

The Tipsy *Tables*

Crafted cocktails, elevated conversations.

12:00 PM ONWARDS

DRAUGHT	ALL - 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	6.65
Award-winning premium British lager that compliments our food.	

King Wazoo Session Pale Ale 3.5% 330ml VG GF From Redwell Brewery, Norwich	6.65
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SUPPORT
LOCAL

White Rhino IPA 5.5% 330ml VG	6.25
From White Rhino Brewing Co: India's First Craft Brewery	
Birra Moretti 4.6% 330ml VG	5.25
Aspalls Cyder 5.5% 500ml VG GF	6.75

COCKTAILS ALL - VG & GF

The Holi - Tini	10.95
Inspired by the Indian festival of colors and love "Holi". Gin, Passionfruit liqueur and Pineapple juice shaken hard with tamarind and garnished with dragon fruit powder.	
Cocojungle	11.45
Our reimaged classic colada with Diplomatico white and dark rum, 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.	
Tarbooz Margarita	10.95
Crafted to cool your palate alongside bold Indian flavours. Fresh watermelon and cucumber shaken with Rooster Rojo Blanco tequila, lime and agave for a crisp, refreshing margarita.	
Laal Laal Mojito	8.95 (Jug)
Our Signature Mojito - Ruby Red. White rum, lime, strawberry pomegranate syrup and soda.	
21.95	
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 kaffir lime leaf.	

SPIRITS & LIQUEURS 25ml 50ml

Whisky ALL - VG & GF		
Jack Daniels Jameson	5.00	8.00
Paul John Nirvana Bulleit Rye	6.50	9.50
Maker's Mark	5.50	8.50
Glenfiddich 14 YEARS OLD	7.00	10.50
Amrut Single Malt	7.00	10.50
Rampur Asava	9.50	15.00

Gin ALL - 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 - VG & GF		
Absolut	5.50	8.50
Belvedere	6.50	9.50

Rum ALL - 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 - VG & GF		
Rooster Rojo Blanco	6.00	9.00
Don Julio Añejo	9.00	13.00

Liqueurs ALL - VG & GF		
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

The Total *Teetotal*

Pure flavor, zero proof

NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE BEERS ALL - VG

Beavertown Lazer Crush IPA 0.3% 330ml	5.25
Lucky Saint Alcohol Free 0.5% 330ml	5.45

KOMBUCHA ALL - VG & GF

Fermented & lightly effervescent drink made from sweetened tea.	
CBD Passionfruit & Guava 330ml	5.95
Ginger & Lemon 330ml	5.45

INDIAN SMOOTHIES GLASS JUG

Mango Lassi VO GF	5.45	15.95
Indian yogurt smoothie with pure Kesar mango pulp.		
Kesar Pistachio Lassi GF	5.95	17.45
Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie.		

MOCKTAILS ALL - VG & GF

Passionfruit Sharbat	6.45
Inhouse made passionfruit concentrate shaken with lime juice, Himalayan pink salt and ice.	Jug 16.45
Watermelon Velvet	6.45
Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie.	
Elderflower Cucumber Cooler	6.75
Fresh cucumber and mint, hardly shaken with Norfolk Cordial to extract flavors, balanced with apple juice.	
Strawberry Pomegranate Mojito	6.45
Our Signature virgin mojito made using inhouse made strawberry-pomegranate syrup.	Jug 16.45
Jasmine & Peach Iced Tea	6.25
A delicate fusion of homemade jasmine tea cordial, peach puree and fresh lemon, balanced perfectly with a touch of pink salt.	

SODA ALL - VG & GF

Blood Orange and Ginger Soda	5.25
Bold and firm. Our inhouse-made blood orange shrub served with a splash of citrus, pink saline solution and topped with ginger ale.	
Classic Nimbu Soda	4.25
Simple and classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.	

SOFT DRINKS ALL - VG & GF REG LARGE

Thums Up 300ml	4.25
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	
Still Spring Water (750ml)	3.95 Each
Sparkling Water	2.95 3.95
Mixers, Tonic, Soda 250ml	3.95 Each
Indian tonic water, Slimline Tonic, Soda, Coke, Coke Zero	

HOT DRINKS

Namaste Masala Chai VO GF	4.25
Aromatic Assam tea leaves brew, infused with real cardamoms and special Indian chai masala.	
UNLIMITED REFILLS Until 4 PM 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) (Caffeine Free)	
Espresso Single Double VG GF	3.25 3.75
Americano VO GF	3.45
Cardamom Coffee VO GF	3.75
Chai Latte VO GF	4.25
Rose Pitta Latte VO GF	5.45
Rose, cardamom, beet root and warm milk.	

The Wine *Cellar*

Handpicked wines, tailored to the menu

12:00 PM ONWARDS | ALL WINES ARE VEGAN, GLUTEN FREE AND CONTAIN SULPHITES.

PROSECCO	175 ml	250 ml	75 cl
Prosecco DOC, Novapalma			32.95
Friuli Venezia Giulia, Italy A fruity and crisp organic prosecco.			
Hot Appetisers, Chef's Special Curries.			20cl

Prosecco DOC, Frizzante			9.45
Cielo e Terra, Veneto, Italy Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.			
All Dosas.			

WHITE WINE	175 ml	250 ml	75 cl
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.			
Chilli Lime Mogo, Gobi Manchurian.			

Chardonnay, Montsablé			32.95
Limoux, France A creamy white with flavours of peaches and apples in 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	175 ml	250 ml	75 cl
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 red currant 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 blackcurrants.			

Malbec, Triuno	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	175 ml	250 ml	75 cl
Pinot Grigio, Bella Modella	7.4	9.4	27.95
Abruzzo, Italy A pale pink with fruity flavours of raspberries and strawberries.			
Kaju Paneer Masala			

ORANGE WINE	175 ml	250 ml	75 cl
Orange, Solara	7.4	9.4	27.95
Romania A natural skin contact wine with flavours of oranges and a creamy texture.			
All Dosas, Bombay Aloo			

GIFT VOUCHERS

GIVE A TASTE THEY'LL REMEMBER

A meal together is the best gift. Wrap up a Namaste Village experience for someone you love. Ask your server or buy online.



CATERING

WE'LL BRING THE VILLAGE TO YOU

Boardrooms to banquets. We'll plan, prepare and serve a menu that fits your occasion and budget. Or for something with a bit more theatre, our mobile kitchen in a van rolls up & cooks it fresh, right where you are.

नमस्ते NAM-UH-STAY ORIGIN SANSKRIT

My soul recognizes your soul; I honour the shared light, love, beauty, kindness, and truth within us, highlighting our unity as one.



NAMASTE Village

Food Menu

NORWICH

Onion Garlic Free & Kid's Menu
Available On Request

LUNCH *SPECIALS* AVAILABLE EVERYDAY UNTIL 4 PM

The Hash Chaat *VO GT NF*

East Meets West Crispy hash browns crowned with tangy chickpea curry, chutneys, yoghurt, and zesty chaat masala. 7.25

Bhavnagari Khaman Chaat *VO GF NF House Special*

Steamed spongy chickpea cake, tempered with mustard and curry leaves. Bhavnagari street soul. 6.95



THALI *MENU* THE WAY INDIA EATS | **AVAILABLE SUN TO THUR**

Namaste Special Celebration Thali ★★★★★

Praw'n Koliwada, Beetroot Kebab, Paneer Butter Masala, Chick'n Achaari, Black House Daal, Saffron Pulav Rice, Garlic Butter Naan, Raita, Pappadum, Pickle & Salad | £25.95 each | **Unlimited** £28.95

Vegan Thali

Beetroot Kebab, Samosa, Chick'n Butter Masala, Surti Matka Undhiyu, Chana Masala, Steamed Basmati Rice, Butter Naan, Raita, Pappadum, Pickle & Salad | £22.95 each | **Unlimited** £25.95

NOTE: Unlimited thali is not shareable | Excluded from all discounts & promotions unless stated.

◆ NIBBLES ◆

Pappadam *VG GFO NFO* | 1.25

Pickle Tray *VG GF NF* | 1.25 *per person*

Mango Chutney *VG GF NF* | 1.95

◆ HOT APPETISERS ◆

Himalayan Gochujang Chick'n *VG NFO, (H)* **NEW**
Plant-based chicken pan-fried, tossed in our garlicky soy and fiery Indo-Korean sauce. 11.45

Corn & Coconut Paneer Finger *GT NFO, (M)* **NEW**
Crispy paneer, cheese & sweet corn fingers with jalapeños and herbs, served with sweet chilli jam. 7.95

Praw'n Koliwada *VG NFO, (M)*
Plant-based prawns marinated in a traditional, Maharashtrian fishing community's spice blend, fried crisp. 8.45

Love To Share Platter *VG NFO (M to H)*
Mixed beetroot kebabs, samosas, onion bhajis, and mirchi pakoda. Perfect for sharing. 15.95

Beetroot Kebab *VG NFO, (M)*
Earthy, gently spiced beetroot and sesame patties. 7.45

Mirchi Pakoda *VG GT NFO, (M to H)*
Chilli peppers stuffed with spiced potato, dipped in chickpea batter, fried to a crispy bite. 7.85

Punjabi Vegetable Samosa *VG NFO, (M)*
Classic flaky Indian vegetable-stuffed pastries. 6.85

Onion Bhaji *VG GT NFO, (M)*
Spiced onions in chickpea batter, fried crisp. 6.85

◆ TANDOOR SPECIALS ◆

HEALTHY, 'CLAY OVEN' GRILLED PROTEINS.

Tandoori Chick'n Tikka *NF, (M)*

Grilled plant based chicken, marinated in smoky spices. Bold, tender, fully satisfying. 9.45

Tandoori Paneer Tikka *GF NF, (M)*

Grilled Indian cottage cheese cubes marinated in spices. Smoky, tender, with a gentle char. 9.45

◆ STREET FOOD SPECIALS ◆

Spinach Chaat *VO GT NFO, Chef's Special*

Crisp fried baby spinach layered with fresh chutneys, yoghurt, and tangy chaat masala. 8.95

Samosa Chaat *VO NFO, (M)*

Samosa pieces layered with chickpeas, cooling yogurt, and tangy house masala. 8.85

Masala Puri *VG NFO, House Special*

Crispy puris soaked in spicy lentils, tangy chutneys, and crunchy thin sev toppings. 7.45

ADD spiced yogurt, make it Dahi Puri VO. No Added Charge.

Namaste Special Chaat *VO GT, House Special*

Mild chilli peppers fritters, stuffed with flavoured potato mash and coated in gram flour batter. 7.75

Chit Chaat Platter *VO*

Assorted chaat selection featuring Masala Puri and Namaste Special chaat. 14.85

Pani Puri *VG NFO, (M)*

Crisp hollow puris filled with spiced potatoes, chickpeas, and flavoured water. 6.45

◆ CHEF'S SALAD SELECTION ◆

Grilled Paneer Broccoli *GF NFO*

Tandoor-grilled paneer, broccoli, spinach. 8.95

Kala Chana Chaat Salad *VG GF NFO*

Black chickpeas, veggies, lime, chilli, roasted nuts. 8.45

Onion Tomato Salad *VG GF NF*

Onions, tomatoes, fresh herbs, chaat masala. 6.45

◆ MAIN CURRIES ◆

◆ CHICK'N ◆

PLANT BASED HIGH PROTEIN CHICKEN

Chick'n Butter Masala *VO NFO*

Chick'n in a creamy cashew nut and tomato gravy, tempered with mild spices. 13.45

Ask for **Vegetable Butter Masala** *VO GF NFO* | 12.95

Chick'n Tikka Masala *VO NFO (M)* **NEW**

Tandoor roasted chick'n in Britain's beloved creamy, aromatic tomato sauce. 14.45

Chick'n Achaari *NFO (H), Chef's Special*

Chick'n in tangy 'Indian pickle' gravy with fresh herbs and tempering. 14.95

◆ LAM'B ◆

PLANT BASED HIGH PROTEIN LAMB

Lam'b Vindaloo *VO NFO (H)* **NEW**

Goa Inspired; Plant-based lamb, inhouse made vindaloo paste, slow-cooked for deep flavours. 15.25

Lam'b Labbadar *VO NFO (M)*

Plant based lamb, simmered in aromatic cashew-tomato gravy. 15.25

◆ PANEER ◆

INDIAN COTTAGE CHEESE

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

Tandoor grilled paneer in tomato-cashew, chilli gravy. 14.95

Paneer Labbadar *GFO NFO, (M)*

Paneer in a rich and aromatic gravy of cashews, tomatoes, our own spice mix and fresh herbs. 13.65

Namaste Special Kaju Paneer Masala *GF (M)* **NEW**

Whole cashews, cashew paste, grated paneer in onion-tomato gravy. 14.45

Paneer Angoori *GT*

Smoked paneer pearls in a silky cashew-spice gravy. 14.45

◆ VEGETABLES ◆

Gobi Manchurian *VG NFO, (H), House Special*

Crispy cauliflower with Manchurian sauce glaze - Indo-Chinese favourite. 14.45

Surti Undhiyu *VG GF NFO, (H), Chef's Special*

Gujarat's clay pot, twelve-vegetable celebration curry with fenugreek dumplings, slow-cooked in warm spices. 12.95 |

BEST PAIRED WITH Palak Paratha.

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)*

Bombay's Street Food Champ; Mashed vegetable curry with toasted bread roll 'Pav' **OR** Rice **OR** Butter Naan. 13.45

Royal Vegetable Korma *GF*

Seasonal vegetables simmered in rich gravy of nuts and spices. 12.95

◆ SIDE CURRIES ◆

Black House Daal *GF NF, House Special*

Black lentils and kidney beans simmered slowly, rich, creamy, and deeply comforting. 9.45

Bombay Aloo *VG GFO NFO (M)*

Pan-fried potatoes, roasted spices, smoked herbs. 9.45

Saag Aloo *VO GFO NFO*

Leafy greens, potatoes and dried fenugreek. 9.45

Chana Masala *VG GF NF (M)*

Chickpeas in tomato-mango gravy, with tea leaves. 9.45

UPGRADE Side Dish To Large +3.30 each

Cucumber Raita *VO GF NF*

Grated cucumber, simple spices and yogurt. Ayurveda prescribed **digestive side and a curry cooler**. 5.45

Amritsari Chhole with Paratha *VO NF*

Spinach 'palak' infused flaky unleavened Indian flatbread 'paratha', paired with a quintessential Punjabi chickpea curry 'chhole'. 11.95

EXTRA Paratha 3.95 each

KNOW YOUR MENU

SPICE & DIETARY GUIDE

SPICE Mild Medium(M) Hot(H) Indian Hot (I)

No spice mark = mild. For the most authentic taste, levels are not customised.

VG Vegan | **VO** Vegan Option | **GF** Gluten Free | **GFO** Gluten Free Option | **NF** Nut Free | **NFO** Nut free option. *Prepared without nuts* | **GT** Gluten Traces. *No gluten in ingredients. Shares frying oil with gluten dishes.*

Any allergies? Please speak to your server.

IT'S A MATCH

TRADITIONALLY PAIRED DISHES

◆ Biryani Platter ◆

Biryani rice with chickpea curry, raita, and fresh salad. 16.95 each. Choose from -

Jackfruit Biryani *VO GT NFO, (M)*

Vegetable Biryani *VO GFO NFO, (M)*

◆ The Dosas ◆

Crisp, South Indian rice-lentil crepes with lentil vegetable stew 'sambhar' and coconut chutney.

Masala Dosa *VG GF NF*

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 with paneer, desiccated coconut, sultanas and cashews. 12.95

◆ RICE ◆

Jackfruit Biryani Rice *VG GT NFO, (M)*

Jackfruit slow-cooked with mint, spices, and basmati in a fragrant clay pot. Aromatic feast. 8.85

Vegetable Biryani Rice *VG GFO NFO (M)*

Clay-pot basmati rice with mixed vegetables, spices, and nuts. Fragrant, layered comfort. 8.85

Gujarati Pulav Rice *VG GF NF*

Fragrant rice, vegetables, saffron, and warming spices. 7.95

Steamed Basmati Rice *VG GF NF* | 4.95

◆ INDIAN BREADS ◆

Naan Basket *VG NF*

Assorted naans: buttery, garlicky, and sweet Gujwari. 12.95

Garlic Butter Naan *VG NF* | 4.75

Butter Naan *VG NF* | 4.25

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

Gujwari Naan *VG NF*

Subtly sweet naan with green sultanas and coconut. 4.75

Spinach 'Palak' Infused *House Special* Naans

• Palak Garlic Butter Naan *VG NF* | 5.45

• Palak Butter Naan *VG NF* | 4.75

Tandoori Roti *VG NF* | 4.25

Namaste Dosapatti *VG GF NF*

Soft rice-lentil chapatis crafted for gluten-free comfort. 4.45

Palak Paratha *VG*

Spinach infused flaky unleavened Indian flatbread. 3.95

◆ CHIPS ◆

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

Cassava wedges tossed in chilli, lime, and fresh herbs. 8.85

Masala Chips *VG GT NFO, (M)* | 5.95

Lightly Salted Chips *VG GT NFO* | 4.95

YOUR KITCHEN . OUR SECRETS JOIN OUR COOKERY CLASS

No fancy frills, but "simplified." Just our chefs sharing their instincts, spices, and the love behind every dish. Visit our website or speak to your server.

OUR CHARITY

DOSA ON THE WALL

WE NEED YOUR HELP . LET'S FEED THE NEEDY

Share a meal with someone in need. Pay **just £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.

Allergies? Your wellbeing matters to us. Please share any allergies or intolerances with your server — they will guide you with care. We work hard to avoid cross-contamination, though we cannot guarantee an allergen-free kitchen. **Service** A discretionary 12.5% service charge is added to your bill — entirely optional and removed on request. **Timing** Freshly prepared food needs a little patience — please allow 15 minutes from ordering. In a rush? Let us know and we will do our best.

FOLLOW YOUR LOCAL

Offers, Contests, Updates,
Free Vouchers, and More.



NAMASTE Village