



~ MENU ~

“At Namada the ingredients for our food are carefully hand selected, which means they keep the essence and integrity when prepared for cooking. The sumptuous and unique natural flavours are blended with a healthier approach to fine dining, without any compromise on taste”

LEGENDS

Subtly spiced 🌶️ Spicy 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot 🌶️🌶️🌶️🌶️ Nuts (N) Vegetarian (V) Mains(M)

Some dishes may contain traces of nuts. Please ask if unsure

Non Vegeterian Starters

Grilled Chicken Tikka.....£4.95

Flame grilled boneless chicken marinated with yogurt with mild spice. Finished in clay oven

Ragara Patties.....£4.95

Meltingly soft lamb with subtle spices

Chicken Somosa.....£3.95

Fillo pastry filled with chicken

Mix Starter (two ways)..... £7.95

Combination of crab cake, lamb patties, vegetable somosa & hariali chicken tikka

Tandoori Scallops.....£6.95

Fresh scallops marinated in a light lemon juice & coriander flavoured yoghurt masala & cooked in the tandoori

Kybari Baby Squid.....£5.95 🌶️

With ginger, garlic, green chillies, curry leaves and aromatic spices

Spicy Crab Cake.....£4.95 🌶️

A coastal preparation of fresh crab meat, mashed potatoes, fresh coconut & spices

Prawn Puree.....£4.95 🌶️

Lightly spiced prawns served with puree

Gilafi Sheek Kebab.....£5.50

Minced lamb infused with fresh herbs & variety of aromatic spices

Vegeterian Starters

Somosa.....£3.95 (V)

Handmade filo pastry filled with fresh seasonal vegetables

Papri Chat.....£4.50 (V)

The seaside attraction of Bombay, small biscuit like puris topped with cubed boiled potatoes, gram flour straws, sprouted lentils and covered with a mix of mint, tamarind & chilli chutneys

Aloo Chop.....£3.95 (V)

Mashed crispy potato made into patties topped with yoghurt and tamarind sauce

Paneer Ka Chat.....£4.95 (V)

Indian home-made cheese marinated & stir-fried in our own chef's selection of spices

Onion Bhaji.....£3.95 (V)

Sliced onion balls, cumin's with Bengal gramflours, spices and then deep fired.

Namada's Show Bites

Where East meets West

Served with rice

Zinga King Prawn Peri Peri.....£15.95 🌶️🌶️🌶️🌶️

Poached in an exotic blend of stone ground coastal spices with fiery chillies

Shank of Lamb.....£12.95 🌶️

Slowly braised until tender in a ginger and garlic paste with a subtle hint of spices (subject to availability)

Chicken Hariali.....£11.95 🌶️

Rolled chicken breast, cooked in ginger, garlic, coriander, lemongrass, lemon leaf in green hariali herb sauce.

Wild Breast of Roast Duck.....£11.95 🌶️

Braised in Namada's very own blend of spices to create a magical concoction of delight (subject to availability)



AYURVERDIC PLATTER (Low fat food) *culinary art*

The traditional Indian healthy way of life: low fat energy food with your choice of lamb, chicken, prawn or vegetable option, accompanied with vegetable, rice, bread and relish and served mild.

Prawn £15.95 | Lamb £14.95 | Chicken £13.95 | Vegetarian £12.95

DEGUSTATION PLATTER

A complete balanced meal of your choice of lamb, chicken, prawn or vegetable option, accompanied with side vegetable, rice, bread and relish. Cooked in Namada's very own blend of spices and served med.

Prawn £14.95 | Lamb £13.95 | Chicken £12.95 | Vegetarian £11.95

Namada's Simply Indian

Namada Special Chicken Curry.....£8.95 🍛 🍛

Exceptional tandoori spring chicken cooked with chef special hot sweet sour sauce

Chicken/Lamb Xakuti..... £8.95 🍛 🍛 🍛

A South Indian style chicken or lamb curry, highly spiced and prepared with freshly ground coconut.

Jardaloo Apricot Lamb Curry.....£8.95

Lamb cooked with apricot and subtle spices

Karahi Chicken or Lamb..... £8.75 🍛

A North-West frontier speciality superbly created dish with a concoction of finely mixed spices and herbs to give the diner a wonderful experience: prepared with onions, tomatoes and capsicum in a stir fry method

Lamb Passanda Nawabi..... £8.50 (N)

Tendered pieces of lamb cooked in fresh cream ground cashew-nut, poppy seeds & herbs

Chicken Chilli Fry..... £8.95 🍛 🍛 🍛 🍛

Chicken strip cooked with fresh green chilli, slice onion, peppers & subtle spices

Chicken Makhani.....£8.75 (N)

Tendered boneless pieces of tandoori chicken finished in a butter sauce with tomatoes, flavoured with fenugreek & garnished with ginger & fresh coriander

Lamb or Chicken Rogan Josh..... £8.25 🍛

Tender chicken or lamb cooked in kashmiri style in a rich onion & tomato sauce with intense flavours

Chicken or Lamb Jal-frezi..... £8.25 🍛 🍛 🍛

Chicken strip fillet marinated with fenugreek, garlic & ginger cooked in a fairly hot sauce with onions, green chillies & mixed peppers

Pallak Ghost....£8.25 🍛

Tender lamb cooked with spinach, herbs & spices

Traditional & all time favourites

Chicken or Lamb Tikka Masala.....£8.25 (N)

(Our take on Britain's most loved dish)

Chicken or Lamb Korma.....£8.25 (N) Prawn Pathia.....£8.50 🍛 🍛

Lamb or Chicken Dansak.....£8.25 🍛 🍛 Chicken or Lamb Madras..... £7.95 🍛 🍛

Grilled & Kebabs

(Healthy Option)

Char-Grilled Chicken Tikka..... £8.25

Flame frilled marinated chicken

Haryali Chicken Tikka..... £8.50

Flame grilled marinated chicken with green pepper, green chilli & pistachio

Chicken Shashlik.....£8.50

Flame grilled marinated chicken with grilled tomato, onion & pepper

Paneer Shashlik (V)..... £8.25

With a centre filling of indian cheese with grilled tomato, onion & pepper

Sizzling Tandoori King Prawn.....£12.50 🍷

Marinated in tandoori paste and then skewered into the clay oven

Spring Chicken Tandoori.....£8.50 🍷

Flame grilled marinated chicken with cottage cheese, cashew nuts & yoghurt

Kashi Ka Panga (Lamb Chop).....£8.50 🍷

Succulent lamb chop marinated in yogurt and garlic ginger, fresh herbs and spices, cooked in tandoori

Tandoori Fish.....£10.50

Marinated & grilled in tandoor

Mix Platter.....£12.95

All your favourite together

Biryani Dishes

Prepared with rice & served with a separate sauce

Chicken.....8.95

Lamb.....£8.95

Veg..... £7.95

Prawn..... £8.50

King Prawn..... £12.90

Seafood

Crab Bhuna.....£9.95

Meltingly soft fresh crabmeat with mashed potato cooked south Indian style in a thick gravy sauce

Kerala Fish Curry.....£9.95 🍛

Tilapia, marinated in turmeric & gently cooked in a spicy sauce with mustard seeds

Tandoori King Prawn Masala.....£11.95

Marinated in thick sauce with peeled tomato then grilled in the tandoor (clay oven)

Goan Fish Curry.....£9.95 🍛 🍛

Salmon fish cooked with coconut and black pepper which is medium spiced sauce

Chingri King Prawn Special.....£12.50

Garlic, spring onions, fresh mustard cooked in a rich flavoured sauce

Vegetarian Sides and Main

Dall Makhani

£6.95 (M) 🍛

Black lentils cooked in tomato, fenugreek & light butter sauce

Karahi paneer

£7.25 (M) 🍛

Grilled Indian cottage cheese cooked superbly with a concoction of finely mixed spices and herbs to give the diner a wonderful experience: prepared with onions, tomatoes and capsicum in a stir fry method

Butternut Pumpkin

£4.00

Pumpkin cooked in dry sauce

Mix Vegetable Curry

£3.75

A selection of vegetables

Mushrooms

£3.75

Chopped mushrooms cooked in slight spice

Aloo Gobi

£3.75

Lightly spiced potatoes & cauliflower

Bombay Potato

£3.75

Potatoes cooked in light spice

Daal Tarka

£3.60

Mixed lentils cooked with garlic & butter

Spinach

£3.75

Spinach cooked with exotic spice

Chana Masala.....£3.75

Chickpeas cooked in butter with a kiss of spice

Pallak Aloo

£3.75

Fresh potato cooked in exotic spice

Pallak Paneer

£3.75

Spinach cooked with homemade cheese

Shahi Begun...£4.00

Baby aubergine freshly cooked with onion & mixed lentil

Bindi Bhaj

£3.75

Fresh okra cooked to our own recipe

Motar Paneer

£3.75

Cheese & peas cooked in creamy sauce

Please note if you don't see a vegetarian main item on the menu then please don't hesitate to ask a member of staff as main option is available with most recognised dishes on the menu.

Rice

Saffron Pulao	£3.15
Basmati rice fragranced with saffron, cinnamon sticks, bay leaves and cardamoms - the perfect accompaniment for all your dishes.	
Basmati Rice	£3.00
Steamed long grained basmati rice	
Lemon Rice with Cashew Nuts	£3.95
With a refreshing fragrance of lemon	
Mushroom Rice	£3.95
Stir fried with sliced mushrooms, onions and herbs	

Breads

Naan	£2.30
The king of indian breads, light & fluffy and baked in the tandoori oven	
Garlic Naan	£2.50
Naan bread topped with finely chopped garlic cloves	
Peshwari Naan	£2.50
Naan bread stuffed with a paste of sugar, ground nuts, sultanas and cream, and then baked in the clay oven – delicious	
Keema Naan	£2.50
bread stuffed with a layer of savoury spiced minced lamb	
Onion Kulcha	£2.50
Naan bread topped with finely chopped onion	
Tandoori Roti	£2.00
Healthy bread prepared with wholemeal flour and baked in the tandoori oven	
Chapati	£2.00
Thin rolled bread made from wholemeal flour, baked on a dry skillet and then further cooked on a naked flame.	
Plain Paratha	£3.00
Special unleavened, layered bread prepared with wholemeal flour with lashings of butter, shallow fried on a skillet	

Accompaniments

Plain or Spicy Papadom... £0.50

Chutneys...£0.50

Raitha Or Mixed Raitha...£2.50

Mix Salad (V)... £3.95

An assorted green leaves served with a homemade salad dressing

NAMADA's Guarantees

Our raison d'etere is to share with you the joy of Namada's cuisine. If any dish differs from what you expected from the menu, or if it fails to satisfy, please consult your waiter who will provide you with an alternative of your choice.