KNOW THE SPICE LEVELS MILD | MEDIUM 🅒 | HOT 🥒 | INDIAN HOT 🎾

Where necessary, the spice level of the dish has been indicated as above. The dishes with no symbol are MILD. As we look to bring you an authentic and enjoyable experience of Indian taste & flavours, these levels cannot be customised.

VG IS VEGAN | GF IS GLUTEN FREE | VO IS VEGAN OPTION +0.79p for dishes priced £7 or more & 0.39p for the rest | GFO IS GLUTEN FREE OPTION No additional charge

Served Hot

APPETISERS

PRAWN KOLIWADA VG

Crispy plant-based prawns marinated in traditional spices to bring you the authentic 'koli' (Maharashtra's fishing community) taste. Chef's Special 7.65

BUFFALO CAULIFLOWER VG

Cauliflower fritters coated in buffalo sauce, served with inhouse made vegan mayo. House Special. 7.45

CHICK'N POPPERS VG

Spiced plant-based chicken poppers coated in crispy panko bread crumbs.

SAMOSA VG

Potatoes & green peas infused with authentic blend of spices in pyramid shaped short crust pastries. 5.25

ONION BHAJI VG GF

Crisp onion fritters made with spiced chickpea flour. 5.25

Served At Room Temperature CHAAT CORNER

HOUSE SPECIAL CHAAT VO GF

Crisp savoury Indian snack with spiced potatoes, chickpeas & peppers. Topped with yoghurt, sev, our chutneys & magic masala. 5.95

SURTI PAPDI CHAAT VO

Crispy fried flour crackers, boiled chickpeas, potatoes & fine crunchy noodles dressed in house special spiced yogurt, chutneys & sprinkled with magic masala. 5.95

MASALA PURI VG

Baby Puris filled with potatoes, onions chickpeas & bell pepper, dressed in house special chutneys, magic masala & crunchy sev House Special. 5.95

PEANUT CHAAT VG GF

A mix of crunchy peanuts, chopped onions, boiled potatoes, chickpeas, crunchy noodles & our chutneys. 5.95

CHIT-CHAAT PLATTER VO

A platter of any 2 of the above starters for 2 to share. 11.90

SAMOSA CHAAT VO

Mashed samosa with chickpea curry, chopped onions & peppers, special yogurt, chutneys & crunchy sev. 6.95

CURRIES

CHILLI 4

Stir fry dish with mixed peppers, spring onions, garlic in our spicy chilli sauce.

GOBI VG Cauliflower. House Special 12.45 **PANEER** 10.95

LABBABDAR 🥒

A rich & aromatic gravy of cashew nuts, onions, tomatoes & our home ground spices.

PANEER GF 10.45

VEGETABLE VO GF 9.95

KORMA VO

Mildly sweet & creamy gravy of roasted cashew nuts.

CHICK'N VO 11.95

BUTTER MASALA

Mildly spiced gravy of tomatoes, butter, house made ground spices & cashew nuts.

CHICK'N VO 11.95

PANEER GFO 9.95

- CHEF'S SPECIALS -

LAMB ROGAN JOSH 🌽

Plant based lamb chunks in tomato base sauce with an intense combination of spices and herbs. 13.95

KERALA SHRIMP MOILEE VG

Marinated plant based shrimps in a mildly spiced gravy of coconut cream, ginger & other fresh spices & herbs. 13.95

PANEER ANGARA GF



Grilled & smoked paneer (Indian cottage cheese) in a rich & creamy gravy of onions, tomatoes & whole spices. 12.45

MUSHROOM KADAI VO GF

Sautéed mushrooms & mixed bell peppers in a spiced tomato gravy, tempered with dried fenugreek, coriander seeds and Kashmiri red chillies.. 11.95

SOUTH INDIAN PANCAKES

Our secret is in the freshly made ricelentil batter & traditional recipe. Each dosa is served with a spiced lentil soup called 'Sambhar' & coconut chutney.

MASALA DOSA VG GF



A thin crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices. 8.95

PANEER MASALA DOSA GF

Our Masala Dosa stuffed with Indian cottage cheese. 9.95

CHEESY MASALA DOSA VO GF

Our Masala Dosa stuffed with premium cheese. 9.95

NAMASTE SPECIAL DOSA VO GF

Our Masala Dosa stuffed with grated paneer, desiccated coconut, roasted cashew nuts & raisins. House Special. 10.95

MUGHLAI LAMB

Slow cooked plant-based lamb marinated in a blend of heart warming spices including our house garam masala. 13.95

CHICK'N JALFREZI VO



Plant based chicken chunks in a spiced tomato sauce studded with stir fried peppers and onions. 13.45

VEGETABLE DIWANI HANDI GF

A vegetable rich, creamy curry cooked in a shallow pot 'handi' for an added aromatic experience. 11.95

OUR MENU IS 100% MEAT FREE

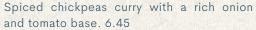
Our menu is completely vegetarian & vegan. The dishes that mention chicken, lamb, shrimp & prawn are made using high quality, protein rich, plant-based meat alternatives.

SIDE DISHES

MAKHANI DAAL VO GF

Black lentil and red kidney beans in a mildly spicy, buttery and cream rich gravy House Special. 6.45

CHANA MASALA VG GF 🅒



TADKA DAAL VG GF

Spices tempered in oil and then added to boiled lentils. 6.45

GUNPOWDER POTATO VG GF



Pan fried potatoes in coarsely crushed roasted spices & smoked herbs. 6.45

ANY SIDE DISH AS MAIN CURRY 9.45



Guided by true meaning of the word 'Namaste', we firmly believe that the life force, the divinity, the One or the God in me is the same as in all. Through our work, we acknowledge this oneness and honour the God in our customers. We follow a simple food philosophy,

NEVER SERVE THE FOOD, WHICH YOU WOULD NOT LIKE TO BE SERVED.

At Namaste Village we are inspired to serve you home cooked food using the finest & freshest ingredients. Food is our passion & religion and we will always continue to cook for you with love & devotion.

RICE

GUJARATI PULAV RICE VG GF

Rice cooked with seasonal vegetables, saffron & aromatic spices. 5.45

STEAMED BASMATI RICE VG GF

Plain yet 'fragrant' rice. 3.25

THE BIRYANI MEDLEY

Most loved biryani rice combinations served with chana masala, mint raita & fresh salad on the side.

JACKFRUIT BIRYANI VG GFO

Succulent jackfruit, mint, coriander & basmati rice cooked in a single clay pot with nuts, whole spices & herbs to give a depth of flavours 11.95

HANDI BIRYANI VO GFO

Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. Served with a garnish of fresh mint. 9.95

INDIAN BREADS

GUIWARI NAAN VO

Slightly sweetened naan, layered with desiccated coconut. 3.95

GARLIC BUTTER NAAN VO 3.45

BUTTER NAAN VO 2.95

NAAN BASKET VO

A selection of above 3 naans. 9.95

CHILLI GARLIC NAAN VO 3.65

TANDOORI ROTI VG 3.25

SIDES & CHUTNEYS

PAPPADUM VG GF

Crunchy side dish or pre-starter or just munching. You can't say no!. 0.95

PICKLE TRAY VG GF per person A tray of our chutneys & pickle. 0.95

MANGO CHUTNEY VG GF 1.25

POMEGRANATE RAITA VO GF

Flavoured yogurt with pomegranate as taste enhancer or curry cooler. 4.35

OUR COMMITMENT FEED THOSE IN NEED



U DOSA ON THE WALL JOIN OUR CHARITY

While you dine with us, as a social gathering or a celebration, it is a chance to share your happiness with someone you don't know & is not in a position to buy a meal. If you pay half the price of our popular dish, 'Masala Dosa', roughly £4 (or as many as you wish), we will match up your donation to make it one free meal.

HOW IT WORKS?

Once you donate, a sticker is displayed on the restaurant window & anyone in need of a meal can use this to claim one for free. This person could be from all walks of life, simply in need of a meal, without losing his/her dignity. We hope that you will share your kindness & good karma with another needy member of our great city.

VG IS VEGAN | GF IS GLUTEN FREE | VO IS VEGAN OPTION + 0.79p for a jug & 0.39p for the rest.

NIBBLES OR चकना [chak-na] hindi As popularly called in India are nibbles that go perfectly with your favourite alcoholic drink.

4.50

69.85

PAPPADUM VG GF 0.95 | SALTED CHIPS VG GF 3.95

DRAUGHT	PINT	HALF
COBRA VG	5.50	3.50
KINGFISHER VG	5.50	3.50

BOTTLED BEERS

TINY REBEL CLWB TROPICA VG 500ml	4.50
JAIPUR IPA by Thombridge 330ml	4.50
LOST & GROUNDED KELLER PILS VG 330ml	4.50
CORONA VG 330ml	4.50
BIRRA MORRETTI VG 330ml	4.50

ALCOHOL FREE BEERS BIG DROP PARADISO CITRA IPA 330ml

BOTTLED CIDERS 500ml	
SANDFORD ORCHARDS DEVON RED VG GF	5.50

SANDFORD ORCHARDS BERRY LANE VG GF

SOFT DRINKS VG GF	REGULAR	LARGE
COKE DIET COKE LEMONADE	2.75	3.75
MANGO JUICE ORANGE JUICE	2.95	3.95
APPLE JUICE PINEAPPLE JUICE	2.95	3.95
MINERAL WATER	2.25	3.25
SPARKLING WATER	2.45	3.45
MIXERS 200ml	2.25	

Indian	Tonic	Water,	Slimlin	e Tonic
Water,	Soda	Water,	Coke,	Diet Coke.

INDIAN CLASSICS	GLASS	JUG
MANGO LASSI VO GF	3.75	10.95
SALT LASSI VO GF	3.75	10.95

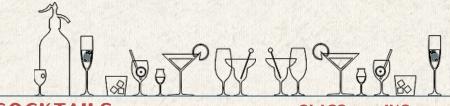
HOT DRINKS

ENGLISH BREAKFAST TEA VO GF	1.95
MASALA CHAI VO GF	2.75
HERBAL TEA VG GF	2.95
Silver Tip Jasmine from Rare Tea Co	
WHITE TEA VG GF	2.95
Indian Rose Petals from Rare Tea Co (Caffeine Free)	
FRESH MINT TEA VG GF	2.75
CARDAMOM COFFEE VO GF	2.95
COFFEE VO GF	2.20
CHAMPAGNE VG GF	75cl

Subtle and elegant.	Full of finesse ar	nd the best aperiti
that can be enjoyed	throughout the n	neal without a false
note.		

GOSSET GRANDE RÉSERVE. FRANCE

PICKLE TRAY VG GF A tray of our chutney and pickle. 0.95 per person	
SPARKLING WINE vg GF	75cl
PASQUA PROSECCO TREVISO DOC . ITALY 75cl Bright with lively aromas of intense vine fruits. Balanced and graceful with a fresh effervescence and a velvety smoothness and harmonious finish.	28.95
ONE 4 ONE PROSECCO DOC 200ml Delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac.	7.20
ONE 4 ONE PROSECCO ROSE 200ml An eminently drinkable rose wine that shows bags of gorgeous red fruits with lovely zesty notes.	7.20
ROSE WINES VG GF	75cl
FOLC ENGLISH ROSE . ENGLAND Seriously delicious, from the most delicate and tender English rosés. Very fresh, with suggestions of elderflower and red berry.	33.50
ARCANO PINOT GRIGIO ROSE . ITALY A pretty pale pink colour with lots of ripe Conference pear, Honeydew melon and strawberry and raspberry on the nose and palate. 250ml 7.90 175ml 6.30	22.70
WHITE WINES VG GF	75cl
TUPARI SAUVIGNON BLANC . NEW ZEALAND	31.80
Showing lifted stone fruit with a hint of passionfruit, a rich and creamy palate texture with underpinning minerality.	
ADARAS LLUVIA BLANCO VERDEJO, SAUVIGNON . SPAIN ORGANIC Notes of tropical fruits on the nose, gorgeous white, perfectly balanced, complex and a long, fresh and intense palate.	27.40
CHACABUCO VIOGNIER. MENDOZA Peach and apricot with some floral and aromatic notes. The palate is complex, fresh and unctuous with a lingering finish.	23.70
ARCANO PINOT GRIGIO, IGT TERRE SICILIANE . ITALY Peach and apricot with some floral and aromatic notes. The palate is complex, fresh and unctuous with a lingering finish. 250ml 7.70 175ml 6.10	21.50
LISO VEINTE VIURA . SPAIN Peach and apricot with some floral and aromatic notes. The palate is complex, fresh and unctuous with a lingering finish. 250ml 6.90 175ml 5.40	19.10
RED WINES VG GF	75cl
GREY GLACIER PINOT NOIR . CHILE	34.60
Deep ruby colour, red and black berries on nose. Great complexity, which translates into excellent acidity and mineral notes.	
ADARAS ALDEA GARNACHA TINTORERA SYRAH . SPAIN ORGANIC Cherry red colour, beautiful minerality, the fruits and aromas typical of the limestone soil, with well-melted tannins and fresh acidity.	27.40
CHACABUCO MALBEC . MENDOZA Plum, damson and black cherry fruits on the nose, smooth, medium weight palate with soft tannins, ripe dark berry fruit and warm spice.	23.70
PEREGRINO MERLOT . CHILE	20.50
Peach and apricot with some floral and aromatic notes. The palate is complex, fresh and unctuous with a lingering finish.	
250ml 7.30 175ml 5.70	
LISO VEINTE TEMPRANILLO . SPAIN	19.10



COCKTAILS VG GF	GLASS	JUG
MINTZ MOJITO Bacardi White Rum, Mint, Lime, Ginger & Soda	6.95	16.95
Water. LAAL LAAL MOJITO	6.95	16.95
Bacardi White Rum, Fresh Strawberries, Pomegranate, Fresh Lime & Mint, Soda Water.	0.90	10.93
GOA DIARIES Coconut Rum , Vodka ,Orange Juice, Grenadine, Lime juice.	6.95	16.95
RHUBARB & GINGER FIZZ	6.95	16.95
Vodka, Cointreau, Rhubarb, Lime, Soda Water, Orange, Ginger Cordial.		
TEQUILA SUNSET	6.95	16.95
Tequila, Cointreau, Blue Curacao zero, Sweet and Sour mix.		
BOMBAY DREAMS	7.45	18.95
Bombay Sapphire Gin , Passionfruit liqueur, Pineapple Juice, Angostura & Soda Water.		
MOCKTAILS VG GF	GLASS	JUG
ELDERFLOWER CUCUMBER	3.95	12.95
RHUBARB ORANGE GINGER	3.95	12.95
GUJARATI MOJITO	3.95	12.95
STRAWBERRY POMEGRANATE MOJITO	3.95	12.95
GIN vg GF	25ML	50ML
BOMBAY SAPPHIRE GIN	3.80	5.90
WARNER'S RHUBARB GIN	4.10	6.20
TANQUERAY	3.80	5.90
WHISKY vg GF	25ML	50ML
JACK DANIELS NO. 7	3.80	5.90
JAMESON'S IRISH WHISKEY	3.80	5.80
SPIRITS & LIQUEURS vg GF	25ML	50ML
SMIRNOFF RED LABEL VODKA	3.50	5.80
BACARDÍ CARTA BLANCA RUM	3.50	5.80
CAPTAIN MORGAN'S DARK RUM	3.50	5.80
TEQUILA	3.50	5.80
MALIBU	3.50	5.80







In 2016, Namaste Business lead by young entrepreneurs from India; Vijay Jetani, Dalsukh Jetani & Ketan Vaghasiya took an iconic, listed building 'Ferodo House' (Norwich) in their care, refurbished it in a new light & made it home to a beautiful Indian vegetarian restaurant 'Namaste Village'. For over 6 years now, we continue to serve not just customers but the community & city at large. In doing so, we have became an integral part of this fine city and one of the highlights of it's food scene.

complex, fresh and unctuous with a lingering finish.

Peach and apricot with some floral and aromatic notes. The palate is