

V - Vegetarian    🥜 - Contains Nuts    🌾 - Gluten Free    🥛 - Dairy Free    🌱 - Vegan Friendly    🌿 - Vegan Option Available

## DUM BIRYANI

(All served with raita, NOT a vegetable curry)  
**Dum** – A method of cooking which involves infusing all the ingredients together with a traditional pastry as a lid.  
 Our biryanis can be made 🌱 🥛 🌿, please let us know your dietary requirements when ordering.

### VEGETABLE BIRYANI 🌱

A medley of fresh vegetables cooked in a thick spicy gravy, covered with a blanket of the purest spiced basmati rice. Prepared with fresh cardamom releasing a lovely fragrant aroma. Finished with a sprinkle of fried red onions to complete the traditional vegetable biryani experience. **10.95**

### NAWABI LAMB BIRYANI

Tender pieces of boneless lamb cooked in a thick spicy gravy, covered with a blanket of the purest spiced basmati rice. Prepared with fresh cardamom to release a lovely fragrant aroma. **13.95**

### PRAWN BIRYANI

King prawns simmered in a thick spicy gravy, covered with a blanket of the purest spiced basmati rice. Prepared with fresh cardamom to release a lovely fragrant aroma. **14.95**

### HYDRABADI CHICKEN BIRYANI

Tender pieces of boneless chicken cooked in a thick spicy gravy, covered with a blanket of the purest spiced basmati rice. Prepared with fresh cardamom to release a lovely fragrant aroma. **11.95**

## INDO CHINESE

### CHINESE CHILLI CHICKEN 🥛 FAVOURITE

Chicken cut into bite-sized strips and marinated with several spices, soy sauce, and then pan-fried to trap in all the flavours. The addition of fresh peppers, chilli, garlic and further spices creates a dish that is not only appealing to the eye but satisfying to the taste buds. **9.95**

### CHICKEN MONGOLIAN 🥛

Chicken cut into pieces, fried and added to a thin, soup like gravy that is made from fresh ginger, fresh garlic, soya sauce and sweet. 9.95chilli. A light dish with a tangy chilli finish. **9.95**

## DOSA

Dosa, (crispy savoury pancakes), are a staple dish in southern regions of India. The Dosa is made from lentils and then filled with potato infused with dry chillies and other south Indian spices. Served with a homemade vegetable sambar, (a lentil based stew) and our homemade tomato, coconut and coriander chutneys.

MASALA DOSA 🌱 🥛 🌿 8.95

KOLI DOSA 🌱 9.95  
 (CHICKEN)

MUMSUM DOSA 🥛 🌱 10.95  
 (LAMB)

CHEESE DOSA 🌱 🥛 7.95

## PAPADOMS

Served with our own homemade chutneys

FRIED .95  
 ROASTED .95  
 MASALA 1.75

## SIDES

### CHANNA 🌱 🥛 🌿

Chick peas cooked with fresh herbs & spices then infused with fresh diced onions and tomatoes. **3.95**

### SAAG ALOO 🌱 🥛 🌿 FAVOURITE

A delicious potato & saag dish cooked in rich spicy gravy consisting of fresh herbs & spices to give an inspiring colour and then finished with fresh onions, peppers and fennel. **4.25**

### BULLET POTATOES 🌱 🥛

New baby potatoes roasted in our clay oven, lightly crushed and coated in our homemade spice blend with plenty of cumin and coriander seeds. **4.25**

### SAAG PANEER 🌱 🥛

Soft Indian cheese & saag cooked in a rich gravy made up of the freshest herbs & spices, finished with fresh onions, peppers & fennel. **4.75**

### JEERA ALOO 🌱 🥛 🌿

New baby potatoes boiled and prepared with a generous amount of cumin seeds, ginger, ground coriander and curry leaves. **4.25**

## RICE

STEAMED 🥛 🌱 2.95

PILAU 🥛 🌱 3.25

JEERA 🥛 🌱 3.25

## BREAD

Homemade breads all cooked fresh to order in a traditional clay oven.

PLAIN NAAN 2.55

GARLIC NAAN 2.55

GARLIC & CHILLI NAAN 2.85

PRESHWARI NAAN 🥛 3.25

CHEESE NAAN 3.25

CHILLI CHEESE NAAN 3.25

KEEMA NAAN 3.45

ROTI 2.25

LACHHA PARATHA 2.55

PUDHINA PARATHA 2.55

(MINT)

## KIDS MEALS

Served with steamed rice and a plain mini naan

CHICKEN KORMA 🥛 🥛 6.50

VEGETABLE KORMA 🥛 🥛 6.50

MURGH TIKKA 🥛 6.50

DAAL 🥛 🌱 🌿 6.50

HAVE YOU TRIED  
 OUR SISTER  
 RESTAURANT IN  
 SANDWICH?



# Namaste -Indian Restaurant-

# MENU

## STARTERS

### MURGH TIKKA

Chicken marinated in fresh yoghurt & spices, cooked over charcoal to give the best flavour. **7.45**

### MURGH MALAI

Chicken marinated in cream, yoghurt & very lightly spiced. Ideal for people less keen on spice. **7.45**

### PUNJABI SAMOSA

Homemade samosas with a delicious slightly spiced potato and pea stuffing cooked perfectly to give a crispy bite. **5.95**

### UTTRANCHALI TANGDI CHICKEN (ON THE BONE)

Straight from our Chef's table! Chicken drumsticks marinated with various ground spices unique to Uttranchali dishes. A real must try for the chicken lover. **7.95**

### ARCHARI JHINGA

Juicy whole jumbo prawns (shell-on), marinated with traditional spices & pickle. A true delight for lovers of sea food. **10.95**

### CHILLI GARLIC PRAWNS FAVOURITE

King prawns infused with traditional Indian & Chinese spices to release a liberating & fresh combination of flavours. Cooked with fresh chillies, to give that extra punch. **10.95**

### SALMON TIKKA

Fresh salmon marinated in a simple garlic, ginger & home ground spices. Cooked in our clay oven producing a wonderful char flavour. **8.95**

### NAMASTE MIXED GRILL

A platter full of colour and flavour, salmon tikka, murgh tikka, murgh malai and gilafi kebab. A great combination offering the opportunity to sample a variety, straight from the tandoor. **15.95**

### GILAFI KEBAB

Locally sourced lamb, minced in our kitchen with fresh herbs & spices, then masterfully skewered with freshly chopped onions, coriander & peppers. **8.50**

### JUNGLI CHICKEN FAVOURITE

A flavourful dish delivering an unrivalled special taste. Chicken prepared with fresh chillies, onions, peppers, herbs and spices. **7.95**

### CHANNA DAAL TIKKI

A delicious and crunchy delight, made with roasted lentils, onions, green chillies and a number of spices. A unique and very popular dish dating back to colonial times. **6.45**

### PANEER TIKKA AJWAIN

Soft Indian cheese marinated in a subtle ajwain spice mix. A unique flavoured dish popular in northern India. **6.95**

### GRILLED SEABASS

A perfectly balanced tandoori marinade, coating the fish just the right amount so the spice can be tasted as well as the flavour of the fish itself. Pan fried to perfection. **7.95**

### LAMB BOTI

Tender cubes of lamb marinated in fresh yoghurt & spices. Cooked perfectly in our clay oven giving a juicy succulent taste. **8.50**

### CHILLI PANNER – DRY

A famous dish enjoyed by all. Paneer dusted in a light spice mix, flash fried & finished in a pan with fresh onions, peppers & our slightly sweet & spicy indo Chinese sauce. **7.45**

### CHILLI GARLIC MOGO

Inspired by the Kenyan influence in India. Cassava, fried to slightly crisp, and finished in a pan with fresh chilli & garlic. **6.45**

## CHICKEN MAINS

### DHABBA CHICKEN FAVOURITE

A unique dish found at almost every truck stop across India. A street food style chicken curry which has become a must try for all tourists visiting India. Boneless chicken cooked in a very unique mix of spices and masala. A real gem of a dish. **9.45**

### CHICKEN JALFREZI

Tender pieces of chicken cooked in a fragrant homemade gravy with fresh peppers and onions. A slightly spicier dish full of exotic aromas and flavours. **8.95**

### MURGH MAKHANI

Boneless chicken prepared in a gorgeous, creamy, and slightly sweet sauce with herbs & spices from the Punjabi region of northern India. **8.95**

### CHICKEN DHANSAK

Originally a Paarsi dish, now a staple dish recognised in Indian cuisine. Boneless chicken prepared with lentils & traditional spices producing a dish that is slightly tangy and full of flavour. **9.45**

### CHICKEN KORMA

Another popular dish made with carefully selected herbs & spices. Highly recommended for the non-spicy enthusiasts. **8.95**

### ARCHARI CHICKEN

Boneless chicken prepared with simple herbs & spices and then masterfully combined with our own pickle mix. A dish full of aroma and flavour that gets tastier as you eat. **8.95**

### CHICKEN TAKATAK

A medium spiced dish that requires the chef's undivided attention when cooking. Chicken breast prepared with fresh garlic, fresh ginger and chillies in an onion and mixed pepper gravy. **9.45**

### CHICKEN DAHIWALA

Boneless chicken marinated in spiced lime yoghurt, ginger and garlic. Cooked in an onion & tomato gravy. With the subtle lime flavour coming through, this dish is not as rich, but refreshingly light. A very unique flavour to savour. **9.45**

## HOT DISHES

### CHICKEN MADRAS

Boneless chicken cooked in fresh herbs & spices, fresh green chillies, ginger & garlic, finished in a south Indian tarka. Highly recommended to those that love a bit of heat. **9.45**

### CHICKEN KOLHAPURI

A spicy chicken dish from the Kolhapur region of India. It is full of regional character with its bold flavours and wonderful aromas. **9.75**

### LAMB KOLHAPURI

This spicy lamb dish comes from the Kolhapur region of India. It is full of exotic aromas with vibrant colour and bold flavours. **10.95**

### LAMB MADRAS

Boneless lamb cooked in fresh herbs & spices, fresh green chillies, ginger & garlic, finished in a south Indian tarka. A spicier dish full of flavour. **10.95**

### KARAH PRAWNS

King prawns, cooked in our unique homemade gravy with fresh onions, ginger, garlic, peppers, herbs & spices. A real flavoursome dish. **12.95**

### VEGETABLE KOLHAPURI

A spicy dish from the Kolhapur region of India. A perfect mix of vegetables create a vibrant flavoursome dish. Vegetables never tasted so good. **8.95**

## FISH MAINS

### KARAH FISH MASALA

A Punjabi speciality, fresh cod cooked in chilli, garlic and ginger, infused with a mouth-watering combination of traditional spices like cumin, turmeric and garam masala. All finished with fresh peppers and onions in a fiery gravy. **11.95**

### GOAN PRAWN CURRY FAVOURITE

A unique curry cooked in a slightly spicy gravy with south Indian herbs & spices creating a rich flavour that will have you dreaming you're in Goa. **12.95**

### KERELAN SALMON MOOLIE

A popular dish in the southern states of India. A traditional coconut rich stew made from fresh ginger, garlic, mustard seed and fresh curry leaves. A dish bursting with flavour unlike any other. **13.95**

## VEGETABLE MAINS

### KASHMIRI DUM ALOO

A hearty north Indian dish that is enjoyed several times a week in an Indian household. Fried potatoes are combined with a spicy gravy made with fresh herbs & spices, tomatoes, ginger, garlic and fennel. A simple dish full of flavour, enjoyed best with a roti. **7.25**

### KARAH SABZI

A medley of vegetables cooked in a fragrant homemade gravy with sliced chilli, fresh peppers and onions. **7.25**

### VEGETABLE SHARJANI

Carefully selected herbs & spices complement the mix vegetables in this colourful dish. Perfect for anyone who prefers less spice. **7.95**

### KARAH BROCCOLI

Fresh broccoli cooked in our unique homemade gravy with fresh onions, ginger, peppers, herbs & spices, producing a real vibrant flavoursome dish. **7.25**

### PALAK PANEER

A delicious dish full of flavour. Marinated paneer cubes are grilled and combined with a thick spinach-onion gravy made of herbs & spices, fresh coriander and garam masala. **8.45**

### CHANNA MASALA

Chickpeas cooked with dry spices and fresh herbs in our homemade gravy. With the addition of fresh onions and tomatoes, a truly authentic, flavourful vegetarian dish. **7.25**

### LASONI TARKA

An ideal accompaniment to your meal. A dish made from lentils, cooked with dry spices, cumin, fresh ginger, fresh garlic and fresh chilli. Perfect with fresh naan bread or jeera rice. **7.95**

### MAA KI DAAL

Arguably one of the most enjoyed dishes in India. This is a classic dish which gives a true reflection of Indian home cooking. Originating in Punjab this dish is prepared with black lentils, generous amounts of ghee, ginger, garlic, onions, tomatoes and various herbs, spices & finished with fresh cream. **8.95**

## LAMB MAINS

### DHABBA LAMB

A simple yet wonderfully balanced dish found in truck stops all over India. Boneless lamb cooked with spices and left to gently simmer till the lamb is soft and juicy. **10.45**

### MARI LAMB

Boneless lamb prepared using whole and crushed black peppercorns, fresh peppers, fresh ginger, garlic and chillies all infused in a coconut pepper gravy. The use of fresh peppercorns gives this dish a wonderful aroma as well as a little more bite. **10.45**

### LAMB TAKATAK

A medium spiced dish that requires the chef's undivided attention when cooking. Boneless lamb prepared with fresh garlic, fresh ginger and chillies in an onion and mixed pepper gravy. **10.95**

### MEAT KI DAAL

A hearty dish enjoyed by the labourers in the northern states of India. Boneless lamb is masterfully prepared in a gravy with lentils and traditional spices giving the dish a wonderful aroma and a slightly tangy finish. If you like a dhansak, you will love this. **11.45**

### LAMB RADHA MASALA FAVOURITE

A unique combination of boneless lamb & marinated lamb mince cooked in fresh herbs & spices, fresh onions, green chillies, ginger and garlic. A slightly spicier dish full of flavour. **10.45**

**Please note we do not split bills**

## STREET FOOD

Indian street food is considered a hidden gem of Indian cuisine...until now! Here we bring you some of the favourites from different parts of India, all very different & full of flavour.

### STARTERS

#### UTTAPUM

A thick pancake made from rice flour and lentils topped with tomatoes, onions, peppers and chilli. Healthy and satisfying. **6.95**

#### BHEL PURI

A type of chaat made of puffed rice, chickpeas, potatoes, onions, tomatoes and crispy puri. All mixed together and served with our special homemade tamarind chutney. **5.95**

#### SAMOSA CHAAT

Homemade samosa crushed and topped with chickpeas, yoghurt, sweet and tangy chutney and finished with fine sev (gram flour vermicelli). **6.95**

#### BABY CORN STIR FRY

An Indo Chinese dish with crispy baby corn, peppers and onions tossed together in our homemade sweet chilli sauce. **6.45**

#### OKRA FRY

Okra sliced, spiced, coated and fried to perfection. A simple low calorie dish high in Vitamin A and anti-oxidants for the health conscious. **5.95**

### MAINS

#### PAV BHAJI

Ever so popular in northern India, this dish is made up of the 'Bhaji,' a medley of fresh mixed vegetables, slightly spiced, and combined with boiled and mashed baby potatoes. It is enjoyed with soft bread that is pan fried in butter, (the Pav). **7.95**

#### KEEMA PAV

A peppery dry curry dish made with minced lamb cooked with onions, tomatoes, ginger, garlic and earthy spices. Served with lightly toasted buttered buns (pav). Mumbai street food's premier dish. **8.95**

#### CHANNA BHATURA

A Punjabi favourite. Chickpeas combined with traditional spices and served with a specially made Indian bread called 'Bhatura,' and finished off with raw onions for that extra bite. **7.95**  
ADD CHICKEN...3.00

