

NAMASTE VILLAGE



SHARING THE LOVE OF TRADITIONAL INDIAN & VEGETARIAN FOOD

V Vegan | **VO** Vegan Option Available for +50p | **GF** Gluten Free | **GFO** Gluten Free Option Available At No Added Cost

नमस्ते [nah-mas-tay] sanskrit

(a customary Hindu greeting)

My soul recognises your soul; I honour the light, love, beauty, kindness and truth within you because it is also within me. In sharing these things there is no distance and no difference between us, we are the same, we are one!



Our Mantra

As guided by true meaning of the word 'Namaste', we firmly believe that the life force, the divinity, the One or the God in me is the same as in all. Through our work, we acknowledge this oneness and honour the God in our customers. We follow a simple food philosophy, "Never serve the food, which you would not like to be served".

At Namaste Village we are inspired to serve you home cooked food using the finest & freshest ingredients. Food is our passion & religion and we will always continue to cook for you with love & devotion.

STREET FOOD ROOM TEMPRATURE

SPECIAL CHAT **VO**

A mix of crisp wafers, boiled chickpeas, potatoes & yogurt. Dressed in our chutneys, magic masala & crunchy noodles. **5.95**

PEANUT CHAT **V GF**

A mix of crunchy peanuts, chopped onions, boiled chickpeas, crunchy noodles and our chutneys. **5.95**

MASALA PURI **V**

Baby Puris filled with potatoes, chickpeas, onions & bell pepper, dressed in chutneys, magic masala & crunchy noodles. **5.95**

DAHI PURI **VO**

Our Masala Puri with a topping of smooth & Namaste yogurt (*House Special*) **5.95**

TASTING PLATTER **VO**

Any 2 of the above street food for 2 to share **10.95**

SAMOSA CHAAT **VO**

Mashed samosa topped with chhole (chickpeas), chopped onions, chutneys & fine crispy noodles. (*Served Hot*) **5.95**

APPETISERS SERVED HOT

HARA BHARA KEBAB **V**

Delicious and healthy kebabs made using potatoes, spinach and peas. **4.95**

ALOO BONDA **V GF**

Spice infused boiled potato fritters, made with chickpea flour. **4.95**

SAMOSA **V**

Our popular samosas made with potatoes, green peas, infused with spices in a crisp pastry. **4.45**

ONION BHAJI **V GF**

Spice infused onion fritters, prepared with chickpea flour. **4.45**

TASTING PLATER **V**


A platter of above 4 starters with our tray of dips, for 2 to share. **10.95**

PANEER BHAJI **GF**

Spice infused Indian cottage cheese fritter made from chickpea flour. **5.95**

BUFFALO CAULIFLOWER **V**

Cauliflower fritters in buffalo sauce, served with our home made vegan mayonnaise (*Chef's Special*). **6.95**

Freshness brings choices. Where you see this  choose the desired heat & spice level of your dish - **Mild, Hot, Extra Hot.**

CURRIES

CHILLI

Stir fry dish with mixed peppers, spring onions, garlic in our spicy chilli sauce.

CHICK'N **V**

Soya based chicken alternative. **10.95**

PANEER

Paneer - Indian Cottage Cheese. **9.95**

GOBI **V**

Cauliflower (*Chef's Special*). **10.95**

LABBABDAR

A rich & aromatic gravy of onions tomatoes & our home ground spices.

CHICK'N **VO**

Soya based chicken alternative. **10.95**

PANEER **GFO**

Paneer - Indian Cottage Cheese. **9.95**

VEGETABLE **VO GFO**

Fresh Mixed Vegetables. **8.95**

BUTTER MASALA

Mildly spiced gravy of tomatoes, butter and fresh spices & cashew nuts

CHICK'N **VO**

Soya based chicken alternative. **10.95**

PANEER **GFO**

Paneer - Indian Cottage Cheese. **9.95**

VEGETABLE **VO GFO**

Fresh Mixed Vegetables. **8.95**

KORMA

Mildly sweet & creamy roasted cashew nut gravy

CHICK'N **VO**

Soya based chicken alternative. **10.95**

PANEER **GFO**

Paneer - Indian Cottage Cheese. **9.95**

VEGETABLE **VO GFO**

Fresh Mixed Vegetables (*House Special*) **8.95**

PALAK (SPINACH)

For Spinach lovers, a mildly spiced gravy with the power of green.

CHICK'N **VO**

Soya based chicken alternative. **10.95**

PANEER **GFO**

Paneer - Indian Cottage Cheese. **9.95**

VEGETABLE **VO GFO**

Fresh Mixed Vegetables. **8.95**

METHI (FENUGREEK)

Mildy spiced gravy of methi (fenugreek) & richness of cream.

CHICK'N

Soya based chicken alternative. **10.95**

PANEER

Paneer - Indian Cottage Cheese. **9.95**

SOUTH INDIAN

Our secret is in the fresh batter & traditional recipe. Each dosa is served with a spiced lentil soup called 'Sambhar' & coconut chutney.

MASALA DOSA **V GF**

A thin crispy crepe stuffed with spices potatoes. **8.45**

PANEER MASALA DOSA

Our traditional masala dosa with Indian cottage cheese. **9.45**

CHEESY MASALA DOSA **VO GF**

Our traditional Masala Dosa with premium mature cheddar cheese. **9.45**

NAMASTE SPECIAL DOSA **VO GF**

Our traditional Masala Dosa with grated paneer, desiccated coconut, roasted cashew nuts & raisins (*House Special*). **10.95**

House Special

BAINGAN BHARTA **V GF**

Fire roasted smoky eggplant/aubergine mash cooked with spices. **9.95**

SIDE DISH

TADKA DAAL **V GF**

Spices tempered in oil and then added to boiled lentils. **5.95**

CHANA MASALA **V GF**

Spiced chickpeas curry with a rich onion and tomato base. **5.95**

MAKHANI DAAL **VO GF**

Black lentil and red kidney beans in a mildly spicy, buttery and cream rich gravy (*Chef's Special*). **5.95**

BOMBAY ALOO **V GF**

Boiled potatoes fried with spices, garlic and onions. **5.95**

SAAG ALOO **V GF**

Spiced spinach & boiled potatoes bringing you simple, earthly flavours. **5.95**

Any Side Dish As Main Curry 8.95

RICE

BIRYANI RICE **V GFO**

Rice cooked in closed vessel with saffron, cashew nuts and aromatic spices **4.95**

GUJARATI PULAV RICE **V GF**

Rice cooked with aromatic spices. **4.95**

STEAMED BASMATI RICE **V GF**

Plain yet 'fragrant' rice. **2.95**

INDIAN BREADS

GUJWARI NAAN **VO**

Slightly sweetened naan, layered with desiccated coconut. **3.45**

GARLIC BUTTER NAAN **VO** 3.25

BUTTER NAAN **VO** 2.95

NAAN BASKET **VO (Add £1)**

A selection of above 3 naans. **8.95**

CHILLI GARLIC BUTTER NAAN **VO** 3.25

CHEESY NAAN **VO** 3.45

ALOO KULCHA **VO**

Naan bread stuffed with mashed spiced potates (*Chef's Special*). **3.45**

TANDOORI ROTI **V** 2.95

EXTRAS

PAPPADUM **V GF** 0.95

PICKLE TRAY *price per person* **V GF** 0.95

A tray of our chutneys and pickle. **0.95**

MANGO CHUTNEY **V GF** 0.95

POMEGRANATE RAITA **VO GF**

Flavoured yogurt with pomegranate as a taste enhancer or curry cooler. **3.95**

VEGETABLE RAITA **VO GF**

Flavoured yogurt with seasonal vegetable as a taste enhancer or curry cooler. **3.95**

CHIPS

SALTED CHIPS **V GF** 3.95

MASALA CHIPS **V GF** 4.95

CHEESY CHIPS **VO GF** 4.95

MASALA MOGO CHIPS **V GF** 4.95

DESSERTS

MALAI KULFI 3.45

Ice cream from evaporated flavoured milk.

VANILLA ICE CREAM **V GF** 3.95

CHOCOLATE ICE CREAM **V GF** 3.95

Any Ice Cream & Pistachio 4.95

Any Ice Cream & Almonds- 5.45

Cashew Nuts

Any Ice Cream & Mango Pulp 4.95

HINDUSTANI

Gulab Jamun, Kulfi Ice Cream & Mango Pulp with Nuts. **5.95**

RICE PUDDING (KHEER) **V GF**

Indian Rice Pudding with soy milk. **4.95**

GULAB JAMUN

Spongy milk donuts in sugar syrup flavoured with cardamon & saffron. **3.95**

GULAB JAMUN & Any Ice Cream 5.45

CARROT HALWA **GF**

Grated carrots cooked in ghee, milk with almonds, cardamom & saffron. **3.95**

CARROT HALWA & Any Ice Cream 5.45

CHOCOLATE BROWNIE **V**

Warm and gooey super dark chocolate brownie topped with vanilla ice cream & chocolate sauce. **5.45**



Our Commitment

Join Our Charity *Dosa On The Wall* [®]

Donate a meal for just £4.

While you are dining with us, as a social gathering or a celebration, it is a chance to share your happiness with someone you don't know & is not in a position to buy a meal. If you pay half the price of our popular dish, 'Masala Dosa', roughly £4 (or as many as you wish), then we will match up your donation to make it one free meal.

How it works?

Once you donate, a sticker is displayed on the restaurant window and anyone in need of a meal can claim one for free. This person could be from all walks of life, simply in need of a meal without losing any dignity. We share this idea with you, hoping that you will share your kindness & good karma with another needy member of our fine city.

SEATING TIME Each table is allocated a max seating time of 2 hours unless it is a group of more than 8. If you need more time, please let us know.
SERVICE CHARGE A discretionary service charge of 10% is added to your bill.

Allergen Notice All dishes may contain traces of gluten, peanuts, milk, sesame, soybeans, sulphur dioxide & sulphites. Let a member of staff know of any allergies you have & we will prepare a meal that suits you with extra care & precaution. **SERVICE TIME** Once order has been placed, please allow at least 15 mins for the appetisers & atleast 30 mins for the mains to come through. These timelines may vary depending on how busy we are. Do let us know in advance if you need to leave the restaurant by a certain time.

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Nibbles Or 'chak-na' | चकना as popularly called in India are nibbles that go perfectly with your favourite alcoholic drink.

PAPPADUM **V** **GF** 0.95

PICKLE TRAY *priced per person* **V** **GF** 0.95
A tray of our chutney and pickle.

PEANUT CHAT **V** **GF** 5.95
From our Street Foods is like a match made in heaven.

DRAUGHT	PINT	HALF
COBRA V	4.60	3.20
KINGFISHER V	4.60	3.20

BOTTLED BEERS		
ADNAMS GHOSTSHIP 500ml		4.95
COBRA ZERO 330ml V		3.20
BUDWEISER 330ml V		3.75
CORONA 330ml V		3.75

BOTTLED CIDERS		
KOPPARBERG MIXED FRUIT 500ml		4.95
ASPALLS CYDER 500ml V		4.95

COCKTAILS	GLASS	JUG
MINTZ MOJITO V Bacardi, Mint, Lime, Ginger & Soda Water	6.95	16.95
PINA COLADA V Bacardi, Coconut Cream, Pineapple Juice	6.95	16.95
CARIBBEAN SEA BREEZE V Malibu, Vodka, Orange Juice, Grenadine, Lime Juice	6.95	16.95
RHUBARB & GINGER FIZZ V Vodka, Cointreau, Rhubarb, Lime, Soda Water, Orange, Ginger Cordial	6.95	16.95
TEQUILA SUNRISE V Tequila, Orange Juice, Grenadine Syrup	6.95	16.95
ANY COCKTAIL NON-ALCOHOLIC Any of our cocktail made without alcoholic elements.	3.95	12.95


MOCKTAILS	GLASS	JUG
ELDERFLOWER CUCUMBER V	3.95	12.95
RHUBARB ORANGE GINGER V	3.95	12.95


CLASSICS	GLASS	JUG
MANGO LASSI VO	3.45	10.35
PLAIN SWEET LASSI VO	2.95	8.85
SALT LASSI VO	2.95	8.85
MANGO BANANA SMOOTHIE VO	3.95	11.85


SOFT DRINKS	REGULAR	LARGE
COKE DIET COKE LEMONADE V	2.50	3.75
JAMAICAN GINGER BEER V	2.50	3.75
MANGO JUICE ORANGE JUICE V	2.75	3.75
APPLE JUICE PINEAPPLE JUICE V	2.75	3.75
MINERAL WATER V	2.00	3.00
SPARKLING WATER V	2.25	3.25
MIXERS, TONIC, SODA 200ml V	2.10	

Indian tonic, Elder flower tonic, Ginger ale, Soda water, Coke, Diet Coke, Lemonade

HOT DRINKS		
ENGLISH BREAKFAST TEA VO		1.95
MASALA CHAI VO		2.50
MINT TEA V		2.50
GREEN TEA V		2.50
GINGER & LEMON TEA V		2.50
CARDAMOM COFFEE VO		3.25
COFFEE VO		2.25

**9**

**5**

**1**

SWEET MEDIUM DRY

GIN	25ML	50ML
GORDON'S GIN V	3.50	5.80
BOMBAY SAPPHIRE GIN V	4.10	6.20
WARNER EDWARDS RHUBARB GIN V	4.10	6.20

SPIRITS, LIQUEURS & COGNAC		
SMIRNOFF VODKA V	25ML 3.50 50ML 5.80	DISARONNO AMARETTO V
JACK DANIELS WHISKY V		BAILEYS
JAMESON WHISKY V		CONTREAU V
BACARDI RUM V		MALIBU V
CAPTAIN MORGAN RUM V		SAMBUCCA V
CAPTAIN MORGAN SPICED RUM V		TEQUILA V
		TIA MARIA V

WHITE WINES	75cl	250ml	175ml
2 PINOT GRIGIO . ARCANO . ITALY V Light and fresh with zesty crispy acidity and attractive notes of lemon and lime.	15.95	5.90	4.50
3 CHARDONNAY . EUCA HILL . AUSTRALIA Honeysuckle, vanilla and tropical fruit notes on the nose & palate with well-balanced acidity.	16.95		
2 SAUVIGNON BLANC . RIO ROCA . CHILE V Zesty and fresh with notes of grass and green pepper and a citrus acidity.	17.95		
2 SAUVIGNON BLANC . NEPTUNE'S POINT . NEW ZEALAND A lovely fruity & aromatic wine with notes of citrus, gooseberry & a subtle vanilla touch.	20.95		
3 CHARDONNAY . TOKARA . SOUTH AFRICA V Zesty and fresh with notes of grass and green pepper and a citrus acidity.	31.95		

ROSE WINES	75cl	250ml	175ml
1 PINOT GRIGIO . BLUSH . ITALY V A pretty pale pink colour with lots of ripe conference pear, honeydew melon and strawberry.	17.95	6.20	4.70
3 OUT OF AMERICA . ZINDALFEL ROSE . CALIFORNIA Flavourful and off-dry with notes of baked summer pudding, lychees, exotic fruits and tutti frutti.	18.95		

PROSECCO	75cl		
3 PROSECCO . CORTESTRADA . ITALY V Off-dry with a touch of acacia honey and white pears, fresh citrus acid and a lively mousse.	20.95		
1 MOET & CHANDON CHAMPAGNE . FRANCE V Delightfully soft & creamy with a characteristic dry finish & light floral delicacy.	48.95		
1 PROSECCO . ONE 4 ONE . ITALY V 200ml Fresh, light with clean citrus fruit and a delicate mouth feel.	6.50		

**A**

**C**

**E**

LIGHT MEDIUM FULL

RED WINES	75cl	250ml	175ml
B MERLOT . RIO ROCA . CHILE There is bramble fruit, ripe plums and cedar on the palate with tightly grained tannins.	15.95	5.90	4.50
C SHIRAZ . TEMPUS TWO . AUSTRALIA A well-balanced wine with light white peaches and plums and a suggestion of coconut milk.	16.95		
C OLD STATION MALBEC . ARGENTINA V Fragrant aromas of cherry, kirsch, spice, red and black plums, blackberry, cassis and bramble.	17.95		
D RIOJA CRIANZA . LOS VINATEROS . SPAIN Spicy, warm and rounded with appealing aromas of dill, coconut and succulent red fruit and brambles.	20.95		
C SHIRAZ . TOKARA . SOUTH AFRICA Zesty and fresh with notes of grass and green pepper and a citrus acidity.	31.95		