

The Tipsy *Tables*

Crafted cocktails, elevated conversations.

12:00 PM ONWARDS

DRAUGHT	ALL - VG	PINT	HALF
Cobra 4.3%		6.95	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.		
Bearded Men 4.3% 500ml VG From Oxford Brewery.		6.65
SUPPORT LOCAL		
White Rhino IPA 5.5% 330ml VG		6.25
From White Rhino Brewing Co: India's First Craft Brewery		
Kingfisher 5% 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 reimagined classic colada with Diplomatico white and dark rum, lime, coconut cream and mango juice, touched with grated nutmeg.		
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.		
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.		

SPIRITS & LIQUEURS

Whisky ALL - VG & GF	25ml	50ml
Jack Daniels	5.00	8.00
Jameson	5.00	8.00
Paul John Nirvana	6.50	9.50
Glenfiddich	7.00	10.50
Gin ALL - VG & GF		
Bombay Sapphire	5.50	8.50
Ophir	6.50	9.50
Vodka ALL - VG & GF		
Absolut	5.00	8.00
Belvedere	6.50	9.50
Rum ALL - VG & GF		
Captain Morgan Dark	5.00	8.00
Captain Morgan Spiced Gold	5.00	8.00
Diplomatico Reserva	7.00	10.50
Tequila ALL - VG & GF		
Rooster Rojo Blanco	6.00	9.00
Liqueurs ALL - VG & GF		
Borghetti ‘Espresso Liqueur’ VG GF	5.00	8.00
Baileys GF		

The Total *Teetotal*

Pure flavor, zero proof

NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE BEERS ALL - VG

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.	
Buttermilk GF	4.45 11.45

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
Fresh Watermelon flesh with citrus and and mineral notes, inspired by India's vibrant refreshment traditions.		
Strawberry Pomegranate Mojito		6.45
Our Signature virgin mojito made using inhouse made strawberry-pomegranate syrup.		
	Jug	16.45
Elderflower Cucumber Cooler		6.75
Fresh cucumber & mint hardly shaken with Norfolk Cordial to extract flavor and balanced with apple juice.		

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
Jeera Soda 250ml	4.45
Fizzy drink with earthy warmth of cumin and a hint of spice.	
Thums Up 300ml	4.45
Taste the Thunder with India's very own “Cola”.	
Coke Coke Zero 330ml	3.95 5.25
Schwepes Lemonade 330ml	3.95 5.25
Fruit Juices	3.95 5.25
Lychee Mango Pineapple	
Still Spring Water (750ml)	3.95
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 9.45
Prosecco DOC, Frizzante			
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, Vegetable Curry			
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, Side Dishes			

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

OXFORD
Onion Garlic Free & Kid's Menu
Available On Request



THALI MENU THE WAY INDIA EATS | AVAILABLE SUN TO THUR

Namaste Special Celebration Thali ★★★★★

Praw'n Koliwada, Beetroot Kebab, Paneer Butter Masala, Chick'n Tikka Masala, 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, Mushroom Kadai, Chana Masala, Steamed Basmati Rice, Butter Naan, Raita, Pappadum, Pickle & Salad | £22.95 each | **Unlimited** £25.95

AVAILABLE 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

Praw'n Koliwada *VG NFO, (M)*

Plant-based prawns marinated in a traditional, Maharashtrian fishing community's spice blend, fried crisp. 8.95

Buffalo Cauliflower *VG NFO, (H)* **House Special**

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

Love To Share Platter *VG NFO*

Mixed beetroot kebabs, samosas, onion bhajis, and aloo bonda Perfect for sharing. 15.95

Beetroot Kebab *VG NFO, (M)*

Earthy, gently spiced beetroot and sesame patties. 7.45

Aloo Bonda *VG GT NFO, (M)*

A popular Mumbai street of spiced mashed potato dumplings coated in chickpea flour and fried until golden. 8.75

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

Pani Puri *VG NFO, (M)*

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

◆ SALAD BOWLS ◆

Grilled Paneer Broccoli *GF NFO*

Tandoor-grilled paneer, broccoli, spinach. 8.95

Add More Protein Power with Plant Based Chicken *VG NFO* 9.25

Kala Chana Chaat Salad *VG GF NFO*

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

◆ 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 Jalfrezi *NFO (I), Chef's Special*

Plant-based chicken chunks in a spiced tomato sauce studded with stir-fried bell peppers and onions. | 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

◆ VEGETABLES ◆

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

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

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. 9.95

Chana Masala *VG GF NF (M)*

Chickpeas in tomato-mango gravy, with tea leaves. 9.95

Gunpowder Potato *VG GFO NFO*

Pan-fried potatoes tossed in roasted spices & smoked herbs 9.95

UPGRADE Side Dish To Large +3.30 each

Cucumber Raita *VO GT NF*

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

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. Choose from -

Jackfruit Biryani *VO GT NFO, (M)* 17.45

Vegetable Biryani *VO GFO NFO, (M)* 16.95

◆ 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. 13.95

◆ 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

Tandoori Roti *VG NF* | 4.25

Namaste Dosapatti *VG GF NF*

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

◆ 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