

BREAKFAST - LUNCH SPECIALS AVAILABLE UNTIL 4 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
Rice-lentil waffles with finely-chopped veggies, 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. 8.25

Idli Steamed Rice Cakes VG GF
Soft, fluffy rice cakes Idli served with warm lentil-vegetable stew Sambhar and fresh coconut chutney. | 6.95

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. 7.25

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

Chick'n Tikka Roll NF Plant-based chicken

Paneer Tikka Roll NF Indian Cottage Cheese

NIBBLES

Pappadam VG GFO NFO | 1.65

Pickle Tray VG GF NF
House special chutneys & pickle. 2.95

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 | 2.65

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. 8.75

Mirchi Pakoda VG GT NFO (M to H)
Mild chilli peppers fritters, stuffed with flavoured potato mash and coated in gram flour batter. 8.95

Samosa VG NFO (M)
Classic pastry filled with veggies & spice. Golden, flaky, unforgettable. 8.45

Beetroot Kebab VG NFO (M)
Rich and healthy veggie patties made from beet root, potatoes, green sultanas and sesame. 8.95

Love To Share Platter VG NFO
An assorted platter of Beetroot kebabs, Samosas, Aloo Bonda & Mirchi Pakoda, for 2 to share. 16.95

Prawn Koliwada VG NFO (M) Chef's Special
Plant-based prawns marinated in 'authentic 'koli' (Maharashtra's coastal fishing community) spices and fried golden crisp. 9.45

Himalayan Gochujang Chick'n VG NF (H)
Tender plant based chicken, pan fried, soy, chilli sauce and indochinese condiments. 11.95

Chick'n Bites VG NFO (M)
Pan fried plant based chicken, seasoned lightly and served with ketchup and mayo. 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) | 10.95
Plant based chicken

Tandoori Paneer Tikka GF NF (M) | 10.95
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." 8.75 Add spiced yoghurt?

Namaste Special Chaat VO GT House Special
Crunchy wafers loaded with chickpeas, chutneys, yogurt & sev. 8.95

Samosa Chaat VO NFO (M)
Samosa mash with chickpeas, yogurt, veg & house masala. 9.95

Chit Chaat Platter VO
Assorted platter for two to share - Including Masala Puri & Namaste Special Chaat. 16.95

Pani Puri VG NFO (M)
Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys & spiced-flavoured water. 7.75

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. 9.95

CHIPS

Chilli Lime Mogo VG GT NFO (H) House Special
Crispy cassava with herbs, chilli & lime. 10.95

Masala Chips VG GT NFO (M) | 6.75

Salted Chips VG GT NFO | 5.25

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. 13.95

Mushroom Kadai VG GT NFO (M)
Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy, made creamy with cashew nut paste. 14.95

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. 14.65

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. 15.95

Gobi Manchurian VG NFO (H) House Special
Crispy cauliflower tossed in rich Manchurian sauce with bold Indo-Chinese flavours. 15.75

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. 14.95

ASK Veg Butter Masala VO GF NFO | 13.95

Saag Chick'n VO NFO
Leafy saag with plant-based chick'n, herbs, spices & a hint of dried fenugreek. | 15.75

Chick'n Tikka Masala VO NFO (M)
Tender plant based chicken marinated, chicken simmered in a rich, creamy, and aromatic tomato-based sauce. | 14.95

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. 15.95

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. | 14.95

PANEER

Indian Cottage Cheese

Paneer Angoori GT
Smoked paneer balls in a rich, creamy cashew-spice gravy. | 13.75

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 NFO (M)
A rich, tangy, and spiced North Indian scramble of crumbled indian cottage cheese (paneer), 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. 10.45

Gunpowder Potato VG GT NFO
Pan-fried potatoes tossed in roasted spices & smoked herbs 10.45

Saag Aloo VO GFO NFO
Leafy greens and potatoes cooked with herbs, spices & dried fenugreek. 10.45

Chana Masala VG GF NF (M)
Chickpeas in spiced tomato-mango gravy, slow-cooked with tea leaves. 10.45

Upgrade Any Side Dish To Larger Portion 13.45

DOSA

Crispy 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. 13.95
Add Cheese VO or Paneer +1.00

Namaste Special Dosa VO GF NFO
Masala dosa filled with paneer, coconut, sultanas & cashews. 14.95

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

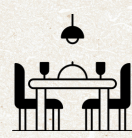
VG Vegan | **VO** Vegan option | **GF** Gluten free | **GFO** Gluten free option | **GT** Gluten traces (Ingredients DO NOT contain gluten but preparations uses the same oil as other gluten including dishes) **NF** Nut Free | **NFO** Nut free option (Prepared without the nut in it's ingredients including garnish). If you have any allergies please let your server know.

KIDS MENU IS AVAILABLE UPON REQUEST

PRIVATE DINING & HIRE SPACE

Looking for the perfect venue to celebrate a special occasion?

We have an amazing private dining and hire space available for birthdays, anniversaries, corporate events, or any celebration. Please ask a member of our team for more details - we'll be happy to help you plan your event.



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) | 16.95

SALAD BOWLS

Kala Chana Salad VG GF NFO
Black chickpeas, fine chopped veggies, lime, chilli, and toasted almonds. 8.95

Grilled Paneer Broccoli GF NFO
Smokey tandoor roasted, marinated Indian cottage cheese, and assorted seasonal vegetables. 9.95

RICE

Jackfruit Biryani Rice VG GT NFO (M)
Succulent Jackfruit biryani cooked with mint, herbs, spices & basmati rice in a clay pot. 8.95

Vegetable Biryani Rice VG GFO NFO (M)
Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. 8.95

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

Steamed Basmati Rice VG GF NF | 5.95

INDIAN BREADS

Namaste Dosapatti VG GF NF
Soft rice-lentil batter chapatis, for our Gluten free friends. | 5.95

Gujwari Naan VG NF
Slightly sweetened naan, layered with green sultanas, sesame seeds and desiccated coconut. | 5.45

Chilli Butter Naan VG NF | 5.45

Butter Naan VG NF | 5.45

Naan Basket VG NF | 14.45
Assorted Naans including Butter, Chilli Butter & Gujwari Naans.

Palak Butter Naan VG NF Chef's Special
Naan with fresh spinach. | 5.45

Cheesy Naan VO NF | 5.45

Keema Naan VG NF
Stuffing of spiced, plant based mince 'keema'. | 5.95

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. 14.95

Samosa Burger VG
Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a brioche bun. 13.95

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%	7.45	4.75
Kingfisher 4.3%	7.45	4.75
Bombay Bicycle IPA 4.4%	7.45	4.75

BEERS & CIDERS

Empress Pilsner Style Lager 4.5% 330ml VG GF 7.15
Award-winning Premium British Lager that complements our dishes.

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

White Rhino IPA 5.5% 330ml VG	6.75
White Rhino Pale Ale 4.3% 330ml VG	6.55

Corona Extra 4.5% 330ml VG	5.75
Blue Moon 5.4% 330ml VG <i>Belgian Style Wheat Ale</i>	6.65
Birra Moretti 4.6% 330ml VG	5.75
Sxollie Granny Smith Cider 4.5% 330ml VG GF	6.95

COCKTAILS ALL OF THESE ARE VG & GF

The Holi - Tini 12.75
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 13.45
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 11.75
Firey as promised! Bourbon, fresh lime and ginger juice shaken hard with spicy mango syrup, served on the rocks.

Laal Laal Mojito 10.75
Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda. JUG 27.95

Kaffir Negroni 12.45
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 11.45
Inspired by mother nature, light, long and refreshing. Tequila, green apple liqueur, lime juice, basil and soda.

Aperol Spritz 11.95

SPIRITS & LIQUEUR

WHISKY ALL OF THESE ARE VG & GF

	25ML	50ML
Jack Daniels Jameson	5.50	8.50
Monkey Shoulder	6.50	10.00
Paul John Nirvana Bulleit Rye	6.50	10.00
Glenfiddich 14 YRS Amrut Single Malt	7.50	11.00
Rampur Asava	9.50	15.00

GIN ALL OF THESE ARE VG & GF

Bombay Sapphire	6.00	9.00
Warner's Edward Rhubarb	6.50	10.00
Old Raj Ophir <i>ORIENTAL SPICED</i>	6.50	10.00
Hapusa	7.50	11.00

VODKA ALL OF THESE ARE VG & GF

Absolute	5.00	8.00
Belvedere	6.00	9.50

RUM ALL OF THESE ARE VG & GF

Captain Morgan Dark	5.50	8.50
Captain Morgan Spiced Gold	5.50	8.50
Five Rivers Spiced Rum	6.50	10.00
Diplomatico Reserva	7.50	11.00

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	5.50	8.50
Baileys GF	5.50	8.50
Disaranno Amaretto VG GF	5.50	8.50
St.Germain Campari Aperol VG GF	5.50	8.50

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	5.65
Lucky Saint Alcohol Free 0.5% 330ml	6.25

KOMBUCHA ALL OF THESE ARE VG & GF
Fermented & lightly effervescent drink made from sweetened tea.

CBD Passionfruit & Guava BY HIPHOP 330ml	6.45
Ginger & Lemon 330ml	5.75

INDIAN SMOOTHIES GLASS JUG

Mango Lassi VO GF	5.75	16.95
Indian yoghurt smoothie with pure Kesar mango pulp.		
Energy Chakara VO GF	6.25	
Kale, lemongrass, banana, apple, vanilla, mango		
Kesar Pista Lassi GF	6.25	18.45
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

Passionfruit Sharbat	6.95
Homemade passionfruit concentrate shaken with lime juice, Himalayan salt and ice.	JUG 17.45

Elderflower Cucumber Cooler 6.95
Fresh cucumber and mint hardly shaken with Norfolk Cordial to extract flavor, balanced with apple juice.

Strawberry Pomegranate Mojito 6.95
Our Signature virgin mojito made using our own strawberry pomegranate syrup. JUG 17.45

Bul-Bula Fritz 7.95
A perfect solution for self-disciplined! Rhubarb, Orange and Ginger cordial topped with non-alcoholic prosecco.

SODA ALL OF THESE ARE VG & GF

Blood Orange and Ginger Soda	5.45
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	4.45
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	4.95
Fizzy drink with earthy warmth of cumin and a hint of spice.	
Thums Up 330ml	4.95
Taste the Thunder with India's very own Cola	

Coke Coke Zero 330ml	4.45	5.75
Schweppes Lemonade 330ml	4.45	5.75
Fruit Juices	4.45	5.75
Lychee Mango Pineapple Orange		
Sparkling Water 750ml	2.95	3.95
Still Water 750ml	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	4.45
Aromatic brew of Assam tea leaves, infused with a fragrance of cardamom and special Indian chai masala.	
Unlimited Refills	
Available Until 4:00PM	plus 0.99p

English Breakfast Tea VO GF	3.95
Fresh Mint Ginger Lime Tea (Pot) VG GF	3.95
Latte Cappuccino Macchiato VG GF	4.45
Mocha Hot Chocolate VG GF	4.45
Espresso S/D VG GF	3.25 3.75
Americano VO GF	3.45
Chai Latte Chocolate Tea VO GF	4.45
Rose Pitta Latte VO GF AYURVEDIC	5.45
Rose, Cardamom, Beet root and Warm milk.	
Golden Latte VO GF AYURVEDIC	5.45
Turmeric, Cinnamon, Maple syrup	

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 sustainable wineries, who prioritise on biodiversity and small scale vineyards.

♥ Indicates suggested food pairing

All wines are vegan, gluten free & contain sulphites.

PROSECCO 175ml 250ml 75cl

Prosecco DOC, Novapalma 34.95
Friuli Venezia Giulia, Italy
A fruity and crisp organic prosecco.
♥ HOT APPETISERS & ANY OF THE CHEF'S SPECIAL CURRIES

Prosecco DOC, Frizzante 20cl 9.95
Cielo e Terra, Veneto, Italy
Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.
♥ ALL DOSAS

Laurent Perrier Champagne 85.95

WHITE WINE 175ml 250ml 75cl

Field Blend, Campo Flores 27.95
La Mancha, Spain
An organic medium bodied white with fruity flavours.

Pinot Grigio, Bella Modella 8.15 10.45 30.95
Terre di Chieti IGT, Italy
A dry crisp and refreshing wine with citrus notes.
♥ CHILI LIME MOGO & GOBI MANCHURIAN

Chardonnay, Montsablé 34.95
Limoux, France
A creamy white with flavours of peach and apple with a smooth texture

Sauvignon Blanc, Dillon's Point 10.9 13.5 38.95
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

Riesling, The Daily August 11.45 14.75 42.95
Rheingau, Germany
An off-dry white with delicious flavours of limes, "Gutsriesling".
The perfect match for spicy food.

RED WINE 175ml 250ml 75cl

Tinto, Casa del Arco 27.95
Spain
Smooth and medium bodied with red fruits

Pinot Noir, Calusari 8.15 10.45 30.95
Viile Timisului, Romania
Silky, soft and lighter red with flavours of redcurrant and spice
♥ TANDOORI CHICK'N, MUSHROOM KADAI

Merlot Reserva, Los Espinos 35.95
Central Valley, Chile
A juicy medium bodied red with rich flavours of blackcurrant.

Malbec, Triuno / Manos Negras 10.9 13.5 38.95
Mendoza, Argentina
Special organic full bodied Malbec with notes of black fruits, coco and spice.
♥ ALL PLANT BASED MEAT DISHES

Shiraz, Cunning Plan 11.45 14.75 42.95
McLaren Vale, Australia
A rich and full bodied Shiraz with deep plum and spice flavours and a velvety texture.

ROSE WINE 175ml 250ml 75cl

Pinot Grigio, Bella Modella 7.3 9.3 27.95
Abruzzo, Italy
A pale pink with fruity flavours of raspberries and strawberries.
♥ SAAG ALOO & LABBBDAR CURRIES

ORANGE WINE 175ml 250ml 75cl

Orange, Solara 7.45 9.75 28.95
Romania
A natural skin contact wine with flavours of oranges and a creamy texture.
♥ DOSA & GUNPOWDER POTATO

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?