



NAMASTE

NEPALESE & INDIAN RESTAURANT



Vegan MENU



Appetizers

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| 1. POPPADOM WITH CHUTNEY | 3.45 |
| MIXTURE OF PLAIN AND SPICY THIN, CRISP, ROUND FLATBREAD FROM INDIA | |
| 2. SPICY OLIVES | 3.95 |
| OLIVES MIXED WITH OUR CHEF'S SPECIAL SPICES AND TOPPED WITH GARNISH | |

Vegan Starters

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| 3. VEGAN CHICKEN TIKKA | 6.95 |
| SOYA CHUNKS MARINATED WITH HERBS AND SPICES AND SLOWLY COOKED IN TANDOORI OVEN | |
| 4. VEGAN CHILI CHICKEN | 7.95 |
| SUCCULENT PIECES OF SOYA TOSSED WITH CHEF'S SPECIAL INDO-CHINESE SAUCES, MIX PEPPERS AND ONIONS | |
| 5. VEGAN CHOILA | 7.95 |
| CHUNKS OF SOYA FLAVOURED AND MARINATED WITH NEPALESE HERBS AND FINISHED WITH A HINT OF LEMON AND CHILI | |
| 6. VEGAN LAMB TIKKA | 7.95 |
| LAMB FLAVOURED SOYA CHUNKS MARINATED WITH HERBS AND SPICES AND SLOWLY COOKED IN TANDOORI OVEN | |
| 7. PANI PURI | 4.95 |
| CRISPY PUFFS FILLED WITH SPICED CHICKPEAS, MOST COMMON STREET FOOD IN NEPAL AND INDIA | |
| 8. CHATPATE | 4.95 |
| CHICKEN FLAVOURED INSTANT NOODLES SAUTE WITH FRESH GREEN HERBS AND ONIONS AND GREEN CHILIES | |
| 9. GARLIC CHILI MOGO | 5.45 |
| STIR FRIED CASSAVA CHIPS TOSSED WITH GARLIC, CHILIES AND SPICES | |
| 10. GARLIC CHILI MUSHROOM | 5.95 |
| RICH SAVOUR OF GARLIC, TENDER SWEETNESS FROM CARAMELIZED ONIONS, SUBTLE PLUNGENCY FROM VINEGAR AND SOY SAUCE, ALL IN ALL, NOTHING LESS THAN A TREAT FOR YOUR TASTE BUDS | |





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Vegan Mains

11. VEGAN CHICKEN BHUNA	8.95
CHICKEN FLAVOURED SOYA CHUNKS COOKED IN A BHUNA STYLE CURRY	
12. VEGAN CHICKEN BALTI	8.95
NO NEED FOR A DESCRIPTION AND YOU CAN'T GO WRONG WITH THIS ONE	
13. VEGAN METHI CHICKEN	9.95
SOYA PIECES SLOWLY COOKED WITH METHI SAAG IN CURRY STYLE AND FLAVOURED WITH NEPALESE HERBS AND SPICES	
14. VEGAN CHICKEN JALFRAZI	9.45
CHICKEN FLAVOURED SOYA CHUNKS COOKED WITH FRESH PEPPERS AND GREEN CHILLIES	
15. VEGAN CHICKEN TAWA SPECIAL	10.95
CHICKEN FLAVOURED SOYA CHUNKS COOKED WITH NEPALESE SPICES AND HERBS AND SERVED IN A COOKING TAWA	
16. VEGAN LAMB JALFRAZI	9.45
LAMB FLAVOURED SOYA CHUNKS COOKED WITH FRESH PEPPERS AND GREEN CHILLIES	
17. VEGAN LAMB BHUNA	8.95
LAMB FLAVOURED SOYA CHUNKS COOKED WITH OUR CHEF SPECIAL BHUNA SAUCE	
18. VEGAN LAMB BALTI	9.95
LAMB FLAVOURED SOYA CHUNKS COOKED WITH OUR SPECIAL SPICES AND GREENS IN BALTI FLAVOUR	
19. VEGAN LAMB SAAG	10.95
LAMB FLAVOURED SOYA CHUNKS COOKED WITH SPINACH/SAAG, NICE AND MEDIUM FLAVOURED	
20. ALOO-TAMA-BODI	7.95
POTATO, BAMBOO SHOOT AND BLACK EYED BEAN CURRY	
21. BOMBAY ALOO	6.95
DRY POTATO WITH CHEFS SPECIAL RECIPE	
22. ALOO GOBI	6.95
SELECTED CAULIFLOWER COOKED WITH POTATOES	
23. CHANA MASALA	6.95
CHICKPEAS COOKED WITH BLEND OF SPICE AND HERBS	
24. MIX VEG CURRY	6.95
TRADITIONAL MIX VEGETABLE COOKED WITH OUR HERBS AND SPICES. YOU CAN'T GO WRONG WITH THIS ONE.	
25. TARKA DAAL	5.95
MIX LENTILS COOKED WITH TOMATO, GARLIC AND GINGER	

Sides

26. FRESH SEASONAL SALAD	2.95
27. STEAMED RICE	2.95
28. NAMASTE RICE	3.95
29. MUSHROOM FRIED RICE	3.95
30. NAAN BREAD	2.45
31. GARLIC NAAN	2.95
BREAD STUFFED WITH GARLIC AND CORIANDER	
32. GARLIC CHILLI NAAN	2.95
33. TANDOORI ROTI	1.95
34. PLAIN CHIPS	2.95
35. NEPALESE MASALA CHIPS	3.95
CRISPY CHIPS TOSSED WITH TANGY AND SPICY SPICES	
36. CHILLI CHIPS	3.95
CHIPS WITH CHILLI SAUCE SAUTÉ, PEPPERS AND ONIONS	

Vegan Desserts

37. MANGO SORBET	3.95
NATURALLY CREAMY MANGO, TURNED INTO SORBET WITH LIME AND SYRUPS; A PERFECT WAY TO COOL DOWN A HEAT AND END YOUR MEAL	
38. VEGAN VANILLA ICE CREAM	3.95
CREAMY VANILLA ICE CREAM MADE VEGAN! THE PERFECT WAY TO COOL DOWN A HEAT AND END YOUR MEAL	

ALLERGENS & INTOLERANCES

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT ANY ALLERGENS AND INTOLERANCES IN ANY OF OUR FOODS BEFORE PLACING YOUR ORDER.



HOW SPICY?



ALL OUR FOODS ARE COOKED TO MEDIUM SPICY. PLEASE LET US KNOW IF YOU WOULD LIKE IT MILD OR EXTRA SPICY.