

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.



NIBBLES

Pappadam VG GFO NFO | 1.25

Pickle Tray VG GF NF

Our chutneys and pickle. 1.25 per person

Masala Pappadam VG GFO

Pappadam topped with finely chopped kachumber salad, herbs and special tangy masala. 2.75

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

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 and perfect with a sip of **Masala Chai**. 6.85

Prawn Koliwada VG NFO (M)

Plant-based prawns marinated in authentic 'koli' (Maharashtra's coastal fishing community) spices and fried golden crisp. 8.95

Love To Share Platter VG NFO (M)

An assorted platter including Beetroot kebabs, Samosas, Onion bhajis and Prawn Koliwada. 15.95

Buffalo Cauliflower VG NFO (H) *House Special*

Crispy cauliflower fritters tossed in spicy buffalo sauce, served with inhouse-made vegan mayo. 8.95

Himalayan Gochujang Chick'n VG NFO (H)

Tender plant based chicken, onions and mixed peppers, 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 special spice blend, herbs and yoghurt, roasted in a clay oven 'tandoor' to an aromatic bliss!

Chick'n Tikka NF (M)

Plant based chicken | 9.45

Paneer Tikka GF NF (M)

Indian Cottage Cheese | 9.45

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

Ask For Masala puri plus spiced yoghurt ; another Street Food legend, **Dahi Puri** VO. *No Added Cost*

Namaste Special Chaat VO GT *House Special*

Crunchy wafers loaded with chickpeas, chutneys, yogurt and sev. 7.75

Chit Chaat Platter VO

Assorted platter including Masala Puri and Namaste Special Chaat. 14.85

Pani Puri VG NFO (M)

Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys and spiced-flavoured water. 6.45

Spinach Chaat VO GT NFO *Chef's Special*

Crisp fried baby spinach topped with chopped veggies, chutneys, yoghurt and finished with a touch of chaat masala. 8.95

CURRIES

VEGETABLES

Royal Mughlai Vegetable Korma GF

Mixed vegetables in a mild, sweet gravy of caramelised onions, tomatoes, nuts and simple spices. 12.95

Mushroom Kadai VO GFO (M)

Mushrooms and mixed peppers in a spiced tomato and chilli sauce, balanced with creamy cashew paste. 14.25

Bombay Pav Bhaji VG GFO NF (H)

Signature Mumbai street food - Mash of spiced potatoes, peas and veggies, bursting with buttery, tangy house spices. Best paired with toasted pav; **also excellent with rice or butter naan**. 13.45

Baingan Bharta VG GF NF(H) *Chef's Special*

Flame roasted aubergine pureed with charred garlic, onions and fragrant North Indian spices for a rich, soulful flavour that's both simple and rustic, yet refined. 15.95

Chili Gobi VG NFO (H) *House Special*

Crispy cauliflower fritters with onions and peppers, tossed in a dry umami-packed mix of garlic, soy, chilli, and Indo-Chinese spices 14.45

CHICK'N

Chick'n Butter Masala VO NFO

Tender chick'n pieces in a creamy tomato, cashew-nut gravy with mild spices and aromatic herbs. 14.45

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

LAMB

Lamb Lababdar VO NFO (M)

Plant based lamb in an aromatic gravy of tomatoes, cashew nut paste, inhouse grounded and blended spices and select fresh herbs. 15.25

PANEER

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 Lababdar GFO NFO (M)

Paneer in an aromatic gravy of tomatoes, cashew nut , inhouse made spice blend and select fresh herbs. 13.65

Paneer Angara GFO NFO (I) *Chef's Special*

Tandoor grilled paneer in a fiery gravy of flame roasted tomatoes, mixed peppers, cashew nut paste, chillies and select herbs. 14.95

SIDE DISHES

Side dishes are available in a standard portion at 9.45 or a larger, main-style portion at 12.75.

Black House Daal GF NF *House Special*

Creamy black lentils and kidney beans, slow-cooked in the tandoor for an earthy aroma and rich flavours.

Chana Masala VG GF NF (M)

Chickpeas in a rich tomato gravy, subtly infused with tea leaves and dried mango for deeper colours and flavours.

Hyderabadi Bagara Potato VG GFO (M) *Chef's Special*

Baby potato simmered in a tangy peanut-sesame gravy with curry leaves.

DOSA

Savoury pancakes, from south of India, made using, fermented rice-lentil batter. Served with a lentil-vegetable stew called 'Sambhar' and coconut chutney.

Masala Dosa VG GF NF

Fresh dosa rolled and served with a filling of mildly spiced and tempered potato mash inside. 11.95

Add Cheese VO or **Paneer** +1.00

Namaste Special Dosa VO GF NFO

Masala dosa with paneer, dessicated coconut, sultanas & cashew nuts. 13.95

SPICE LEVELS

MILD , MEDIUM (M) , HOT (H) & INDIAN HOT (I)

Dishes without spice details are mild by default. To preserve the authenticity and intended flavours, the set spice levels are not customizable.

MENU CODES

VG Vegan | **VO** Vegan option | **GF** Gluten free | **GFO** Gluten free option | **GT** Gluten traces | **NF** Nut free | **NFO** Nut free option (No nut in ingredients or garnish)

Please advise your server of any allergies.

ONION GARLIC FREE MENU AND KID'S MENU ARE AVAILABLE, UPON REQUEST

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. Let your server know if you'd like to contribute.

BIRYANI MEDLEY

Your choice of Biryani rice with chana masala VG, raita (yoghurt) VO GT & salad VG GT.

Jackfruit Biryani VO GT NFO (M) | 16.95

Vegetable Biryani 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

Chopped onions, tomatoes, mild spices, fresh herbs and a touch of chaat masala. 5.95

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. | 4.95

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.

Chilli Garlic Naan VG NF (H) | 4.75

Tandoori Roti VG NF | 4.25

CHIPS

Chilli Lime Mogo VG GT NFO (H) *House Special*

Crispy cassava with herbs, garlic, chilli & lime. 9.45

Masala Chips VG GT NFO (M) | 5.95

Salted Chips VG GT NFO | 4.95

BURGERS

Chick'n Royal Burger VG (M)

Plant based chicken patty, plant based cheese, mayo, fresh salad, sliced tomatoes, mild chilli sauce, served on a brioche bun. 14.85

Samosa Burger VG (M)

Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a brioche bun. 13.75

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



DRAUGHT ALL OF THESE ARE VG
Cobra 4.3% PINT 6.65 HALF 3.95
Kingfisher 4.3% PINT 6.65 HALF 3.95

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 Twickenham Brewery **LOVE SUPPORT LOCAL**
Naked Ladies 4.4% 500ml VG 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
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 keffir 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 25ML 5.00 50ML 8.00
Jameson 5.00 8.00
Paul John Nirvana 6.50 9.50
Bulleit rye 6.50 9.50
Glenfiddich 14 YEARS OLD 7.00 10.50
Amrut single malt 7.00 10.50

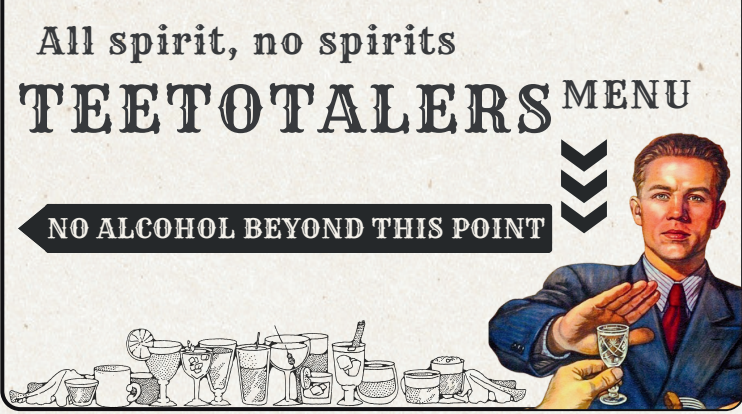
GIN ALL OF THESE ARE VG & GF
Bombay Sapphire 5.50 8.50
Warner's Edward Rhubarb 6.50 9.50
Old Raj 6.50 9.50
Ophir ORIENTAL SPICED 6.50 9.50

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 5.00 8.00
Borghetti 'Espresso Liqueur' VG GF
Baileys GF
St.germain
Campari
Aperol VG GF



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

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

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

Rhubarb Orange Ginger Fizz 6.45
 A sparkling blend of rhubarb's tang, orange's citrus burst, and ginger's warmth.

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
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 ALL OF THESE ARE VG & GF Reg. Large
Namaste Masala Chai VO GF 4.45pp
 Aromatic brew of Assam tea leaves, infused with a fragrance of cardamom and special indian chai masala. *Enjoy Unlimited Top Up Until 4:00PM* 0.99pp

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
Chocolate Tea VO GF 4.25
Rose Pitta Latte VO GF 5.45
 Rose, cardamom, beef root & warm milk.



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.
 ♥ CHICK'N ACHAARI & 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?

