tonic, Soda water, Coke, Coke Zero			
HOT DRINKS			
English Breakfast Tea VO <b>GF</b>		2.95	
Masala Chai VO <b>GF</b>		3.95	
Fresh Mint & Lime Tea (Pot) <b>VG GF</b>		3.75	
Fresh GINGER & lemon Tea (Pot) <b>VG GF</b>		3.75	
Herbal Tea (Pot) <b>VG GF</b>		3.95	
Indian rose petals (Loose leaf) from Rare Tea Co (Caffeine Free)			
Espresso S/D <b>VG GF</b>		3.00   3.50	
Americano VO <b>GF</b>		3.25	
Cardamom Coffee VO <b>GF</b>		3.45	
Chai Latte   Chocolate Tea VO <b>GF</b>		3.95	
Rose Pitta Latte VO <b>GF</b>		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 sustainable wineries, who prioritise on biodiversity and small scale vineyards.			
All Wines Are Vegan, Gluten Free* & Contain Sulphites.			
PROSECCO			
175ml 250ml 75cl			
Prosecco DOC, Novapalma			30.95
Friuli Venezia Giulia, Italy			
A fruity and crisp organic prosecco.			
HOT APPETISERS & ANY HOT/CHEF'S SPECIAL CURRY			
Prosecco DOC, Frizzante			20cl 8.75
Cielo e Terra, Veneto, Italy			
Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.			
ALL DOSA			
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			30.95
Limoux, France			
A creamy white with flavours of peach and apple with a smooth texture.			
Sauvignon Blanc, Dillon's Point	8.7	10.8	32.95
Marlborough, New Zealand			
Ultra premium range, produced from small parcels very close to the sea. An intense white with wonderful medley of tropical fruit, passionfruit and gooseberry.			
PANEER ANGARA & GOBI MANCHURIAN			
RED WINE			
175ml 250ml 75cl			
Tinto, Casa del Arco			24.95
Spain			
Smooth and medium bodied with red fruits			
Pinot Noir, Calusari	6.9	8.7	25.95
Viile Timisului, Romania			
Silky, soft and lighter red with flavours of redcurrant and spice			
TANDOORI CHICK'N, MUSHROOM KADAI			
Merlot Reserva, Los Espinos			30.95
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 and spice.			
ALL PLANT BASED MEAT DISHES			
ROSE WINE			
175ml 250ml 75cl			
Pinot Grigio Rosé, B.Modella	6.9	8.7	25.95
Abruzzo, Italy			
A pale pink with fruity flavours of raspberries and strawberries.			
BOMBAY ALOO & 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			
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 ?			



नमस्ते NAM-UH-STAY ORIGIN SANSKRIT

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!



FOOD MENU  
INDIAN AND VEGETARIAN

WE ARE MEAT FREE

Dishes with meat references are made using their plant-based, high protein alternatives.



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 GF).

**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 ROLL

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

**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 | 1.25**

**Pickle Tray VG GF**  
House special chutneys & pickle. 1.25 per person

**Boondi Raita VO GF**  
Tiny fried gram flour balls (boondi) soaked in spiced yoghurt, flavoured with pomegranate. 5.25

**Mango Chutney VG GF | 1.95**

HOT APPETISERS

**Aloo Bonda VG GT (M)**  
Popular in Mumbai as Batata Vada, this is a fried, spiced mashed potato dumpling made with chickpea flour. 7.95

**Samosa VG (M)**  
There's a charm about our recipe for this vegetable stuffed fried pastry of bliss, that never fails to impress. 6.25

**Beetroot Kebab VG (M)**  
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. 6.95

**Onion Bhajji VG GT (M)**  
Spiced onion fritters, made using chickpea flour. 6.45

**Love To Share Platter VG**  
An assorted platter of Beetroot kebabs, Samosas, Onion bhajis & Aloo Bondas, for 2 to share. 14.95

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 (M) | 8.45**  
Plant based chicken

**Tandoori Paneer GF (M) | 8.45**  
Indian Cottage Cheese

**Buffalo Cauliflower VG (H) House Special**  
Crispy cauliflower fritters tossed in spicy buffalo sauce, served with inhouse made vegan mayo. 8.25

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

**Chili Chick'n VG (H)**  
Tender plant based chicken, oriental veggies, pan fried and tossed in a garlic, soy, chilli sauce and Indo-chinese condiments. | 9.95

STREET FOOD SPECIALS

**Masala Puri VG House Special**  
Hollowed crispy puris topped with spiced mashed potatoes, chickpeas, , tomatoes, chutneys, magic masala & sev.6.95  
**Transform this into a flavour bomb?** Add spiced yoghurt and you have got **Dahi Puri VO.** 6.95

**Samosa Chaat VO**  
Mashed samosa topped with a chickpea curry, chopped veggies, flavoured yoghurt and namaste masala. 8.45

**Crispy Spinach Chaat VO GT 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 (H) House Special**  
Mogo or .muhogo, tossed in fresh herbs, burnt garlic, ginger, chilli flakes with a drizzle of lime juice for a tangy hit. 7.45

**Masala Chips VG GT (M)| 5.95**

**Salted Chips VG GT | 4.95**

CURRIES

VEGETABLES

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

**Mushroom Kadai VG GT (M)**  
Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy. | 13.25

**Bombay Pav Bhaji VO GFO (M)**  
A thick curry made with mashed potatoes, green peas & seasonal vegetables in a special spice blend. Best enjoyed with **Pav** (toasted bread roll). You may choose Plain Rice or Butter Naan instead. 12.45

**Gobi Manchurian VG (H) House Special**  
Crispy cauliflower florets dunked in a dry glossy, rich-brown manchurian sauce, with a gorgeous interplay of hot, sweet, sour and spicy Indo-Oriental Flavors. 13.45

CHICK’N

Plant Based High Protein Chicken

**Chick’n Butter Masala VO**  
Plant-based, tender chicken pieces in a mildly spiced creamy gravy of tomatoes,cashew nuts & in-house ground spices. | 13.45

**Chick'n Jalfrezi (I) Chef's Special**  
Plant-based chicken chunks in a spiced tomato sauce studded with stir-fried bell peppers and onions. | 13.95

LAMB

Plant Based High Protein Lamb

**Lamb Labbadar VO (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 Labbabdar GFO (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 (M)**  
‘Khurchan’ comes from the Hindi word “khurachna” which means ‘to scrape’. Scraped or pan sautéed paneer in a spiced tomato-nut based sauce studded with stir fried mixed peppers | 12.95

**Paneer Angara GFO (I) Chef's Special**  
Smokey tandoor roasted paneer in a fiery hot gravy of tomatoes, cashew nuts, select spices and fresh herbs including chillies. 13.95

SIDE DISHES

**Black House Daal GF House Special**  
Black lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in tandoor. 8.95

**Bombay Aloo VG GFO**  
Boiled potatoes pan fried and tossed in coarsely crushed roasted spices & smoked herbs. 8.95

**Chana Masala VG GF (M)**  
White chickpeas simmered with tea leaves, braised in a gravy of tomato, chillies, coriander & amchoor (dry mango powder). 8.95

**Upgrade Any Side Dish To Larger Portion 11.95**

DOSA

South Indian savoury pancakes, aka 'dosas', made from ground & fermented rice-lentil batter. Served with a spiced lentil Indian stew called 'Sambhar' & Coconut chutney.

**Masala Dosa VG GF**  
Dosa rolled and filled-with spiced and tempered potato mash. 11.25

**Namaste Special Dosa VO GF NFO**  
Masala dosa with grated paneer, desiccated coconut, green sultanas and cashew nuts. 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) | **NFO** Nut free option (Prepared without the nut in it's ingredients including garnish). If you have any allergies please let your server know.

Onion Garlic Free Menu & Kids Menu are available, if needed.

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



While you dine with us, it is an opportunity 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.

SALAD BOWLS

**Kala Chana Salad VG GF**  
Black chickpeas, fine chopped veggies, lime, chilli, and toasted almonds. 6.95

**Grilled Paneer Broccoli GF**  
Smokey tandoor roasted, marinated Indian cottage cheese, and assorted seasonal vegetables. 8.25  
**Add More Protein Power with Plant Based Chicken 9.15**

RICE

**Jackfruit Biryani Rice VG GT NFO (M)**  
Succulent jackfruit, mint, coriander and aromatic basmati rice cooked in a clay pot with nuts, spices and herbs. 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**  
Rice with fresh seasonal vegetables, saffron & common spices. 6.25

**Steamed Basmati Rice VG GF| 4.15**

INDIAN BREADS

**Namaste Dosapatti VG GF**  
Soft chapatis made from rice-lentil batter. 4.45

**Gujwari Naan VG**  
Slightly sweetened naan, with sultanas and desiccated coconut. 4.65

**Garlic Butter Naan VG| 4.15**

**Butter Naan VG | 3.45**

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

**Chilli Garlic Naan VG (H) | 4.45**

**Tandoori Roti VG| 3.75**

**Keema Naan VG**  
Naan with stuffing of plant based mince ‘keema’. | 4.95

BIRYANI MEDLEY

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

**Jackfruit Biryani Medley VO GT NFO (M)| 16.95**

**Vegetable Biryani Medley VO GFO NFO (M)| 15.95**

**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 FEE** A discretionary service charge of 12.5% is added to the bill. This is optional and will be removed if you do not wish to or feel that the service was lacking. **SERVICE TIME** After the order is placed, please allow at least 15 mins for the food to start coming. 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).