

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



NAMAASTE – the spirit in me see the spirit in you

NAMAASTE

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

## STARTERS

### CHAATS AND CHATPATA FROM THE BAZAAR

|                                                                                                                                                                      |      |
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| <b>Samphire Pakora</b> <i>V Vn</i><br>Samphire and chopped onion in gram flour                                                                                       | 7.95 |
| <b>Chilli Chicken</b> <i></i> <i></i><br>A Popular And Delicious Bakka Indo-Chinese Dish, Crispy Chicken Chunks Lightly Tossed In Garlic, Soy Sauce And Chilli Sauce | 8.50 |
| <b>Bhel Puri</b> <i>V Vn Gf</i> <i></i><br>Puffed Rice , raw mango, crisp biscuits, Tamarind, Sev                                                                    | 7.95 |
| <b>Pani Puri</b> <i>Vn, V</i><br>Crispy Semolina Shells, Potato, Chickpea, Tamarind Imli, Jal Jeera Spiced Cumin Water                                               | 7.95 |
| <b>Aloo Papri Chaat</b> <i>V</i><br>Crunchy Wheat Skins Topped With Potato, Chickpeas, Sweet Yoghurt & Chutneys                                                      | 7.95 |
| <b>Chicken Lollipops</b> <i></i><br>Moreish Keralan spiced chicken served with coriander mint ‘pudina’ chutney                                                       | 8.50 |
| <b>Punjabi Samosa Chaat - Veg/Lamb</b> <i></i> <i>Tangy,</i><br>Spicy Samosa Chaat. Spicy Chickpeas Are Served With Samosa, With Yoghurt And Chutney                 | 7.95 |
| <b>Schezwan Paneer</b> <i>V</i> <i></i><br>Paneer, Pepper, Sesame Seeds, Indo-Chinese Chilli Sauce                                                                   | 8.50 |
| <b>Grilled Ananas Tofu Shaslik</b> <i>V Gf</i>                                                                                                                       | 7.95 |
| <b>Aloo Tikki Chat</b> <i>V</i> <i></i><br>With Chickpeas, Sweet Yoghurt, Tamarind                                                                                   | 7.95 |
| <b>Dahi Puri</b><br>Crispy hollow puris filled with spiced potatoes, tangy tamarind chutney, creamy yogurt, and a sprinkle of crunchy sev and chaat masala.          | 7.95 |

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| <b>Dynamite Prawn / Chicken</b> <i></i><br>Crispy prawns or Chicken coated in a bold, creamy dynamite sauce bursting with tangy heat and fiery chili spice. | 10.95 / 9.50 |
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## SPECIALITY SMALL PLATES

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| <b>Spicy Soft-Shell Crab</b><br>Marinated In Spicy Crispy Batter With Lemon Juice & Peppercorn                              | 8.50         |
| <b>Tandoori Green Prawn Gf</b> <i></i><br>Jumbo Prawns, Coriander, Mint Green Chillies                                      | 8.95 / 17.50 |
| <b>Khadai Panseared Scallops Gf</b>                                                                                         | 9.50         |
| <b>Spicy Squid Masala</b> <i></i><br>Stir-fry with red & green peppers and onion                                            | 8.95         |
| <b>Sheek Kabab</b> <i></i><br>Lamb Mince Skewer Grilled In Tandoor                                                          | 8.50 / 15.95 |
| <b>Walnut Paneer Tikka</b> <i>V</i><br>Indian Cottage Cheese Marinated In Bhatti Masala, Crushed Walnut, Charcoal Grilled   | 8.95         |
| <b>Amritsari Champen</b> <i></i><br>Succulent lamb chops marinated in ginger and exotic spices, spiced mashed potatoes      | 9.95 / 18.95 |
| <b>Tandoori Portobello Mushroom</b> <i>V</i><br>Filled With Figs, Cashew Nuts, Raisins, Green Chilli, Curry Leaves & Cheese | 8.50         |

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| <b>Chatpati Tokri Chaat</b><br>Crispy Potato Basket, Chickpeas, Lentil Dumplings, Cucumber, Pomegranate, Yoghurt, Tamarind, Coriander Chutney. Vegan Option Available |      |
| <b>Chicken Tikka Teen Tarike Se</b> <i></i><br>Selection of chicken tikka marinated in cheese & cream, coriander & lime, ginger & garlic                              | 8.95 |

## TIKKI WALA BURGERS AND WRAP

Served With Masala Chips And Salad £14.95

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| <b>Bombay Pau Bhaji</b> <i>V</i> <i></i><br>Spicy Mashed Vegetable Dish Served With Bun The King Of Indian Street Food Vegan option Available |  |
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| <b>Vada Pao - Mumbai Vegetable Burger</b> <i></i><br>Fried Spiced Potato Dumpling Placed Inside A Bun (PAV), With Chutneys and A Green Chilli, Pepper, Sliced Onion. |  |
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## MAINS MARKET SPECIALS

*Favourites From The Streets Of Paratha Wali Gali, Chandni Chowk, Lajpat Nagar, Connaught Place And More...*

|                                                                                                                                                                               |       |
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| <b>Karol Bagh Butter Chicken</b><br>Tandoor Smoked Chicken Breast With A Spiced Fenugreek, Tomato, Cashew Nut & Butter Sauce.                                                 | 15.95 |
| <b>Karim Bhai's Dhaba Gosht</b> <i></i><br>On-the-bone popular mutton curry with potatoes.                                                                                    | 15.50 |
| <b>Idli Sambar</b> <i>V Vn Gf</i> <i></i><br>Three Steamed Rice Cakes With A South Indian Style Lentil Vegetable Sambar Stew.                                                 | 12.95 |
| <b>Indo-Chinese Chilli Chicken</b> <i></i><br>With Hakka Noodles                                                                                                              | 14.95 |
| <b>Kashmiri Lamb Shank</b> <i></i><br>Tender lamb shank slow-cooked in aromatic Kashmiri spices with saffron, fennel, and dried ginger.                                       | 18.50 |
| <b>Murgh Nihari - Karachi Style</b> <i></i><br>Slow-cooked chicken in a rich silky gravy enriched with bold Karachi flavours. Garnished with ginger and coriander. Medium-Hot | 16.50 |

## NAMAESTE SPECIALITY

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| <b>Punjabi Paneer Lababdar V</b> <i></i><br>Traditional Punjabi-style paneer in a buttery tomato-cashew gravy, slow-cooked with spices and a touch of cream.                                               | 15.50 |
| <b>Parsi Duck With Apricots</b><br>A Popular Parsi Recipe, Duck Fillet With Sweet, Caramelised Apricots In Spicy Sauce And Straw Potatoes.                                                                 | 17.95 |
| <b>Mangalorean Korri Gassi - Chicken Gf</b> <i></i><br>A Delectable Chicken Curry With The Flavours Of Coconut, Mustard Seeds, Curry Leaves, Roast Chilli And Tamarind.                                    | 16.50 |
| <b>Chicken Kohlapuri Gf</b> <i></i> <i></i><br>A Lendgarnary Delicacy From Royals Of Kolhapur, This Chicken Dish Is Cooked With Freshly Roasted Spices, Ginger, Garlic, Onions, Tomatoes & Green Chillies. | 14.95 |
| <b>Goan Sea Bass Gf</b> <i></i><br>Pan Seared Lightly Spiced Seabass Fillets Tomato, Onion, Coconut, Mustard Seed & Curry Leaf Sauce.                                                                      | 16.95 |
| <b>Seafood Moilee Gf</b><br>A Coastal Favourite Scallops, Seabass, And King Prawns Cooked In Coconut Gravy With Curry Leaves And Mustard Seeds.                                                            | 18.95 |
| <b>Kalonji King Prawn Adraki Gf</b> <i></i><br>Cooked With Black Onion Seeds, Ginger, Garlic, Lime, Tamarind, And Tomato & Onion.                                                                          | 17.95 |
| <b>Malabar King Prawns Gf</b><br>King Prawns Cooked In Coastal Spices, Coconut Milk, Crushed Cumin Seeds, Lemon-grass, Mustard Seeds, Curry Leaves.                                                        | 17.95 |
| <b>Kerala Fish Curry (Tilapia)</b> <i></i><br>Simmered With Shallots, Fenugreek, And Tamarind.                                                                                                             | 16.50 |
| <b>Rajasthan Laal Maas Gf</b> <i></i> <i></i><br>Hot & Spicy lamb curry with roasted Red Chillies From The Land Of Forts & Palaces.                                                                        | 16.50 |
| <b>Green Chicken Curry From Goa</b> <i></i> <i></i><br>Curry with fresh coriander, mint, green chillies, coconut, and coastal spices.                                                                      | 17.95 |
| <b>King Prawn and Pumpkin Curry</b> <i></i> <i></i> <i></i>                                                                                                                                                |       |

## BIRYANI WALAS

Biryanis Are Served With Boondi Raita  
*Slow cooked with finest basmati rice, garam masala & fresh mint, layered and aromatic.*

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| <b>Jackfruit &amp; Artichoke Biryani</b> <i>V, Gf</i> <i></i><br>Vegan Option Available. | 15.95 |
| <b>Vegetable Biryani</b> <i></i>                                                         | 15.95 |
| <b>Aneela's Home Style Cooked Mutton Biryani</b> <i></i>                                 | 17.50 |
| <b>Old Delhi Chicken Biryani</b> <i></i>                                                 | 16.50 |
| <b>King Prawn Biryani</b> <i></i>                                                        | 19.95 |
| <b>Parsi Duck Biryani</b> <i></i>                                                        | 19.50 |
| <b>Dampukht Lamb Shank Biryani</b> <i></i>                                               | 22.95 |

*N= NUTS VN=VEGAN V=VEG  
GF=GLUTEN FREE D=DAIRY*

## KEBAB / CHOPS / TANDOOR

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| <b>Tandoori Gobhi &amp; Broccoli</b> <i></i><br>Honey, Nigella Seeds, Crushed Wheat Crisps, Tempered Youghurt                                                                 | 14.95 |
| <b>Hyderabad Tawa Lamb Chops</b> <i></i><br>Best-end Lamb Chops Marinated In Spices, Grilled In Clay Oven, Cooked With Tawa Masala Sauce.                                     | 19.95 |
| <b>Sea Food Sizzler</b> <i></i><br>Char-grilled King Prawns, Tandoori Salmon, Tilapia, Pan Seared Scallops On Sizzling Onions                                                 | 18.95 |
| <b>Chargrill King Prawns Gf</b> <i></i><br>Marinated With Spicy Masala, Grilled In Clay Oven.                                                                                 | 17.95 |
| <b>Kebab Platter Gf</b> <i></i><br>A Assortment Of Sizzling Kebabs - Lamb Sheek Kebab, Salmon Tikka, Chikken Tikka, Hydrabadi Malai Tikka.                                    | 19.50 |
| <b>Tandoor Vegan Delight</b> <i>Vn, V, Gf</i> <i></i><br>Assortment Of Fresh Market Vegetables.                                                                               | 14.95 |
| <b>Chicken Tikka Shashlik</b> <i></i><br>Marinated In Spices, Grilled In Clay Oven.                                                                                           | 17.50 |
| <b>Tandoori Chicken With Goan Spices</b> <i></i>                                                                                                                              |       |
| <b>Tandoori Salmon</b> <i></i><br>Scottish Home Smoked Salmon, Ajwain, Mint, Dill, Carom Seeds & Spices.                                                                      | 49.95 |
| <b>Shah Jahani Royal Grill Platter</b> <i></i><br>A royal feast featuring 2 succulent lamb chops, 2 flavorful sheek kebabs, tender chicken tikka, creamy malai chicken tikka, |       |

## BREADS

|                                                     |      |
|-----------------------------------------------------|------|
| <b>Nan</b>                                          | 3.50 |
| <b>Dates And Ginger Naan</b>                        | 3.95 |
| <b>Onion &amp; Green Chilli Naan</b>                | 3.95 |
| <b>Lachcha Paratha</b>                              | 3.75 |
| <b>Tandoori Roti</b>                                | 2.95 |
| <b>Garlic Naan</b>                                  | 3.95 |
| <b>Peshawari Naan</b>                               | 4.95 |
| <b>Keema Naan</b><br>Spiced Minced Lamb             | 4.95 |
| <b>Puri</b>                                         |      |
| <b>Papadoms &amp; Chutneys (Per Person)</b>         | 2.50 |
| Indian Lentil Crisps Served With Selection Of Dips. | 1.95 |

## RICE

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|--------------------------------------------------------------------------------------------|------|
| <b>Basmati Rice</b> <i>Vn, V, Gf</i>                                                       | 3.95 |
| <b>Zaffrani Pilau</b> <i>V, Gf</i><br>Braised Rice With Browned Onions, Cumin And Saffron. | 4.95 |
| <b>Fried Rice</b>                                                                          | 5.50 |
| <b>Lemon Rice</b> <i>Gf, Vegan</i>                                                         | 4.95 |

## SIDES

|                                                                                                                                     |               |
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| <b>Masala Chips</b>                                                                                                                 | 3.95          |
| <b>Dal Fry Burnt Garlic. Black Lentils</b>                                                                                          | 9.95 / 11.95  |
| <b>Aloo Gobi Mattar</b> <i>Vn, V, Gf</i> <i></i>                                                                                    | 10.50 / 12.95 |
| <b>Okra With Raw Mango</b> <i>Vn, V, Gf</i> <i></i>                                                                                 | 9.95 / 11.95  |
| <b>Saag Paneer</b>                                                                                                                  | 10.50 / 12.95 |
| <b>Chana Masala</b> <i>Vn, V, Gf</i> <i></i>                                                                                        | 9.95 / 11.95  |
| <b>Sesame Baby Aubergine</b> <i>V, Gf</i> <i></i><br>With Mustard And Curry Leaf Sauce.                                             | 10.50 / 12.95 |
| <b>Punjabi Salad</b>                                                                                                                | 4.25          |
| Sliced Red Onion, Tomatoes, Green Chilli, Lemon, Fresh Mint, Cucumber, Coriander.                                                   | 4.50          |
| <b>Kachumber Salad</b> <i>V, Gf, Vegan</i><br>Indian Style Salad With Diced Tomatoes, Cucumber, Oinions, Lemon Juice, Black Pepper. | 4.75          |
| <b>Cucumber Raita</b> <i>V, Gf</i>                                                                                                  |               |

## TRADITIONAL CURRY

|                                             |       |
|---------------------------------------------|-------|
| <b>Chicken Tikka Masala N</b>               | 14.95 |
| <b>Vegan Tikka Masala / Vegan Korma • N</b> | 16.50 |
| <b>Chicken Jalfrezi / Madras</b> <i></i>    | 14.95 |
| <b>Karahi / Dhansak</b> <i></i>             | 14.95 |

A DISCRETIONARY 12.5% SERVICE CHARGE  
WILL BE ADDED TO THE BILL