

## Chaats & Chatpata From the Bazaar

<b>Samphire Pakoras</b> Date & tamarind chutney, chilli garlic mayonnaise	<b>5.95</b>
<b>Bhel Puri, Raw Mango</b> Tamarind, sev yogurt	<b>5.95</b>
<b>Pani Puri (V)</b> Crispy semolina shells, potato, chickpea, tamarind 'imli', 'jal jeera' spiced cumin water	<b>5.50</b>
<b>Aloo Papri Chaat (V)</b> Crunchy wheat crisps topped with potato, chickpeas, sweet yoghurt & chutneys	<b>5.95</b>
<b>Chicken Lollipops</b> Moreish Keralan spiced chicken served with coriander mint 'pudina' chutney	<b>5.95</b>
<b>Punjabi Samosa Chaat (Veg/Lamb)</b> Dressed with sweet yoghurt & tamarind 'imli'	<b>5.95</b>
<b>Schezwan Paneer (V)</b> Paneer pepper, sesame seeds, Indo-Chinese chilli schezwan dip	<b>6.50</b>
<b>Grilled Ananas Tofu Shashlik (V) (GF) (Vegan Delight)</b>	<b>6.50</b>
<b>Halwa Puri (V) (S)</b> Puffed puri lay next to hearty bowl of spiced chickpea curry with sweet halwa alongside. Eat altogether.	<b>7.50</b>
<b>Aloo Tikki Chaat</b> With chickpeas, sweet yoghurt, tamarind	<b>5.95</b>

## Speciality Small Plates

<b>Tellicherry Spicy Soft-Shell Crab</b> Marinated in spicy crispy batter with lemon juice & peppercorn, kachumber, prunes fig chutney	<b>6.95</b>
<b>Tandoori Green Prawn (GF)</b> Jumbo prawns marinated in coriander, mint and green chillies	<b>7.50 / 15</b>
<b>Khadai Panseared Scallops</b>	<b>7.50</b>
<b>Venison Sheek Kebab</b>	<b>8.50</b>
<b>Walnut Paneer Tikka (V)</b> Indian cottage cheese marinated in bhatti masala, crushed walnut, charcoal grilled	<b>6.50</b>
<b>Amritsari Champen</b> Succulent lamb chops marinated in ginger & exotic spices, spiced mashed potatoes	<b>7.50 / 15</b>
<b>Tandoori Portobella Mushroom</b> Filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese	<b>5.95</b>
<b>Chatpati Tokri Chaat</b> Crispy potato basket, chickpeas, lentil dumplings, cucumber, pomegranate Yogurt, tamarind & green chutney...vegan option available	<b>6.50</b>
<b>Lucknowi Galouti Lamb Kebab</b> A delicacy from North India, lamb kebabs	<b>6.95</b>
<b>Chicken Tikka Teen Tarike</b> Selection of chicken tikka marinated in cheese & cream, coriander, lime, ginger & garlic	<b>6.50</b>

## Tikki Wala Burgers and Wrap

Served with masala chips and salad **9.50**

<b>Bomaby Pau Bhaji</b> Spicy mashed vegetable dish served with bun the King of Indian Street Food
<b>Calcutta Chicken Tikka kathi Roll</b>
<b>Vada Pao (Deep fried potato dumpling in a bun)</b>

## Market Specials

*Favourites from the streets of Paratha Chandni Chowk Lajpat Nagar, Connaught Place and more...*

<b>Karol Bagh Butter Chicken</b> Tandoor smoked chicken breast with a spiced fenugreek, tomato & butter sauce	<b>12.95</b>
<b>Karim bhai's Dhaba Gosht</b> On the bone pupular mutton curry with potatoes	<b>12.95</b>
<b>Idli Sambar (V)</b> Three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew	<b>10.95</b>
<b>Lamb Shank Nihari</b> From the old part of Karachi and is famous for its mouth-watering food	<b>14.00</b>

## Namaaste Speciality

### Punjabi Paneer Lababdar V 11

<b>Mangalorean Korri Gassi – Chicken (GF)</b> A delectable chicken curry with the flavours of coconut, mustard seeds curry leaves, roast chilli and tamarind	<b>12.95</b>
<b>Chicken Kohlapuri (GF)</b> A legendary delicacy from Royals of Kolhapur, this chicken dish is cooked with freshly roasted spices, ginger, garlic, onions, tomatoes & green chillies	<b>12.95</b>
<b>Goan Sea Bass (GF)</b> Pan seared lightly spiced seabass fillets, tomato, onions, coconut, mustard seed & curry leaf sauce	<b>11.50</b>
<b>Seafood Moilee (GF)</b> A coastal favourite, scallops, seabass, king prawns, cooked in coconut and gravy with curry leaves and mustard seed	<b>14.00</b>
<b>Kalonge King Prawn Adraki (GF)</b> Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion	<b>14.00</b>
<b>Malabar King Prawns (GF)</b> King prawns cooked in coastal spices, coconut milk, crushed cumin seeds, Lemon-grass, mustard seeds, curry leaves	<b>14.00</b>
<b>Kerala Fish Curry Tilapia (GF)</b> Simmered with shallots, turmeric, tamarind	<b>11.00</b>
<b>Rajasthan Laal Maas (GF)</b> Spicy lamb, roasted red chillies from the land of forts & palaces	<b>12.95</b>

## Biryani Walas

Biryanis are served with boondi raita

*Slow cooked with finest basmati rice with garam masala fresh mint, layered and aromatic served with raita*

<b>Jackfruit &amp; Artichoke Biryani</b> Local farmers market seasonal veg biryani	<b>12.50</b>
<b>Aneela's Home Style Cooked Mutton Biryani</b>	<b>14.00</b>
<b>Old Delhi Chicken Biryani</b> Basmati rice cooked with cardamom cloves saffron & chilli, layered with chicken	<b>14.00</b>

## All Times Favourites

<b>Chicken Tikka Masala</b> Tradittional dishes availabe on request	<b>12.00</b>
<b>Chicken Korma</b> Mild chicken dish with almond powder, fresh cream	<b>11.00</b>
<b>Chicken Dhansak</b> Cooked with lemon juice, dried herbs & lentils in a hot, sweet & sour sauce	<b>10.00</b>
<b>Karahi Gosht</b>	<b>11.00</b>
<b>Chicken Jalfrezi</b> Cooked with diced chicken, onions, tomatoes, green chillies & coriander	<b>10.00</b>

## Kebab | Chops | Tandoor

<b>Tandoori Gobhi &amp; Broccoli</b> Honey, nigella seeds, crushed wheat crisps, tempered yoghurt	<b>10.95</b>
<b>Hyderabad Tawa Lamb Chops</b>	<b>15.00</b>
<b>Sea Food Sizzler (GF)</b> Char-grilled king prawns, tandoori salmon. Pan seared cumin scallops served with sizzling onions	<b>15.95</b>
<b>Char-Grill King Prawns (GF)</b> Marinated with coriander, mint, & green chillies, charcoal grilled in in a clay oven	<b>15.95</b>
<b>Kebab Platter (GF)</b> An assortment of sizzling kebabs, Lamb sheek kebabs. Salmon tikka chicken tikka, hydrabadi malai tikka	<b>16.95</b>
<b>Tandoor Vegan Delight</b> Assortment of fresh market vegetables	<b>11.00</b>
<b>Chicken Tikka Shashlik</b>	<b>12.00</b>
<b>Tandoori Chicken with Goan Spices</b>	<b>12.00</b>
<b>Tandoori Salmon (GF)</b> Scottish home smoked salmon, ajwain, mint, dill, carmon seed & spices	<b>14.95</b>

## Breads

<b>Nan</b>	<b>2.50</b>
<b>Venison Keema Naan</b>	<b>4.95</b>
<b>Dates &amp; Ginger Naan</b>	<b>2.95</b>
<b>Onion &amp; Green Chilli Kulcha</b>	<b>2.95</b>
<b>Lachcha Paratha</b>	<b>3.25</b>
<b>Tandoori Roti</b>	<b>2.50</b>
<b>Garlic Naan</b>	<b>2.95</b>
<b>Peshawarni Naan</b>	<b>3.50</b>
<b>Keema Naan</b> Spiced mince lamb stuffing	<b>3.95</b>



## Rice

<b>Sade Chawal (GF) Vegan Basmati Rice</b>	<b>2.95</b>
<b>Zaffrani Pilau (GF)</b>	<b>3.25</b>
Braised rice with browned onions, cumin and saffron	
<b>Fried Rice (GF)</b>	<b>4.25</b>
<b>Lemon Rice (GF) Vegan</b>	<b>3.95</b>

## Sides

<b>Masala Chips</b>	<b>3.50</b>
<b>Dal Fry Burnt Garlic</b>	<b>5.95 / 7.95</b>
<b>Black Lentils</b>	<b>5.95 / 7.95</b>
<b>Aloo Gobi Mattar</b>	<b>6.50 / 8.50</b>
<b>Okra with Raw Mango</b>	<b>6.50 / 8.50</b>
<b>Saag Paneer</b>	<b>6.50 / 8.50</b>
<b>Chana Masala</b>	<b>5.95 / 7.95</b>
<b>Sesame Baby Aubergine</b>	<b>7.00 / 9.00</b>
With mustard and curry leaf sauce	
<b>Punjabi Salad</b>	<b>3.50</b>
Sliced red onion, tomatoes, green chilli, lemon, fresh mint, cucumber, coriander	
<b>Kachumber Salad (V) (GF) Vegan</b>	<b>3.95</b>
Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper	
<b>Cucumber Raita (V) (GF)</b>	<b>3.50</b>

## Desserts

<b>Homemade Gulab Jamun &amp; Vanilla Ice Cream</b>	<b>5.95</b>
<b>Gajar ka Halwa with Coconut Ice Cream</b>	<b>5.00</b>
<b>Homemade Brownie with Vanilla Ice Cream</b>	<b>5.50</b>
<b>Kulfi Wala Selection – Mango / Pistachio</b>	<b>5.00</b>
<b>Mango Passion Fruit Cheese Cake</b>	<b>5.00</b>

## Red Wines

	<u>Bottle</u>
<b>Vicuna Merlot (Chile)</b>	<b>15.00</b>
<b>Malbec Gouguenheim (Argentina)</b>	<b>20.00</b>
<b>Soul Tree Cabernet Sauvignon (India)</b>	<b>20.00</b>
<b>Rioja Crianza, Vina Berceo (Spain)</b>	<b>24.00</b>

## White Wines

	<u>Bottle</u>
<b>Amori Pinot Grigio, Venezie (Italy)</b>	<b>17.00</b>
<b>Picpoul de Pinet (France)</b>	<b>24.00</b>
<b>Soul Tree Sauvignon (India)</b>	<b>20.00</b>
<b>Chablis Domaine des Malandes (France)</b>	<b>30.00</b>

<b>Beer</b>	<b>Cobra</b>	<b>(330ml) 3.00   660ml) 6.00</b>
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## Soft Drinks

<b>Sprite (330ml Can)</b>	<b>1.50</b>	<b>Coke (330ml Can)</b>	<b>1.50</b>	<b>Diet Coke (330ml Can)</b>	<b>1.50</b>
<b>Lassi Mango</b>	<b>3.95</b>	<b>Lassi Salt</b>	<b>3.50</b>	<b>Lassi Sweet</b>	<b>3.50</b>
<b>Sparkling Mineral Water (750ml Bottle)</b>	<b>2.95</b>	<b>Still Mineral Water (750ml Bottle)</b>	<b>2.95</b>		



Some of our dishes contain traces of nuts please ask before your order.  
Management reserves the right to refuse service without explanation



**020 8340 4488**

**020 8341 4499**

**“Namaaste** brings redefined Indian  
Home Style Cooking & **Indian Street Food**  
from Hawkers & Roadside Cafes to your Plate”

**FREE HOME DELIVERY**

**Order £20.00**

*Opening Times*

**Mon - Sun | 12.00 noon - 10.00pm**

**4 South Grove London N6 6BS**

**namaastehighgate.co.uk**