

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

# NAMAASTE

Namaaste - the spirit in me see the spirit in you



*Namaaste brings redefined Indian home style cooking & Indian street food.*

## Starters

### CHAATS AND CHATPATA FROM THE BAZAAR

ONION BHAJI 6.95  
PUNJABI SAMOSA – VEG/LAMB 6.95

INDO-CHINESE CHILLI CHICKEN 7.50  
A POPULAR AND DELICIOUS HAKKA, INDO-CHINESE DISH, CRISPY CHICKEN CHUNKS LIGHTLY TOSSED IN GARLIC, SOY SAUCE AND CHILLI SAUCE.

BHEL PURI, RAW MANGO V VN GF, 6.95  
PUFFED RICE AND CRISP BISCUITS TAMARIND,SEV,

PANI PURI VN, V, 6.75  
CRISPY SEMOLINA SHELLS, POTATO, CHICKPEA, TAMARIND 'IMLI', 'JAL JEERA' SPICED CUMIN WATER

ALOO PAPRI CHAAT V 6.95  
CRUNCHY WHEAT CRISPS TOPPED WITH POTATO, CHICKPEAS, SWEET YOGHURT & CHUTNEYS

CHICKEN LOLLIPOPS 7.50  
MOREISH KERALAN SPICED CHICKEN ON BONES SERVED WITH CORIANDER MINT 'PUDINA' CHUTNEY

SAMOSA CHAAT – VEG/LAMB D 7.50  
TANGY, SPICY SAMOSA CHAAT! SPICY CHICKPEAS ARE SERVED WITH SAMOSA WITH YOGURT AND CHUTNEY.

INDO-CHINESE KATHI ROLL – WITH CHICKEN 7.95

SCHEZWAN PANEER V 7.95  
PANEER PEPPER, SESAME SEEDS, INDO-CHINESE CHILLI SCHEZWAN SAUCE

GRILLED ANANAS TOFU SHASLIK V GF 7.95  
VN, V,

ALOO TIKKI CHAAT V 7.50  
WITH CHICKPEAS, SWEET YOGHURT, TAMARIND

### SPECIALITY SMALL PLATES

SPICY SOFT-SHELL CRAB 8.50  
MARINATED IN SPICY CRISPY BATTER WITH LEMON JUICE & PEPPERCORN,

TANDOORI GREEN PRAWN GF 8.50 / 16.95  
JUMBO PRAWNS, CORIANDER, MINT GREEN CHILLIES

KHADAI PANSEARED SCALLOPS GF 8.50

SPICY SQUID MASALA 7.95  
STIR FRY WITH RED & GREEN PEPPERS AND ONION

SHEEK KABAB 8.50 / 15.95  
LAMB MINCE SKEWER GRILLED IN TANDOOR

WALNUT PANEER TIKKA V 8.50  
INDIAN COTTAGE CHEESE MARINATED IN BHATTI MASALA, CRUSHED WALNUT, CHARCOAL GRILLED

AMRITSARI CHAMPEN D 8.95 / 17.50  
SUCCULENT LAMB CHOPS MARINATED IN GINGER AND EXOTIC SPICES, SPICED MASHED POTATOES.

TANDOORI PORTOBELLO MUSHROOM V 7.50  
FILLED WITH FIGS, CASHEW NUTS, RAISINS, GREEN CHILLI, CURRY LEAVES & CHEESE

CHATPATI TOKRI CHAAT D 7.95  
CRISPY POTATO BASKET, CHICKPEAS, LENTIL DUMPLINGS, CUCUMBER, POMEGRANATE, YOGURT, TAMARIND & GREEN CHUTNEY... VEGAN OPTION AVAILABLE

CHICKEN TIKKA TEEN TARIKE SE D 7.95  
SELECTION OF CHICKEN TIKKA MARINATED IN CHEESE & CREAM, CORIANDER & LIME, GINGER & GARLIC

TIKKI WALA BURGERS AND WRAP  
SERVED WITH MASALA CHIPS AND SALAD £12.95

BOMABY PAU BHAJI V  
SPICY MASHED VEGETABLE DISH SERVED WITH BUN THE KING OF INDIAN STREET FOOD VEGAN OPTION AVAILABLE

CALCUTTA CHICKEN TIKKA KATHI ROLL  
CHOPPED CHICKEN TIKKA ROLLED IN EGG PARATHA

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

0207 485 5977 PARKWAY NW17AH

## Mains

### MARKET SPECIALS

*Favourites from the streets of Paratha Wali Gali, Chandni Chowk, Lajpat Nagar, CONNAUGHT Place and more...*

IDLI SAMBAR VN, V, GF 12.95  
THREE STEAMED RICE CAKES WITH A SOUTH INDIAN STYLE LENTIL & VEGETABLE 'SAMBAR' STEW

CHOLE BHATURE V 13.50  
PUFFED PURIS, SPICED CHICKPEA CURRY

BAINGAN & MAKAI BHARTA V GF VEGAN 14.95  
SMOKED AUBERGIENE, ONIONS, CORN COOKED WITH DELIGHTFUL CHEFS SPICES

KAROL BAGH BUTTER CHICKEN 14.95  
TANDOOR SMOKED CHICKEN BREAST, SPICED FENUGREEK, TOMATO, CASHEW NUTS & CREAM BUTTER SAUCE

INDO-CHINESE BURNT CHILLI CHICKEN 14.95  
WITH HAKKA NOODLES

KARIM BHAI'S DHABA GOSHT 15.95  
ON THE BONE PUPULAR MUTTON CURRY WITH POTATOES

LAMB SHANK NIHARI 16.95  
FROM THE OLD PART OF KARACHI AND IS FAMOUS FOR ITS MOUTH-WATERING FOOD

### NAMAASTE SPECIALITY

PUNJABI PANEER LABABDAR N V 14.95  
COTTAGE CHEESE COOKED WITH FRESH TOMATOES, ONIONS, CAPSICUM, FRESH CREAM & EXOTIC SPICES

MANGALOREAN KORRI GASSI – CHICKEN GF 15.95  
A DELECTABLE CHICKEN CURRY WITH THE FLAVOURS OF COCONUT, MUSTARD SEEDS, CURRY LEAVES, ROAST CHILLI AND TAMARIND

CHICKEN BELIRAM GF 13.95  
A LEGENDARY DELICACY FROM PUNJAB, THIS FAMOUS DISH WAS ORIGINALLY MADE BY FAMOUS CHEF BELIRAM FOR ROYALS OF PUNJAB AND HENCE GIVEN HIS NAME, BONELESS CHICKEN BREAST SLOW COOKED WITH DESI GHEE, RANGE OF FRESHLY ROASTED SPICES AND YOGURT. A MUST TRY!

GOAN SEA BASS GF 15.95  
PAN SEARED LIGHTLY SPICED SEABASS FILLETS, TOMATO, ONIONS, COCONUT, MUSTARD SEED & CURRY LEAF SAUCE.

SEAFOOD MOILEE GF 17.95  
A COASTAL FAVOURITE, SCALLOPS, SEABASS, KING PRAWNS COOKEN IN COCONUT GRAVY WITH CURRY LEAVES AND MUSTARD SEEDS

KALONGE KING PRAWN ADRAKI GF 16.95  
COOKED WITH BLACK ONION SEEDS, GINGER, GARLIC, LIME, TAMARIND, AND TOMATO & ONION.

MALABAR KING PRAWNS GF 17.95  
KING PRAWNS COOKED IN COASTAL SPICES, COCONUT MILK, CRUSHED CUMIN SEEDS, LEMON-GRASS, MUSTARD SEEDS, CURRY LEAVES.

KERALA FISH CURRY TILAPIA 15.50  
SIMMERED WITH SHALLOTS, TURMERIC, TAMARIND

RAJASTHAN LAAL MAAS GF 15.50  
HOT & SPICY LAMB, ROASTED RED CHILLIES FROM THE LAND OF FORTS & PALACES

PARSI DUCK WITH APRICOTS 17.50  
A POPULAR PARSİ RECIPE, DUCK FILLET WITH SWEET, CARAMELISED APRICOTS IN SPICY SAUCE AND STRAW POTATOES.

### BIRYANI WALAS

BIRYANIS ARE SERVED WITH BOONDI RAITA  
*Slow cooked with finest basmati rice with garam masala, fresh mint, layered and aromatic served with raita.*

JACKFRUIT & ARTICHOKE BIRYANI V, GF 15.95  
VEGAN OPTION AVAILABLE

LOCAL FARMERS MARKET SEASONAL VEG BIRYANI D 14.95

ANEELA'S HOME STYLE LAMB BIRYANI D 16.95

OLD DELHI CHICKEN BIRYANI D 15.95  
FAMOUS RECIPE FROM DELHI

KING PRAWN BIRYANI D 18.50

A discretionary 12.5% service charge will be added to the bill  
N= NUTS, VN=VEGAN, V=VEG, GF=GLUTEN FREE, D=DAIRY

## Kebab / Chops/ Tandoor

TANDOORI GOBHI & BROCCOLI 13.95  
HONEY, NIGELLA SEEDS, CRUSHED WHEAT CRISPS, TEMPERED YOGHURT

HYDERABAD TAWA LAMB CHOPS 17.95  
BEST-END LAMB CHOPS MARINATED IN SPICES, GRILLED IN CLAY OVEN, COOKED WITH TAWA MASALA SAUCE.

SEA FOOD SIZZLER GF 18.95  
CHAR-GRILLED KING PRAWNS, TANDOORI SALMON, TILAPIA, PAN SEARED SCALLOPS ON SIZZLING ONIONS.

CHAR-GRILL KING PRAWNS GF 17.95  
MARINATED WITH SPICY MASALA, GRILLED IN CLAY OVEN

KEBAB PLATTER GF 19.50  
AN ASSORTMENT OF SIZZLING KEBABS – LAMB SHEEK KEBAB, SALMON TIKKA, CHICKEN TIKKA, HYDRABADI MALAI TIKKA.

TANDOOR VEGAN DELIGHT VN, V, GF 14.95  
ASSORTMENT OF FRESH MARKET VEGETABLES

CHICKEN TIKKA SHASHLIK 15.95  
MARINATED IN SPICES, GRILLED IN CLAY OVEN

TANDOORI CHICKEN WITH GOAN SPICES 14.95

PANEER TIKKA SHASHLIK V GF 14.95  
CHAR-GRILLED INDIAN COTTAGE CHEESE, MIXED PEPPERS, ONION: IN CHEFS' SPICES

TANDOORI SALMON GF 16.95  
SCOTTISH HOME SMOKED SALMON, AJWAIN, MINT, DILL, CAROM SEEDS & SPICES

### BREADS

NAN 3.50  
DATES AND GINGER NAAN 3.95  
ONION & GREEN CHILLI KULCHA 3.95  
LACHCHA PARATHA 3.75  
TANDOORI ROTI VN, 2.95  
GARLIC NAAN 3.75  
PESHAWARI NAAN 3.95  
KEEMA NAAN 4.50  
SPICED MINCED LAMB

PAPADOMS & CHUTNEYS (PER PERSON) 1.95  
INDIAN LENTIL CRISPS SERVED WITH SELECTION OF DIPS

### RICE

BASMATI RICE VN, V, GF 3.95  
ZAFFRANI PILAU V, GF 4.95  
BRAISED RICE WITH BROWNED ONIONS, CUMIN AND SAFFRON  
FRIED RICE GF 4.75  
LEMON RICE GF VEGAN 4.75

### SIDES

MASALA CHIPS 3.95  
TADKA DAL 8.95 / 9.95  
DAL MALHANI 8.95 / 9.95  
ALOO GOBI MATTAR VN, V, GF 8.95 / 9.95  
OKRA WITH RAW MANGO VN, V, GF 8.95 / 10.95  
SAAG PANEER 8.95 / 10.95  
CHANA MASALA VN, V, GF 8.95 / 9.95  
SESAME BABY AUBERGINE V, GF 8.95 / 10.95  
WITH MUSTARD AND CURRY LEAF SAUCE  
JEERA ALOO GF VEGAN 8.95 / 9.95  
BABY POTATOES TOSSED WITH CUMIN & SPICES  
KACHUMBER SALAD V GF VEGAN 4.25  
INDIAN STYLE SALAD WITH DICED TOMATOES, CUCUMBER, ONIONS, LIME JUICE, BLACK PEPPER  
CUCUMBER RAITA V GF 4.25

### ALL-TIME FAVOURITES..

VEGAN TIKKA MASALA | KORMA N 14.50  
CHICKEN TIKKA MASALA N 14.50  
*TRADITIONAL DISHES AVAILABLE ON REQUEST*  
PISTACHIO CHICKEN KORMA 14.95  
CREAMY GRILLED PIECES OF CHICKEN COOKED WITH RICH PISTACHIO SAUCE.  
CHICKEN JALFREZI / MADRAS 13.95  
PERSIAN CHICKEN DHANSAK 13.95  
COOKED WITH LEMON JUICE, DRIED HERBS & LENTILS IN A HOT, SWEET & SOUR SAUCE

### Allergens Notice

Menu items may contain or come into contact with wheat, nuts and milk. Ask our staff for more information.