

to begin

start your journey of India

Plain Poppadum Basket with Chutneys	3	Masala Poppadum Basket	4
Roasted Poppadum Basket with Chutneys	3	Namaste Peanut Mix	4.5
Assorted Poppadum Basket with Chutneys	3.2		

the chaat cart

inspired from the streets of India

Aloo Tikki Chaat	7.5
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Mashed new potato, chana, mint & tamarind chutney

Aloo Papdi Chaat	7.5
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Crunchy wafers garnished with potatoes, chickpeas & tamarind chutney

Samosa Chaat	8
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Punjabi Samosa crushed, topped with sweet & sour chutney

Pani Puri	7.5
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Puffed Wheat crisps served with potatoes, chickpeas, cumin and tamarind water

Sev, Poori	7.5
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Flatt puri's topped with onions, potatoes, garnished with crunchy sev & drizzled with tamarind and coriander chutney

from the land

sensational food from the farm

Meat Samosa 2pcs	5
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Minced Lamb cooked with spices, wrapped in filo pastry and deep fried

Chilli Chicken	9.5
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Lightly battered diced chicken mixed with spices, fresh peppers, onions and garnished with spring onion

Crispy Fried Chilli Wings	9
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Tender Chicken wings marinated with kashmiri chilli, ginger, garlic and deep fried

Crispy Chilli Lamb	11.5
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Tender lamb pieces tossed with chinese sauces, fresh peppers and spices

Jeera Chicken	9.5
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Boneless pieces of chicken cooked with ginger, garlic, cumin, black pepper & lemon.

Drums of Heaven	10
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Crispy chicken lollipop tossed with chinese sauces.

from the sea

for the seafood lover

Prawn Pili Pili	14.5
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King prawns tossed in our home-made garlic chilli sauce.

Steamed Tawa Fish	9.5
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Tilapia fish marinated in ginger, garlic, coriander and spring onions wrapped in a banana leaf

Garlic Chilli Fish	10
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Tilapia fish pieces fried and tossed with spices, garlic, ginger, spring onion, chilli and chinese sauces

Vegetable Panjabi Samosa 2pcs	4.5
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Samosa stuffed with mixed vegetables and deep fried

Masala Mogo	8
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Cassava fried and tossed with chilli flakes, garlic, spices and tomato sauce.

Garlic Chilli Mogo	8
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Cassava chips fried and tossed with fresh garlic & chilli.

Mari Mogo	8
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Fried cassava tossed with butter, black pepper, salt and lemon.

Batata Vada 4pcs	7.5
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Spicy mash potatoes coated with batter and deep fried. Served with chutney

Garlic Chilli Mushrooms	8.5
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Button mushrooms marinated with chilli, garlic, spices and sautéed

Onion Bhaji	7
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Sliced onions dipped in gram flour batter and deep fried

Crispy Bhajia	7
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Potato roundels dipped in gram flour batter and fried till a golden crisp.

Chilli Paneer	8.5
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Cottage cheese cubes deep fried and tossed in the wok with Chinese spices, peppers and onion.

Vegetable Manchurian	8
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Mixed vegetables with corn flour batter deep fried and tossed with Chinese sauce in a hot wok

Mixed Vegetable Platter	14
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Assortment of batata vada, paneer tikka, garlic chilli mogo, vegetable samosa and crispy bhajia

Vegan Chilli Chicken	10.5
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Crispy soya mixed with spices, peppers and onions in a chinese sauce.

Vegan Chilli Lamb	12.5
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Mock Lamb tossed with Chinese sauces, peppers and spices.

Namaste Fish Tikki	9.5
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Salmon and cod fish tikki's marinated with chef's special spices

Prawn Koliwada	12.5
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Prawns tossed in a spiced masala coated in a gram flour batter and deep fried.

Salmon Tikka	14
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Salmon marinated in mustard paste, garlic, ginger, lemon & salt, cooked on the charcoal grill.

NAMASTE

LOUNGE

from the tandoor

use your hands the Indian way

we are social @ f

like, follow and share your stories

from the tandoor & grill

from the traditional clay oven & charcoal grill

Kasundi Paneer Tikka	9.5
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Cubes of paneer delicately marinated in a classic kasundi marinade, cooked in a tandoor.

Chicken Tikka	9.5
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Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic and cooked on a charcoal grill.

Lamb Mushkaki	11.5
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Lamb fillet marinated with green chillies, crushed black pepper, ginger and garlic paste.

Lamb Seekh Kebab	9.5
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Traditional Mughlai minced meat with herbs & spices cooked on a charcoal grill.

Malai Tikka	10
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Tender chicken breast pieces marinated in ginger, garlic, herbs and spices with yoghurt. Cooked in a tandoor.

Tandoori Chicken	Half 8. / Full 12.5
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Chicken marinated with spices, yoghurt, and cooked in a tandoor.

Tandoori Wings	9
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Chicken wings marinated with yoghurt and spices. Cooked in a tandoor.

Adraki Lamb Chops	11.5
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Spring lamb chops marinated with hot indian spice, yoghurt and cooked in a tandoor.

Tandoori King Prawns	16
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King Prawns marinated with yoghurt, saffron, freshly ground spices and cooked in a tandoor.

Murgh Haryali Tikka	10
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Boneless chicken breast marinated in mint, coriander and spices cooked in a clay oven.

Namaste Mixed Grill	2pers 18.5 / 4 pers 33
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Tandoori Wings	Chicken wings marinated with yoghurt and spices. Cooked in a tandoor.
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Adraki Lamb Chops	Spring lamb chops marinated with hot indian spice, yoghurt and cooked in a tandoor.
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Chicken Tikka	Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic and cooked on a charcoal grill.
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Murgh Haryali Tikka	Boneless chicken breast marinated in mint, coriander and spices cooked in a clay oven.
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Lamb Seekh Kebab	Traditional Mughlai minced meat with herbs & spices. cooked in a tandoor.
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Hot Extra Hot Vegetarian

Service charge is discretionary but a recommended 12.5% will be added to your total bill. For information about allergens in our food, please speak to a member of staff.

Vegetarian ਟਪਨਾਂਡ

keeping you in touch with mother earth

Paneer Makhani  Cottage cheese cooked with tomato garnished with a dash of cream and butter.	9.5
Aloo Saag  Spinach and potatoes cooked with spices, garnished with a dash of cream and butter.	9
Tadka Daal  Yellow chana dal cooked with spices, garnished with cumin, chopped garlic and green chilli.	9
Saag Paneer  Cottage cheese cooked with fresh spinach puree, spices and butter.	9.5
Chana Masala  White chickpeas cooked in a spicy curry sauce.	9
Bombay Aloo  Potatoes cooked with jeera & an onion tomato masala.	9.5
Soya Keema  Soya mince cooked with onion, tomato, spices, cream and butter.	10
Bhindi do Pyaza  Okra and shallots cooked with spices, tomatoes and onions.	9.5
Kadai Paneer  Cottage cheese cooked with spices, tomatoes and peppers served in a hot kadai.	9.5
Corn Masala  Sweetcorn with onions, tomatoes, spices, butter & cream.	9
Mutter Paneer  Cottage cheese cubes and fresh green peas simmered together in an onion & tomato gravy.	9.5
Paneer Butter Masala  Cottage cheese cubes and fresh green peas simmered together in an onion & tomato gravy.	10
Methi Corn  Sweetcorn, fresh fenugreek leaves, herbs & spices.	9.5
Egg Curry  Boiled Eggs cooked in a curry sauce.	9
Vegetable Curry  Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices in a gravy.	9
Daal Makhani  Black urid dal cooked on a slow fire, garnished with cream and butter.	9.5

ਨਰਨ-ਵੇਗੂ ਟਪਨਾਂਡ

a meat lovers paradise

Butter Chicken Chicken cooked in a silky smooth sauce of tomatoes, spices, garnished with cream and butter.	10.5
Chicken Tikka Masala  Chicken breast pieces cooked in a spicy aromatic rich tomato and onion sauce.	10.5
Methi Chicken  Tender Chicken breast cooked in spinach puree and spices, finished with a dash of cream.	10
Chicken Korma  Chicken pieces simmered in a mild rich creamy gravy.	10
Kadai Chicken  Chicken breast pieces cooked with spices, tomatoes and peppers served in a hot kadai.	10
Chicken Jalfrezi  Chicken breast pieces cooked with chopped onions, peppers, tomatoes and indian spices.	10
Gosht Banjara  Baby lamb pieces and aubergine cooked with indian spices.	11.5
Lamb-Korma Tender pieces of lamb in a saffron, almond and coconut sauce.	11
Rara Gosht  Lamb pieces and lamb mince cooked with onions and tomatoes in a spicy masala sauce.	11.5
Lamb Curry  Lamb cooked with kashmiri chillies, spices and served in a spicy sauce.	11
Lamb Keema Mutta  Lamb mince and green peas cooked in very spicy curry.	10.5
Bhuna Gosht  Tender lamb pieces cooked in a gravy with onions, garlic, ginger and green chilli.	11
Leg of Lamb (24hr notice required) Slow cooked leg of lamb marinated in ginger and garlic served with a lamb curry sauce.	70
Malabar Fish Curry  Sea bass cooked with roasted south indian spices and coconut milk.	12
Prawn Masala  King Prawns cooked in an onion tomato gravy with spices	13
Goan Prawn Curry  Tiger Prawns cooked with Goan spices, tamarind and coconut milk.	15

ਰੋਪਲ ਚਾਂਘੁਕਾਂ

slow cooked to perfection

Nawabi style Biryani prepared with basmati rice, sealed in a clay pot with dough and cooked on a slow heat. Served with cucumber raita as an accompaniment. Choose from

Vegetable 	10.5
Chicken	11.5
Lamb	12.5
ਫਾਂਟ	
light & fluffy to accompany your meal	
Basmati Rice 	4.5
Jeera Rice 	4.7
Pulao Rice 	4.7

ਫਾਟੋਲਪਾਨੀਐਂਡ

the traditional Indian flatbread

Plain Naan 	3.25
Butter Naan 	3.5
Chilli Naan 	3.75
Cheese Naan 	4.5
Garlic Naan 	3.75
Peshwari Naan 	4.5
Keema Naan 	5
Tandoori Roti  (Add Butter)	3 3.15
Lachha Paratha 	3.75
Assorted Bread Basket  Plain Naan, Garlic Naan, Tandoori Roti	9

ਡਾਂਰੇਡ & ਡਕਾਂਰੇਡ

great for sharing

Punjabi Salad 	4.5		Plain Yoghurt 	3.5
Onion, carrots, cucumber, radish, tomatoes, green chillies mixed in an olive oil dressing			Potato Chips 	4.5
Onion & Cucumber Salad 	3.5		Sweet Potato Fries 	5
Cucumber, Fried Chilli, Lemon & Onion			Masala Chips 	5
Fried Chillis, Lemon & Onions 	2.5			
Cucumber Raita 	4			
Yoghurt mixed with cucumber & freshly ground cumin.				

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  Extra Hot
  Vegetarian

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