

MENU SHORT CODES
VG IS VEGAN | **GF** IS GLUTEN FREE
VO HAS VEGAN OPTION | No Added Charges
GFO HAS GLUTEN FREE OPTION | No Added Charges
NFO Has Nut Free Option | No Added Charges

THE SPICE LEVELS
MILD | **MEDIUM** | **HOT** | **INDIAN HOT**
 Where necessary, the spice/heat level of the dish has been indicated. The dishes with no symbol are MILD. As we look to bring you an authentic and enjoyable experience of Indian taste and flavors, these levels cannot be customized.



LETS CONNECT
WIFI PASSWORD
 Village47

MADE FRESH, SERVED FRESH Please note that we follow a pan to plate policy. The food on your order will be served immediately as it is prepared, to offer you it's best experience.

NIBBLES

- PAPAD VG GF** | 0.95
PICKLE TRAY
 An Assortment of our house special chutneys & lime pickle. **VG GF** | 1.95
MANGO CHUTNEY VG GF | 0.95
POMEGRANATE RAITA
 Cooling yoghurt dip with fresh mint, pomegranate & chaat masala. **VO GF** | 4.75

SERVED HOT APPETISERS

- HARA BHARA KEBAB**
 Healthy kebabs made using select seasonal vegetables & peas. **VG** | 6.25
BATAKA PURI 
 Spice infused potato fritters, made with chickpea flour. **VG GF** | 6.25
SAMOSA 
 Potatoes & green peas infused with an authentic blend of spices, wrapped in crispy pastry. **VG** | 5.75
ONION BHAJI
 Spice infused onion fritters, made with chickpea flour. **VG GF** | 5.75

LOVE TO SHARE PLATTER
 Above 4 small plates for two. **VG** | 12.95

BUFFALO CAULIFLOWER 
 Cauliflower fritters coated in buffalo sauce, served with inhouse made vegan mayo. **VG** | **House Special** | 7.95

PRAWN KOLIWADA
 Crispy plant-based prawns marinated in traditional spices for the authentic 'koli' (Maharashtra's fishing community) taste. **VG** | **Chef's Special** | 7.95

CHILLI LIME MOGO 
 Cassava chips tossed in fresh herbs & chilli flakes with a dash of lime. **Contains nuts** | **VG GF** | 7.65

SERVED AT ROOM TEMPERATURE STREET FOOD SPECIALS

MASALA PURI
 Mini puris filled with potatoes, chickpeas, bell pepper, house special chutneys, magic masala & sev. **VG** | **House Special** | 6.55


SURTI PAPDI CHAAT
 Crisp savory Indian crackers with a spiced potato mash. Topped with yoghurt, sev, house chutneys & magic masala. **VO** | 6.55

CHIT CHAAT PLATTER
 Above two Street Food Specials for two to share. **VO** | 12.95

DAHI BHALLA CHAAT 
 Soft & savoury lentil dumplings drenched in creamy yogurt and topped with house special chutneys & magic masala. **GF** | **Chef's Special** | 6.95

SAMOSA CHAAT 
 Mashed samosa with chickpea curry, drizzled with our chutneys & cooling yoghurt. Finished with a pinch of our magic masala. **VO** | 7.65

CURRIES

CHILLI 
 Indo-Chinese specialty - Stir fried mix with peppers & fresh herbs in our tantalizing spicy chilli sauce.

GOBI VG | **House Special** | 13.45
CHICK'N VG | 13.75

SAAG PANEER
 Mildly spiced gravy of fresh pureed spinach (palak) with simple herbs & spices. **Contains nuts** | **GF NFO** | 11.95

HYDERABADI HARA VEG
 Luscious green, creamy gravy of spinach, coriander, mint & a medley of fresh vegetables. **Contains nuts** | **GF NFO** | 10.95

BUTTER MASALA
 The Quintessential - Mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. **Contains Nuts.**

CHICK'N VO GFO | 13.15
PANEER GFO | 10.95

LABBABDAR 
 Celebratory - Rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. **Contains Nuts.**

LAMB VO NFO | **House Special** | 13.95
PANEER GFO NFO | 11.95
VEGETABLE VO GFO NFO | 10.95



Chef's Specials

LAMB ROGAN JOSH 
 Curry from Kashmir; Vegan lamb chunks in tomato base sauce with intense combination of spices and herbs. 14.95

MUGHLAI LAMB
 Marinated vegan lamb slow cooked with onions, garlic, tomatoes & inhouse made blend of spices including garam masala; a recipe long held secret in royal kitchens of India. **Contains nuts** | 13.95

CHICK'N JALFREZI 
 Vegan chicken chunks in a spiced tomato sauce studded with stir-fried bell peppers and onions. **Contains Nuts** | **VO GFO** | 14.45

PANEER ANGARA 
 A rich & creamy gravy of onions, tomatoes & whole spices with smoky grilled paneer chunks. **Contains nuts.** **GF** | 13.45

NAMASTE NAVRATAN  
 An inspired one pot recipe with various textures & flavors from assorted plant based meats (chicken, lamb & shrimps), seasonal vegetables and a warming blend of spices. **Contains nuts.** 14.95

MUSHROOM KADAI 
 Sautéed mushrooms, onions, chillies & bell peppers in a spiced onion-tomato gravy. **Contains nuts** | **VO GF NFO** | 12.95

DOSA

South Indian savory pancakes, aka 'dosas', made from ground & fermented rice-lentil batter. Each dosa is served with a spiced lentil daal called 'Sambhar' & coconut chutney.

MASALA DOSA
 A thin crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices. **VG GF** | 9.95

PANEER MASALA DOSA
 Our Masala dosa with paneer (Indian cottage cheese). **GF** | 10.95


NAMASTE SPECIAL DOSA
 Masala dosa with paneer (Indian cottage cheese), desiccated coconut, raisins & cashew. **Contains nuts** | **VO GF NFO** | 11.95

CHEESY MASALA DOSA
 Our Masala dosa made cheesy with premium cheese. **VO GF** | 10.95

SIDE DISHES

MAKHANI DAAL
 Urid lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in tandoor. **VO GF** | **HOUSE Special** | 7.45 | **As Main** 10.95

BOMBAY ALOO
 Boiled potatoes pan fried and tossed in coarsely crushed roasted spices & smoked herbs. **VG GF** | 7.45 | **As Main** 10.95


CHANA MASALA 
 Chickpeas simmered with tea leaves, braised in a gravy of tomato, chillies, coriander & amchoor (dry mango powder). **VG GF** | 7.45 | **As Main** 10.95

TADKA DAAL
 Mild spices including Kashmiri red chilly tempered in oil and then added to boiled lentils. **VG GF** | 7.45 | **As Main** 10.95

CHILLI LIME PANEER

Paneer (Indian cottage cheese) tossed in fresh herbs & chilli flakes with a dash of lime. **Chef's Special** | **Contains nuts** | **GF** | 9.85

RICE

JACKFRUIT BIRYANI RICE 
 Succulent jackfruit, mint, coriander & basmati rice cooked in a clay pot with nuts, spices & herbs to give a depth of flavors. **Contains nuts** | **VG GFO NFO** | **HOUSE Special** 6.50

VEGETABLE BIRYANI RICE 
 Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. **Contains nuts** | **VG GFO NFO** | 5.95

GUJARATI PULAV RICE
 Steamed rice with seasonal vegetables, saffron & aromatic spices. **VG GF** | 5.45

STEAMED RICE VG GF | 4.25

INDIAN BREADS

GUJWARI NAAN
 Slightly sweetened naan, layered with raisins & desiccated coconut. **VG** | 4.55

GARLIC BUTTER NAAN VG | 3.95

BUTTER NAAN VG | 3.65

NAAN BASKET
 A selection of above 3 naans. **VG** | 11.95

PANEER KULCHA
 Butter naan with spiced paneer stuffing. **House Special** | 4.75

CHILLI GARLIC NAAN  **VG** | 4.35

TANDOORI ROTI VG | 3.95

BIRYANI MEDLEY

Loved biryani rice combinations; Biryani rice served with a side portion of Chana Masala, mint raita (curry cooler) **VO GF** & fresh salad **VG GF**.

JACKFRUIT BIRYANI 
VO GFO NFO | 14.95

VEGETABLE BIRYANI 
VO GFO NFO | 13.95



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.

We can cater to onion-garlic free food requirements. Please speak to your server about this to know more.



More about us



OUR COMMITMENT
FEED THOSE IN NEED



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 £5 (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.

OUR MANTRA
 गुरु मंत्र



LIFE IS TO SERVE
 सेवा परमो धर्मः

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 honor 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.

SEATING TIME Each table has a max seating time of 1.5 hrs unless it's a group of more than 8. If you need more time, please let us know. | **SERVICE CHARGE** A discretionary service charge of 12.5% is added to your bill. This is completely optional. | **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).

ALLERGEN NOTE 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. Feel free to ask for our allergen chart. Dishes tagged Gluten Free may not be suitable for celiac & severe gluten intolerance. Please speak to the server about your allergies and they will guide you with the suitable choices & tag your order for added care. Our cooking oil is produced from genetically modified soya.

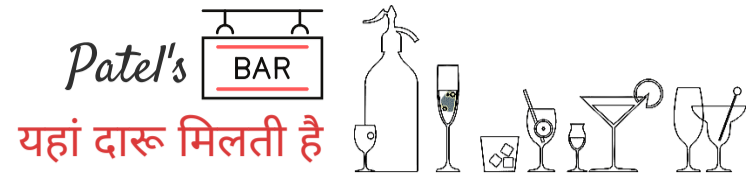


MENU SHORT CODES

VG IS VEGAN
GF IS GLUTEN FREE
VO HAS VEGAN OPTION
No Added Charges



SPECIAL LOCAL BEERS FROM
SUPPORT LOCAL BREWBOARD
C A M B R I D G E



यहां दारू मिलती है

DRAUGHT

	PINT	HALF
COBRA VG	5.45	3.75
KINGFISHER VG	5.45	3.75
CAMBSTAR VG	5.45	3.75

Classic pale ale with a sweet citrus flavour and aroma backed by light floral notes.

BEERS & CIDERS

ADNAMS GHOSTSHIP 500ml VG	5.95
JAIPUR IPA 330ml	4.45
TINY REBEL CLWB TROPICA 330ml VG	4.45
BIRRA MORRETTI 330ml VG	3.95
FÜNFAIR 440ml VG	6.25
A classic German Weissbier, refreshing with subtle notes of orange, banana and cloves.	
ASPALLS CYDER 500ml VG GF	5.95
DEVON RED CIDER Sandford Orchard 500ml VG GF	5.95
LUCKY SAINT ALCOHOL FREE 330 ml VG	4.95
BREWDOG ALCOHOL FREE IPA 330 ml	3.95
Contains lactose	

KOMBUCHA

Fermented, lightly effervescent and non alcoholic drink made from sweetened tea.

LA BREWERY CITRUS HOPS	5.95
Citrus, floral & tropical hops create notes of lime, tropical fruits & flowers. 330ml VG GF	
LA BREWERY LEMONGRASS	5.95
Light & refreshing, with a delicately fragrant aroma from lemongrass. 330ml VG GF	

INDIAN SMOOTHIES AKA LASSI GLASS JUG

MANGO LASSI	4.25	12.45
Indian yogurt smoothie with pure Kesar mango pulp & a hint of cardamom. VO GF		
ROSE LASSI	4.25	12.45
Indian yogurt smoothie with natural rose syrup & rose petals. VO GF		

COCKTAILS All of This is VG GF GLASS JUG

BOMBAY DREAMS	7.45	19.45
Bombay Sapphire Gin, Passionfruit liqueur, Pineapple Juice, Angostura & Soda Water.		
COCOJITO	7.95	19.95
Diplomático Planas White Rum, Coconut Milk, Crème De Cacao, Mint, Vanilla Soda		
GOA DIARIES	6.95	17.95
Coconut Rum, Vodka, Orange Juice, Grenadine, Lime Juice.		
NARANGI PILA	6.95	17.95
Vodka, Cointreau, Rhubarb-Ginger cordial, Lime, Soda Water, Orange		
LAAL LAAL MOJITO	6.95	17.95
Bacardi White Rum, Fresh Strawberries, Pomegranate, Lime, Mint & Soda Water.		
JACK OLD FASHIONED	6.95	-
Jack Daniel Original No.7, Angostura Bitters, & Syrup.		

MOCKTAILS All of This is VG GF GLASS JUG

RHUBARB ORANGE & GINGER	4.45	12.95
ELDERFLOWER CUCUMBER COOLER	4.45	12.95
GUJU'S VIRGIN MOJITO	4.45	12.95
STRAWBERRY POMEGRANATE MOJITO	4.45	12.95

The Wine Cellar

All the wines on our menu are Vegan **VG** & Gluten Free **GF**.
Please note that all wines contain sulphites.

PROSECCO	75CL
GOSSET GRANDE RÉSERVE CHAMPAGNE	69.85
Vibrantly fruity on the nose with white peach, apple and a touch of red berry. Elegant bubbles carrying vanilla-rich brioche, lemon and a chalky hint on palate. France	
PASQUA PROSECCO TREVISO DOC	30.95
Bright with lively aromas of intense vine fruits. Balanced and graceful with a fresh effervescence and a velvety smoothness and harmonious finish. Italy	
PROSECCO . ONE 4 ONE . DOC	7.20
Delicate and complex bouquet with fruity notes that remind of peach, green apple, second notes of acacia & lilac. (200ml). Italy	
WHITE WINES	75CL
TUPARI SAUVIGNON BLANC	32.80
Showing lifted stone fruit with a hint of passionfruit, a rich & creamy palate texture with underpinning minerality. New Zealand	
ADARAS LLUVIA BLANCO VERDEJO, SAUVIGNON ORGANIC	28.40
Notes of tropical fruits on the nose, gorgeous white, perfectly balanced, complex and a long, fresh and intense palate. Spain	
CHACABUCO VIOGNIER. MENDOSA	24.70
Peach and apricot with some floral and aromatic notes. The palate is complex, fresh and unctuous with a lingering finish. Argentina	
ARCANO PINOT GRIGIO, IGT TERRE SICILIANE	21.50
Light and fresh with zesty crispy acidity and attractive notes of lemon and lime. Lean and refreshing and a perfect aperitif. Italy	
LISO VEINTE VIURA	19.90
Fresh and lively with crunchy green apples and lemon peel on the nose and palate. Refreshing and zesty with a good length and tight acidity. Spain	
RED WINES	75CL
GREY GLACIER PINOT NOIR	32.80
Deep ruby colour, red and black berries on nose. Great complexity, which translates into excellent acidity and mineral notes. Chile	
ADARAS ALDEA GARNACHA TINTORERA SYRAH ORGANIC	28.40
Cherry red colour, beautiful minerality, the fruits and aromas typical of the limestone soil, with well-melted tannins and fresh acidity. Spain	
CHACABUCO MALBEC. MENDOZA	24.70
Plum, damson and black cherry fruits on the nose, smooth, medium weight palate with soft tannins, ripe dark berry fruit and warm spice. Argentina	
PEREGRINO MERLO	21.50
A juicy wine bursting with lots of blue and purple fruit such as blackberries and blueberries and raspberry. Soft and approachable with mellow tannins. Chile	
LISO VEINTE TEMPRANILLO	19.90
Medium bodied with notes of dill, mushroom and red fruits. Cranberry, raspberry and red currant on the palate with a firm tannin finish. Spain	
ROSE WINES	75CL
FOLC ENGLISH ROSE	33.50
Seriously delicious, from the most delicate and tender English rosés. Very fresh, with suggestions of elderflower and red berry. England	
ARCANO PINOT GRIGIO ROSE	24.50
A pretty pale pink colour with lots of ripe Conference pear, Honeydew melon and strawberry and raspberry on the nose and palate. Italy	
250ml 7.90 175ml 6.50	

SPIRITS & LIQUEUR 25ML 50ML

Whisky		
JACK DANIELS NO 7 VG GF	3.75	6.25
JAMESON VG GF	3.75	6.25
Gin		
BOMBAY SAPPHIRE VG GF	3.75	6.25
TANQUERAY VG GF	3.75	6.25
WARNER'S RHUBARB GIN VG GF	4.10	6.45
Vodka		
SMIRNOFF VG GF	3.75	6.25
Rum		
BACARDI WHITE VG GF	3.75	6.25
CAPTAIN MORGAN VG GF	3.75	6.25
Tequila		
JOSE CUERVO SILVER VG GF	3.75	6.25
Liqueurs		
MALIBU VG GF	3.75	6.25
BAILEYS IRISH CREAM GF	3.75	6.25
DISARANNO AMARETTO VG GF	3.75	6.25

SOFT DRINKS All of This is VG GF

	Reg	Large
COKE	3.25	4.25
DIET COKE	3.25	4.25
LEMONADE	3.25	4.25
APPLE JUICE	3.25	4.25
ORANGE JUICE	3.25	4.25
MANGO JUICE	3.25	4.25
PINEAPPLE JUICE	3.25	4.25
MINERAL WATER 500ml	2.55	-
SPARKLING WATER	2.65	3.65
MIXER	2.65	each
Indian Tonic Water, Soda Water		
Slimline Tonic Water, Diet Coke, Coke		

HOT DRINKS

ENGLISH BREAKFAST TEA VO GF	2.25
MASALA CHAI VO GF	3.25
WHITE TEA VG GF	2.95
Chinese White tea from Rare Tea Co	
HERBAL TEA VG GF	2.95
Indian rose petals (Loose leaf)	
From Rare Tea Co (Caffeine Free)	
FRESH MINT TEA VG GF	2.75
CARDAMOM COFFEE VO GF	2.95
COFFEE VO GF	2.45

AYURVEDIC NEW!

GOLDEN LATTE	PITTA LATTE
Turmeric, Warming Spices, Milk. VO GF 4.95	Rose, Cardamom, Beet root, Milk. VO GF 4.95

NAMASTE Village HUMBLE Beginnings

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 become an integral part of this fine city and one of the highlights of it's food scene. In 2022, our journey, our karma or destiny if you'd call it, brought us to Cambridge, a place that we have always loved & respected as a place of learning & knowledge.

Our story that started in Norwich about a decade ago, has reached a new chapter in Cambridge city. Yes, at the very place you are seated now. In 2022, we found ourselves a home away from home; in Cambridge. You are now an integral part of our story, our journey & our glory. We THANK YOU for choosing Namaste Village and seek you love & blessings this day & always.

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