Twickenham NAMASTE Village

TIMINGS

Saturday & Sunday
8:00 am to 3:00 pm

BREAKFAST & BRUNCH MENU

FRESH OFF THE PAN, STRAIGHT TO YOUR PLATE

We'll be bringing your food out as and when it's ready – no faffing about! It's all best enjoyed hot, fresh, and fabulous. Just the way it should be.

MENU CODE

VG - Vegan, **GF** - Gluten free, **GT**- Gluten Traces, **VO** - Vegan Option, **GFO** - Gluten free option, **NFO** - Nut Free Option

DESI PLATES

Masala French Toast VG
Slices of bread dipped in a batter of gram flour with some finely chopped veggies, and griddled to perfection. Served with tomato ketchup and Masala beans. 10.95

Bombay Tofu Bhurji Pav VG
A scramble of gently spiced tofu with peppers and fresh coriander, served with a toasted buttered bread roll 'pav'. 9.95

Bhurji Pav traces its roots in the humble kitchens and vibrant streets of Mumbai, fueling workers, students, and dreamers. Our plant-based version honours that legacy—bold, nourishing, and full of heart in every bite.

Rajasthani Besan Chila VG GF
Savoury Indian pancake made from gently spiced chickpea flour (besan) with finely chopped veggies. Served with grilled tomatoes, fresh side salad & tomato chilli jam. 9.95

NAAN ROLLS

Soft, freshly hand baked vegan naan bread layered with spiced cream cheese, tomato chilli jam, fresh chopped coriander and filled with your choice of protein.

Served with fresh salad and tomato chilli jam.

Tofu Bhurji Roll VO
Scrambled tofu tossed in common spices, some finely chopped veggies and select herbs. 10.95

Hyderabadi Keema Roll VO
Slow cooked, plant-based mince with distinct earthy flavours that comes from slow cooking, dried fenugreek & fresh coriander. 10.95

Sausages Roll VO
The new oink-less original Plant-based, high protein sausages with a surprisingly smokey touch. 10.95

Smokey Baecon Roll VO
Your new plant-based bae Smokey hot baecon. 10.95

Up the Protein ?
Add an extra serving of our plant-based proteins. Pick Sausages or Smokey Baecon. **2.95 each**.

SOUTH INDIA'S STAPLE

Dosa Waffles GF
An Inspired Creation : Waffles made from rice-lentil batter with finley chopped vegetables, topped with a buttery curry 'bhaji' of seasonal vegetables and served with house special chutneys. 9.95

Idli *Steamed Rice Cakes* VG GF
Soft, fluffy fermented rice cakes called 'Idli', served with a warm, aromatic lentil-vegetable vegetable stew 'Sambhar' and fresh coconut chutney. 5.95

Medu Vada *Savoury Lentil Doughnuts* VG GT
Crispy, golden lentil fritters called 'Medu Vada', with a crunchy exterior and soft center. Served with sambhar and refreshingly cool coconut chutney. 5.95

BRUNCH SPECIALS

AVAILABLE 12:00 AM ONWARDS

CURRIES

Chick'n Butter Masala VO
Plant based, chicken pieces in a mildly spiced creamy gravy of tomatoes, cashew nuts & in-house ground spices. 13.45

Paneer Angara GFO
Smoky, tandoor roasted Indian cottage cheese (paneer) chunks in a fiery hot gravy of tomatoes, nuts, select spices and herbs. 13.95

Black House Daal GF
Black lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in clay oven "tandoor". 8.45 | House Special

Bombay Aloo VG GFO
Boiled potatoes pan fried and tossed in coarsely crushed roasted spices & smoked herbs. 8.45

COMPLETE MAINS

These are complete dishes & do not come with rice/naan.

Pav Bhaji VO
Thick curry (bhaji) made with mashed potatoes, green peas & mixed vegetables in a special spice blend. Comes with a buttered and lightly toasted bread roll (pav). 12.45

Masala Dosa VG GF
South Indian savory pancake 'dosa', made from rice-lentil batter, stuffed with spiced & tempered potato mash. Served with 'sambhar' & coconut chutney. 11.25

Cheesy Masala Dosa VO GF
Masala Dosa loaded with some grated cheese. 11.95

BIRYANI MEDLEY

Biryani rice served with a side portion of chana masala *chickpea* curry, raita and side salad.

Jackfruit Biryani Medley (VO, GFO, NFO) 16.95

Vegetable Biryani Medley (VO, GFO, NFO) 15.95

SMALL PLATE 'NASTO'

FROM GUJARAT WITH LOVE
More than just dishes — these are comfort, culture, and childhood on a plate. Made with recipes passed through generations, this is our way of sharing the flavours and bringing a piece of Gujarat to you.

Bhavnagari Khaman Dhokla VG GF
Spongy savoury cake made from chickpea flour, steamed and topped with a fragrant mustard seed and curry leaf tempering. Served with house special chutneys. 5.95

Surti Sev Khamani VG GF
Crumbled khaman dhokla topped with crunchy sev, pomegranate seeds, finely chopped chillies, coriander, mix of of our sweet-tangy chutneys and a gentle squeeze of lime for a bit of tang. 6.95

Rajkot Ni Khandvi GF
Delicate, bright yellow spiral rolls made from fermented chickpea flour and yoghurt, rolled thin and melt-in-the-mouth soft. Lightly tempered with mustard seeds, sesame, and curry leaves. 5.95

The Hash Chaat VO GT
Crispy hash browns topped with some chickpea curry, chopped veggies, chutneys, flavoured yoghurt and spiked with some of our magic masala and a touch of lime juice. — Your weekend hit of edible euphoria. 6.25

BREADS & RICE

Jackfruit Biryani Rice VG GT NFO (M)
Succulent Jackfruit biryani cooked with mint, herbs, spices & basmati rice in a clay pot. 7.85

Vegetable Biryani Rice VG GFO NFO (M)
Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. 7.15

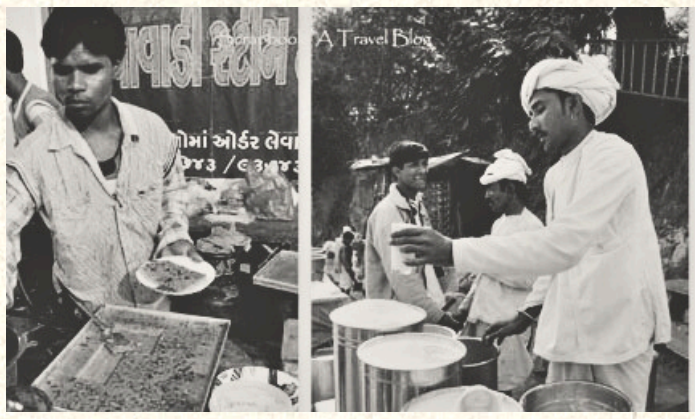
Gujarati Pulav Rice VG GF NF
Rice with fresh seasonal vegetables, saffron & common spices. 6.25

Steamed Basmati Rice VG GF NF| 4.15

Garlic Butter Naan VG NF| 4.15

Butter Naan VG NF | 3.45

PARATHE WALI GALI



Parathas are unleavened, Indian flatbreads cooked on a griddle and celebrated for their flaky texture.
Good To Know - *All our parathas are spinach-infused 'palak' at no extra charge. They are served with - Makhani dal (GF)* ***Or*** *Masala Beans (VG GF), Carrot pickle (VG GF), Fresh salad and Creamy yoghurt (VO GF).*

Keema Palak Paratha VO
Reminisce Old Delhi's food market, bustling with flavours & the people that come chasing it; Stuffing of spiced, plant based mince 'keema'. 10.95 | *Extra Paratha 4.55 each*

Gobi Palak Paratha VO
The staple one, stuffed with spiced mashed cauliflower and served hot off the pan. 9.95 | *Extra Paratha 4.55 each*

Amritsari Pindi Chhole Paratha VO
Spinach infused parathas paired with traditional Punjabi-style chhole — a hearty chickpea curry. 10.95 | *Extra Paratha 3.95 each*

THE LIGHT BITES

Salted Skin-On Chips VG GT
Rustic skin-on chips, slow-fried and lightly seasoned with sea salt. (VG, GT) 4.95

SOULFUL BOWLS

Kala Chana Salad VG GF
Black chickpeas, chopped tomatoes, peppers, and cucumber, lightly seasoned, tossed in lime juice and topped with toasted hearty seed mix. 6.95

Banana And Dates Porridge VG GF *AKA Oats Ki Kheer*
Wholegrain Oats cooked in plant based milk, sweetened with banana-dates and a touch of saffron. 6.95

SWEET TREATS

Shahi Tukda Cannoli VG
Fusion of classic Indian Shahi Tukda and Italian cannoli — crisp pastry shells filled with luscious coconut cream, infused with exotic flavours from cardamom and saffron. Garnished with toasted nuts. 6.25

Chocolate Fudge Brownie VG
An intense, rich, dense yet moist, fudgy dark chocolate brownie with chocolate sauce. *5.95*

Sir Choc-A-Lot Cake VG
Rich and moist chocolate sponge with dark chocolate ganache, chocolate flakes and cocoa nibs. 5.95

ALLERGEN NOTE We make every effort to avoid cross-contamination but can't guarantee that our food is 100% allergen free. Dishes tagged ***GT*** have no gluten containing ingredients but contains traces as fried in same oil as gluten containing dishes. If you have any allergies or intolerance, please speak to a member of staff and they will guide you. **SERVICE CHARGE** A discretionary service charge of 12.5% is added to the bill. This is entirely optional & will be removed if you do not wish to or feel that the service was lacking. **DISCOUNTS** No discounts and promotions apply to this menu, unless specified explicitly.