NAMASTE EST 1990 GLASGOW

PRE THEATRE MENU

2 COURSES FOR 17

3 COURSES FOR 20

AVAILABLE EVERYDAY FROM 3 - 5.30PM



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







2 COURSES FOR £17 / 3 COURSES FOR £20

STARTERS



VEGETABLE PAKORA (VE.GF)

Crispy spiced vegetable fritters, golden and light

CHICKEN PAKORA (GF)

Tender chicken bites in a seasoned batter

MASALA CHICKEN WINGS*

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

MUSHROOM PAKORA (VE. GF)

Juicy mushrooms fried in spiced gram flour

HAGGIS PAKORA

Scottish haggis in our signature batter

VEGETABLE SAMOSA WITH CHANNA (VE)

Deep-fried potato and pea parcel with spicy chickpeas

Pakora is served with our classic chilli chutney, but you can also add £1.00.

Pink Mint Yoghurt Chutney (GF.V.D) Tamarind Chutney (GF.VE) Chilli Mayo (GF. V. D) Mango Chutney (GF.VE)
Apple & Mint Chutney (GF.VE)

MAIN

CHICKEN BHUNA (GF)

A medium-strength classic with onions, herbs, tomatoes and spices.

CHICKEN KORMA (D.GF)

Rich, creamy and coconutty, oozing with exotic flavour.



CHICKEN CHASNI (D.GF)

A creamy sauce balanced with heritage tomatoes and onions.

CHICKEN TIKKA (D.GF)

Marinated in yoghurt, ginger, turmeric, garlic and green chilli. Served with a rich home style masala sauce.



CHICKEN BUTTER MASALA (D.GF)

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



LAMB BHUNA (GF) *

A medium-strength classic with onions, herbs, tomatoes and spices



SHAHI PANEER (V.D.GF) *

Paneer cheese in a mild and creamy tomato gravy.

SHAAKAAHAREE (VE.GF)

Potato, cauliflower, butter beans, onions, herbs and spices.

BASMATI PILAU RICE (VE.GF) OR PLAIN NAAN BREAD (V.D)

Upgrade plain Naan bread to either Garlic Naan (V.D)*, Cheese Naan (V.D)* or Sweet Naan (V.D)*.

DESSERT

STICKY TOFFEE PUDDING (V.D)

Ginger sponge with toffee sauce and vanilla ice cream.

OLD SCHOOL CAKE (D. V)

Iced sponge cake with sprinkles and custard.

GULAB JAMUN (V.D)

Warm, sweet dumplings in rose syrup with mango kulfi.

Items marked with a*are a £1.50 supplement.

Before ordering please speak to our staff about you requirements. While we make every effort to prevent cross contamination in our kitchen we cannot guarantee that any food item we make is 100% free of any specific allergen. We are Halal with our meat and chicken coming from certified suppliers.