NAMASTE

EST 1990 GLASGOW

NAMASTE THALI

Bursting with colour, alive with spice, and brimming with variety - the Thali is the Indian way of saying "why choose one when you can have it all?"

Minimum booking: 30 guests.



LASSI - CURRY - BEER - SAMOSA - PAKORA - CHAI - BIRIYANI







At Namaste, we've taken our best-loved dishes and brought them together into a complete thali served to each guest. Everyone enjoys the full experience, with their own selection of flavours on one plate, so nothing is missed and nothing needs to be shared.

Choose from the set Thalis below - and if you'd like adjustments, we're happy to adapt to suit your needs.

MENU 1 - £18.00 PER PERSON



CHICKEN CHASNI (GF, D)

Creamy, tangy sauce with heritage tomatoes and onions.

DAHL MAKHANI (GF, V, D)

Slow-cooked black lentils and kidney beans with aromatic spices.

NAMASTE SALAD (GF. VE)

Fresh salad with fiery masala and lemon dressing.

BASMATI PILAU RICE (GF. VE)

Fluffy, lightly spiced basmati.

PLAIN NAAN (V. D)

Soft, oven-baked flatbread.

MENU 2 - £26.00 PER PERSON



VEGETABLE PAKORA (GF. VE)

Crispy, spiced fritters — golden and light.

MASALA CHICKEN WINGS

Oven-baked with our own blend of spices, herbs, and chillies.



CHICKEN BUTTER MASALA (GF, D)

A medium classic with onions, tomatoes, herbs, and ghee.

DAHL MAKHANI (GF. V. D)

Slow-cooked black lentils and kidney beans with aromatic spices.

NAMASTE SALAD (GF, VE)

Fresh salad with fiery masala and lemon dressing.

BASMATI PILAU RICE (GF, VE)

Fluffy, lightly spiced basmati.

PLAIN NAAN (V, D)

Soft, oven-baked flatbread.

TO FINISH: GULAB JAMUN & GRANDAD'S MASALA CHAI, £3.50 PER PERSON

A warm, sweet dumpling in rose syrup with mango kulfi, served alongside our award-winning chaibrewed to Grandad's instinct, never written down. The perfect end to your feast.