



## Small Plates

<b>Chili Chicken (v)</b> .....	<b>£5.50</b>
A popular and delicious Hakka, Indo-Chinese dish, crispy chicken chunks lightly tossed in garlic, soy sauce and chilli sauce.	
<b>Walnut Paneer</b> .....	<b>£6.50</b>
Indian cottage cheese marinated in bhatti masala, crushed walnut, charcoal grilled	
<b>Chicken Lollipops</b> .....	<b>£5.75</b>
moreish keralan spiced chicken served with coriander mint 'pudina' chutney	
<b>Tellicherry Chilli Garlic Prawns</b> .....	<b>£5.50</b>
Malabar Coast favourite prawns tossed with chilli, garlic & chefs special spices	
<b>Tandoori Portobello Mushroom</b> .....	<b>£5.50</b>
Marinated & filled with figs, cashew nuts, raisins, green chilli, curry leaf & homemade cheese in a dressing	
<b>Veg / Lamb Samosa</b> .....	<b>£5.50</b>
Spiced minced lamb and peas wrapped in filo pastry	

## Chaat Corner

Chaat is a savoury snack typically served at roadside trucks, stalls or food carts

<b>Chatpati Tokri Chaat (v)</b> .....	<b>£6.95</b>
Crispy potato basket, chickpeas, lentil dumplings, cucumber, pomegranate, Yogurt, tamarind & green chutney. & also vegan option available	
<b>Aloo Tikki Chaat (v)</b> .....	<b>£6.50</b>
with chickpeas, sweet yoghurt, tamarind	
<b>Samosa Chaat (v)</b> .....	<b>£5.75</b>
Spiced green peas & cauliflower wrapped in filo pastry, tamarind & yoghurt	
<b>Onion Bhaji</b> .....	<b>£6.95</b>
<b>Pani Puri</b> .....	<b>£6.95</b>
crispy semolina shells, potato, chickpea, tamarind 'imli', 'jal jeera' spiced cumin water	
<b>Schezwan Paneer</b> .....	<b>£6.95</b>
paneer pepper, sesame seeds, Indo-Chinese chilli Schezwan sauce	

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

## Chefs Speciality

Served with Zafrani Pulao rice or Nan

<b>RAJASTHAN LAAL MAAS (gf)</b> .....	<b>£14.95</b>
Hot & spicy lamb, roasted red chillies from the land of forts & palaces	
<b>Mangalorean Kori Gassi Chicken (gf)</b> .....	<b>£14.95</b>
Chicken curry with flavours of coconut, mustard seeds, curry leaves, roast chillies and tamarind	
<b>Seafood Moilee</b> .....	<b>£16.95</b>
A coastal favourite King prawns, scallops & seabass fillets with curry leaves in coconut sauce	
<b>Lasooni Paneer Tikka Lababdar (v) (gf)</b> .....	<b>£14.95</b>
Chargrilled Indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream & exotic spices	
<b>Butter Chicken</b> .....	<b>£14.95</b>
Tandoor smoked chicken th breast with a spiced fenugreek, tomato, cashew nuts & butter sauce	
<b>Chargrilled Chicken Tikka Salad</b> .....	<b>£13.50</b>
With mint & coriander dressing	
<b>Malabar King Prawns</b> .....	<b>£16.50</b>
King prawns cooked in coastal spices, coconut milk, crushed cumin seeds, lemon-grass, mustard seeds, curry leaves.	

## Grills

Served with side house salad

<b>Starter/Main</b>	
<b>Coriander &amp; Lime Chicken Tikka (GF)</b> .....	<b>£7.50/£14.95</b>
Marinated with garlic, green chillies, coriander & lime leaf, chargrilled in clay oven	
<b>Seekh Kebab</b> .....	<b>£7.50/£14.95</b>
Freshly with garlic, green chillies, spices, finished with mixed peppers grilled in a clay oven	
<b>Chicken Tikka Shashlik (gf)</b> .....	<b>£14.95</b>
Chargrilled chicken with red peppers, onions & tomatoes in sizzling spices	
<b>Chargrilled Tandoori Green Prawns (gf)</b> .....	<b>£16.95</b>
Bay of Bengal jumbo prawns marinated in coriander, mint & green chillies, chargrilled in Tandoor pineapple relish	
<b>House Favourite</b>	
<b>Amritsari Champen (gf)</b> .....	<b>£8.50/£16.50</b>
Succulent lamb chops, marinated in ginger, garlic and chefs spices, served with spiced mashed potatoes	

## Biryani Wala

Finest Basmati slowly cooked with spices. Choose from following variants

Chicken Biryani (gf).....	£14.50
Lamb Biryani (gf).....	£15.95
Vegetable Biryani (v) (gf).....	£13.50
King Prawn Biryani (gf) .....	£16.95

**V-Vegetarian GF-Gluten Free VE-Vegan**

## Vegetables Side

<b>Stir-fried okra with mango (v) (vE) (gf)</b> .....	<b>£7.50</b>
<b>Saag Paneer (v) (gf)</b> .....	<b>£7.50</b>
<b>Tarka Dal (v) (gf)</b> .....	<b>£7.50</b>
<b>Dal Makhani (v) (gf)</b> .....	<b>£7.50</b>
<b>Dhaba Channa Masala (v) (gf)</b> .....	<b>£7.50</b>

## Rice and Breads

<b>Naan</b> .....	<b>£3.00</b>
<b>Garlic Naan</b> .....	<b>£5.50</b>
<b>Peshawari Naan</b> .....	<b>£3.50</b>
<b>Tandoori Roti (ve)</b> .....	<b>£3.25</b>
<b>Basmati Rice (ve) (gf)</b> .....	<b>£3.50</b>
<b>Zafrani Pulao (gf)</b> .....	<b>£4.50</b>

## Desserts

<b>Gulab Jamun served with Vanilla ice cream</b> .....	<b>£5.50</b>
<b>Kulfi (Pistachio/Mango)</b> .....	<b>£5.50</b>
<b>Ice cream (Vanilla)</b> .....	<b>£5.50</b>

## Set Lunch

**Mains only..... £13.95**  
**Starter& Mains..... £19.95**

**CHOOSE A STARTER**

- Onion Bhaji
- Chili Chicken
- Samosa Chat
- Aloo Papri Chat

**CHOOSE A Main**

- Chicken Tikka Masala
- Chicken Madras / Lamb
- Veg Jalfrezi
- Fish curry

## Accompaniments

<b>Popadoms &amp; chutneys (v)</b> .....	<b>£1.95p</b>
<b>Cucumber raita (v) (gf)</b> .....	<b>£3.95</b>
<b>Kachumber salad (v) (gf)</b> .....	<b>£3.95</b>

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