

Available on days **MONDAY TO FRIDAY**

SPICE LEVELS

MILD | MEDIUM | HOT | INDIAN HOT
Dishes with no symbol are MILD. For the most authentic taste and experience these levels are not customized.



LUNCH MENU

Vegan | Vegan Option | Gluten Free | Nut Free | **MENU CODES**
Gluten Free Option | Nut Free Option

NIBBLES

PAPPADUM & PICKLE TRAY ■■■

Mini pappadums with an assortment of our special chutneys & pickle | 5.95

BOONDI RAITA ■■ ■■ **NEW**

Tiny fried gram flour balls (boondi) soaked in spiced yogurt flavoured with pomegranate. **Contains Peanuts.** | 4.95

KACHUMBER ■■■

Kachumber as you'll call it in India is a finely chopped & mildly spiced tomato-cucumber salad. | 5.45

KALA CHANA SALAD ■■ ■■ **NEW**

A nutrition packed soaked Hearty black chickpeas, tomato, crunchy capsicums & cucumber dressed up with lime and chilli. Toasted almonds scattered on top. That dish has forever been a common man's go to clean protein source in India. **Contains Almonds** | 7.45

SMALL PLATES HOT APPETISERS

KATHI ROLL **NEW**

A layered paratha (Indian bread) wrapped, with a filling of grilled protein of your choice, mint-coriander chutney, select sauces and some shredded veggies.

CHICK'N KATHI ROLL ■■

Stuffing of Plant-Based Chicken | 9.95

PANEER KATHI ROLL ■■

Stuffing of Indian Cottage Cheese | 9.95

BEEF ROOT KEBAB ■■ ■■ **NEW**

Said to have originated during the reign of Nur Jahan, these kebabs are made using vegetables and beetroot to create a wave-like appearance. **Contains Sesame & Green Sultanas** | 7.65

ALOO BONDA ■■ ■■ ■■

Popular in Mumbai as Batata Vada, this is a fried, spiced mashed potato dumpling made with chickpea flour. | 6.75

SAMOSA ■■ ■■

There's a charm about our recipe of the Punjabi vegetable samosa, that never fails to impress. | 6.75

CHICK'N BITES ■■ ■■

Plant-based chicken coated in mildly spicy batter & fried to perfect golden, crisp finish. | 7.95

LOVE TO SHARE PLATTER ■■ ■■

Above 4 small plates for two. | 14.95

BUFFALO CAULIFLOWER ■■ ■■

Cauliflower fritters coated in buffalo sauce served with vegan mayo. **House Special** | 8.45

CHILLI CHICK'N ■■ ■■

Tender plant-based chicken, pan-fried and tossed in soy, chilli sauce and Indo-Chinese condiments. **Contains Sesame** | 9.95

PRAWN KOLIWADA ■■ ■■

Travel in both time & space, to a small fishermen colony in Mumbai or then called Bombay. Staple ingredients, simple spices & simple cooking, yet an extra ordinary taste. it will lead you in both time & space to a small fishermen colony in Mumbai or then named Bombay. Staple ingredients, simple spices & simple cooking, yet an extra ordinary taste.

Plant-based prawns marinated in authentic 'Koli' spices & deep-fried. **Chef's Special** | 8.45

STREET FOOD SPECIALS ROOM TEMPERATURE

MASALA PURI ■■ ■■

Crisp fried bread balls filled with potatoes, chickpeas, bell peppers, house special chutneys, magic masala & sev. **House Special** | 7.75

SURTI PAPDI CHAAT ■■ ■■

Crisp savoury Indian crackers with a spiced potato mash. topped with yoghurt, sev, house chutneys & magic masala. | 7.75

CHIT CHAT PLATTER ■■ ■■

Above two of the above for two to share. | 14.45

PANI PURI ■■ ■■ **NEW**

Crisp fried bread balls filled with mashed potatoes, chickpeas & spiced, flavoured water. | 6.95

DAHI PURI ■■ ■■ **NEW**

Masala puri topped with flavoured creamy yoghurt. | 7.95

CRISPY SPINACH CHAAT ■■ ■■

Crisp fried baby spinach topped with fine chopped vegetables, chutneys, and yoghurt and finished with a pinch of chaat masala. **Chef's Special** | 8.95

SAMOSA CHAAT ■■ ■■ **NEW**

Mashed samosa topped with a chickpea curry, chopped veggies, flavoured yoghurt and namaste masala. | 8.95

ONE PLATE MEAL 9.95
(CURRY + STEAMED RICE OR NAAN + SALAD)

CHICK'N BUTTER MASALA ■■ ■■ ■■

Plant-based, tender chicken pieces in a mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. **Contains Nuts.**

VEGETABLE LABBADBAR ■■ ■■ ■■

Fresh seasonal vegetable gravy of cashew nuts, tomatoes, and a mix of our in-house ground spices and herbs. **Contains Nuts.**

PANEER LABBADBAR ■■ ■■ ■■

Indian cottage cheese in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our in-house ground spices and herbs. **Contains Cashew Nuts.**

MUGHLAI VEG KORMA ■■ ■■ **NEW**

Fresh seasonal vegetables in gravy from 'bhuna' masala with tomatoes, nuts and a mix of whole and ground spices. As the internet says, this one often features as one of the most popular curries in the UK. **Contains Nuts.**

MUGHLAI PANEER KORMA ■■ ■■ **NEW**

Indian cottage cheese in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. **Contains Cashew Nuts.**

NAMASTE NAVRATAN ■■ ■■

An inspired one-pot recipe with various textures & flavors from assorted plant-based meats (chicken, lamb & shrimp), seasonal vegetables, and a warming blend o meats (chicken, lamb & shrimp), seasonal vegetables, and a warming blend of spices. **Contains Nuts.**

BLACK HOUSE DAAL ■■ ■■

Black lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow-cooked for at least 24 hours. **House Special.**

CHANA MASALA ■■ ■■ ■■

Quintessential north Indian staple, also popularly known as Chhole has boiled chickpeas simmered with tea leaves, braised in an aromatic gravy of tomatoes, chillies, coriander & dry mango powder.

BURGERS 9.95

Each burger is served with a side portion of lightly salted chips & some fresh salad.

SAMOSA BURGER ■■ ■■ ■■

Our signature samosa, house mayo, fresh salad, tomato, tamarind-date & coriander-mint chutneys, are served on a brioche bun.

CHICK'N ROYAL BURGER ■■ ■■

Plant-based chicken patty, plant-based cheese, mayo, fresh salad, sliced tomatoes, mild chilli sauce, served on a brioche bun.

VADA PAV BURGER ■■ ■■ **NEW**

Fried potato fritter sandwiched between Indian buns, smeared with house-special chutneys. **Contains Nuts & Sesame.**

CHIPS

CHILLI LIME MOGO ■■ ■■ ■■

Mogo or Muhogo as it's called in Swahili, tossed in fresh herbs, ginger, chilli flakes and drizzled with a bit of lime juice for a spicy-tangy hit. **House Special** | 8.45

MASALA CHIPS ■■ ■■ ■■

Potato chips, tossed in simple Indian spice & herbs mix. | 5.95

SALTED CHIPS ■■ ■■ ■■ | 4.95

DOSAS 9.95

South Indian savoury pancake, aka 'dosa', is made from ground & fermented rice-lentil batter. Each dosa is served with a spiced lentil daal called 'Sambhar' & coconut chutney, which traditionally goes best with it.

MASALA DOSA ■■ ■■ ■■

A thin crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices.

CHEESE MASALA DOSA ■■ ■■ ■■

NAMASTE SPECIAL DOSA ■■ ■■ ■■
Masala dosa with paneer (Indian cottage cheese), desiccated coconut, green sultana & cashew. **Contains Cashew Nuts**

BIRYANI MEDLEY

The most loved biryani rice combinations for the original Indian experience. Includes your choice of Biryani Rice served with a side portion of Chana Masala (chickpea curry) VG GF & Boondi Raita (curry cooler) VO GF.

JACKFRUIT BIRYANI ■■ ■■ ■■ | 11.95

VEGETABLE BIRYANI ■■ ■■ ■■ | 10.95

RICE & BREADS

NAMASTE DOSAPATTI ■■ ■■ ■■ **NEW**

Soft chapatis made out of rice-lentil batter, especially for YOUR gluten-free needs. | 5.25

BUTTER NAAN ■■ ■■ | 4.25

SAFFRON PULAV RICE ■■ ■■ ■■

Steamed rice with seasonal vegetables, saffron & aromatic spices. | 6.45

STEAMED RICE ■■ ■■ ■■ | 4.75

We are a vegan and vegetarian restaurant. Our menu is 100% MEAT FREE. The dishes are made using high quality & protein rich plant based meat alternatives.

LETS CONNECT
WIFI PASSWORD
Krishna108!

THALI BEST VALUE, TRULY INDIAN MEALS

Thali, which translates to 'plate' in Hindi, holds a significance that goes beyond being a mere container for food; it is a vessel brimming with history and culture. **Deeply rooted in Ayurveda**, it embodies the principle of balance by harmoniously integrating various taste elements into a single meal. India's diverse regions each offer a unique thali, that proudly exhibits local flavors and traditions. Every bite taken from a thali is akin to embarking on a sensory voyage, a connection to the very heart of the land, its people, and its rich culture.

VEGETARIAN £14.95 **VEGAN** £14.95 **NAMASTE SPECIAL** £17.95

- Beetroot Kebab ■■ ■■
- Samosa ■■ ■■
- Paneer Labbadbar ■■
- Mughlai Veg Korma ■■
- Black House Daal ■■ ■■
- Steamed Rice ■■ ■■
- Butter Naan ■■ ■■
- Boondi Raita ■■
- Papadum ■■ ■■
- Pickle ■■ ■■
- Salad ■■ ■■

- Beetroot Kebab ■■ ■■
- Samosa ■■ ■■
- Vegetable Labbadbar ■■ ■■
- Chicken Butter Masala ■■ ■■
- Chana Masla ■■ ■■
- Steamed Rice ■■ ■■
- Butter Naan ■■ ■■
- Boondi Raita ■■ ■■
- Papadum ■■ ■■
- Pickle ■■ ■■
- Salad ■■ ■■

- Prawn Koliwada ■■ ■■
- Beetroot Kebab ■■ ■■
- Mughlai Paneer Korma ■■ ■■
- Namaste Navratan ■■ ■■
- Black House Daal ■■ ■■
- Saffron Pulav Rice ■■ ■■
- Butter Naan ■■ ■■
- Boondi Raita ■■ ■■
- Papadum ■■ ■■
- Pickle ■■ ■■
- Salad ■■ ■■

ALLERGEN NOTICE We make every effort to avoid cross-contamination but can't guarantee that our food & drinks are allergen-free. All dishes may contain traces of all the 14 declarable allergens. Dishes tagged Gluten Free/ Nut Free may not be suitable for someone with a severe intolerance. If you have any severe allergies please speak to your server. Our cooking oil is produced from genetically modified soya. **CHARITY** A discretionary charitable donation of 12.5% is added to the bill. This is entirely optional & will be removed if you do not wish to contribute. You need only ask. **NOTE** Our Cooking oil is produced from genetically modified soya. **PRICE NOTICE** The Lunch Menu is EXCLUDED from all promotional pricing offers and discounts. **THALI** A thali CANNOT be ordered to share.