

# NAMAASTE

~ Begin your breakfast with a namaste Chole bathura, and a Chai, A bowl of date and banana porridge or you might also try our Chai Latte and Bun Chaska and a newspaper . ~

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

Namaaste – the spirit in me see the spirit in you ~

## BREAKFAST / LUNCH

### CHAI NASTHA

#### EGGS-NASTA

**RAILWAY OMELETTE WITH SHALLOTS** 7.50  
TURMERIC & GREEN CHILLI, GRILLED VINE TOMATO, TRUFFLE NAAN OR PARATHA OR BUN.

**CURRY LEAF SCRAMBLED EGGS** 7.50  
CURRY LEAF, TURMERIC, 'BHURJI' EGGS, TRUFFLE NAAN OR PARATHA OR BUN,

**HALWA PURI** 10.95  
PUFFED PURIS, SPICED CHICKPEA CURRY SWEET HALWA

**VEGAN BREAKFAST** 9.95  
QUINOA RICE KHICHRI, MUSHROOM, GRILLED TOMATOES, ALOO TIKKI, VEGAN BREAD & MASALA BAKED BEANS

#### BUNS | ROLLS | WRAP | BURGERS WITH MASALA FRIES

**KARACHI BUN KABAB** 8.50  
BUN FILLED WITH OMELETTE SHAMI KEBAB, CHUTNEY, SLICES OF ONIONS, TOMATOES, AND CUCUMBERS. FROM FAMOUS ROADSIDE BURGER JOINTS IN KARACHI.

**SAMPHIRE PAKORA BUN** 7  
WITH SPICY CHUTNEY, CHOPPED ONION, SALAD IN A BUN, A TYPICAL STREET FOOD SNACK.

**VADA PAO - MUMBAI VEGETABLE BURGER** 8  
FRIED SPICED POTATO DUMPLING PLACED INSIDE A BREAD BUN (PAV) WITH CHUTNEYS AND A GREEN CHILI, PEPPER. SLICED ONION,

**IRANI KEEMA PAO** 9  
CURRIED MINCED LAMB ON BUNS, A DISH FROM THE PARSİ COMMUNITY IN INDIA, SPICED LAMB MINCE CURRY SERVED WITH CHOPPED RED ONION, LIME AND GREEN CHILLI,

**MUMBAIYA SANDWICH** 7  
TOASTED SANDWICH FILLED WITH SPICED MASHED POTATOES, GREEN PEPPERS, RED ONION AND SPICY CHUTNEYS.

**TANDOORI CHICKEN BUN** 8

**BUTTER CHICKEN TIKKA IN PARATHA ROLL** 8

**CALCUTTA CHICKEN ANDA KATHI ROLL** 8

**PANEER KURCHAN ANDA KATI ROLL**, 7.50

#### TEA & COFFEE

TEA SELECTIONS – £2.50  
BREAKFAST, EARLY GREY, CAMOMILE, LEMON GINGER, APPLE & PEAR, FRESH MINT, GREEN TEA

CAPPUCCINO, LATTE, MOCHA, AMERICANO, ESPRESSO £3.00

HOT CHOCOLATE £3.50

**NAMAASTE SPECIALITY CHAI** £3.50

CHAI LATTE  
KARAK CHAI  
NIMBU CHAI

#### DESSERTS

**HOMEMADE GULAB JAMUN & VANILLA ICE CREAM** 5.95

**GAJAR KA HALWA WITH COCONUT ICE CREAM** 5

**HOMEMADE BROWNIE WITH VANILLA ICE CREAM** 5.50

**KULFI WALA SELECTION – MANGO / PISTACHIO** 5

**MANGO PASSION FRUIT CHEESE CAKE** 5

**NUTELLA PARATHA WITH VANILLA ICE** 5

**VEGAN ICE CREAM** 5.95  
HAZELNUT & CHOC  
MADAGASCAN BOURBON VANILLA  
SALTED CARAMEL

### ALL DAY STREET KITCHEN

#### SMALL PLATES

*Snacks from road side cafes*

**SAMPHIRE PAKORAS** 5.50  
DATE & TAMARIND CHUTNEY, CHILLI GARLIC MAYONNAISE

**BHEL PURI, RAW MANGO, TAMARIND, SEV, YOGHURT** 5.50

**TANDOORI LAMB CHOPS** 7.50  
SPICED CURRY LEAF POTATOES

**SPICY SOFT SHELL CRAB** 6.95  
MANGALOREAN SPICES, PRUNES FIG CHUTNEY

**PANI PURI V** 5  
CRISPY SEMOLINA SHELLS, POTATO, CHICKPEA, TAMARIND 'IMLI' 'JAL JEERA' SPICED CUMIN WATER

**ALOO PAPRI CHAAT V** 5  
CRUNCHY WHEAT CRISPS TOPPED WITH POTATO, CHICKPEAS, SWEET YOGHURT & CHUTNEYS

**CHICKEN LOLLIPOPS** 5.50  
MOREISH KERALAN SPICED CHICKEN SERVED WITH SPICY CHILL SAUCE

**SAMOSA CHAAT** 5.50  
LAMB OR VEG SAMOSA DRESSED WITH SWEET YOGHURT & TAMARIND 'IMLI'

**KADHAI PAN SEARED SCALLOPS** 6.50  
CRUSTED PAN SEARED SCALLOPS SERVED WITH KADHAI SPICED SALSA

**PUNJABI CHILLI PANEER V** 5.50  
INDO-CHINESE CHILLI SCHEZWAN DIP

**WALNUT CRUSTED BHATTI PANERR TIKKA V** 6.50  
INDIAN COTTAGE CHEESE MARINATED IN BHATTI MASALA, CRUSHED WALNUT,

**GRILLED ANANAS TOFU SHASLIK VEGAN** 6.50  
CUBES OF TOFU STUFFED WITH SPICED PINEAPPLE, MARINATED IN CHEF'S SPICES, COOKED IN TANDOOR WITH PEPPERS AND ONIONS.

**AAMCHI MUMBAI KOLIVADA PRAWN** 5.50  
SPICED CRISPY PRAWNS,

**CHATPATI TOKRI CHAAT** 6  
CRISPY POTATO BASKET, CHICKPEAS, LENTIL DUMPLINGS, CUCUMBER, POMEGRANATE, YOGURT, TAMARIND & GREEN CHUTNEY

**TANDOORI PORTOBELLO MUSHROOM V GF** 5.95  
FILLED WITH FIGS, CASHEW NUTS, RAISINS, GREEN CHILLI, CURRY LEAVES & CHEESE

#### BIRYANI WALAS

**JACKFRUIT & ARTICHOKE BIRYANI** 10  
**ANEELA'S HOME STYLE COOKED MUTTON BIRYANI** 13

**OLD DELHI CHICKEN BIRYANI** 12  
BASMATI RICE COOKED WITH CARDAMOM, CLOVES, SAFFRON & CHILLI, LAYERED WITH CHICKEN

#### MARKET SPECIALS

**DHABA GOSHT FROM THE HIGHWAY CAFÉ, RICE** 12

**KAROL BAGH BUTTER CHICKEN, RICE** 12  
TANDOOR SMOKED CHICKEN TH BREAST WITH A SPICED FENUGREEK, TOMATO & BUTTER SAUCE

**IDLI SAMBAR V** 9  
THREE STEAMED RICE CAKES WITH A SOUTH INDIAN STYLE LENTIL & VEGETABLE 'SAMBAR' STEW

**INDO-CHINESE STYLE BURNT CHILLI CHICKEN WITH HAKKA NOODLES** 10

**AMRITSIRI FISH & MASALA CHIPS** 11

#### KARI'S – SERVED WITH WHITE RICE

**KERALA FISH CURRY TILAPIA** 11  
SIMMERED WITH SHALLOTS, TURMERIC, TAMARIND

**MANGALOREAN KORRI GASSI - CHICKEN GF** 12  
A DELECTABLE CHICKEN CURRY WITH THE FLAVORS OF COCONUT, MUSTARD SEEDS, CURRY LEAVES, ROAST CHILLI AND TAMARIND

**SEAFOOD MOILEE GF** 14  
A COASTAL FAVOURITE, SCALLOPS, SEABASS, KING PRAWNS COOKED IN MILD COCONUT GRAVY WITH CURRY LEAVES AND MUSTARD SEEDS

**KALONGE KING PRAWN ADRAKI GF** 14  
COOKED WITH BLACK ONION SEEDS, GINGER, GARLIC, LIME, TAMARIND, AND TOMATO & ONION

**RAJASTHAN LAAL MAAS GF** 12  
SPICY LAMB, ROASTED RED CHILLIES FROM THE LAND OF FORTS & PALACES

### KEBAB / CHOPS / TANDOOR

**TANDOORI GOBHI & BROCCOLI** 10.95  
HONEY, NIGELLA SEEDS, CRUSHED WHEAT CRISPS,

**TAWA LAMB CHOPS FROM HYDRABAD** 15  
GRILLED CHOPS COOKED IN DELICIOUS MASALA SAUCE

**SEA FOOD SIZZLER GF** 15.95  
TANDOORI GREEN PRAWNS, TANDOORI SALMON, PAN SEARED CUMIN SCALLOPS SERVED WITH SIZZLING ONIONS.

**CHAR-GRILL KING PRAWNS GF** 15.95  
MARINATED IN TANDOORI SPICED MASALA

**KEBAB PLATTER GF** 16.95  
AN ASSORTMENT OF SIZZLING KEBABS – LAMB SHEEK KEBAB, SALMON TIKKA, HYDRABADI MALAI TIKKA, CHICKEN TIKKA

**CHICKEN TIKKA SHASHLIK** 12

**TANDOORI CHICKEN WITH GOAN SPICES** 12

**TANDOORI SALMON GF** 14.95  
SCOTTISH HOME SMOKED SALMON, AJWAIN, MINT, DILL, CAROM SEEDS & SPICES

#### TRADITIONAL

**CTM -CHICKEN TIKKA MASALA WITH RICE** 12.00  
UK'S FAVOURITE DISH

#### SIDES

MASALA CHIPS 3.50

DAL FRY BURNT GARLIC 5.95 / 7.95

BLACK LENTILS 5.95 / 7.95

ALOO GOBI MATTAR 6.50 / 8.50

OKRA WITH RAW MANGO 6.50 / 8.50

SAAG PANEER 6.50 / 8.50

CHANA MASALA 5.95 / 7.95

**PUNJABI SALAD** 3.50  
SLICED RED ONION, TOMATOES, GREEN CHILLI, LEMON, FRESH MINT, CUCUMBER, CORIANDER

**KACHUMBER SALAD V GF VEGAN** 3.95  
INDIAN STYLE SALAD WITH DICED TOMATOES, CUCUMBER, ONIONS, LIME JUICE, BLACK PEPPER

CUCUMBER RAITA V GF 3.50

#### BREADS

NAN 2.50  
DATES AND GINGER NAAN 2.95  
ONION & GREEN CHILLI KULCHA 2.95  
LACHCHA PARATHA 3.25  
TANDOORI ROTI 2.50  
GARLIC NAAN 2.95  
PESHAWARI NAAN 3.50  
KEEMA NAAN 3.95  
SPICED MINCED LAMB FILLING

NUTELLA NAAN / PARATHA 3.50

PAPADOMS & CHUTNEYS (PER PERSON) 1.75  
MIX OF PLAIN & SPICY INDIAN LENTIL CRISPS SERVED WITH SELECTION OF DIPS

#### RICE

SADE CHAWAL GF VEGAN BASMATI RICE 2.95

ZAFFRANI PILAU GF 3.25  
BRAISED RICE WITH BROWNE ONIONS, CUMIN AND SAFFRON

LEMON RICE 3.00

SPECIAL FRIED RICE 3.25

VAT is included, 12.5% discretionary service charge will be added to the bill