

**we are social**

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# NAMASTE

Service charge is discretionary but a recommended 12.5% will be added to your total bill.  
For information about allergens in our food, please speak to a member of staff.



**Namaste** derives from the Sanskrit '**namas**', meaning bowing and '**te**' meaning to you - '**bowing to you**'. Commonly translated as the divine light in me honours the divine light in you or the God within me greets the God within you. Namaste is the recognition that we are all equal and share a common divinity.

To perform the namaste gesture, place your palms together in a prayer position in front of your heart and slightly bow your head. Bowing expresses love and respect.

We welcome you to Namaste Lounge.


## to begin

start your journey of India

Plain Poppadum Basket with Chutneys	3
Roasted Poppadum Basket with Chutneys	3
Assorted Poppadum Basket with Chutneys	3.2
Masala Poppadum Basket	4
Namaste Peanut Mix	4.5

## the chaat cart

inspired from the streets of India

Aloo Tikki Chaat  	7.5
<i>Mashed potato patty, chana, mint &amp; tamarind chutney</i>	
Aloo Papdi Chaat  	7.5
<i>Crunchy wafers garnished with potatoes, chickpeas &amp; tamarind chutney</i>	
Samosa Chaat  	8
<i>Punjabi Samosa crushed, topped with sweet &amp; sour chutney</i>	
Pani Puri  	7.5
<i>Puffed Wheat crisps served with potatoes, chickpeas, cumin and tamarind water</i>	
Sev Poori  	7.5
<i>Flat puri's topped with onions, potatoes, garnished with crunchy sev &amp; drizzled with tamarind and coriander chutney</i>	

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# from the soil

use your hands the Indian way

**Vegetable Samosa** 2pcs 🌿 4.75  
*Filo pastry stuffed with mixed vegetables and deep fried*

**Masala Mogo** 🌿 🌶️ 8.5  
*Cassava fried and tossed with chilli flakes, garlic, spices and tomato sauce*

**Garlic Chilli Mogo** 🌿 🌶️ 8.5  
*Cassava chips fried and tossed with fresh garlic & chilli*

**Mari Mogo** 🌿 🌶️ 8.5  
*Fried cassava tossed with butter, black pepper, salt and lemon*

**Batata Vada** 4pcs 🌿 🌶️ 8  
*Spicy mash potatoes coated with batter and deep fried. Served with chutney*

**Garlic Chilli Mushrooms** 🌿 🌶️ 9  
*Button mushrooms marinated with chilli, garlic, spices and sautéed*

**Onion Bhaji** 🌿 7.5  
*Sliced onions dipped in gram flour batter and deep fried*

**Crispy Bhajia** 🌿 7.5  
*Potato roundels dipped in gram flour batter and fried till a golden crisp*

**Chilli Paneer** 🌿 🌶️ 9.5  
*Cottage cheese cubes deep fried and tossed in the wok with Chinese spices, peppers and onion*

**Vegetable Manchurian** 🌿 🌶️ 8.75  
*Mixed vegetables with corn flour batter deep fried and tossed with Chinese sauce in a hot wok*

**Mixed Vegetable Platter** 🌿 15  
*Assortment of batata vada, paneer tikka, garlic chilli mogo, vegetable samosa and crispy bhajia*

**Vegan Chilli Chicken** 🌿 🌶️ 12  
*Crispy soya mixed with spices, peppers and onions in a chinese sauce*

**Vegan Chilli Lamb** 🌿 🌶️ 13.5  
*Mock Lamb tossed with Chinese sauces, peppers and spices*

## from the land

sensational food from the farm

- Chicken Samosa** 2pcs 5.5  
*Minced chicken cooked with spices, wrapped in filo pastry and deep fried*
- Meat Samosa** 2pcs 5.75  
*Minced Lamb cooked with spices, wrapped in filo pastry and deep fried*
- Chilli Chicken** 🍴 10  
*Lightly battered diced chicken mixed with spices, fresh peppers, onions and garnished with spring onion*
- Crispy Fried Chilli Wings** 🍴 9.75  
*Tender Chicken wings marinated with kashmiri chilli, ginger, garlic and deep fried*
- Crispy Chilli Lamb** 🍴 12  
*Tender lamb pieces tossed with chinese sauces, fresh peppers and spices*
- Jeera Chicken** 🍴 10.50  
*Boneless pieces of chicken cooked with ginger, garlic, cumin, black pepper & lemon*
- Drums of Heaven** 🍴 11  
*Crispy chicken lollipop tossed with chinese sauces*

## from the sea

for the seafood lover

- Prawn Pili Pili** 🍴 15.5  
*King prawns tossed in our home-made garlic chilli sauce*
- Steamed Tawa Fish** 🍴 10.5  
*Tilapia fish marinated in ginger, garlic, coriander and spring onion, served on a banana leaf*
- Garlic Chilli Fish** 🍴 11  
*Tilapia fish pieces fried and tossed with spices, garlic, ginger, spring onion, chilli and chinese sauces*
- Namaste Fish Tikki** 🍴 10.5  
*Salmon and cod fish tikki's marinated with chef's special spices*
- Prawn Koliwada** 🍴 13.5  
*Prawns tossed in a spiced masala coated in a gram flour batter and deep fried*
- Salmon Tikka** 🍴 15  
*Salmon marinated in mustard paste, garlic, ginger, lemon & salt, cooked on the charcoal grill*

## from the tandoor & grill

from the traditional clay oven & charcoal grill

### Kasundi Paneer Tikka 🌿

10.5

*Cubes of paneer delicately marinated in a classic kasundi marinade, cooked in a tandoor*

### Chicken Tikka

10

*Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic and cooked on a charcoal grill*

### Lamb Mushkaki 🌶️

12

*Lamb fillet marinated with green chillies, crushed black pepper, ginger and garlic paste*

### Lamb Seekh Kebab 🌶️

10

*Traditional Mughlai minced meat with herbs & spices cooked on a charcoal grill*

### Malai Tikka

10.5

*Tender chicken breast pieces marinated in ginger, garlic, herbs and spices with yoghurt. Cooked in a tandoor*

### Tandoori Chicken 🌶️

Half 9.5 / Full 16.5

*Chicken marinated with spices, yoghurt and cooked in a tandoor*

### Tandoori Wings 🌶️

9.5

*Chicken wings marinated with yoghurt and spices. Cooked in a tandoor*

### Adraki Lamb Chops

12.75

*Spring lamb chops marinated with hot indian spice, yoghurt and cooked in a tandoor*

### Tandoori King Prawns

16

*King Prawns marinated with yoghurt, saffron, freshly ground spices and cooked in a tandoor*

### Murgh Haryali Tikka

11

*Boneless chicken breast marinated in mint, coriander and spices cooked in a clay oven*

### Namaste Mixed Grill

2pers 18.5 / 4 pers 33

#### Tandoori Wings

*Chicken wings marinated with yoghurt and spices. Cooked in a tandoor*

#### Adraki Lamb Chops

*Spring lamb chops marinated with hot indian spice, yoghurt and cooked in a tandoor*

#### Chicken Tikka

*Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic and cooked on a charcoal grill*

#### Murgh Haryali Tikka 🌶️

*Boneless chicken breast marinated in mint, coriander and spices cooked in a clay oven*

#### Lamb Seekh Kebab

*Traditional Mughlai minced meat with herbs & spices. Cooked in a tandoor*



# वेgetarian टप्रांड

keeping you in touch with mother earth

## Paneer Makhani 🌱

10.5

Cottage cheese cooked with tomato garnished with a dash of cream and butter

## Aloo Saag 🌱

9.5

Spinach and potatoes cooked with spices, garnished with a dash of cream and butter

## Tadka Daal 🌱

9.5

Yellow chana dal cooked with spices, garnished with cumin, chopped garlic and green chilli

## Saag Paneer 🌱

10.5

Cottage cheese cooked with fresh spinach puree, spices and butter

## Chana Masala 🌱🌶️

9.5

White chickpeas cooked in a spicy curry sauce

## Bombay Aloo 🌱

9.5

Potatoes cooked with jeera & onion tomato masala

## Soya Keema 🌱

10.5

Soya mince cooked with onion, tomato, spices, cream and butter

## Bhindi do Pyaza 🌱🌶️

9.5

Okra and shallots cooked with spices, tomatoes and onions

## Kadai Paneer 🌱🌶️

10.5

Cottage cheese cooked with spices, tomatoes and peppers served in a hot kadai

## Corn Masala 🌱🌶️

9.5

Sweetcorn with onions, tomatoes, spices, butter & cream

## Mutter Paneer 🌱🌶️

10.5

Cottage cheese cubes and fresh green peas simmered together in an onion & tomato gravy

## Paneer Butter Masala 🌱🌶️

11

Cottage cheese simmered in a cream and tomato gravy

## Methi Corn 🌱🌶️

9.5

Sweetcorn, fresh fenugreek leaves, herbs & spices

## Egg Curry 🌱

9.5

Boiled Eggs cooked in a curry sauce

## Vegetable Curry 🌱🌶️

9.5

Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices in a gravy

## Daal Makhani 🌱

10

Black urid dal cooked on a slow fire, garnished with cream and butter

# non-veg curries

a meat lovers paradise

<b>Butter Chicken</b> /	12
<i>Chicken cooked in a silky smooth sauce of tomatoes, spices, garnished with cream and butter</i>	
<b>Chicken Tikka Masala</b> /	12
<i>Chicken breast pieces cooked in a spicy aromatic rich tomato and onion sauce</i>	
<b>Methi Chicken</b> /	12
<i>Tender Chicken breast cooked in spinach puree and spices, finished with a dash of cream</i>	
<b>Chicken Korma</b> /	12
<i>Chicken pieces simmered in a mild rich creamy gravy</i>	
<b>Kadai Chicken</b> /	12
<i>Chicken breast pieces cooked with spices, tomatoes and peppers served in a hot kadai</i>	
<b>Chicken Jalfrezi</b> //	12
<i>Chicken breast pieces cooked with chopped onions, peppers, tomatoes and indian spices</i>	
<b>Gosht Banjara</b> /	13
<i>Baby lamb pieces and aubergine cooked with indian spices</i>	
<b>Lamb Korma</b>	13
<i>Tender pieces of lamb in a saffron, almond and coconut sauce</i>	
<b>Rara Gosht</b> /	13.5
<i>Lamb pieces and lamb mince cooked with onions and tomatoes in a spicy masala sauce</i>	
<b>Punjabi Lamb Curry</b> /	13
<i>Lamb cooked with kashmiri chillies, spices and served in a spicy sauce</i>	
<b>Lamb Keema Mutter</b> //	13
<i>Lamb mince and green peas cooked in very spicy curry</i>	
<b>Bhuna Gosht</b> /	13
<i>Tender lamb pieces cooked in a gravy with onions, garlic, ginger and green chilli</i>	
<b>Leg of Lamb (24hr notice required)</b>	70
<i>Slow cooked leg of lamb marinated in ginger and garlic served with a lamb curry sauce</i>	
<b>Malabar Fish Curry</b> /	12.5
<i>Tilapia fillet, cooked with roasted South Indian spices and coconut milk</i>	
<b>Prawn Masala</b> /	15
<i>King Prawns cooked in an onion tomato gravy with spices</i>	
<b>Goan Prawn Curry</b> /	15.5
<i>Tiger Prawns cooked with Goan spices, tamarind and coconut milk</i>	

## ਰੇਘਲ ਬਿਰਯਾਨੀ











slow cooked to perfection

*Nawabi style Biryani prepared with basmati rice, sealed in a clay pot with dough and cooked on a slow heat. Served with cucumber raita as an accompaniment. Choose from*

Vegetable 	10.5
Chicken	12.5
Lamb	13.5

## ਅਟਕਮਪਾਨਿਮੇਂਟਸ

the traditional Indian flatbread

Plain Naan 	3.5
Butter Naan 	3.5
Chilli Naan 	3.75
Cheese Naan 	4.5
Garlic Naan 	3.75
Peshwari Naan 	4.5
Keema Naan 	5.5
Tandoori Roti 	3.25
Lachha Paratha 	4
Assorted Bread Basket 	10.5
<i>Plain Naan, Garlic Naan, Tandoori Roti</i>	

## ਸਿੱਟੇ

light & fluffy to accompany your meal

Basmati Rice	4.5
Jeera Rice	4.95
Pulao Rice	5.5

## ਡਾਂਰੇਡ & ਡਕੀਰੇਡ

great for sharing

Punjabi Salad	4.75
<i>Onion, carrots, cucumber, radish, tomatoes, green chillies mixed in an olive oil dressing</i>	
Onion & Cucumber Salad	4
<i>Cucumber, Fried Chilli, Lemon &amp; Onion</i>	
Fried Chillis, Lemon & Onions	2.5
Cucumber Raita	4
<i>Yoghurt mixed with cucumber &amp; freshly ground cumin</i>	
Plain Yoghurt	3.5
Potato Chips	4.5
Sweet Potato Fries	5
Masala Chips	5.5