

**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 | 11.95 | 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 | 11.95 | Extra 4.55 each

**Gobi Palak Paratha VO NF**  
Grated Cauliflower stuffing | 10.95 | 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. 10.95

**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. 7.25

**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. 6.95

**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. 11.95 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. 5.45

**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. 7.85

**Samosa VG NFO (M)**  
Classic pastry filled with veggies & spice. Golden, flaky, unforgettable. 6.85

**Beetroot Kebab VG NFO (M)**  
Velvety veggie patties with beet & sesame. Mughal-inspired, naturally vegan. 7.45

**Onion Bhaji VG GT NFO (M)**  
Spiced onion fritters, made using chickpea flour. 6.85

**Love To Share Platter VG NFO**  
An assorted platter of Beetroot kebabs, Samosas, Onion bhajis & Mirchi Pakoda, for 2 to share. 15.95

**Prawn Koliwada VG NFO (M)**  
Plant-based prawns marinated in authentic 'koli' (Maharashtra's coastal fishing community) spices and fried golden crisp. 8.45

**Himalayan Gochujang Chick'n VG NFO (H)**  
Tender plant based chicken, pan fried and tossed in a garlic, soy, chilli sauce and Indo-chinese condiments. 11.45

**Corn & Coconut Paneer Bite GT NFO (M)**  
Soft paneer with sweetcorn and coconut, tempered with curry leaves and mustard seeds. 7.95

**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)** | 9.45  
Plant based chicken

**Tandoori Paneer Tikka GF NF (M)** | 9.45  
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. 7.45

**Namaste Special Chaat VO GT House Special**  
Tiny rice puffs, called 'murmura' or 'kurmura' topped with chutneys, yogurt and crunchy sev. 7.75

**Samosa Chaat VO NFO (M)**  
Samosa mash with chickpeas, yogurt, veg & house masala. 8.85

**Chit Chaat Platter VO**  
Assorted platter for two to share - Including Masala Puri & Namaste Special Chaat. 14.85

**Pani Puri VG NFO (M)**  
Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys & spiced-flavoured water. 6.45

**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. 8.95

**CHIPS**

**Chilli Lime Mogo VG GT NFO (H) House Special**  
Crispy cassava with herbs, garlic, chilli & lime. 8.85

**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. 12.95

**Mushroom Kadai VG GT NFO (M)**  
Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy, made creamy with cashew nut paste. 14.25

**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. 13.45

**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. 16.95

**Gobi Manchurian VG NFO (H) House Special**  
Crispy cauliflower tossed in rich Manchurian sauce with bold Indo-Chinese flavours. 14.45

**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** | 12.95

**Chick'n Tikka Masala VO NFO (M)**  
Tender plant based chicken marinated, chicken simmered in a rich, creamy, and aromatic tomato-based sauce. | 14.45

**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. 14.95

**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. | 15.25

**PANEER**

Indian Cottage Cheese

**Paneer Angoori GT**  
Smoked paneer balls in a rich, creamy cashew-spice gravy. | 14.45

**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. | 13.65

**Amritsari Paneer Bhurji GF (M)**  
A rich, tangy, and spiced North Indian scramble of crumbled indian cottage cheese (paneer), onions, and tomatoes. | 14.45

**Paneer Angara GFO NFO (I) Chef's Special**  
Tandoor-roasted paneer in a fiery tomato-cashew gravy with herbs & chillies. | 14.95

**SIDE DISHES**

**Black House Daal GF NF House Special**  
Creamy black lentils & kidney beans, slow-cooked for rich flavour. 9.45

**Bombay Aloo VG GFO NFO**  
Pan-fried potatoes tossed in roasted spices & smoked herbs 9.45

**Saag Aloo VO GFO NFO**  
Leafy greens and potatoes cooked with herbs, spices & dried fenugreek. 9.45

**Chana Masala VG GF NF (M)**  
Chickpeas in spiced tomato-mango gravy, slow-cooked with tea leaves. 9.45

**Upgrade Any Side Dish To Larger Portion** 12.75

**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. 11.95  
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 (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 and fresh side salad VG GF.

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

**Vegetable Biryani Medley VO GFO NFO (M)** | 16.95

**SALAD BOWLS**

**Kala Chana Salad VG GF NFO**  
Black chickpeas, fine chopped veggies, lime, chilli, and toasted almonds. 8.45

**Onion Tomato Salad VG GF NF**  
Finely chopped onions and tomatoes with mild spices, fresh herbs & a touch of chaat masala. 5.95

**Grilled Paneer Broccoli GF NFO**  
Smokey tandoor roasted, marinated Indian cottage cheese, and assorted seasonal vegetables. 8.95

**RICE**

**Jackfruit Biryani Rice VG GT NFO (M)**  
Succulent Jackfruit-biryani cooked with mint, herbs, spices & basmati rice in a clay pot. 8.85

**Vegetable Biryani Rice VG GFO NFO (M)**  
Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. 8.85

**Gujarati Pulav Rice VG GF NF**  
Rice with fresh seasonal vegetables, saffron & common spices. 7.95

**Steamed Basmati Rice VG GF NF** | 4.95

**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. | 4.75

**Garlic Butter Naan VG NF** | 4.75

**Butter Naan VG NF** | 4.25

**Naan Basket VG NF** | 12.95  
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. | 4.75

**Palak Garlic Butter Naan VG NF** | 5.45 Chef's Special

**Chilli Garlic Naan VG NF (H)** | 4.75

**Tandoori Roti VG NF** | 4.25

**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 PINT HALF  
Cobra 4.3% 6.65 3.95  
Cambstar 4.1% LOCAL 6.95 4.25

**BEERS & CIDERS**  
Jaipur IPA 5.9% 330ml 6.25  
Empress Pilsner Style Lager 4.5% 330ml VG GF 6.65  
*Award Winning Premium British Lager - That Complements Our Dishes*

From Brewboard Brewery Cambridge. LOCAL  
Ripchord 4.3% 440ml VG GF 6.65

From White Rhino Brewing Co., India's First Craft Brewery  
White Rhino IPA 5.5% 330ml VG 6.25  
White Rhino Pale Ale 4.3% 330ml VG 6.25

Blue Moon 5.4% 330ml VG **BELGIAN STYLE WHEAT ALE** 6.25  
Birra Moretti 4.6% 330ml VG 5.25  
Sxollie Granny Smith Cider 4.5% 500ml VG GF 6.75

**COCKTAILS** ALL OF THESE ARE VG & GF  
**The Holi - Tini** 9.95

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** 10.95  
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** 11.45  
A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.

**Corn & Fire** 9.75  
Firey as promised ! Bourbon , fresh lime and ginger juice shaken hard with spicy mango syrup , served on the rocks.

**Laal Laal Mojito** 8.95  
Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda. JUG 23.95

**Kaffir Negroni** 10.95  
Our exotic twist to an italian timeless classic , gin based with bitter bianco and bergamot , finished with a green touch of kefir lime leaf.

**Tequila Grove** 10.25  
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 25ML 50ML  
Jack Daniels | Jameson 5.00 8.00  
Paul John Nirvana | Bulleit rye 6.50 9.50  
Glenfiddich **14 YEARS OLD** 7.00 10.50  
Amrut single malt 7.00 10.50  
Rampur asava 9.50 15.00

**GIN** ALL OF THESE ARE VG & GF  
Bombay Sapphire 5.50 8.50  
Warner's Edward Rhubarb 6.50 9.50  
Old Raj | Ophir **ORIENTAL SPICED** 6.50 9.50  
Hapusu 7.00 10.50

**VODKA** ALL OF THESE ARE VG & GF  
Absolute 5.00 8.00  
Belvedere 6.50 9.50

**RUM** ALL OF THESE ARE VG & GF  
Captain Morgan Dark 5.00 8.00  
Captain Morgan Spiced Gold 5.00 8.00  
Five Rivers Spiced Rum 6.50 9.50  
Diplomatico Reserva 7.00 10.50

**TEQUILA** ALL OF THESE ARE VG & GF  
Rooster Rojo Blanco 6.00 9.00  
Don Julio anejo 9.00 13.00

**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 5.25  
Lucky Saint Alcohol Free 0.5% 330ml 5.45

**KOMBUCHA** ALL OF THESE ARE VG & GF  
*Fermented & lightly effervescent drink made from sweetened tea.*  
CBD Passionfruit & Guava BY HIPHOP 330ml 5.95  
Ginger & Lemon 330ml 5.45

**INDIAN SMOOTHIES** GLASS JUG  
Mango Lassi VO GF 5.45 15.95  
Indian yoghurt smoothie with pure Kesar mango pulp.

**Kesar Pista Lassi GF** 5.95 17.45  
Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. Contains Nuts  
**Salt Lassi GF** 4.95 12.95

**MOCKTAILS** ALL OF THESE ARE VG & GF  
**Passionfruit Sharbat** 6.45  
Homemade passionfruit concentrate shaken with lime juice, himalayan salt and ice. JUG 16.45

**Elderflower Cucumber Cooler** 6.75  
Fresh cucumber & mint hardly shaken with Norfolk Cordial syrup to extract flavor and balanced with apple juice.

**Strawberry Pomegranate Mojito** 6.45  
Our Signature virgin mojito made using our own strawberry pomegranate syrup. JUG 16.45

**Bul-Bula Fritz** 7.45  
A perfect solution for self-disciplined! Rhubarb, Orange and Ginger cordial topped with non-alcoholic prosecco.

**Jasmine & Peach Iced Tea Mocktail** 6.25  
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** 4.95  
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** 4.25  
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 4.45  
Fizzy drink with earthy warmth of cumin and a hint of spice.  
Thums Up 330ml 4.45  
Taste the Thunder with India's very own Cola

**Coke | Coke Zero** 330ml 3.95 5.25  
**Schweppes Lemonade** 330ml 3.95 5.25  
**Fruit Juices** 3.95 5.25  
Lychee | Mango | Pineapple | Orange

**Still Water** 3.95  
**Sparkling Water** 2.95 3.95  
**Mixers, Tonic, Soda** 250ml 3.95  
Indian tonic water, Slimline Tonic, Soda water, Coke, Coke Zero

**HOT DRINKS**  
**Namaste Masala Chai** VO GF 4.25  
Aromatic brew of Assam tea leaves, infused with a fragrance of cardamom and special indian chai masala.  
**Unlimited Refills**  
Available Until 4:00PM only plus 0.99p

**English Breakfast Tea** VO GF 3.15  
**Fresh Mint & Lime Tea (Pot)** VG GF 3.95  
**Fresh GINGER & lemon Tea (Pot)** VG GF 3.95  
**Herbal Tea (Pot)** VG GF 4.25  
Indian rose petals (Loose leaf) from Rare Tea Co (Caffeine Free)  
**Espresso S/D** VG GF 3.25 | 3.75  
**Americano** VO GF 3.45  
**Cardamom Coffee** VO GF 3.75  
**Chai Latte | Chocolate Tea** VO GF 4.25  
**Rose Pitta Latte** VO GF 5.45  
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** 32.95  
Friuli Venezia Giulia, Italy  
A fruity and crisp organic proseccco.

**HOT APPETISERS & ANY HOT/CHEF'S SPECIAL CURRY**  
**Prosecco DOC, Frizzante** 20cl 9.45  
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** 25.95  
La Mancha, Spain  
An organic medium bodied white with fruity flavours.

**Pinot Grigio, Bella Modella** 7.4 9.4 27.95  
Terre di Chieti IGT, Italy  
A dry crisp and refreshing wine with citrus notes.

**CHILI LIME MOGO & GOBI MANCHURIAN**  
**Chardonnay, Montsablé** 32.95  
Limoux, France  
A creamy white with flavours of peach and apple with a smooth texture

**Sauvignon Blanc, Dillon's Point** 9.3 11.7 34.95  
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** 25.95  
Spain  
Smooth and medium bodied with red fruits

**Pinot Noir, Calusari** 7.4 9.4 27.95  
Viile Timisului, Romania  
Silky, soft and lighter red with flavours of redcurrant and spice

**TANDOORI CHICK'N, MUSHROOM KADAI**  
**Merlot Reserva, Los Espinos** 32.95  
Central Valley, Chile  
A juicy medium bodied red with rich flavours of blackcurrant.

**Malbec, Triuno / Manos Negras** 9.3 11.7 34.95  
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** 7.4 9.4 27.95  
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** 7.4 9.4 27.95  
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 ?

