Menu Codes
VG Vegan | VO Vegan option | GF Gluten free | GFO Gluten free option

NAMASTE @OMNOM
ENLIGHTENED EATING

Drinks Menu
BIRMINGHAM

THE TIPSY TABLES

Crafted cocktails, elevated conversations.

12:00 PM ONWARDS

DRAUGHT *All - VG*

	PINT	HALF
Cobra *4.3%*	6.65	3.95
Kingfisher *4.3%*	6.65	3.95

BEERS & CIDERS

Empress Pilsner Style Lager *4.5% 330ml VG GF* — 6.65
Award-wining premium British lager that compliments our food.

White Rhino IPA *5.5% 330ml VG* — 6.25
From White Rhino Brewing Co: India's First Craft Brewery

Birra Moretti *4.6% 330ml VG*	6.75
Aspalls Cyder *5.5% 500ml VG GF*	6.75
Peroni *5.4% 330ml VG*	5.25
Corona *4.5% 330ml VG*	5.25
Purity Session IPA *4.5% 330ml VG*	5.25

COCKTAILS ALL - VG & GF

The Holi - Tini — 10.95
Inspired by the Indian festival of colors and love "Holi". Gin, Passionfruit liqueur and Pineapple juice shaken hard with tamarind and garnished with dragon fruit powder.

Cocojungle — 11.45
Our reimagined classic colada with Diplomatico white and dark rum, lime, coconut cream and mango juice, touched with grated nutmeg.

The Gardener Sour — 10.25
A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.

***Tarbooz* Margarita** — 10.95
Crafted to cool your palate alongside bold Indian flavours. Fresh watermelon and cucumber shaken with Rooster Rojo Blanco tequila, lime and agave for a crisp, refreshing margarita.

Laal Laal Mojito — 8.95 / 21.95 (Jug)
Our Signature Mojito - Ruby Red. White rum, lime, strawberry pomegranate syrup and soda.

Kaffir Negroni — 10.95
Our exotic twist to an italian timeless classic, gin based with bitter bianco and bergamot, finished with a green touch of keffir lime leaf.

SPIRITS & LIQUEURS

	25ml	50ml
Whisky ALL - VG & GF		
Jack Daniels | Jameson	5.00	8.00
Paul John Nirvana | Bulleit Rye	6.50	9.50
Maker's Mark	5.50	8.50
Monkey Shoulder	6.50	9.50
Glenfiddich *14 YEARS OLD*	7.00	10.50
Amrut Single Malt	7.00	10.50
Rampur Asava	9.50	15.00
Gin ALL - VG & GF		
Bombay Sapphire	5.50	8.50
Warner's Edward Rhubarb	6.50	9.50
Old Raj | Ophir *ORIENTAL SPICED*	6.50	9.50
Tanqueray	5.50	8.50
Vodka ALL - VG & GF		
Absolut	5.00	8.00
Belvedere	6.50	9.50
Rum ALL - VG & GF		
Captain Morgan Dark	5.00	8.00
Captain Morgan Spiced Gold	5.00	8.00
Five Rivers Spiced Rum	6.50	9.50
Diplomatico Reserva	7.00	10.50
Tequila ALL - VG & GF		
Rooster Rojo Blanco	6.00	9.00
Don Julio Añejo	9.00	13.00
Liqueurs ALL - VG & GF		
Borghetti 'Espresso Liqueur' *VG GF*	5.00	8.00
Baileys *GF*	5.00	8.00
Disaranno Amaretto *VG GF*	5.00	8.00
St Germain | Campari | Aperol *VG GF*	5.00	8.00

THE TOTAL TEETOTAL

Pure flavor, zero proof

NO ALCOHOL BEYOND THIS POINT

ALCOHOL FREE BEERS ALL - VG

Beavertown Lazer Crush IPA 0.3% 330ml	5.25
Lucky Saint Alcohol Free 0.5% 330ml	5.45

KOMBUCHA ALL - VG & GF

Fermented & lightly effervescent drink made from sweetened tea.

CBD Passionfruit & Guava *330ml*	5.75
Ginger & Lemon *330ml*	5.25

INDIAN SMOOTHIES

	GLASS	JUG
Mango Lassi *VO GF* Indian yogurt smoothie with pure Kesar mango pulp.	5.45	15.95
Kesar Pistachio Lassi *GF* Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie.	5.95	17.45
Salt Lassi GF	4.95	12.95

MOCKTAILS ALL - VG & GF

Passionfruit Sharbat Inhouse made passionfruit concentrate shaken with lime juice, Himalayan pink salt and ice.	*Jug*	6.45 16.45
Watermelon Velvet Fresh Watermelon flesh with citrus and and mineral notes, inspired by India's vibrant refreshment traditions.		6.45
Elderflower Cucumber Cooler Fresh cucumber and mint, hardly shaken with Norfolk Cordial to extract flavors, balanced with apple juice.		6.75
Strawberry Pomegranate Mojito Our Signature virgin mojito made using inhouse made strawberry-pomegranate syrup.	*Jug*	6.45 16.45

SODA ALL - VG & GF

Blood Orange and Ginger Soda — 5.25
Bold and firm. Our inhouse-made blood orange shrub served with a splash of citrus, pink saline solution and topped with ginger ale.

Classic Nimbu Soda — 4.25
Simple and classic roadside Indian cooler - Fresh lemon juice, sugar, salt and soda.

SOFT DRINKS ALL - VG & GF

	REG	LARGE
Jeera Soda 250ml Fizzy drink with earthy warmth of cumin and a hint of spice.		*4.45*
Thums Up 300ml Taste the Thunder with India's very own "Cola".		*4.45*
Coke | Coke Zero *330ml*	3.95	5.25
Schweppes Lemonade *330ml*	3.95	5.25
Fruit Juices *Lychee | Mango | Pineapple*	3.95	5.25
Still Spring Water (750ml)	*3.45*	
Sparkling Water	2.95	3.95
Mixers, Tonic, Soda *250ml* Indian tonic water, Slimline Tonic, Soda, Coke, Coke Zero	3.95 *Each*	

HOT DRINKS

Namaste Masala Chai *VO GF* Aromatic Assam tea leaves brew, infused with real cardamoms and special Indian chai masala. **UNLIMITED REFILLS** *Until 4 PM Only*	4.25 *plus 0.99p*
English Breakfast Tea *VO GF*	3.15
Fresh Mint & Lime Tea *(Pot) VG GF*	3.95
Fresh Ginger & Lemon Tea *(Pot) VG GF*	3.95
Latte | Cappuccino| Macchiato VG GF	4.25
Mocha | Hot Chocolate VG GF	4.25
Espresso Single | Double *VG GF*	3.25 | 3.75
Americano *VO GF*	3.45
Chai Latte | Iced Latte *VO GF*	4.25
Rose Pitta Latte *VO GF* Rose, cardamom, beet root and warm milk.	5.45
Golden Latte VO GF Turmeric, Cinnamon, Maple syrup	5.45

THE WINE CELLAR

Handpicked vines, tailored to the menu

12:00 PM ONWARDS | ALL WINES ARE VEGAN, GLUTEN FREE AND CONTAIN SULPHITES.

PROSECCO

	175 ml	250 ml	75 cl
Prosecco DOC, Novapalma *Friuli Venezia Giulia, Italy* | A fruity and crisp organic prosecco. Hot Appetisers, Chef's Special Curries.			32.95
Prosecco DOC, Frizzante *Cielo e Terra, Veneto, Italy* | Delicate and fine bouquet with a lighter fizz. A soft and peachy prosecco. All Dosas.			**20**cl 9.45
Laurent Perrier Champagne			85.95

WHITE WINE

	175 ml	250 ml	75 cl
Field Blend, Campo Flores *La Mancha, Spain* | An organic medium bodied white with fruity flavours.			25.95
Pinot Grigio, Bella Modella *Terre di Chieti IGT, Italy* | A dry crisp and refreshing wine with citrus notes. Chilli Lime Mogo, Gobi Manchurian.	7.4	9.4	27.95
Chardonnay, Montsablé *Limoux, France* | A creamy white with flavours of peaches and apples in a smooth texture.			32.95
Sauvignon Blanc, Dillon's Point *Marlborough, New Zealand* | Ultra premium range, produced from small parcels very close to the sea. An intense white with wondeful medley of tropical fruit, passionfruit and gooseberry. Paneer Angara, Gobi Manchurian.	9.3	11.7	34.95
Riesling, *The Daily August* *Rheingau, Germany* | An off-dry white with delicious flavours of limes, "Gutsriesling".	10.9	13.50	38.95

RED WINE

	175 ml	250 ml	75 cl
Tinto, *Casa del Arco* *Spain* | Smooth and medium bodied with red fruits.			25.95
Pinot Noir, Calusari *Viile Timisului, Romania* | *Silky, soft and lighter red with flavours of red currant and spice.* Tandoori Chick'n, Mushroom Kadai.	7.4	9.4	27.95
Merlot Reserva, Los Espinos *Central Valley, Chile* | A juicy medium bodied red, with rich flavours of blackcurrants.			32.95
Malbec, Triuno *Mendoza, Argentina* | Special organic full bodied Malbec with notes of black fruits, coco and spice. All plant-based meat dishes.	9.3	11.7	34.95
Shiraz, Cunning Plan *McLaren Vale, Australia* | A rich and full bodied Shiraz with deep plum and spice flavours and a velvety texture.	10.9	13.5	38.95

ROSE WINE

	175 ml	250 ml	75 cl
Pinot Grigio, Bella Modella *Abruzzo, Italy* | A pale pink with fruity flavours of raspberries and strawberries. Kaju Paneer Masala	7.4	9.4	27.95

ORANGE WINE

	175 ml	250 ml	75 cl
Orange, Solara *Romania* | *A natural skin contact wine with flavours of oranges and a creamy texture.* All Dosas, Bombay Aloo	7.4	9.4	27.95

GIFT VOUCHERS

GIVE A TASTE THEY'LL REMEMBER

A meal together is the best gift. Wrap up a Namaste Village experience for someone you love. *Ask your server or buy online.*

CATERING

WE'LL BRING THE VILLAGE TO YOU

Boardrooms to banquets. We'll plan, prepare and serve a menu that fits your occasion and budget. Or for something with a bit more theatre, our mobile kitchen in a van rolls up & cooks it fresh, right where you are.

INDIAN RESTAURANT • VEGETARIAN • VEGAN • COMPLETELY MEAT FREE

नमस्ते *NAM-UH-STAY* ORIGIN SANSKRIT

My soul recognizes your soul; I honour the shared light, love, beauty, kindness, and truth within us, highlighting our unity as one.

NAMASTE @OMNOM
ENLIGHTENED EATING

Food Menu

BIRMINGHAM
Kid's Menu Available On Request

LUNCH *SPECIALS* AVAILABLE *EVERYDAY* UNTIL 4 PM

The Hash Chaat *VO GT NF*
East Meets West Crispy hash browns crowned with tangy chickpea curry, chutneys, yoghurt, and zesty chaat masala. 7.25

Bhavnagari Khaman Chaat *VO GF NF House Special*
Steamed spongy chickpea cake, tempered with mustard and curry leaves. Bhavnagari street soul. 6.95

Amritsari Chhole with Paratha *VO NF*
Spinach '*palak*' infused flaky unleavened Indian flatbread '*paratha*', paired with a quintessential Punjabi chickpea curry '*chhole*'. 11.95
EXTRA *Paratha 3.95 each*

Dosa Waffles *GF NF*
Healthy Reimagination Rice-lentil waffles crisped golden, topped with buttery seasonal vegetable curry. Served with chutneys. 10.95



THALI *MENU* THE WAY *INDIA EATS* | *AVAILABLE SUN TO THUR*

Namaste Special Celebration Thali ★★★★★
Praw'n Koliwada, Beetroot Kebab, Paneer Butter Masala, Chick'n Achaari, Black House Daal, Saffron Pulav Rice, Butter Naan, Raita, Pappadum, Pickle & Salad | £25.95 each | **Unlimited £28.95**

Vegan Thali
Beetroot Kebab, Samosa, Chick'n Butter Masala, Surti Matka Undhiyu, Chana Masala, Steamed Basmati Rice, Butter Naan, Raita, Pappadum, Pickle & Salad | £22.95 each | **Unlimited £25.95**

NOTE: Unlimited thali is not shareable | Excluded from all discounts & promotions unless stated.

◆ NIBBLES ◆

Pappadam *VG GFO NFO | 1.65*
Pickle Tray *VG GF NF | 2.45*
Mango Chutney *VG GF NF | 1.95*

◆ HOT APPETISERS ◆

Himalayan Gochujang Chick'n *VG NFO, (H)* NEW
Plant-based chicken pan-fried, tossed in our house special and fiery Indo-Korean sauce. 10.95

Corn & Coconut Paneer Finger *GT NFO, (M)* NEW
Crispy paneer, cheese & sweet corn fingers with jalapeños and herbs, served with sweet chilli jam. 7.95

Praw'n Koliwada *VG NFO, (M)*
Plant-based prawns marinated in a traditional, Maharashtrian fishing community's spice blend, fried crisp. 9.45

Love To Share Platter *VG NFO (M to H)*
Mixed beetroot kebabs, samosas, aloo bonda, and mirchi pakoda. Perfect for sharing. 15.95

Beetroot Kebab *VG NFO, (M)*
Earthy, gently spiced beetroot and sesame patties. 8.25

Aloo Bonda VG GT NFO, *(M)*
A popular Mumbai street of spiced mashed potato dumplings coated in chickpea flour and fried until golden. 7.45

Punjabi Vegetable Samosa VG NFO, *(M)*
Classic flaky Indian vegetable-stuffed pastries. 5.95

Mirchi Pakoda *VG GT NFO, (M to H)*
Mild chilli peppers fritters, stuffed with flavoured potato mash and coated in gram flour batter. 8.25

◆ TANDOOR SPECIALS ◆

HEALTHY, 'CLAY OVEN' GRILLED PROTEINS.

Tandoori Chick'n Tikka *NF, (M)*
Grilled plant based chicken, marinated in smoky spices. Bold, tender, fully satisfying. 8.95

Tandoori Paneer Tikka *GF NF, (M)*
Grilled Indian cottage cheese cubes marinated in spices. Smoky, tender, with a gentle char. 8.95

◆ STREET FOOD SPECIALS ◆

Spinach Chaat *VO GT NFO, **Chef's Special***
Crisp fried baby spinach layered with fresh chutneys, yoghurt, and tangy chaat masala. 8.95

Samosa Chaat *VO NFO, (M)*
Samosa pieces layered with chickpeas, cooling yogurt, and tangy house masala. 7.95

Masala Puri *VG NFO, **House Special***
Crispy puris soaked in spicy lentils, tangy chutneys, and crunchy thin sev toppings. 7.95
ADD spiced yogurt, make it Dahi Puri VO. No Added Charge.

Namaste Special Chaat *VO GT, **House Special***
Crunchy wafers loaded with chickpeas, chutneys, yogurt & sev. 7.95

Chit Chaat Platter *VO*
Assorted chaat selection featuring Masala Puri and Namaste Special chaat. 14.85

Pani Puri *VG NFO, (M)*
Crisp hollow puris filled with spiced potatoes, chickpeas, and flavoured water. 6.95

◆ CHEF'S SALAD SELECTIONS ◆

Grilled Paneer Broccoli *GF NFO*
Smokey tandoor roasted, marinated Indian cottage cheese, and assorted seasonal vegetables. 8.95

Kala Chana Chaat Salad *VG GF NFO*
Black chickpeas, veggies, lime, chilli, roasted nuts. 8.45

◆ MAIN CURRIES ◆

◆ CHICK'N ◆
PLANT BASED HIGH PROTEIN CHICKEN

Chick'n Butter Masala *VO NFO*
Tender plant-based chicken in a creamy tomato-cashew gravy with mild spices. 12.45
Ask for **Vegetable Butter Masala** *VO GF NFO* | 11.95

Chick'n Tikka Masala *VO NFO (M)* NEW
Tandoor roasted chick'n in Britain's beloved creamy, aromatic tomato sauce. 13.45

Chick'n Achaari *NFO (H), Chef's Special*
Plant based chicken in an exotic gravy with a hint of mustard and distinct taste of 'Indian pickle' alongside other spices and fresh herbs. 13.45

◆ LAM'B ◆
PLANT BASED HIGH PROTEIN LAMB

Lam'b Vindaloo *VO NFO (H)* NEW
Goa Inspired; Plant-based lamb, inhouse made vindaloo paste, slow-cooked for deep flavours. 13.95

Lam'b Lababdar *VO NFO (M)*
Plant based lamb, simmered in aromatic cashew-tomato gravy. 13.95

◆ PANEER ◆
INDIAN COTTAGE CHEESE

Paneer Angara *GFO NFO (I) Chef's Special*
Tandoor-roasted paneer in a fiery tomato-cashew gravy with herbs & chillies. | 13.95

Paneer Lababdar *GFO NFO (M)*
Paneer strips in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 13.95

***Namaste Special* Kaju Paneer Masala** *GF (M)* NEW
Whole cashews, cashew paste, grated paneer in tomato gravy. 13.45

Paneer Angoori *GT*
Smoked paneer balls in a rich, creamy cashew-spice gravy. | 13.45

◆ VEGETABLES ◆

Gobi Manchurian *VG NFO, (H), House Special*
Crispy cauliflower with Manchurian sauce glaze - Indo-Chinese favourite. 12.85

Surti Undhiyu *VG GF NFO, (H), **Chef's Special***
Gujarat's clay pot, twelve-vegetable celebration curry with fenugreek dumplings, slow-cooked in warm spices. 13.95
BEST PAIRED WITH Palak Paratha.

Palak Baingan Bharta *VG GFO NF (M) **Chef's Special***
A flavourful Gujarati-style bharta made with roasted aubergine blended with spinach, Indian spices and fresh herbs. 13.95

Mushroom Kadai *VG GT NFO (M)*
Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy, made creamy with cashew nut paste. 12.25

Bombay Pav Bhaji *VO GFO NF (H)*
Bombay's Street Food Champ; Mashed vegetable curry with toasted bread roll 'Pav' **OR** Rice **OR** Butter Naan. 11.95

Royal Vegetable Korma *GF*
Seasonal vegetables simmered in rich gravy of nuts and spices. 10.95

◆ SIDE CURRIES ◆

Black House Daal *GF NF, House Special*
Black lentils and kidney beans simmered slowly, rich, creamy, and deeply comforting. 9.45

Chana Masala *VG GF NF (M)*
Chickpeas in tomato-mango gravy, with tea leaves. 9.45

Gunpowder Potato *VG GFO NFO*
Pan-fried potatoes tossed in roasted spices & smoked herbs 9.45

Saag Aloo *VO GFO NFO*
Leafy greens and potatoes cooked with herbs, spices & dried fenugreek. 9.45

UPGRADE Side Dish To Large +3.30 each

Cucumber Raita *VO GF NF*
Grated cucumber, simple spices and yogurt. Ayurveda prescribed **digestive side and a curry cooler. 5.45**

A TALE OF TWO BURGERS
FROM STREET-STYLE SAMOSA TO ROYAL CHICK'N

Chick`n Royal Burger *VG (M)*
Plant based chicken patty, plant based cheese, mayo, fresh salad, sliced tomatoes, mild chilli sauce, served on a bun. 13.95

Samosa Burger *VG (M)*
Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a bun. 12.95

IT'S A MATCH
TRADITIONALLY PAIRED DISHES

◆ Biryani Platter ◆
Biryani rice with chickpea curry, raita, and fresh salad. Choose from -
Jackfruit Biryani *VO GT NFO, (M) 15.95*
Vegetable Biryani *VO GFO NFO, (M) 14.95*

◆ The Dosa Trio ◆
Crisp, South Indian rice-lentil crepes with lentil vegetable stew 'sambhar' and coconut chutney.

Masala Dosa *VG GF NF*
Dosa filled with mildly spiced potato and fresh herbs. 11.95 | **ADD** Cheese VO or Paneer +1.00

Namaste Special Dosa *VO GF NFO*
Masala dosa with paneer, desiccated coconut, sultanas and cashews. 12.95

◆ RICE ◆

Jackfruit Biryani Rice *VG GT NFO, (M)*
Jackfruit slow-cooked with mint, spices, and basmati in a fragrant clay pot. Aromatic feast. 7.95

Vegetable Biryani Rice *VG GFO NFO (M)*
Clay-pot basmati rice with mixed vegetables, spices, and nuts. Fragrant, layered comfort. 7.25

Gujarati Pulav Rice *VG GF NF*
Fragrant rice, vegetables, saffron, and warming spices. 6..95

Steamed Basmati Rice *VG GF NF | 4.25*

◆ INDIAN BREADS ◆

Naan Basket *VG NF*
Assorted naans: buttery, chili butter, and sweet Gujwari. 11.95

Chili Butter Naan *VG NF (H) | 4.45*

Butter Naan *VG NF | 3.95*

Gujwari Naan *VG NF*
Subtly sweet naan with green sultanas and coconut. 4.45

Cheesy Naan VO NF | 5.45

Spinach 'Palak' Infused ***House Special*** Naans & Paratha
- Palak Butter Naan *VG NF | 4.45*
- *Palak Paratha VG NF / 4.25*

Tandoori Roti *VG NF | 3.95*

Namaste Dosapatti *VG GF NF*
Soft rice-lentil chapatis crafted for gluten-free comfort. 4.45

◆ CHIPS ◆

Chilli Lime Mogo *VG GT NFO, (H), House Special*
Cassava wedges tossed in chilli, lime, and fresh herbs. 9.95

Masala Chips *VG GT NFO, (M) | 4.95*

Lightly Salted Chips *VG GT NFO | 3.95*

KNOW YOUR MENU
SPICE & DIETARY GUIDE

SPICE Mild Medium(M) Hot(H) Indian Hot (I)

No spice mark = mild. For the most authentic taste, levels are not customised.

VG Vegan | **VO** Vegan Option | **GF** Gluten Free | **GFO** Gluten Free Option | **NF** Nut Free | **NFO** Nut free option. *Prepared without nuts* | **GT** Gluten Traces. *No gluten in ingredients. Shares frying oil with gluten dishes.*

Any allergies? Please speak to your server.

YOUR KITCHEN . OUR SECRETS
JOIN OUR COOKERY CLASS

No fancy frills, but "simplified." Just our chefs sharing their instincts, spices, and the love behind every dish. Visit our website or speak to your server.

Allergies & Dietary Requirements? Please inform your server of any allergies or dietary requirements before ordering. While we take every precaution, we cannot guarantee the complete absence of allergens. **Service Charge** A discretionary 12.5% service charge will be added to your bill and may be removed upon request. **Freshly Prepared** Every dish is freshly prepared to order. Please allow approximately 15 minutes; if you're in a hurry, let us know and we'll do our best to accommodate you.

FOLLOW YOUR LOCAL
Offers, Contests, Updates, Free Vouchers, and More.

NAMASTE @OMNOM ENLIGHTENED EATING