



Our new lunch menu is inspired by street food and regional specialities across India. At Namaaste kitchen we pride ourself in offering contemporary, healthy and fresh food at all times.

### Small Plates

- Rajasthani Mirchi Vada (V)**..... £5.50  
Chilli fritters stuffed with mashed potato masala, coated in crispy batter.
- Ambala Macchi Fry**..... £6.50  
North Indian delicacy, fresh Seabass fillets coated in spicy batter, deep fried.
- Namaaste Goli Wings** ..... £5.75  
Spicy Chicken wings tossed with red onion, peppers & spices
- Punjabi Crispy Okra (V)** ..... £4.50  
Lightly spiced, battered okra fries.
- Tellicherry Chilli Garlic Prawns (GF)**..... £7.95  
Malabar Coast favourite prawns tossed with chilli, garlic & chefs special spices.
- Scallops Bhel**..... £6.95  
Cumin Crusted pan seared scallops, puffed rice, red onion, and tamarind.
- Tandoori Portobello Mushroom**..... £5.95  
Marinated & filled with figs, cashew nuts, raisins, green chilli, curry leaf & homemade cheese in a dressing
- Keema Matar Samosa**..... £5.50  
Spiced Mince Lamb and peas wrapped in filo pastry.

### Chaat Corner

Chaat is savoury snack typically served at road side trucks, stalls or food carts.

- Chatpati Tokri Chaat (V)** ..... £5.95  
Crispy potato basket, lentil dumplings, chickpeas, cucumber, pomegranate, tamarind & yogurt.
- Purani Delhi Aloo Tikki Chaat (V)**..... £5.50  
Crispy fried spiced mashed potato cakes, served with masala chickpeas, yogurt and tamarind
- Gobhi Matar Samosa Chaat (V)**..... £4.95  
Spiced green peas and cauliflower wrapped in filo pastry, tamarind & yogurt

### Chefs Speciality

Served with Zafrani Pulao rice or Nan

- Hydrabadi Dal Gosht (GF)** ..... £12.95  
Traditional Lamb on the bone cooked with lentils, fresh curry leaves, ginger, garlic and mint.
- Mangalorean Kori Gassi Chicken (GF)**..... £12.95  
Chicken curry with flavours of coconut, mustard seeds, curry leaves, roast chillies and tamarind.
- Seafood Moilee**..... £14.95  
A coastal favourite king prawns Scallops and Sea-bass fillets with curry leaves in coconut sauce
- Lasooni Paneer Tikka Lababdar (V) (GF)**..... £10.95  
Char grilled Indian cottage cheese cooked with tomatoes, onions, capcicum, fresh cream & exotic spices
- Healthy option*  
**Char Grilled Chicken Tikka Salad**..... £9.95  
With mint & coriander Dressing

### Desserts

- Gulab Jamun Served with Vanilla Ice Cream**..... £4.25
- Gajar Ka Halwa served with Coconut Ice cream**.. £4.50
- Kulfi (Pistachio/Mango)** ..... £4.50
- Sorbet (Mango/ Raspberry/Mango)** ..... £4.50
- Ice Cream (Vanilla/Coconut)**..... £4.50

**Allergy Notice: If you have a food allergy or a special dietary requirement please inform a member of our hospitality team.**

### Grills

Served with side house salad

- Starter/Main**
- Coriander & Lime Chicken Tikka (GF)** £5.95/£11.95  
marinated with garlic, green chillies coriander & lime leaf, char grilled in clay oven
- Venison Seekh Gilafi (GF)**..... £7.25/£14.50  
Freshly mince Deer meat with garlic, green chillies, spices, finished with mixed peppers grilled in clay oven
- Chicken Tikka Shaslik (GF)** ..... £6.50/£12.95  
Char Grilled chicken with Red Peppers, Onions & Tomatoes in sizzling spices.
- Char Grilled Tandoori Green Prawns (GF)**..... £7.95/£15.95  
Bay of Bengal jumbo prawns marinated in coriander, mint & green chillies, char grilled in Tandoor, pineapple relish.

### House Favourite

- Amritsari Champen (GF)**..... £7.95/£14.95  
Succulent Baby Lamb Chops, marinated in ginger, garlic and chefs spices, served with spiced mashed potatoes

- Tandoori Malai Broccoli Shashlik (V) (GF)** ..... £12.95  
Broccoli capsicum and onion marinated in cheese & cream, char grilled in Tandoor

### Biryani Wala

Finest Basmati slowly cooked with spice. Choose from following variants.

- Chicken Biryani (GF)**..... £13.95
- Lamb Biryani (GF)**..... £14.95
- Vegetable Biryani (V) (GF)**..... £11.95
- King Prawn Biryani (GF)** ..... £15.95

V - Vegetarian GF- Gluten Free VE- Vegan

### Currys

Served with basmati rice or Nan

- Chicken Tikka Masala (GF)**..... £10.95  
UK's favourite, in mild creamy tomato, cashew nut coconut sauce.
- Goan Fish Curry (GF)**..... £11.95  
Pan seared sea bass fillets cooked in coastal spices, roasted red chillies, curry leaf, mustard seeds tomatoes and tamarind.
- Rajasthan Laal Maas (GF)**..... £12.95  
spicy lamb dish cooked with roasted red chillies
- Chicken/Lamb Jalfrezi (GF)** ..... £9.95/£10.95  
cooked with onion, tomato, green peppers
- Chicken/Lamb Saagwala (GF)** ..... £10.50/£11.50  
cooked with fresh leaf spinach
- Parsi Kofta Zardaloo (V)** ..... £10.95  
Recipe from Parsi community - Mumbai, cooked with apricot and straw potatoes.
- Vegetables Side / Main**
- Stir Fry Okra with mango (V) (VE) GF** £5.95 / 8.95
- Saag Paneer (V) (GF)** ..... £6.95 / 8.95
- Tarka Dal (V) (GF)** ..... £5.95 / 7.50
- Dal Makhani (V) (GF)**..... £5.95 / 7.95
- Dhaba Channa Masala (V) (GF)**..... £5.95 / 7.95

### Rice and Breads

- Nan** ..... £1.95
- Garlic Nan** ..... £2.50
- Cheese Nan** ..... £2.75
- Tandoori Roti (VE)**..... £2.25
- Basmati Rice (VE) (GF)**..... £2.50
- Zafrani Pulao (GF)**..... £2.95
- Mushroom Rice (GF)**..... £3.50
- Lemon Rice (VE) (GF)**..... £3.50
- Vegetable Pulao (GF)**..... £3.95

### Accompniments

- Papadoms & chutneys (V)**..... £1.50pp
- Cucumber Raita (V) (GF)**..... £3.25
- Kachumber Salad (V) (GF)**..... £3.25