



All Day Breakfast
& Brunch

Available until 4:00pm

HEALTHY BREAKFAST

Fruit & Yoghurt (V) | 4.50

Fresh seasonal fruits topped with creamy vanilla yoghurt & honey

Mango Shrikand (V) | 4.50

Mango yoghurt, saffron, blueberries, strawberries, toasted almonds

Buttermilk Pancakes (V) | 6.50

Stack of three, made with 'chaas' buttermilk blueberries, honey & maple syrup

DATE & BANANA PORRIDGE

Organic Porridge (V) | 4.95

Oats cooked with oat milk, banana and sweet medjool dates

House Granola | 3.95

Nutella Nan | 2.95

EGGS - NASTA

Halwa Puri (V) (S) | 10.99

Puffed puris lay next to hearty bowl of spiced chickpea curry, with sweet halwa alongside. Eat altogether

Curry Leaf Scrambled Eggs (V) | 6.99

Curry leaf, turmeric, 'bhurji' eggs, tandoori nan

Railway Omelette (V) | 6.99

Shallots, turmeric & green chilli, truffle nan, grilled vine tomato

Full Nashta / English Breakfast | 11.99

Streaky turkey rashers, curry leaf bhurji, toasted bread, aloo tikki hash masala, baked beans, spiced chicken sausages, grilled vine tomatoes & mushrooms

Vegan Breakfast | 9.90

Quinoa rice khichri, mushroom, grilled tomatoes, aloo tikki, vegan bread & masala baked beans

South Indian Nasta | 7.99

Egg/plain/masala dosa served with coconut & tomato chutney & sambhar

Jeera Croissant | 2.50

Blueberry Muffin | 2.50

Toast & Butter, Jam | 2.50

BUNS - ALL DAY

Bun 'Chapli' | 4.50

Patty, fried egg, cheese, lettuce & Asian relish

Aloo Tikki Bun | 4.50

Spiced potato hash, fried egg, organic root vegetable crisps

Goan Smoked Salmon | 5.50

Fish Paos, fried egg, crème freche, organic root vegetable crisps

Vada Pao | 5.00

Irani Keema Pao | 5.00

Bun Chaska & Chai | 3.00

Brioche bun with butter inside, to be dipped into your spicy masala cha

ASSORTED TEA & COFFEE SELECTION

Breakfast | 2.50

Early Grey | 2.50

Camomile | 2.50

Lemon Ginger | 2.50

Apple & Pear | 2.50

Fresh Mint | 2.50

Green Tea | 2.50

Cappuccino | 3.00

Latte | 3.00

Mocha | 3.00

Americano | 3.00

Espresso | 3.00

White & Dark Chocolate | 3.50

Namaasate Speciality | 3.50

Chai Latte • Karack • Chai Nimbu Chai

Begin your breakfast with a Namaaste Chole bathura, some eggs and a Chai, A bowl of date and banana porridge or anda kathi roll

You might also try our Chai Latte and Bun Chaska & a newspaper

Namaste bring redefined Indian home style cooking & Indian street food from hawkers & roadside cafes to your plates

ALL DAY STREET KITCHEN

SMALL PLATES - SNACKS FROM ROAD SIDES CAFES

- Samphire Pakoras** | 5.50
Date & tamarind chutney, chilli garlic mayonnaise
- Bhel Puri** | 5.50
Raw mango, tamarind, sev, yogurt
- Sirloin Kebab** | 7.50
Chargrilled, truffle oil, ground fennel, royal cumin
- Tandoori Somerset** | 7.50
Lamb chops Kashmiri-chillies, Kanyakumari clove/spiced curry leaf potatoes
- Soft Shell Crunchy Crab** | 6.50
With Mangalorean spices, kachumber, prunes fig chutney
- Pani Puri (V)** | 5.00
Crispy semolina shells, potato, chickpea, tamarind 'imli', 'jal jeera' spiced cumin water
- Aloo Papri Chaat (V)** | 5.00
Crunchy wheat crisps topped with potato, chickpeas, sweet yoghurt & chutneys
- Chicken Lollipops Moreish** | 5.50
Keralan spiced chicken served with coriander mint 'pudina' chutney
- Chicken Samosa Chaat** | 5.50
Punjabi chicken samosa dressed with sweet yoghurt & tamarind 'imli'
- Khadai Pan** | 6.50
Seared scallops
- Schezwan Paneer (V)** | 5.50
Paneer pepper, sesame seeds Indo-Chinese chilli schezwan dip
- Mumbaiya Sandwich** | 6.95
Iranian cafe inspired, chicken, tomato, fried eggs cucumber, lettuce, chaat masala & cheese served with masala chips
- Walnut Crusted Bhatti Paneer Tikka (V)** | 6.50
- Indian Cottage Cheese** | 6.00
Marinated in bhatti masala crushed walnut, charcoal
- Grilled Ananas Tofu Shaslik (V) (GF) Vegan** | 6.50
- Cubes of Tofu** | 5.50
Stuffed with spiced pineapple, marinated in chef's spices cooked in tandoor with peppers and onions
- Aamchi Mumbai Kolivada Prawn** | 5.50
- Chatpati Tokri Chaat** | 5.50
- Tandoori Portobello Mushroom (V) (GF)** | 5.95
- Filled with figs** | 5.50
Cashew nuts, raisins, green chili, curry leaves & cheese

BIRYANI WALAS

- Jackfruit & Artichoke Biryani** | 10.00
- Local Farmers Market seasonal veg biryani** | 10.00
- Mum Aneela's Home style cooked mutton biryani** | 12.00

MARKET SPECIALS

- Old Delhi Chicken Biryani** | 12.00
Basmati rice cooked with cardamom, cloves saffron & chilli, layered with chicken
- Karol Bagh Butter Chicken** | 8.50
Tandoor smoked chicken in breast with a spiced fenugreek, tomato & butter sauce
- Idli Sambar (V)** | 8.00
Three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew
- Burnt Chilli Chicken** | 10.00
Indo Chinese Style with Haaka Noodles
- Amritsiri Fish & Masala Chips** | 11.00
- Officers Mess Anda Aloo Curry with Rice** | 9.00

KARI'S - SERVED WITH WHITE RICE & SALAD

- Kerala Fish Curry Tilapia** | 9.95
Simmered with shallots, turmeric, tamarind
- Goan Sea Bass (GF)** | 14.50
- Pan Seared Lightly Spiced Seabass Fillets** | 12.00
Tomatos on onions, coconut, mustured seed & curry leaf sauce
- Keralan Fried Chicken** | 9.00
Curry leaf mayonnaise, pickled mooli
- Mangalorean - Chicken (GF)** | 11.00
A delectable chicken curry with flavours of coconut, mustard seed, curry leaves, roats chilli and tarimarind
- Seafood Moilee (GF)** | 13.50
A coastal favourite, scallops, seabass, king prawns cooked in mild coconut gravy with curry leaves and mustard seeds
- Rajasthan Han Laal Maas (GF)** | 12.95
Spicy lamb, roasted red chillies from the land of forts & palaces
- Dhaba Gosht** from the highway cafe | 12.50
- Tikki Wala Rolls and Wrap** | 8.50
Served with masala chips and salad
- Tandoori Chicken Tikka** bun mutton bun kebab
- Bheja Fry** with lachcha paratha Bomaby pau bhaji
- Calcutta Chicken** and a kathi roll
- Paneer Kurchan Anda** kati roll, kachumber salad

**Namaaste - The spirit in me
see the spirit in you**

KAWABS / RIBS / CHOPS FROM TANDOOR - SERVED WITH NAN

- Tandoori Gobi & Broccoli Honey** | 10.00
Nigella seeds, crushed wheat crisps, tempered yoghurt
- Roasted Spiced Aubergine Steak** | 10.00
Milled mustard crus avocado chutney
- New Forest Seek Sigr Venison** | 7.00 / 14.00
- Tandoori Somerset Lamb Chops** | 7.00 / 14.00
With Kashmiri-chillie Nagercoil clove
- Galouti kebab Lamb kebab** | 6.50 / 12.00
Cardamom apple beetroot minted
- Char-grill Tandoori King Prawns GF** | 7.00 / 14.00
Bay bengal king prawns marinated with coriander, mint & gree charcoal grilled in clay oven
- Coriander & lime Chicken Tikka** | 5.00 / 11.00
- Tandoori Chicken with Goan Spices** | 10.50
- Ajwain Tandoori Salmon GF** | 12.95
Home smoke marinated in mint, dill, carom seed & spices

TRADITIONAL

- CTM - Chicken Tikka Masala** UK's Favourite Dish
- Other Dishes Available on Request** | 9.00
- Vindaloo • Jalfrezi • Madaras • Roganjosh**

BREADS & RICE

- Papadoms & Chutneys** (Per Person)
- Mix of Plain & Roasted Indian Lentil Crisps** | 1.95
Served in with selection of dips
- Tandoori Laccha Paratha VG** | 2.50
Layered bread 2.5 date and ginger nan
- Naan V Garlic** | 2.50 - Plain | 2.00
- Peshwari Nan** | 3.00
- Tandoori Roti** | 2.50
- Onion Chilli Kulcha** | 2.50
- Fried Rice - Lemon Rice - Truffle Pilau** | 3.00

SIDES | 5.50 / 7.00

- South Indian Stir Fry Veg with Coconut**
- Masala Chips**
- Dal Fry Burt Garlic**
- Black Lentils cooked overnight**
- Aloo Gobi**
- Okra with Raw Mango**
- Saag Paneer**
- Chana Masala**

DESSERTS | 5.50

- Homemade Gulab Jamun & Saffron Cheesecake**
- Gajar Ka Halwa with Cocnut Icecream**
- Home-made Brownie with Vanilla Ice Cream**
- Phirni - Rice Pudding**
- Ice cream / Sorbet Selection**
- Kulfi Wala Selection**



DINER

Available from 4:00pm

CHAATS & CHATPATA FROM THE BAZAAR

Samphire Pakoras | 5.95
Date & tamarind chutney, chilli garlic mayonnaise

Crispy Kurkuri Bhindi | 6.50

Bhel Puri, Raw Mango | 5.95
Tamarind, sev, yogurt sirloin kebab chargrilled, truffle oil, ground fennel, royal cumin

Pani Puri (V) | 5.50
Crispy semolina shells, potato, chickpea, tamarind 'imli', 'jal jeera' spiced cumin water

Aloo Papri Chaat (V) | 5.95
Crunchy wheat crisps topped with potato, chickpeas, sweet yoghurt & chutneys

Chicken Lollipops | 5.95
Moreish Keralan spiced chicken served with coriander mint 'pudina' chutney

Punjabi Samosa Chaat – Veg / Lamb | 5.95
Dressed with sweet yoghurt & tamarind 'imli'

Schezwan Paneer (V) | 6.50
Paneer pepper, sesame seeds, Indo-Chinese chilli Schezwan dip

Bengal Bhuna Kichuri | 6.50
Spiced lentil, masala quinoa mixed peppers, pomegranate, dried apricot

GRILLED ANANAS TOFU SHASLIK (V) (GF) (*Vegan Delight*) | 6.50

GK Ki Halwa Puri (V) (S) | 7.50
Chole puri puffed puris lay next to hearty bowl of spiced chickpea curry with sweet halwa alongside. Eat altogether.

Aloo Tikki Chat | 5.95
With chickpeas, sweet yoghurt, tamarind

SPECIALITY SMALL PLATES

Tellicherry Spicy Soft-Shell Crab | 6.95
Marinated in spicy crispy batter with lemon juice & peppercorn, kachumber prunes fig chutney.

Tandoori Green Prawn (GF) | 7.50 / 15.00
Jumbo prawns marinated in coriander, mint and green chillies

Khadai Panseared Scallops | 7.50

New Forest Segri Venison Kebab | 8.50

Walnut Paneer Tikka (V) | 6.50
Indian cottage cheese marinate in bhatti masala, crushed walnut, charcoal grilled

Amritsari Champen | 7.50 / 15
Succulent lamb chops marinated in ginger and exotic spices, spiced mashed potatoes.

Tandoori Portabello Mushroom | 5.95
Filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese

Chatpati Tokri Chaat | 6.50
Crispy potato basket, chickpeas, lentil dumplings, cucumber, pomegranate, Yoghurt, tamarind & green chutney...vegan option available

Lucknowi Galouti Lamb Kebab | 6.95
A delicacy from north India, lamb kebabs

Chicken Tikka Teen Tarike (SE) | 6.50
Selection of chicken tikka marinated in cheese & cream, coriander & lime, ginger & garlic

Duck Salad | 7.50
Charcoal grilled duck breast strips marinated in chefs spices tossed with bell peppers, red onions and cucumber.

Tikki Wala Burgers and Wraps | 8.50
Served with masala chips and salad in a roll

- Bun Chilli Chicken
- Mutton Bun kebab
- Bomaby Pau Bhaji
- Calcutta Chicken Tikka Kathi Roll
- Bheja Fry with Lachcha Paratha

Begin your breakfast with a
Namaaste Chole bathura, some
eggs and a Chai, A bowl of
date and banana porridge
or anda kathi roll

You might also try our Chai Latte
and Bun Chaska & a newspaper

Namaste bring redefined Indian home style cooking & Indian street food from hawkers & roadside cafes to your plates

MARKET SPECIALS

Favourites from the streets of Paratha Wali Gali, Chandni Chowk, Lajpat Nagar, Connaught Place and more...

Keralan Fried Chicken | 11.95

Curry Leaf Mayonnaise, Pickled Mooli | 9.00

Karol Bagh Butter Chicken | 12.95
Tandoor smoked chicken th breast with a spiced fenugreek, tomato & butter sauce

Karim Bhai's Dhaba Gosht | 12.95
On the bone popular mutton curry with potatoe

Idli Sambar (V) | 10.95
Three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew

Burnt Chilli Chicken | 12.00
Indo Chinese Style with Hakka Noodles

Amritsiri Fish & Masala Chips | 11.00

Anda Aloo Curry with Rice | 12.50

Burns Road Lamb Shank Nihari | 14.00
A street in the heart of the old part of Karachi and is famous for its mouth-watering food

Kolkata Chicken Chaap, Kalonji Paratha | 12.00
Suffolk organic chicken chop, mace, green cardamom

NAMAASTE SPECIALITY

Punjabi Paneer Ladabdar V 1 1

Mangalorean Korri Gassi – Chicken (GF) | 12.95
Delectable chicken curry with flavours of coconut, mustard seeds, curry leaves, roasts chilli and tamarind

Chicken Kohlapuri (GF) | 12.95
A legendary delicacy from Royals of Kolhapur, this chicken dish is cooked with freshly roasted spices, ginger, garlic, onions, tomatoes & green chillies.

Goan Seabass (GF) | 11.50
Pan seared lightly spiced seabass fillets, tomato, onions, coconut mustard seed & curry leaf sauce

Seafood Moilee (GF) | 14.00
A coastal favourite, scallops, seabass, king prawns in coconut with curry leaves and mustard seeds

Kalonge King Prawn Adraki (GF) | 14.00
Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion

Malabar King Prawns (GF) | 14.00
King prawns cooked in coastal spices, coconut milk, crushed cumin seeds, lemon-grass, mustard seeds, curry leaves

Kerala Fish Curry TILAPIA | 11.00
Simmered with shallots, turmeric, tamarind

Kashmiri Lamb Shank | 15.00

Rajasthan Laal Maas (GF) | 12.95
Spicy lamb, roasted red chillies from the land of forts & palaces

ALL-TIME FAVOURITES..

Chicken Tikka Masalla | 12.00

Traditional Dishes Available on Request

BIRYANI WALAS

Biryani are served with boondi raita

Slow cooked with finest basmati rice with garam masala, fresh mint, layered and aromatic served with raita

Jackfruit & Artichoke Biryani | 12.50

Local Farmers Market Seasonal Veg Biryani | 12.50

Aneela's Home Style Cooked Mutton Biryani | 14.00

Namaaste Dumpukth Lamb Biryani (Welsh lamb shank) | 15.00

Old Delhi Chicken Biryani | 14.00

Basmati Rice | 12.50
Cooked with cardamom, cloves, saffron & chilli, layered with chicken

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KAWABS / RIBS / CHOPS FROM TANDOOR

Tandoori Gobi & Broccoli | 10.95
Honey, nigella seeds, crushed wheat crisps, tempered yoghurt

Roasted Spiced Aubergine Steak | 10.95
Milled mustard crust, avocado chutney

Hyderabad Tawa Lamb Chops | 15:00

Sea Food Sizzler (GF) | 15.95
Char-grilled king prawns, tandoori salmon, pan seared cumin scallops served with sizzling onions

Char-Grill King Prawns (GF) | 15.95
Marinated mint coriander, mint & green chillies, charcoal grilled in clay oven

Kebab Platter (GF) | 16.95
An assortment of sizzling kebabs: lamb sheek kebab, salmon tikka, chicken tikka and hydrabadi malai tikka

Tandoor Vegan Delight | 11:00
Assortment of fresh market vegetables

Chicken Tikka Shashlik | 12:00

Tandoori Chicken with Goan Spices | 12:00

Ajwain Tandoori Scottish Salmon (GF) | 14.95
Home smoked salmon marinated in mint, dill, carom seeds & spices

BREADS

Malabar Paratha (VG) (N) (Layered Bread) | 2.75
Date and Ginger

Natella Nan | 3.50

Venison Keema Nan | 4.95

Dates & Ginger Nan | 2.95

Onion & Green Chilli Kulcha | 2.95

Lacha Paratha | 3.25

Naan | 2.50

Tandoori Roti Vegan | 2.50

Garlic Naan | 2.95

Peshawari Naan | 3.50
Sweet with coconut & almond stuffing

Keema Naan | 3.95
Spiced mince lamb stuffing

Paneer Kulcha | 3.50
Grated Indian cottage cheese stuffing

Papadoms & Chutney | 1.75
(Per Person)
Mix of plain & spicy Indian lentil crisps served with selection of dips

RICE

Sade Chawal (GF) Vegan Basmati Rice | 2.95

Truffle Rice | 3.95

Zaffrani Pilau (GF) | 3.25
Braised rice with browned onions, cumin and saffron

Fried Rice (GF) | 4.25
Basmati rice tempered with garlic, eggs, green peas

Lemon Rice (GF) Vegan | 3.95
Basmati rice with mustard seeds, curry leaves, lemon zest & lime juice

Mushroom Rice (GF) | 3.95
Braised rice with button mushrooms

SIDES

Masala Chips | 3.50

Black Lentils | 5.95 / 7.95

Okra with Raw Mango | 6.50 / 8.50

Chana Masala | 5.95 / 7.95

Dal Fry Burt Garlic | 5.95 / 7.95

Aloo Baigan | 6.50 / 8.50

Saag Paneer | 6.50 / 8.50

Curry Leaf Mayo | 1.50

Punjabi Salad | 3.50
Sliced red onion, tomatoes, green chilli, lemon, fresh mint, cucumber, coriander

Katchumber Salad (V) (GF) Vegan | 3.95
Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper

Pineapple & Pomegranate Raita (V) GF | 3.95
Sweetened yogurt with pomegranate & fresh pineapple

Cucumber Raita (V) (GF) | 3.50
Salted yogurt with cucumber & roasted cumin

DESSERTS

Homemade Gulab Jam Saffron Cheese Cake | 5.95

Heritage Carrot Fudge with Coconut Ice Cream | 5.00

Kulfi Wala – Pistachio / Mango | 5.00

Chefs Chocolate Brownie with Vanilla Ice | 5.50

Ice Cream / Sorbet Selections | 5.00