

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 12 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*

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
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 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

NIBBLES

Pappadam VG GFO NFO | 1.25

Pickle Tray VG GF NF
House special chutneys & pickle. 2.75

Boondi Raita VO GT
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

Chilli 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 NF (M) | 8.45
Plant based chicken

Tandoori Paneer Tikka 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. " *Transform this into a flavour bomb?* Add spiced yoghurt and you have got Dahi Puri VO. 6.95

Namaste Special Chaat VO GT *House Special*
Tiny rice puffs, called 'murmura' or 'kurmura' topped with chutneys, yogurt and crunchy 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 Special 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 Paratha. 15.95

Gobi Manchurian VG NFO (H) *House Special*
Crispy cauliflower tossed in rich Manchurian sauce with bold Indo-Chinese flavours. 13.45

CHICK'N

Plant Based High Protein Chicken

Chick'n Butter Masala VO NFO
Tender plant-based chicken in a creamy tomato-cashew gravy with mild spices. 13.45

ASK Veg Butter Masala VO GF NFO | 11.95

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

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 Labbadar 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 (H) *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

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 VO 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 (H)

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 and fresh side salad VG GF.

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 *House Special*
Naturally gluten free, rice-lentil chapati Indian bread | 4.45

Gujwari Naan VG NF
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 NF | 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).

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



ALCOHOL SERVED HERE 12:00 PM ONWARDS

THE TIPSY TABLES

DRAUGHT ALL OF THESE ARE VG

| | | |
|---------------|------|------|
| Cobra 4.3% | PINT | HALF |
| Cambstar 4.1% | 6.25 | 3.75 |
| | 6.45 | 4.25 |

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 | |
| Ripchord 4.3% 440ml VG GF | 6.25 |
| From Brewboard Brewery Cambridge. | |
| 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 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.

Corn & Fire 8.75
Firey as promised ! Bourbon , fresh lime and ginger juice shaken hard with spicy mango syrup , served on the rocks.

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.

SPIRITS & LIQUEUR

WHISKY ALL OF THESE ARE VG & GF

| | | |
|---------------------------------|-------|------|
| Jack Daniels Jameson | 25ML | 50ML |
| Paul John Nirvana Bulleit rye | 4.50 | 7.50 |
| Glenfiddich 14 YEARS OLD | 6.00 | 9.00 |
| Amrut single malt | 6.50 | 9.50 |
| Rampur asava | 6.50 | 9.50 |
| 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 |
| Hapusu | 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 | 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 | 5.00 | 8.00 |
| Baileys GF | 5.00 | 8.00 |
| Disaranno Amaretto VG GF | 5.00 | 8.00 |
| St.Germain Campari Aperol VG GF | 5.00 | 8.00 |

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.

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|--|------|
| CBD Passionfruit & Guava BY HIPHOP 330ml | 5.75 |
| Ginger & Lemon 330ml | 5.25 |

INDIAN SMOOTHIES GLASS JUG

| | | |
|---|------|-------|
| Mango Lassi VO GF | 5.25 | 15.25 |
| Indian yoghurt smoothie with pure Kesar mango pulp. | | |
| Kesar Pista Lassi GF | 5.75 | 16.75 |
| Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. Contains Nuts | | |
| Salt Lassi GF | 4.45 | 12.95 |

MOCKTAILS ALL OF THESE ARE VG & GF

| | |
|---|-----------|
| 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. | |
| Jasmine & Peach Iced Tea Mocktail | 5.75 |
| 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

| | |
|---|------|
| 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 VG & GF Reg. Large

| | | |
|---|------|------|
| Jeera Soda 300ml | 4.25 | |
| Fizzy drink with earthy warmth of cumin and a hint of spice. | | |
| Thums Up 330ml | 4.25 | |
| Taste the Thunder with India's very own Cola | | |
| 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 | 2.65 | 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

| | |
|---|-------------|
| Namaste Masala Chai VO GF | 3.95 |
| Aromatic brew of Assam tea leaves, infused with a fragrance of cardamom and special indian chai masala. | |
| Unlimited Refills | plus 0.80p |
| Available Until 4:00PM only | |
| 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 Free) | |
| Espresso S/D VG GF | 3.00 3.50 |
| Americano VO GF | 3.25 |
| Cardamom Coffee VO GF | 3.45 |
| Chai Latte Chocolate Tea VO GF | 3.95 |
| Rose Pitta Latte VO GF | 4.95 |
| Rose, cardamom, beet 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

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, Bella Modella 6.9 8.7 25.95
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

GIFT VOUCHERS

Gift your loved ones a treat to remember and fond, delicious memories to 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 ?