

## TIMINGS

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

# 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

## 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

**ALLERGEN NOTE** We make every effort to avoid cross-contamination but can't guarantee that our food is 100% allergen free. Dishes tagged **GT** have no gluten containing ingredients but contains traces as fried in same oil as gluten containing dishes. **If you have any allergies or intolerance, please speak to a member of staff** and they will guide you. **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. **DISCOUNTS** No discounts and promotions apply to this menu, unless specified explicitly.







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

ALCOHOL SERVED HERE  
12:00 PM ONWARDS

THE  
TIPSY  
TABLES



|                                    |      |      |
|------------------------------------|------|------|
| <b>DRAUGHT</b> All OF THESE ARE VG | PINT | HALF |
| <b>Cobra 4.3%</b>                  | 6.25 | 3.75 |
| <b>Kingfisher 4.3%</b>             | 6.25 | 3.75 |

BEERS & CIDERS

|   |      |
|---|------|
| <b>Jaipur IPA 5.9%</b> 330ml  | 5.95 |
| <b>Empress Pilsner Style Lager 4.5%</b> 330ml VG GF                     | 6.25 |
| <i>Award Wining Premium British Lager - That Complements Our Dishes</i> |      |

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| From Twickenham Brewery  <b>LOCAL</b> |      |
| <b>Naked Ladies 4.4%</b> 500ml VG  | 6.25 |

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|---|------|
| From White Rhino Brewing Co., India's First Craft Brewery |      |
| <b>White Rhino IPA 5.5%</b> 330ml VG                      | 5.95 |
| <b>White Rhino Pale Ale 4.3%</b> 330ml VG                 | 5.75 |

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|---|------|
| <b>Blue Moon 5.4%</b> 330ml VG <i>BELGIAN STYLE WHEAT ALE</i> | 5.75 |
| <b>Birra Moretti 4.6%</b> 330ml VG                            | 4.95 |
| <b>Sxollie Granny Smith Cider 4.5%</b> 500ml VG GF            | 6.25 |

COCKTAILS All OF THESE ARE VG & GF

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| <b>The Holi - Tini</b>   | 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. |      |

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| <b>Cocojungle</b>  | 9.75 |
| Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice, touched with grated nutmeg |      |

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| <b>Laal Laal Mojito</b>  | 8.45 |
| Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda. |      |

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| <b>Kaffir Negroni</b>  | 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. |      |

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|---|------|
| <b>Tequila Grove</b>  | 8.95 |
| Inspired by mother nature , light , long and refreshing. Tequila , green apple liqueur , lime juice , basil and soda. |      |

SPIRITS & LIQUEUR

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|--|------|------|
| <b>WHISKY</b> All OF THESE ARE VG & GF | 25ML | 50ML |
| <b>Jack Daniels</b>                    | 4.50 | 7.50 |
| <b>Jameson</b>                         | 4.50 | 7.50 |
| <b>Paul John Nirvana</b>               | 6.00 | 9.00 |
| <b>Bulleit rye</b>                     | 6.00 | 9.00 |
| <b>Glenfiddich 14 YEARS OLD</b>        | 6.50 | 9.50 |
| <b>Amrut single malt</b>               | 6.50 | 9.50 |

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| <b>GIN</b> All OF THESE ARE VG & GF |      |      |
| <b>Bombay Sapphire</b>              | 5.50 | 8.50 |
| <b>Warner's Edward Rhubarb</b>      | 6.00 | 9.00 |
| <b>Old Raj</b>                      | 6.00 | 9.00 |
| <b>Ophir ORIENTAL SPICED</b>        | 6.00 | 9.00 |

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| <b>VODKA</b> All OF THESE ARE VG & GF |      |      |
| <b>Absolute</b>                       | 4.50 | 7.50 |
| <b>Belvedere</b>                      | 6.00 | 9.00 |

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| <b>RUM</b> All OF THESE ARE VG & GF |      |      |
| <b>Captain Morgan Dark</b>          | 4.50 | 7.50 |
| <b>Captain Morgan Spiced Gold</b>   | 4.50 | 7.50 |
| <b>Five Rivers Spiced Rum</b>       | 6.00 | 9.00 |
| <b>Diplomatico Reserva</b>          | 6.50 | 9.50 |

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| <b>TEQUILA</b> All OF THESE ARE VG & GF |      |       |
| <b>Rooster Rojo Blanco</b>              | 5.50 | 8.50  |
| <b>Don Julio anejo</b>                  | 8.00 | 12.00 |

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| <b>LIQUEURS</b>                           | 4.50 | 7.50 |
| <b>Borghetti 'Espresso Liqueur'</b> VG GF |      |      |
| <b>Baileys</b> GF                         |      |      |
| <b>Disaranno Amaretto</b> VG GF           |      |      |
| <b>St.germain</b>                         |      |      |
| <b>Campari</b>                            |      |      |
| <b>Aperol</b> VG GF                       |      |      |

All spirit, no spirits

TEETOTALERS MENU

NO ALCOHOL BEYOND THIS POINT



ALCOHOL FREE BEERS All OF THESE ARE VG

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| <b>Beavertown Lazer Crush IPA 0.3%</b> 330ml | 4.95 |
| <b>Lucky Saint Alcohol Free 0.5%</b> 330ml   | 5.25 |

KOMBUCHA All OF THESE ARE VG & GF

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| <i>Fermented &amp; lightly effervescent drink made from sweetened tea.</i> |      |
| <b>CBD Passionfruit &amp; Guava BY HIPHOP</b> 330ml                        | 5.75 |
| <b>Ginger &amp; Lemon</b> 330ml  | 5.25 |

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| <b>INDIAN SMOOTHIES</b>                             | GLASS | JUG   |
| <b>Mango Lassi</b> VO GF                            | 5.25  | 15.25 |
| Indian yoghurt smoothie with pure Kesar mango pulp. |       |       |

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|---|------|-------|
| <b>Kesar Pista Lassi</b> GF   | 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 VG & GF

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| <b>Passionfruit Sharbat</b>   | 5.95  |
| Homemade passionfruit concentrate shaken with lime juice, himalayan salt and ice. |       |
| JUG   | 14.95 |

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| <b>Strawberry Pomegranate Mojito</b>   | 5.95  |
| Our Signature virgin mojito made using our own strawberry pomegranate syrup. |       |
| JUG  | 14.95 |

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| <b>Rhubarb Orange Ginger Fizz</b>  | 5.95 |
| A sparkling blend of rhubarb's tang, orange's citrus burst, and ginger's warmth. |      |

SODA All OF THESE ARE VG & GF

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| <b>Blood Orange and Ginger Soda</b>   | 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. |      |

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| <b>Classic Nimbu Soda</b>  | 3.95 |
| A simple & classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda. |      |

SOFT DRINKS All OF THESE ARE VG & GF

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| <b>Thums Up</b> 330ml                        | 4.25 |
| Taste the Thunder with India's very own Cola |      |

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| <b>Coke   Coke Zero</b> 330ml                                   | 3.75 | 4.95  |
| <b>Schweppes Lemonade</b> 330ml                                 | 3.75 | 4.95  |
| <b>Fruit Juices</b>   | 3.75 | 4.95  |
| <i>Lychee   Mango   Pineapple   Orange</i>                      |      |       |
| <b>Mineral Water</b>  | 3.75 |       |
| <b>Sparkling Water</b>  | 2.95 | 3..95 |
| <b>Mixers, Tonic, Soda</b> 250ml                                | 3.75 |       |
| Indian tonic water, Slimline Tonic, Soda water, Coke, Coke Zero |      |       |

HOT DRINKS All OF THESE ARE VG & GF

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|---|--------|
| <b>Namaste Masala Chai</b> VO GF  | 4.25pp |
| Aromatic brew of Assam tea leaves, infused with a fragrance of cardamom and special indian chai masala. |        |
| <i>Enjoy Unlimited Top Up</i>   |        |

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| <b>English Breakfast Tea</b> VO GF                               | 2.95        |
| <b>Fresh Mint &amp; Lime Tea (Pot)</b> VG GF                     | 3.75        |
| <b>Fresh GINGER &amp; lemon Tea (Pot)</b> VG GF                  | 3.75        |
| <b>Herbal Tea (Pot)</b> VG GF                                    | 3.95        |
| Indian rose petals (Loose leaf) from Rare Tea Co (Caffeine Free) |             |
| <b>Espresso S/D</b> VG GF  | 3.00   3.50 |
| <b>Americano</b> VO GF   | 3.25        |
| <b>Cardamom Coffee</b> VO GF                                     | 3.45        |
| <b>Chocolate Tea</b> VO GF                                       | 3.95        |
| <b>Rose Pitta Latte</b> VO GF                                    | 4.95        |
| Rose, cardamom, beef root & warm milk.                           |             |

WINE WAITS FOR NOON – PATIENCE MAKES IT FINER!™  
SERVED 12:00 PM ONWARDS



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 and contain sulphites.

PROSECCO 175ml 250ml 75cl

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| <b>Prosecco DOC, Novapalma</b>               | 30.95 |
| <i>Friuli Venezia Giulia, Italy</i>          |       |
| <i>A fruity and crisp organic proseccco.</i> |       |

♥ HOT APPETISERS & ANY HOT/CHEF'S SPECIAL CURRY

|   |      |
|---|------|
| <b>Prosecco DOC, Frizzante</b>  | 20cl |
| <i>Cielo e Terra, Veneto, Italy</i>   |      |
| <i>Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.</i> |      |

♥ All Dosa

WHITE WINE 175ml 250ml 75cl

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|---|-------|
| <b>Field Blend, Campo Flores</b>                            | 24.95 |
| <i>La Mancha, Spain</i>                                     |       |
| <i>An organic medium bodied white with fruity flavours.</i> |       |

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|---|-----|-----|-------|
| <b>Pinot Grigio, Bella Modella</b>                        | 6.9 | 8.7 | 25.95 |
| <i>Terre di Chieti IGT, Italy</i>                         |     |     |       |
| <i>A dry crisp and refreshing wine with citrus notes.</i> |     |     |       |

♥ CHILI LIME MOGO & GOBI MANCHURIAN

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|--|-------|
| <b>Chardonnay, Montsablé</b>   | 25.95 |
| <i>Limoux, France</i>  |       |
| <i>A creamy white with flavours of peach and apple with a smooth texture</i> |       |

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| <b>Sauvignon Blanc, Dillon's Point</b>   | 8.7 | 10.8 | 32.95 |
| <i>Marlborough, New Zealand</i>  |     |      |       |
| <i>Ultra premium range, produced from small parcels very close to the sea. An intense white with wondeful medley of tropical fruit, passionfruit and gooseberry.</i> |     |      |       |

♥ PANEER ANGARA & GOBI MANCHURIAN

RED WINE 175ml 250ml 75cl

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|---|-------|
| <b>Tinto, Casa del Arco</b>                     | 24.95 |
| <i>Spain</i>                                    |       |
| <i>Smooth and medium bodied with red fruits</i> |       |

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| <b>Pinot Noir, Calusari</b>  | 6.9 | 8.7 | 25.95 |
| <i>Viile Timisului, Romania</i>  |     |     |       |
| <i>Silky, soft and lighter red with flavours of redcurrant and spice</i> |     |     |       |

♥ TANDOORI CHICK'N, MUSHROOM KADAI

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| <b>Merlot Reserva, Los Espinos</b>                                   | 30.95 |
| <i>Central Valley, Chile</i>   |       |
| <i>A juicy medium bodied red with rich flavours of blackcurrant.</i> |       |

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|---|-----|------|-------|
| <b>Malbec, Triuno / Manos Negras</b>  | 8.7 | 10.8 | 32.95 |
| <i>Mendoza, Argentina</i>   |     |      |       |
| <i>Special organic full bodied Malbec with notes of black fruits, coco and spice.</i> |     |      |       |

♥ ALL PLANT BASED MEAT DISHES

ROSE WINE 175ml 250ml 75cl

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|--|-----|-----|-------|
| <b>Pinot Grigio, Bella Modella</b>                                       | 6.9 | 8.7 | 25.95 |
| <i>Abruzzo, Italy</i>  |     |     |       |
| <i>A pale pink with fruity flavours of raspberries and strawberries.</i> |     |     |       |

♥ SAAG PANEER/CHICK'N & PANEER LABABDAR

ORANGE WINE 175ml 250ml 75cl

|   |     |     |       |
|---|-----|-----|-------|
| <b>Orange, Solara</b>   | 6.9 | 8.7 | 25.95 |
| <i>Romania</i>  |     |     |       |
| <i>A natural skin contact wine with flavours of oranges and a creamy texture.</i> |     |     |       |

♥ 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 ?

