"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



Nama

Mains

iste brings redefined Indian home style cooking &		
Starters		
CHAATS AND CHATPATA FROM THE BAZAAR		
ONION BHAJI 6.50 PUNJABI SAMOSA – VEG/LAMB 6.50		
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 6.95 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 6.95 VN, V,		
ALOO TIKKI CHAAT V 6.95 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 7.95 / 15.95 JUMBO PRAWNS, CORIANDER, MINT GREEN CHILLIES		
KHADAI PANSEARED SCALLOPS GF 8.50		
SPICY SQUID MASALA7.95STIR 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, CLICUMBER, POMEGRANATE, YOGURT		

MARKET SPECIALS
Favourites from the streets of Paratha Wali Gali,
Chandní Chowk, Lajpat Nagar, Connaught Place
and more
BAINGAN & MAKAI BHARTA V GF VEGAN 13.95 SMOKED AUBERGIENE, ONIONS, CORN COOKED WITH DELIGHTFUL CHEFS SPICES
KAROL BAGH BUTTER CHICKEN14.95TANDOOR SMOKED CHICKEN BREAST, SPICED FENUGREEK,TOMATO, CASHEW NUTS & CREAM BUTTER SAUCE
KARIM BHAI'S DHABA GOSHT 14.95 ON THE BONE PUPULAR MUTTON CURRY WITH POTATOES
HALWA PURI 12.95 PUFFED PURIS, SPICED CHICKPEA CURRY SWEET HALWA
IDLI SAMBAR VN, V, GF 11.95 THREE STEAMED RICE CAKES WITH A SOUTH INDIAN STYLE LENTIL & VEGETABLE 'SAMBAR' STEW
INDO-CHINESE BURNT CHILLI CHICKEN 14.95 WITH HAKKA NOODLES
LAMB SHANK NIHARI 15.50 FROM THE OLD PART OF KARACHI AND IS FAMOUS FOR ITS MOUTH-WATERING FOOD
NAMAASTE SPECIALITY
PUNJABI PANEER LABABDAR N V 13.95 COTTAGE CHEESE COOKED WITH FRESH TOMATOES, ONIONS, CAPSICUM, FRESH CREAM & EXOTIC SPICES
PARSI DUCK WITH APRICOTS 17.50 A POPULAR PARSI RECIPE, DUCK FILLET WITH SWEET, CARAMELISED APRICOTS IN SPICY SAUCE AND STRAW POTATOES.
MANGALOREAN KORRI GASSI – CHICKEN GF 14.95 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 16.95 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 16.95 KING PRAWNS COOKED IN COASTAL SPICES, COCONUT MILK, CRUSHED CUMIN SEEDS, LEMON-GRASS, MUSTARD SEEDS, CURRY LEAVES.

TANDOORI GOBHI & BROCCOLI 13.95 HONEY, NIGELLA SEEDS, CRUSHED WHEAT CRISPS TEMPERED YOGHURT HYDERABAD TAWA LAMB CHOPS BEST-END LAMB CHOPS MARINATED IN SPICES, GRILLED IN CLAY OVEN, COOKED WITH TAWA MASALA SAUCE. SEA FOOD SIZZLER GF 1 CHAR-GRILLED KING PRAWNS, TANDOORI SALMON, 17.95 TILAPIA, PAN SEARED SCALLOPS ON SIZZLING ONIONS. CHAR-GRILL KING PRAWNS GF 17.95MARINATED WITH SPICY MASALA, GRILLED IN CLAY OVEN KEBAB PLATTER GF 17.50 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 14.95 MARINATED IN SPICES, GRILLED IN CLAY OVEN **TANDOORI CHICKEN WITH GOAN SPICES** 14.95 PANEER TIKKA SHASHLIK VGF 14.95 CHAR- GRILLED INDIAN COTTAGE CHEESE, MIXED PEPPERS, ONIONS IN CHEFS' SPICES

Kebab / Chops/ Tandoor

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

BREADS			
NAN DATES AND GINGER NAAN ONION & GREEN CHILLI KULCHA LACHCHA PARATHA TANDOORI ROTI VN, GARLIC NAAN PESHAWARI NAAN KEEMA NAAN SPICED MINCED LAMB	3.50 3.75 3.75 3.75 2.95 3.75 3.95 4.50		
PAPADOMS & CHUTNEYS (PER PERSON) INDIAN LENTIL CRISPS SERVED WITH SELECTION	1.95 OF DIPS		
RICE			
Basmati Rice VN, V, GF	3.95		
ZAFFRANI PILAU V, GF 4.50 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 Dal Malhani	7.95 / 9.95 8.95 / 9.95		
ALOO GOBI MATTAR VN, V, GF	7.95 / 9.95		
OKRA WITH RAW MANGO VN, V, GF	8.95 / 10.95		
SAAG PANEER	8.95 / 10.95		
chana masala VN, V, GF	7.95/9.95		
Sesame Baby Aubergine V, GF With mustard and curry leaf sauce	8.95 / 10.95		

.95 DUMPLINGS, CUCUMBER, POMEGRANATE, YOGURT, TAMARIND & GREEN CHUTNEY...VEGAN OPTION AVAILABLE

LUCKNOWI GALOUTI LAMB KEBAB 7.95 A DELICACY FROM NORTH INDIA, LAMB KEBABS

CHICKEN TIKKA TEEN TARIKE SE 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 £11.95

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,

SIMMERED WITH SHALLOTS, TURMERIC, TAMARIND

RAJASTHAN LAAL MAAS GF 14.95 HOT& SPICY LAMB, ROASTED RED CHILLIES FROM THE LAND **OF FORTS & PALACES**

14.50

BIRYANI WALAS

KERALA FISH CURRY TILAPIA

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 VEGAN OPTION AVAILABLE	14.95
LOCAL FARMERS MARKET SEASONAL VEG BIRYANI	13.95
ANEELA'S HOME STYLE LAMB BIRYANI D	16.95
OLD DELHI CHICKEN BIRYANI D FAMOUS RECIPE FROM DELHI	15.95
KING PRAWN BIRYANI	18.50

0207 485 5977 PARKWAY NW17AH A discretionary 12.5% service charge will be added to the bill

N= NUTS, VN=VEGAN, V=VEG, GF=GLUTEN FREE, D=DAIRY

JEERA ALOO GF VEGAN 7.95 / 9.95 BABY POTATOES TOSSED WITH CUMIN & SPICES

KACHUMBER SALAD V GF VEGAN 3.95 INDIAN STYLE SALAD WITH DICED TOMATOES, CUCUMBER, ONIONS, LIME JUICE, BLACK PEPPER

CUCUMBER RAITA V GF

3.95

ALL-TIME FAVOURITES..

VEGAN TIKKA MASALA | KORMA N 14.50

CHICKEN TIKKA MASALA N 14.50 TRADITIONAL DISHES AVAILABLE ON REQUEST

ZARDALOO KOFTE V 14.95 POTATO & APRICOT DUMPLINGS COOKED IN CREAMY GRAVY WITH CHEFS' SPECIAL SPICES

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.