

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 | 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. 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. 1.25 per person

Boondi Raita VO GF NFO

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. "A popular Karnataka street snack—messy, zesty, addictive." 7.45 Add spiced yoghurt?

Namaste Special Chaat VO GT House Special

Crunchy wafers loaded with chickpeas, chutneys, yogurt & 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

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. 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 & 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. 8.45

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

Soft chapatis made out of rice-lentil batter, especially for YOUR Gluten free needs. | 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
Kingfisher 4.3%	6.65	3.95
BEERS & CIDERS		
Jaipur IPA 5.9% 330ml	6.25	
Empress Pilsner Style Lager 4.5% 330ml VG GF <i>Award Winning Premium British Lager - That Complements Our Dishes</i>	6.65	
From Redwell Brewery, Norwich LOVE SUPPORT LOCAL		
King Wazoo Pale Ale 3.5% 330ml 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 10.95
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 11.45
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 10.25
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

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
Hapusa	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
Diplomatic 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

Mango Lassi VO GF	5.45	15.95
Indian yoghurt smoothie with pure Kesar mango pulp.	5.95	17.45
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

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

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
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

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, Cake, 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	plus 0.99p
Available Until 4:00PM only	

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 prosecco.

♥ 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?