

# BREAKFAST & BRUNCH MENU

FRESH OFF THE PAN, STRAIGHT TO YOUR PLATE

We'll be bringing your food out as and when it's ready – no faffing about! It's all best enjoyed hot, fresh, and fabulous. Just the way it should be.

## MENU CODE

VG - Vegan, GF - Gluten free,  
GT - Gluten Traces, VO - Vegan  
Option, GFO - Gluten free  
option, NFO - Nut Free Option

## TIMINGS

Tuesday to Sunday  
9:00 am to 2:00 pm

## DESI PLATES

### Masala French Toast VG

Slices of bread dipped in a batter of gram flour with some finely chopped veggies, and griddled to perfection. Served with tomato ketchup and Masala beans. 10.95

### Bombay Tofu Bhurji Pav VG

A scramble of gently spiced tofu with peppers and fresh coriander, served with a toasted buttered bread roll 'pav'. 9.95

*Bhurji Pav traces its roots in the humble kitchens and vibrant streets of Mumbai, fueling workers, students, and dreamers. Our plant-based version honours that legacy—bold, nourishing, and full of heart in every bite.*

### Rajasthani Besan Chila VG GF

Savoury Indian pancake made from gently spiced chickpea flour (besan) with finely chopped veggies. Served with grilled tomatoes, fresh side salad & tomato chilli jam. 9.95

## NAAN ROLLS

Soft, freshly hand baked vegan naan bread layered with spiced cream cheese, tomato chilli jam, fresh chopped coriander and filled with your choice of protein.

Served with fresh salad and tomato chilli jam.

### Tofu Bhurji Roll VO

Scrambled tofu tossed in common spices, some finely chopped veggies and select herbs. 10.95

### Hyderabadi Keema Roll VO

Slow cooked, plant-based mince with distinct earthy flavours that comes from slow cooking, dried fenugreek & fresh coriander. 10.95

### Sausages Roll VO

*The new oink-less original* Plant-based, high protein sausages with a surprisingly smokey touch. 10.95

### Smokey Baecon Roll VO

*Your new plant-based bae* Smokey hot baecon. 10.95

### Up the Protein ?

Add an extra serving of our plant-based proteins. Pick Sausages or Smokey Baecon. 2.95 each.

## SOUTH INDIA'S STAPLE



### Dosa Waffles GF

*An Inspired Creation :* Waffles made from rice-lentil batter with finely chopped vegetables, topped with a buttery curry 'bhaji' of seasonal vegetables and served with house special chutneys. 9.95

### Idli Steamed Rice Cakes VG GF

Soft, fluffy fermented rice cakes called 'Idli', served with a warm, aromatic lentil-vegetable vegetable stew 'Sambhar' and fresh coconut chutney. 5.95

### Medu Vada Savoury Lentil Doughnuts VG GT

Crispy, golden lentil fritters called 'Medu Vada', with a crunchy exterior and soft center. Served with sambhar and refreshingly cool coconut chutney. 5.95

## BRUNCH SPECIALS

AVAILABLE 12:00 AM ONWARDS

### CURRIES

#### Chick'n Butter Masala VO

Plant based, chicken pieces in a mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. 13.45

#### Paneer Angara GFO

Smoky, tandoor roasted Indian cottage cheese (paneer) chunks in a fiery hot gravy of tomatoes, nuts, select spices and herbs. 13.95

#### Black House Daal GF

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". 8.45 | **House Special**

#### Bombay Aloo VG GFO

Boiled potatoes pan fried and tossed in coarsely crushed roasted spices & smoked herbs. 8.45

### COMPLETE MAINS

These are complete dishes & do not come with rice/naan.

#### Pav Bhaji VO

Thick curry (bhaji) made with mashed potatoes, green peas & mixed vegetables in a special spice blend. Comes with a buttered and lightly toasted bread roll (pav). 12.45

#### Masala Dosa VG GF

South Indian savory pancake 'dosa', made from rice-lentil batter, stuffed with spiced & tempered potato mash. Served with 'sambhar' & coconut chutney. 11.25

#### Cheesy Masala Dosa VO GF

Masala Dosa loaded with some grated cheese. 11.95

### BIRYANI MEDLEY

Biryani rice served with a side portion of chana masala chickpea curry, raita and side salad.

#### Jackfruit Biryani Medley (VO, GFO, NFO) 16.95

#### Vegetable Biryani Medley (VO, GFO, NFO) 15.95

## SMALL PLATE 'NASTO'

### FROM GUJARAT WITH LOVE

More than just dishes — these are comfort, culture, and childhood on a plate. Made with recipes passed through generations, this is our way of sharing the flavours and bringing a piece of Gujarat to you.

#### Bhavnagari Khaman Dhokla VG GF

Spongy savoury cake made from chickpea flour, steamed and topped with a fragrant mustard seed and curry leaf tempering. Served with house special chutneys. 5.95

#### Surti Sev Khamani VG GF

Crumbled khaman dhokla topped with crunchy sev, pomegranate seeds, finely chopped chillies, coriander, mix of our sweet-tangy chutneys and a gentle squeeze of lime for a bit of tang. 6.95

#### Rajkot Ni Khandvi GF

Delicate, bright yellow spiral rolls made from fermented chickpea flour and yoghurt, rolled thin and melt-in-the-mouth soft. Lightly tempered with mustard seeds, sesame, and curry leaves. 5.95

#### The Hash Chaat VO GT

Crispy hash browns topped with some chickpea curry, chopped veggies, chutneys, flavoured yoghurt and spiked with some of our magic masala and a touch of lime juice. — **Your weekend hit of edible euphoria.** 6.25

## BREADS & 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

### Garlic Butter Naan VG NF | 4.15

### Butter Naan VG NF | 3.45

## PARATHE WALI GALI



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

**Good To Know** - All our parathas are spinach-infused 'palak' at no extra charge. They are served with - Makhani dal (GF) Or Masala Beans (VG GF), Carrot pickle (VG GF), Fresh salad and Creamy yoghurt (VO GF).

### Keema Palak Paratha VO

Reminisce Old Delhi's food market, bustling with flavours & the people that come chasing it; Stuffing of spiced, plant based mince 'keema'. 10.95 | Extra Paratha 4.55 each

### Gobi Palak Paratha VO

The staple one, stuffed with spiced mashed cauliflower and served hot off the pan. 9.95 | Extra Paratha 4.55 each

### Amritsari Pindi Chhole Paratha VO

Spinach infused parathas paired with traditional Punjabi-style chhole — a hearty chickpea curry. 10.95 | Extra Paratha 3.95 each

## THE LIGHT BITES

### Salted Skin-On Chips VG GT

Rustic skin-on chips, slow-fried and lightly seasoned with sea salt. (VG, GT) 4.95

## SOULFUL BOWLS



### Kala Chana Salad VG GF

Black chickpeas, chopped tomatoes, peppers, and cucumber, lightly seasoned, tossed in lime juice and topped with toasted hearty seed mix. 6.95

### Banana And Dates Porridge VG GF AKA Oats Ki Kheer

Wholegrain Oats cooked in plant based milk, sweetened with banana-dates and a touch of saffron. 6.95

## SWEET TREATS

### Shahi Tukda Cannoli VG

*Fusion of classic Indian Shahi Tukda and Italian cannoli* — crisp pastry shells filled with luscious coconut cream, infused with exotic flavours from cardamom and saffron. Garnished with toasted nuts. 6.25

### Chocolate Fudge Brownie VG

An intense, rich, dense yet moist, fudgy dark chocolate brownie with chocolate sauce. 5.95

### Sir Choc-A-Lot Cake VG

Rich and moist chocolate sponge with dark chocolate ganache, chocolate flakes and cocoa nibs. 5.95

**नमस्ते** PRONUNCIATION **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.

## BREAKFAST - LUNCH SPECIALS AVAILABLE UNTIL 4 PM

### PARATHE WALI GALI

#### Amritsari Pindi Chhole Paratha VO NF

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

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 NF

Plant based mince filling | 10.95 | Extra 4.55 each

#### Gobi Palak Paratha VO NF

Grated Cauliflower stuffing | 9.95 | Extra 4.55 each

### NIBBLES

#### Pappadam VG GFO NFO | 1.25

#### Pickle Tray VG GF NF

House special chutneys & pickle. 1.25 per person

#### Masala Pappadum VG GT NFO

Pappadam topped with finely chopped kachumber salad, herbs and special tangy masala. 2.60

#### 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

#### 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

#### Prawn Koliwada VG NFO (M)

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

#### Love To Share Platter VG NFO

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

#### Buffalo Cauliflower VG (H) House Special

Crispy cauliflower fritters tossed in spicy buffalo sauce, served with inhouse made vegan mayo. 8.25

#### 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

Plant based chicken

#### 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, zesty, addictive." 6.95 Add spiced yoghurt?

#### Namaste Special Chaat VO GT House Special

Crunchy wafers loaded with chickpeas, chutneys, yogurt & sev. 7.45

#### Samosa Chaat VO NFO

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

### INSPIRED CREATIONS

#### Dosa Waffles GF NF

Rice-lentil and vegetable waffles topped with a buttery curry of seasonal vegetables, served with home made chutneys. 9.95

#### The Hash Chaat VO GT NFO

Crisp hash browns topped with chickpea curry, veggies, chutneys, yoghurt, a bit of chaat masala and a squeeze of lime. 6.25

### FROM GUJARAT, WITH LOVE

#### Bhavnagari Khaman Dhokla VG GF NF 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 naan bread, layered with spiced cream cheese, tomato chilli jam, filled with veggies and your choice of protein. Served with fresh salad and dip. 10.95 each

#### Tofu Bhurji Roll VO NF

Scrambled Tofu

#### Hyderabadi Keema Roll VO NF

Slow cooked, plant-based mince

#### Sausage Roll VO NF

Plant-based smokey sausage

#### Chick'n Tikka Roll NF

Plant-based chicken

#### Paneer Tikka Roll NF

Indian Cottage Cheese

### 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 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



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

### 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

#### 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

#### 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.

#### Chilli Garlic Naan VG NF (H) | 4.45

#### Tandoori Roti VG NF | 3.75

### BURGERS

#### Chick'n Royal Burger VG

Plant based chicken patty, plant based cheese, mayo, fresh salad, sliced tomatoes, mild chilli sauce, served on a brioche bun. 13.95

#### Samosa Burger VG

Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a brioche bun. 12.95

ALCOHOL SERVED HERE  
12:00 PM ONWARDS

# THE TIPSY TABLES

## DRAUGHT ALL OF THESE ARE VG

	PINT	HALF
Cobra 4.3%	6.25	3.75
Kingfisher 4.3%	6.25	3.75

## BEERS & CIDERS

Jaipur IPA 5.9% 330ml	5.95
Empress Pilsner Style Lager 4.5% 330ml VG GF	6.25

Award Winning Premium British Lager - That Complements Our Dishes

From Twickenham Brewery  LOCAL

Naked Ladies 4.4% 500ml VG	6.25
----------------------------	------

From White Rhino Brewing Co, India's First Craft Brewery

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	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	9.75
------------	------

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	8.45
------------------	------

Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda.

Kaffir Negroni	9.45
----------------	------

Our exotic twist to an italyan 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.

## SPIRITS & LIQUEUR

### WHISKY ALL OF THESE ARE VG & GF

Jack Daniels	4.50	7.50
--------------	------	------

Jameson	4.50	7.50
---------	------	------

Paul John Nirvana	6.00	9.00
-------------------	------	------

Bulleit rye	6.00	9.00
-------------	------	------

Glenfiddich 14 YEARS OLD	6.50	9.50
--------------------------	------	------

Amrut single malt	6.50	9.50
-------------------	------	------

### GIN ALL OF THESE ARE VG & GF

Bombay Sapphire	5.50	8.50
-----------------	------	------

Warner's Edward Rhubarb	6.00	9.00
-------------------------	------	------

Old Raj	6.00	9.00
---------	------	------

Ophir ORIENTAL SPICED	6.00	9.00
-----------------------	------	------

### 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	6.50	9.50
---------------------	------	------

### TEQUILA ALL OF THESE ARE VG & GF

Rooster Rojo Blanco	5.50	8.50
---------------------	------	------

Don Julio anejo	8.00	12.00
-----------------	------	-------

### LIQUEURS

Borghetti 'Espresso Liqueur' VG GF	4.50	7.50
------------------------------------	------	------

Baileys GF		
------------	--	--

Disaranno Amaretto VG GF		
--------------------------	--	--

St.germain		
------------	--	--

Campari		
---------	--	--

Aperol VG GF		
--------------	--	--

## All spirit, no spirits TEETOTALERS MENU

NO ALCOHOL BEYOND THIS POINT



### ALCOHOL FREE BEERS ALL OF THESE ARE VG

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.

CBD Passionfruit & Guava BY HIPHOP 330ml	5.75
--	------

Ginger & Lemon