

नमस्ते PRONUNCIATION NAM-UH-STAY ORIGIN SANSKRIT

My soul recognises your soul; I honour the light, love, beauty, kindness and truth within you because it is also within me. In sharing these there is no distance and no difference between us, we are the same, we are one!



FOOD MENU

NIBBLES

Pappadam VG GFO | 1.25

Pickle Tray VG GF

House special chutneys & pickle. 1.25

Boondi Raita VO GF

Tiny fried gram flour balls (boondi) soaked in spiced yoghurt, flavoured with pomegranate. 5.25

Mango Chutney VG GF | 1.95

HOT APPETISERS

Aloo Bonda VG GT (M)

Popular in Mumbai as Batata Vada, this is a fried, spiced mashed potato dumpling made with chickpea flour. 7.45

Mirchi Pakoda VG GT (M to H)

Chilli fritters made with gram flour, stuffed with a mildly spiced potato mash. Best enjoyed with our special chutneys. Note: Heat levels may vary & be hotter than expected. 8.25

Samosa VG (M)

There's a charm about our recipe for this vegetable stuffed fried pastry of bliss, that never fails to impress. 7.25

Beetroot Kebab VG (M)

Said to have originated during the reign of Nur Jahan, these kebabs are made using minced vegetables, sesame seeds, green sultanas & beetroot, to create a wave-like appearance. 8.25

Love To Share Platter VG

An assorted platter of Beetroot kebabs, Samosas, Aloo Bonda & Mirchi Pakoda, for 2 to share. 15.95

TANDOOR SPECIALS

Marinated in yoghurt, flavoured with a special blend of herbs and spices, called tandoori masala and roasted in a clay oven 'tandoor' to golden aromatic perfection.

Tandoori Chick'n (M) | 9.25

Plant based chicken

Tandoori Paneer GF (M) | 9.25

Indian Cottage Cheese

Makhmali Malai Chick'n *Chef's Special*

Plant based chicken pieces in a marination of spiced yoghurt with ground cashew nuts, saffron, and a blend of inhouse ground spices and herbs for a creamy texture with, delightfully rich flavours. 9.45

Buffalo Cauliflower VG (H) *House Special*

Crispy cauliflower fritters tossed in spicy buffalo sauce, served with inhouse made vegan mayo. 8.95

Prawn Koliwada VG (M) *Chef's Special*

Plant-based prawns marinated in an authentic blend of spices called 'koli masala', native to Maharashtra's coastal fishing community and fried golden crisp. 8.95

STREET FOOD SPECIALS

Masala Puri VG *House Special*

Hollowed crispy puris topped with spiced mashed potatoes, chickpeas, , tomatoes, chutneys, magic masala & sev.8.25

Transform this into a flavour bomb? Add spiced yoghurt and you have got Dahi Puri VO. 8.25

Namaste Special Chaat VO GT *House Special*

Crisp Indian wafers, boiled chickpeas, potatoes and flavoured yoghurt. Dressed in our chutneys, magic masala & crunchy fine gram flour noodles 'sev'. 8.75

Samosa Chaat VO

Mashed samosa topped with a chickpea curry, chopped veggies, flavoured yoghurt and namaste masala. 9.25

Chit Chaat Platter VO

Assorted street food specials including Masala Puri & Namaste Speical Chaat, for two to share. 15.95

Pani Puri VG (M)

Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys & spiced-flavoured water. 7.25

Crispy Spinach Chaat VO GT *Chef's Special*

Crisp fried baby spinach topped with chopped veggies, chutneys, yoghurt & finished with a touch of chaat masala. 9.25

CHIPS

Chilli Lime Mogo VG GT (H) *House Special*

Mogo or muhogo, as called in Swahili, tossed in fresh herbs, select spices and chilli flakes with a drizzle of lime juice for a spicy-tangy hit. 8.95

Masala Chips VG GT (M) | 6.25

Salted Chips VG GT | 5.25

CURRIES VEGETABLES

Veg Korma GF

Seasonal vegetables in a curry of browned 'bhuna', tomatoes, nuts and a mix of whole and in-house ground spices. 12.95

Mushroom Kadai VG GT (M)

Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy. | 14.45

Bombay Pav Bhaji VO GFO (M)

A thick curry made with mashed potatoes, green peas & seasonal vegetables in a special spice blend. Best enjoyed with **Pav** (toasted bread roll). You may choose **Plain Rice** or **Butter Naan** instead. 13.65

Surti Matka Undhiyu VG GT (M) *Chef's Special*

A plethora of 12 vegetables and fenugreek dumplings slow cooked in a special blend of spices and fresh herbs for bursting flavours, rustic aroma and beautiful texture of the cooked vegetables. 16.95

Gobi Manchurian VG (H) *House Special*

Crispy cauliflower florets dunked in a dry glossy, rich-brown manchurian sauce, with a gorgeous interplay of hot, sweet, sour and spicy Indo-Oriental Flavors. 14.75

CHICK'N

Plant Based High Protein Chicken

Chick`n Butter Masala VO

Plant-based, tender chicken pieces in a mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. | 14.45

Murg Malai

Plant based chicken in a creamy gravy with fresh cream, yogurt, and a delicate blend of spices, offering a melt-in-your-mouth experience| 14.75

Chick'n Achaari (H) *Chef's Special*

Plant based chicken in an exotic gravy with a hint of mustard and distinct taste of 'Indian pickle' alongside other spices and fresh herbs. | 14.95

Chili Chick'n VG (H)

Tender plant based chicken, pan fried and tossed in a garlic, soy, chilli sauce and indo-chinese condiments. | 14.95

LAMB

Plant Based High Protein Lamb

Lamb Labbadar VO (M)

Plant-based lamb in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 15.75

PANEER

Indian Cottage Cheese

Paneer Angoori GFO

Charcoal-smoked paneer balls in a luxuriously creamy, rich gravy made with cashew nuts, cream, and a blend of aromatic spices. | 14.45

Paneer Labbadar GFO (M)

Paneer strips in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 14.25

Paneer Khurchan GFO (M)

'Khurchan' comes from the Hindi word "khurachna" which means 'to scrape'. Scraped or pan sautéed paneer in a spiced tomato-nut based sauce studded with stir fried mixed peppers | 14.75

Paneer Angara GFO (I) *Chef's Special*

Smoky, tandoor roasted paneer in a fiery hot gravy of tomatoes, cashew nuts, select spices and fresh herbs including chillies. 14.95

SIDE DISHES

Black House Daal GF *House Special*

Black lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in tandoor. 9.45

Gunpowder Potato VG GT

Boiled potatoes pan-fried alongside coarsely crushed and roasted whole spices, seasoned perfectly & topped with some fresh herbs. 9.45

Saag Aloo VO GFO NFO

Saag or leafy greens with boiled potatoes, simple spices, select herbs & a prominent aroma of dried fenugreek adding a rustic charm. 9.45

Chana Masala VG GF (M)

White chickpeas simmered with tea leaves, braised in a gravy of tomato, chillies, coriander & amchoor (dry mango powder). 9.45

Upgrade Any Side Dish To Larger Portion 12.45

DOSA

South Indian savoury pancakes, aka 'dosas', made from ground & fermented rice-lentil batter. Served with a spiced lentil Indian stew called 'Sambhar' & Coconut chutney.

Masala Dosa VG GF

Dosa with a filling of mildly spiced potato mash, tempered with some aromatic fresh herbs. 11.75

Paneer Masala Dosa GF

Masala Dosa with mildly spiced grated paneer. 12.95

Cheesy Masala Dosa VO GF

Masala Dosa with grated premium cheese. 12.95

Namaste Special Dosa VO GF NFO

Masala dosa with grated paneer, desiccated coconut, green sultanas and cashew nuts. 13.75

SPICE LEVELS

MILD | MEDIUM (M) | HOT (H) | INDIAN HOT (I)
NOTE - Dishes with no spice details are MILD. For the most authentic taste and experience these levels are not customized.

MENU CODES

VG Vegan | **VO** Vegan option | **GF** Gluten free | **GFO** Gluten free option | **GT** Gluten traces (*Ingredients DO NOT contain gluten but preparations uses the same oil as other gluten including dishes*) | **NFO** Nut free option (*Prepared without the nut in it's ingredients including garnish*). **If you have any allergies please let your server know.**

Onion Garlic Free Menu & Kids Menu are available, if needed.



OUR MANTRA . LIFE IS TO SERVE

गुरु मंत्र . सेवा परमो धर्मः

Guided by true meaning of 'Namaste', we firmly believe that the life force, the divinity, the One or the God in us is the same as in all. Through our work, **we acknowledge this oneness and honor the God in our customers.** We follow a simple food philosophy, Never serve the food, which you would not like to be served.

SALADS

Kala Chana Salad VG GF

Black chickpeas, fine chopped veggies, lime, chilli, and toasted almonds. 8.45

Grilled Paneer Broccoli GF

Smoky tandoor roasted, marinated Indian cottage cheese, and assorted seasonal vegetables. 9.45

Grilled Chick'n Broccoli

Smoky tandoor roasted, marinated plant based chicken, and assorted seasonal vegetables. 9.45

RICE

Jackfruit Biryani Rice VG GT NFO (M)

Succulent jackfruit, mint, coriander and aromatic basmati rice cooked in a clay pot with nuts, spices and herbs. 7.95

Vegetable Biryani Rice VG GFO NFO (M)

Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. 7.25

Gujarati Pulav Rice VG GF

Rice with fresh seasonal vegetables, saffron & common spices. 6.75

Steamed Basmati Rice VG GF | 4.95

INDIAN BREADS

Namaste Dosapatti VG GF

Soft chapatis made out of rice-lentil batter, especially for YOUR Gluten free needs. | 5.45

Gujwari Naan VG

Slightly sweetened naan, layered with green sultanas & desiccated coconut. | 5.25

Chilli Butter Naan VG | 4.95

Butter Naan VG | 4.45

Naan Basket VG | 13.25

Assorted Naans including Butter, Chilli Butter & Gujwari Naans.

Cheesy Naan VO | 5.15

Keema Naan VG

Stuffing of spiced, plant based mince 'keema'. | 5.95

BIRYANI MEDLEY

Your choice of Biryani rice with a side portion of chana masala (chickpea curry) VG, raita (yoghurt cooler) VO GT and fresh salad VG GT.

Jackfruit Biryani Medley VO GT NFO (M) | 16.95

Vegetable Biryani Medley VO GFO NFO (M) | 15.95

BURGERS

Chick`n Royal Burger VG

Plant based chicken patty, plant based cheese, mayo, fresh salad, sliced tomatoes, mild chilli sauce, served on a brioche bun. 13.95

Samosa Burger VG

Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a brioche bun. 12.95

ALLERGEN NOTE We make every effort to avoid cross-contamination but can't guarantee that our food is 100% allergen free. **If you have any allergies or intolerance, please speak to a member of staff** and they will guide you. **SERVICE CHARGE** A discretionary service charge of 12.5% is added to the bill. This is entirely optional & will be removed if you do not wish to or feel that the service was lacking. **SERVICE TIME** Once order has been placed allow at least 15 mins for the food to start coming through. These timelines may vary during busy times. Let us know in advance if you need to leave the restaurant by a certain time, so we may prioritize (if possible).

MENU CODES VG Vegan | VO Vegan option | GF Gluten free | GFO Gluten free option



DRAUGHT ALL OF THESE ARE **VG** **PINT HALF**
Cobra 4.3% 6.95 4.45
Kingfisher 4.3% 6.95 4.45

BEERS & CIDERS

Empress Pilsner Style Lager 4.5% 330ml **VG GF** 6.75
AWARD WINNING PREMIUM BRITISH LAGER - THAT COMPLEMENTS OUR DISHES

FROM WHITE RHINO BREWING CO., INDIA'S FIRST CRAFT BREWERY

White Rhino IPA 5.5% 330ml **VG** 6.45
White Rhino Pale Ale 4.3% 330ml **VG** 6.25

Bombay Bicycle IPA 4.4% 330ml **VG** 6.45
Blue Moon 5.4% 330ml **VG BELGIAN STYLE WHEAT ALE** 6.25
Birra Moretti 4.6% 330ml **VG** 5.45
Two Tribes Tropical IPA 6.2% 440ml **VG** 6.95
Sxollie Granny Smith Cider 4.5% 500ml **VG GF** 6.45

COCKTAILS ALL OF THESE ARE **VG & GF**

The Holi Tini 11.25

Inspired by the Indian festival of colors and love - Holi, barring religious side! Gin, Passionfruit liqueur and Pineapple juice shaken hard with Tamarind and garnished with dragon fruit powder.

Cocojungle 11.95

Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice, touched with grated nutmeg.

The Gardener Sour 10.45

A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.

Corn & Fire 10.75

Firey as promised! Bourbon, fresh lime and ginger juice shaken hard with spicy mango syrup, served on the rocks.

Laal Laal Mojito 9.95

Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda. JUG 25.95

Kaffir Negroni 11.45

Our exotic twist to an italian timeless classic, gin based with bitter bianco and bergamot, finished with a green touch of keffir lime leaf.

Tequila Grove 10.45

Inspired by mother nature, light, long and refreshing. Tequila, green apple liqueur, lime juice, basil and soda

Parle Espresso Runtini GFO 10.45

Espresso shaken with Dark rum, coffee liqueur and speculoos syrup finished with a touch of Parle biscuit crumbles.

Aperol Spritz 10.95

SPIRITS & LIQUEUR

WHISKY ALL OF THESE ARE **VG & GF** **25ML 50ML**

Jack Daniels | Jameson 5.00 8.00
Monkey Shoulder 6.00 9.50
Paul John Nirvana | Bulleit Rye 6.00 9.50
Glenfiddich 14 YEARS OLD 7.00 10.50
Amrut Single Malt 7.00 10.50
Rampur Asava 9.00 14.00

GIN ALL OF THESE ARE **VG & GF**

Bombay Sapphire 5.50 8.50
Warner's Edward Rhubarb 6.00 9.50
Old Raj | Ophir ORIENTAL SPICED 6.00 9.50
Hapusa 7.00 10.50

VODKA ALL OF THESE ARE **VG & GF**

Absolute 5.00 8.00
Belvedere 6.00 9.50

RUM ALL OF THESE ARE **VG & GF**

Captain Morgan Dark | Spiced Gold 5.00 8.00
Five Rivers Spiced Rum 6.00 9.50
Diplomatico Reserva 7.00 10.50

TEQUILA ALL OF THESE ARE **VG & GF**

Rooster Rojo Blanco 5.50 8.50
Don Julio Anejo 8.00 12.00

LIQUEURS 5.00 8.00

Borghetti (Espresso Liqueur) **VG GF**
Baileys **GF**
Disaranno Amaretto **VG GF**
St.Germain | Campari | Aperol **VG GF**

TEETOTALERS MENU

NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE BEERS ALL OF THESE ARE **VG**

Beavertown Lazer Crush IPA 0.3% 330ml 5.25
Lucky Saint Alcohol Free 0.5% 330ml 5.95

KOMBUCHA ALL OF THESE ARE **VG & GF**

Fermented & lightly effervescent drink made from sweetened tea.
CBD Passionfruit Guava by Hiphop 330ml 6.45
Ginger & Lemon 330ml 5.75

INDIAN SMOOTHIES

Mango Lassi **VO GF** 5.45 16.25
Indian yoghurt smoothie with pure Kesar mango pulp.
Energy Chakara **VO GF** 5.95
Kale, lemongrass, banana, apple, vanilla, mango
Saffron Pistachio Lassi **GF** 5.95 17.75
Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. Contains Nuts

MOCKTAILS ALL OF THESE ARE **VG & GF**

Passionfruit sharbat 6.45
Homemade passionfruit concentrate shaken with lime juice, himalayan salt and ice. JUG 15.95

Elderflower Cucumber Cooler 6.45

Fresh cucumber & mint hardly shaken with Norfolk Cordial syrup to extract flavor and balanced with apple juice.

Strawberry Pomegranate Mojito 6.45

Our Signature virgin mojito made using our own strawberry pomegranate syrup. JUG 15.95

Bul-Bula Fritz 7.25

A perfect solution for self-disciplined! Rhubarb, Orange and Ginger cordial topped with non-alcoholic prosecco and garnished with an orange wedge and rosemary.

Jasmine & Peach Iced Tea Mocktails 6.25

A delicate fusion of homemade jasmine tea cordial, peach puree and a hint of fresh lemon, balanced perfectly with a touch of pink salt.

SODA ALL OF THESE ARE **VG & GF**

Classic Nimbu Soda 4.25
A simple & classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.

Blood Orange and Ginger Soda 5.25

Bold and firm! our home-made blood orange shrub served with a splash of citrus and topped with ginger ale with a few drops of pink saline solution.

SOFT DRINKS ALL OF THESE ARE **VG & GF** **Reg. Large**

Thums Up 300ml 4.95

Taste the Thunder with India's very own Cola

Jeera Soda 4.95

Fizzy drink with earthy warmth of cumin and a hint of spice.

Coke | Coke Zero 330ml 4.25 5.25

Schweppes Lemonade 330ml 4.25 5.25

Fruit Juices 4.25 5.25

Lychee | Mango | Pineapple | Orange

Sparkling Water 750ml 3.25

Mixers, Tonic, Soda 250ml 3.75

Indian tonic water, Slimline Tonic, Soda water, Coke, Coke Zero

HOT DRINKS

English Breakfast Tea **VO** 3.75

Masala Chai **VO** 4.25

Fresh Mint | Ginger | Lime Tea (**POT**) **VG** 3.75

Latte | Cappuccino | Macchiato **VG** 4.25

Mocha | Hot Chocolate 4.25

Espresso **VG S/D** 2.95 | 3.45

Americano **VG** 3.45

Chai Latte | Chocolate Tea **VG** 4.25

Pitta Latte **VG AYURVEDIC** 5.25

Rose, cardamom, beet root & warm milk.

Golden Latte **VG AYURVEDIC** 5.25

Termeric, cinamon, maple syrup

GIFT VOUCHERS

Gift your loved ones a treat to remember and fond, delicious memories to cherish! Treat them to a namaste dining experience.

BUY OUR GIFT VOUCHERS HERE.



COOKERY SCHOOL

Learn the art of Indian cooking and use of various spices with our cookery school. Our cookery classes are simple and an eye opener. Why don't you book one?



WINE CELLAR

Hand-picked wines that complements the style of our food perfectly and are sourced from sustainable wineries, who prioritise on biodiversity and small scale vineyards.



All Wines Are Vegan, Gluten Free & Contain Sulphites.

PROSECCO 175ml 250ml 75cl

Prosecco DOC, Novapalma 32.95

Friuli Venezia Giulia, Italy

A fruity and crisp organic prosecco.

♥ HOT APPETISERS & NAMASTE NAVRATAN CURRY

Prosecco DOC, Frizzante 20cl 9.45

Cielo e Terra, Veneto, Italy

Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.

♥ ALL DOSA

Laurent Perrier Champagne 84.95

WHITE WINE 175ml 250ml 75cl

Field Blend, Campo Flores 26.95

La Mancha, Spain

An organic medium bodied white with fruity flavours.

Pinot Grigio, Bella Modella 7.65 9.75 28.95

Terre di Chieti IGT, Italy

A dry crisp and refreshing wine with citrus notes.

♥ CHILI LIME MOGO & GOBI MANCHURIAN

Chardonnay, Montsablé 32.95

Limoux, France

A creamy white with flavours of peach and apple with a smooth texture.

Sauvignon Blanc, Dillon's Point 10.4 12.9 36.95

Marlborough, New Zealand

Ultra premium range, produced from small parcels very close to the sea. An intense white with wonderful medley of tropical fruit, passionfruit and gooseberry.

♥ PANEER ANGARA & GOBI MANCHURIAN

Riesling, The Daily August 11.45 13.95 41.95

Rheingau, Germany

An off-dry white with delicious flavours of limes, "Gutsriesling". The perfect match for spicy food.

RED WINE 175ml 250ml 75cl

Tinto, Casa del Arco 26.95

Spain

Smooth and medium bodied with red fruits

Pinot Noir, Calusari 6.65 9.75 28.95

Viile Timisului, Romania

Silky, soft and lighter red with flavours of redcurrant and spice

♥ TANDOORI CHICK'N, MUSHROOM KADAI

Merlot Reserva, Los Espinos 33.95

Central Valley, Chile

A juicy medium bodied red with rich flavours of blackcurrant.

Malbec, Triuno / Manos Negras 10.4 12.9 36.95

Mendoza, Argentina

Special organic full bodied Malbec with notes of black fruits, coco and spice.

♥ ALL PLANT BASED MEAT DISHES

Shiraz, Cunning Plan 11.45 13.95 41.95

McLaren Vale, Australia

A rich and full bodied Shiraz with deep plum and spice flavours and a velvety texture.

ROSE WINE 175ml 250ml 75cl

Pinot Grigio Rosé, B.Modella 6.9 8.8 25.95

Abruzzo, Italy

A pale pink with fruity flavours of raspberries and strawberries.

♥ SAAG PANEER & PANEER LABABDAR

ORANGE WINE 175ml 250ml 75cl

Orange, Solara 7.2 8.95 26.95

Romania

A natural skin contact wine with flavours of oranges and a creamy texture.

♥ DOSA & BOMBAY ALOO

TIMINGS
Tuesday to Friday
8:00 am to 2:00 pm
Saturday - Sunday
9:00 am to 3:00 pm

BREAKFAST & BRUNCH MENU

FRESH OFF THE PAN, STRAIGHT TO YOUR PLATE

We'll be bringing your food out as and when it's ready – no faffing about! It's all best enjoyed hot, fresh, and fabulous. Just the way it should be.

MENU CODE

VG - Vegan, GF - Gluten free,
GT- Gluten Traces, VO - Vegan
Option, GFO - Gluten free
option, NFO - Nut Free Option

DESI PLATES

Masala French Toast VG

Slices of bread dipped in a batter of gram flour with some finely chopped veggies, and griddled to perfection. Served with tomato ketchup and Masala beans. 10.95

Bombay Tofu Bhurji Pav VG

A scramble of gently spiced tofu with peppers and fresh coriander, served with a toasted buttered bread roll 'pav'. 9.95

Bhurji Pav traces its roots in the humble kitchens and vibrant streets of Mumbai, fueling workers, students, and dreamers. Our plant-based version honours that legacy—bold, nourishing, and full of heart in every bite.

Rajasthani Besan Chila VG GF

Savoury Indian pancake made from gently spiced chickpea flour (besan) with finely chopped veggies. Served with grilled tomatoes, fresh side salad & tomato chilli jam. 9.95

Avocado Basil On Toast

Toasted sourdough, loaded with fresh salad of lettuce, cherry tomatoes, cheese topped with ripe avocado, toasted seed mix and a drizzle of olive oil. Served with tomato chilli jam. 9.95

NAAN ROLLS

Soft, freshly hand baked vegan naan bread layered with spiced cream cheese, tomato chilli jam, fresh chopped coriander and filled with your choice of protein.

Served with fresh salad and tomato chilli jam.

Tofu Bhurji Roll VO

Scrambled tofu tossed in common spices, some finely chopped veggies and select herbs. 10.95

Hyderabadi Keema Roll VO

Slow cooked, plant-based mince with distinct earthy flavours that comes from slow cooking, dried fenugreek & fresh coriander. 10.95

Sausages Roll VO

The new oink-less original Plant-based, high protein sausages with a surprisingly smoky touch. 10.95

Smokey Bacon Roll VO

Your new plant-based bae Smokey hot bacon. 10.95

Up the Protein ?

Add an extra serving of our plant-based proteins. Pick Sausages or Smokey Bacon. **2.95 each.**

SOUTH INDIA'S STAPLE

Dosa Waffles GF

An Inspired Creation : Waffles made from rice-lentil batter with finely chopped vegetables, topped with a buttery curry 'bhaji' of seasonal vegetables and served with house special chutneys. 9.95

Idli Steamed Rice Cakes VG GF

Soft, fluffy fermented rice cakes called 'Idli', served with a warm, aromatic lentil-vegetable vegetable stew 'Sambhar' and fresh coconut chutney. 5.95

Tadke Wali Idli VG GF

Idlis with a sizzling tempering of common spices, mustard seeds, curry leaves, and chillies. 7.25

Pesto Idli Sandwich GF

An Inspired Creation : Inhouse made fresh basil pesto sandwiched between two slices of our reimagined idlis. Topped with grated cheese. 7.25

Medu Vada Savoury Lentil Doughnuts VG GT

Crispy, golden lentil fritters called 'Medu Vada', with a crunchy exterior and soft center. Served with sambhar and refreshingly cool coconut chutney. 5.95

EXTRAS Grilled Mushrooms (VG GT) 1.95 Masala Beans (VG GF) 2.95 Extra Palak Paratha (VG) 3.45
Two OM Hash browns (VG GT) 1.95 Extra Pav (VG) 1.50 Extra Rice (VG GF) 4.15

BRUNCH SPECIALS

AVAILABLE 11:00 AM ONWARDS

CURRIES

With plain rice or Palak Paratha.

Chick'n Butter Masala VO

Plant based, chicken pieces in a mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. 14.45

Paneer Angara GFO

Smoky, tandoor roasted Indian cottage cheese (paneer) chunks in a fiery hot gravy of tomatoes, nuts, select spices and herbs. 14.95

Black House Daal GF

Black lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in clay oven "tandoor". 9.45 | **House Special**

Gunpowder Aloo VG GT

Dry curry of boiled potatoes pan-fried alongside coarsely crushed and roasted whole spices, seasoned perfectly & topped with some fresh herbs | 9.45

COMPLETE MAINS

These are complete dishes & do not come with rice/naan.

Pav Bhaji VO

Thick curry (bhaji) made with mashed potatoes, green peas & mixed vegetables in a special spice blend. Comes with a buttered and lightly toasted bread roll (pav). 13.65

Masala Dosa VG GF

South Indian savory pancake 'dosa', made from rice-lentil batter, stuffed with spiced & tempered potato mash. Served with 'sambhar' & coconut chutney. 11.75

Cheesy Masala Dosa VO GF

Masala Dosa loaded with some grated cheese. 12.25

BIRYANI MEDLEY

Biryani rice served with a side portion of chana masala chickpea curry, raita and side salad.

Jackfruit Biryani Medley (VO, GT, NFO) 16.95

Vegetable Biryani Medley (VO, GFO, NFO) 15.95

SMALL PLATE 'NASTO'

FROM GUJARAT WITH LOVE

More than just dishes — these are comfort, culture, and childhood on a plate. Made with recipes passed through generations, this is our way of sharing the flavours and bringing a piece of Gujarat to you.

Bhavnagari Khaman Dhokla VG GF

Spongy savoury cake made from chickpea flour, steamed and topped with a fragrant mustard seed and curry leaf tempering. Served with house special chutneys. 5.95

Surti Sev Khamani VG GT

Crumbled khaman dhokla topped with crunchy sev, pomegranate seeds, finely chopped chillies, coriander, mix of our sweet-tangy chutneys and a gentle squeeze of lime for a bit of tang. 6.95

Rajkot Ni Khandvi GF

Delicate, bright yellow spiral rolls made from fermented chickpea flour and yoghurt, rolled thin and melt-in-the-mouth soft. Lightly tempered with mustard seeds, sesame, and curry leaves. 5.95

OM Hash Chaat VO GT

Crispy hash browns topped with some chickpea curry, chopped veggies, chutneys, flavoured yoghurt and spiked with some of our magic masala and a touch of lime juice. — **Your weekend hit of edible euphoria.** 6.25

"OM Hinglish" Plate

An Inspired Creation : Our curated platter, offering a unique fusion of English and Indian breakfast elements. Includes Palak Paratha (VG), Masala beans (VG GF), Scrambled Tofu (VG GF), Khandavi (GF), butter mushrooms, pan-fried tomato (VG GT), Hash Browns (VG GT), Plant Based Sausages (VG GT) & Bacon. 14.95

PARATHE WALI GALI



In Picture. The Parathe wali gali literally meaning the lane of parathas is an iconic places for foodies nested in the heart of Chandni Chowk in Delhi.

Parathas are unleavened, Indian flatbreads cooked on a griddle and celebrated for their flaky texture.

Good To Know - All our parathas are spinach-infused 'palak' at no extra charge. They are served with - Makhani dal (GF) Or Masala Beans (VG GF), Carrot pickle (VG GF), Fresh salad and Creamy yoghurt (VO GF).

Keema Palak Paratha VO

Reminisce Old Delhi's food market, bustling with flavours & the people that come chasing it; Stuffing of spiced, plant based mince 'keema'. 10.95 | **Extra Paratha 4.55 each**

Gobi Palak Paratha VO

The staple one, stuffed with spiced mashed cauliflower and served hot off the pan. 9.95 | **Extra Paratha 4.55 each**

Amritsari Pindi Chhole Paratha VO

Spinach infused parathas paired with traditional Punjabi-style chhole — a hearty chickpea curry. 10.95 | **Extra Paratha 3.95 each**

SOULFUL BOWLS



Chilli Broccoli Salad VG GF

Lightly dressed crisp mix of broccoli florets, fresh mint-coriander, dates, drizzled with chilli-lime dressing and topped with crunchy seed mix. 7.25

Kala Chana Salad VG GF

Black chickpeas, chopped tomatoes, peppers, and cucumber, lightly seasoned, tossed in lime juice and topped with toasted hearty seed mix. 6.95

Seasonal Fruits & Vanilla Yoghurt VO GF | 6.95

Royal Granola Yoghurt VO GF

Toasted rolled oats, seed mix, assorted nuts, fresh seasonal fruits and creamy yoghurt. 7.25

Banana And Dates Porridge VG GF AKA Oats Ki Kheer

Wholegrain Oats cooked in plant based milk, sweetened with banana-dates and a touch of saffron. (vg, gf) | 6.95

SWEET TREATS

Shahi Tukda Cannoli VG

Fusion of classic Indian Shahi Tukda and Italian cannoli — crisp pastry shells filled with luscious coconut cream, infused with exotic flavours from cardamom and saffron. Garnished with toasted nuts. 6.25

Uttapam Stacks with Chocolate VG GF

South Indian sunrise with a European sunset — Soft and savoury lentil-rice pancakes 'uttapam', stacked and topped with a drizzle of Nutella. 6.25

Chocolate Fudge Brownie VG

An intense, rich, dense yet moist, fudgy dark chocolate brownie with chocolate sauce. 5.95

Sir Choc-A-Lot Cake VG

Rich and moist chocolate sponge with dark chocolate ganache, chocolate flakes and cocoa nibs. 5.95

MENU CODES

VG Vegan | VO Vegan option |
GF Gluten free | GFO Gluten free option

"Alcohol served 12:00 am onwards. Until then, it's chai, charm, indulgent flavours and resisting the bar's full-on Bollywood-style lure."



DRAUGHT ALL OF THESE ARE **VG** **PINT HALF**
Cobra 4.3% 6.95 4.45
Kingfisher 4.3% 6.95 4.45

BEERS & CIDERS

Empress Pilsner Style Lager 4.5% 330ml **VG GF** 6.75
AWARD WINNING PREMIUM BRITISH LAGER - THAT COMPLEMENTS OUR DISHES

FROM WHITE RHINO BREWING CO., INDIA'S FIRST CRAFT BREWERY

White Rhino IPA 5.5% 330ml **VG** 6.45
White Rhino Pale Ale 4.3% 330ml **VG** 6.25

Bombay Bicycle IPA 4.4% 330ml **VG** 6.45

Blue Moon 5.4% 330ml **VG BELGIAN STYLE WHEAT ALE** 6.25

Birra Moretti 4.6% 330ml **VG** 5.45

Two Tribes Tropical IPA 6.2% 440ml **VG** 6.95

Sxollie Granny Smith Cider 4.5% 500ml **VG GF** 6.45

COCKTAILS ALL OF THESE ARE **VG & GF**

The Holi Tini 11.25

Inspired by the Indian festival of colors and love - Holi, barring religious side! Gin, Passionfruit liqueur and Pineapple juice shaken hard with Tamarind and garnished with dragon fruit powder.

Cocojungle 11.95

Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice, touched with grated nutmeg.

The Gardener Sour 10.45

A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.

Corn & Fire 10.75

Firey as promised! Bourbon, fresh lime and ginger juice shaken hard with spicy mango syrup, served on the rocks.

Laal Laal Mojito 9.95

Our Signature mojito - red Ruby! White rum, fresh lime, our strawberry pomegranate syrup and soda. JUG 25.95

Kaffir Negroni 11.45

Our exotic twist to an italian timeless classic, gin based with bitter bianco and bergamot, finished with a green touch of keffir lime leaf.

Tequila Grove 10.45

Inspired by mother nature, light, long and refreshing. Tequila, green apple liqueur, lime juice, basil and soda

Parle Espresso Rumtini GFO 10.45

Espresso shaken with Dark rum, coffee liqueur and speculoos syrup finished with a touch of Parle biscuit crumbles.

Aperol Spritz 10.95

SPIRITS & LIQUEUR

WHISKY ALL OF THESE ARE **VG & GF** **25ML 50ML**

Jack Daniels | Jameson 5.00 8.00

Monkey Shoulder 6.00 9.50

Paul John Nirvana | Bulleit Rye 6.00 9.50

Glenfiddich 14 YEARS OLD 7.00 10.50

Amrut Single Malt 7.00 10.50

Rampur Asava 9.00 14.00

GIN ALL OF THESE ARE **VG & GF**

Bombay Sapphire 5.50 8.50

Warner's Edward Rhubarb 6.00 9.50

Old Raj | Ophir ORIENTAL SPICED 6.00 9.50

Hapusa 7.00 10.50

VODKA ALL OF THESE ARE **VG & GF**

Absolute 5.00 8.00

Belvedere 6.00 9.50

RUM ALL OF THESE ARE **VG & GF**

Captain Morgan Dark | Spiced Gold 5.00 8.00

Five Rivers Spiced Rum 6.00 9.50

Diplomatico Reserva 7.00 10.50

TEQUILA ALL OF THESE ARE **VG & GF**

Rooster Rojo Blanco 5.50 8.50

Don Julio Anejo 8.00 12.00

LIQUEURS 5.00 8.00

Borghetti (Espresso Liqueur) **VG GF**

Baileys **GF**

Disaranno Amaretto **VG GF**

St.Germain | Campari | Aperol **VG GF**

TEETOTALERS MENU

NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE BEERS ALL OF THESE ARE **VG**

Beavertown Lazer Crush IPA 0.3% 330ml 5.25

Lucky Saint Alcohol Free 0.5% 330ml 5.95

KOMBUCHA ALL OF THESE ARE **VG & GF**

Fermented & lightly effervescent drink made from sweetened tea.

CBD Passionfruit Guava by Hiphop 330ml 6.45

Ginger & Lemon 330ml 5.75

INDIAN SMOOTHIES

Mango Lassi **VO GF** 5.45 16.25

Indian yoghurt smoothie with pure Kesar mango pulp.

Energy Chakara **VO GF** 5.95

Kale, lemongrass, banana, apple, vanilla, mango

Saffron Pistachio Lassi **GF** 5.95 17.75

Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. Contains Nuts

MOCKTAILS ALL OF THESE ARE **VG & GF**

Passionfruit sharbat 6.45

Homemade passionfruit concentrate shaken with lime juice, himalayan salt and ice. JUG 15.95

Elderflower Cucumber Cooler 6.45

Fresh cucumber & mint hardly shaken with Norfolk Cordial syrup to extract flavor and balanced with apple juice.

Strawberry Pomegranate Mojito 6.45

Our Signature virgin mojito made using our own strawberry pomegranate syrup. JUG 15.95

Bul-Bula Fritz 7.25

A perfect solution for self-disciplined! Rhubarb, Orange and Ginger cordial topped with non-alcoholic prosecco and garnished with an orange wedge and rosemary.

Jasmine & Peach Iced Tea Mocktails 6.25

A delicate fusion of homemade jasmine tea cordial, peach puree and a hint of fresh lemon, balanced perfectly with a touch of pink salt.

SODA ALL OF THESE ARE **VG & GF**

Classic Nimbu Soda 4.25

A simple & classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.

Blood Orange and Ginger Soda 5.25

Bold and firm! our home-made blood orange shrub served with a splash of citrus and topped with ginger ale with a few drops of pink saline solution.

SOFT DRINKS ALL OF THESE ARE **VG & GF** **Reg. Large**

Thums Up 300ml 4.95

Taste the Thunder with India's very own Cola

Jeera Soda 4.95

Fizzy drink with earthy warmth of cumin and a hint of spice.

Coke | Coke Zero 330ml 4.25 5.25

Schweppes Lemonade 330ml 4.25 5.25

Fruit Juices 4.25 5.25

Lychee | Mango | Pineapple | Orange

Sparkling Water 750ml 3.25

Mixers, Tonic, Soda 250ml 3.75

Indian tonic water, Slimline Tonic, Soda water, Coke, Coke Zero

HOT DRINKS

English Breakfast Tea **VO** 3.75

Masala Chai **VO** 4.25

Fresh Mint | Ginger | Lime Tea (**POT**) **VG** 3.75

Latte | Cappuccino | Macchiato **VG** 4.25

Mocha | Hot Chocolate 4.25

Espresso **VG S/D** 2.95 | 3.45

Americano **VG** 3.45

Chai Latte | Chocolate Tea **VG** 4.25

Pitta Latte **VG AYURVEDIC** 5.25

Rose, cardamom, beet root & warm milk.

Golden Latte **VG AYURVEDIC** 5.25

Termeric, cinamon, maple syrup

GIFT VOUCHERS

Gift your loved ones a treat to remember and fond, delicious memories to cherish! Treat them to a namaste dining experience.

BUY OUR GIFT VOUCHERS HERE.



COOKERY SCHOOL

Learn the art of Indian cooking and use of various spices with our cookery school. Our cookery classes are simple and an eye opener. Why don't you book one?



WINE CELLAR

Hand-picked wines that complements the style of our food perfectly and are sourced from sustainable wineries, who prioritise on biodiversity and small scale vineyards.

All Wines Are Vegan, Gluten Free & Contain Sulphites.

PROSECCO

175ml 250ml 75cl

Prosecco DOC, Novapalma 32.95

Friuli Venezia Giulia, Italy

A fruity and crisp organic prosecco.

♥ HOT APPETISERS & NAMASTE NAVRATAN CURRY

Prosecco DOC, Frizzante 20cl

Cielo e Terra, Veneto, Italy

Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco.

♥ ALL DOSA

Laurent Perrier Champagne 84.95

WHITE WINE

175ml 250ml 75cl

Field Blend, Campo Flores 26.95

La Mancha, Spain

An organic medium bodied white with fruity flavours.

Pinot Grigio, Bella Modella 7.65 9.75 28.95

Terre di Chieti IGT, Italy

A dry crisp and refreshing wine with citrus notes.

♥ CHILI LIME MOGO & GOBI MANCHURIAN

Chardonnay, Montsablé 32.95

Limoux, France

A creamy white with flavours of peach and apple with a smooth texture.

Sauvignon Blanc, Dillon's Point 10.4 12.9 36.95

Marlborough, New Zealand

Ultra premium range, produced from small parcels very close to the sea. An intense white with wonderful medley of tropical fruit, passionfruit and gooseberry.

♥ PANEER ANGARA & GOBI MANCHURIAN

Riesling, The Daily August 11.45 13.95 41.95

Rheingau, Germany

An off-dry white with delicious flavours of limes, "Gutsriesling". The perfect match for spicy food.

RED WINE

175ml 250ml 75cl

Tinto, Casa del Arco 26.95

Spain

Smooth and medium bodied with red fruits

Pinot Noir, Calusari 6.65 9.75 28.95

Viile Timisului, Romania

Silky, soft and lighter red with flavours of redcurrant and spice

♥ TANDOORI CHICK'N, MUSHROOM KADAI

Merlot Reserva, Los Espinos 33.95

Central Valley, Chile

A juicy medium bodied red with rich flavours of blackcurrant.

Malbec, Triuno / Manos Negras 10.4 12.9 36.95

Mendoza, Argentina

Special organic full bodied Malbec with notes of black fruits, coco and spice.

♥ ALL PLANT BASED MEAT DISHES

Shiraz, Cunning Plan 11.45 13.95 41.95

McLaren Vale, Australia

A rich and full bodied Shiraz with deep plum and spice flavours and a velvety texture.

ROSE WINE

175ml 250ml 75cl

Pinot Grigio Rosé, B.Modella 6.9 8.8 25.95

Abruzzo, Italy

A pale pink with fruity flavours of raspberries and strawberries.

♥ SAAG PANEER & PANEER LABABDAR

ORANGE WINE

175ml 250ml 75cl

Orange, Solara 7.2 8.95 26.95

Romania

A natural skin contact wine with flavours of oranges and a creamy texture.

♥ DOSA & BOMBAY ALOO

Dinner - Mon to Thu Lunch - Tue to Sat | Not Available on Fri-Sat Dinner & Special Days/Menu. Thali CANNOT be shared and are excluded from all discount offers & promotions.

MENU CODES

■ Vegan ■ Gluten Free ■ Nuts Free

VEGAN

£22

- BEETROOT KEBAB ■ ■
- SAMOSAS ■ ■
- VEGETABLE LABABDAR ■ ■ ■
- CHICK'N BUTTER MASALA ■ ■ ■
- CHANA MASALA ■ ■ ■ ■
- STEAMED RICE ■ ■ ■ ■
- BUTTER NAAN ■ ■
- BOONDI RAITA ■ ■ ■
- PAPADUM ■ ■ ■ ■
- PICKLE ■ ■ ■ ■
- SALAD ■ ■ ■ ■

VEGETARIAN

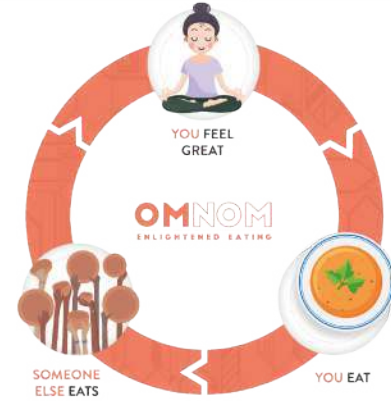
£22

- BEETROOT KEBAB ■ ■
- SAMOSAS ■ ■
- PANEER LABABDAR ■ ■
- MUGHLAI VEG KORMA ■ ■ ■
- BLACK HOUSE DAAL ■ ■ ■ ■
- STEAMED RICE ■ ■ ■ ■
- BUTTER NAAN ■ ■
- BOONDI RAITA ■ ■ ■
- PAPADUM ■ ■ ■ ■
- PICKLE ■ ■ ■ ■
- SALAD ■ ■ ■ ■

NAMASTE SPECIAL

£25

- PRAWN KOLIWADA ■ ■ ■
- BEETROOT KEBAB ■ ■
- MUGHLAI PANEER KORMA ■ ■ ■
- NAMASTE NAVRATAN ■ ■ ■ ■
- BLACK HOUSE DAAL ■ ■ ■ ■
- SAFFRON PULAV RICE ■ ■ ■ ■
- BUTTER NAAN ■ ■
- BOONDI RAITA ■ ■ ■
- PAPADUM ■ ■ ■ ■
- PICKLE ■ ■ ■ ■
- SALAD ■ ■ ■ ■



OMNOM is a not for profit, grass roots movement set up to build a **community of positive change**, promote healthy eating, well being and contribute towards hunger relief for those in need. Profits from the restaurant and wellness space go towards our charitable aims and objectives.

Our dedicated **OMSPACE** on first floor is home to regular events in wellbeing, transformative workshops, meditation, yoga & also available as space to hire. Take a look at what we have in store for the months ahead.



INDIAN DESSERTS

JALEBI ROYAL DELIGHT ■ ■

A combination that claims divinity in the dessert world; Sweetened and flavoured condensed milk (Rabdi) with spiral, crisp & juicy Indian pretzels dipped & soaked in flavoured sugar syrup (Jalebi). | 6.95

JALEBI ■ ■ | 4.45

BETROOT HALWA ■ ■

A sweet and soulful beetroot and carrot halwa (fudge), inspired by the warmth and sweetness of our hospitality, creating a delectable dessert that melts hearts with every bite. comes with us scoop of vanilla ice-cream | 8.95

HINDUSTANI

Gulab jamun with kulfi ice cream, pure kesar mango pulp & nuts. | 8.95

GULAB JAMUN

Spongy milk donuts in sugar syrup flavoured with cardamom & saffron. | 5.95

CAKES & ICE CREAM

CHOC-A-LOT CAKE ■ ■

Rich, moist chocolate sponge topped with decadent dark chocolate ganache, dark chocolate flakes and gold-dusted cocoa nibs. | 7.95

DARK CHOCOLATE BROWNIE ■

Intense, rich and dense, fudgy dark chocolate brownie topped with vanilla ice cream & chocolate sauce. | 7.95

MALAI KULFI - ICE CREAM ■

Traditional Indian ice cream made by slow cooking flavored whole milk. | 6.45

ICE CREAM WITH MIXED NUTS ■ | 6.95

VANILA ■ | CHOCOLATE ■ | MALAI KULFI

ICE CREAM ■ ■

Dairy free and silky smooth ice creams made from soya.

VANILLA | CHOCOLATE ■ ■ | 6.95 each

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 may not be suitable for celiac & severe gluten intolerance. Please let your server know about any allergies that you have. Our cooking oil is produced from genetically modified soya.