



NAMO™

MODERN INDIAN TASTING EXPERIENCE
by Parvin Kumar

DEGUSTATION MENU

VEGETARIAN

£90

AMUSE BOUCHE

Pani Puri, Reimagined

Crisp semolina sphere, lemon verbena infusion, marigold essence

Medu Vada

Fermented lentil doughnut, peanut mole, aged parmesan saar

Rajsthani Pepper

Charred pepper, pickle emulsion, cultured buttermilk cream

Payaz Kachori Wonton

Delicate pastry, whipped feta, chive oil, seasonal blossoms

CHAAT

Dholka Papdi Chaat Tart

Crisp tart shell, spiced chickpea crumble, tamarind glaze

STARTERS

Kunafa Sevai

Crisp vermicelli nest, almond praline, yoghurt crèmeux, raw mango chutney

Mushroom Roast

Wild mushrooms, lentil waffle, ghee roast glaze, curry leaf honey

Beet Chop

Spiced beetroot croquette, kasundi aioli, green apple, sorrel

PALATE CLEANSER

Khandvi Ice Cream

Silken gram flour ribbons, tempered spices, chilled yogurt foam

MAIN COURSE

Paniyaram

Fermented rice dumplings, parmesan moilee, shaved black truffle

Kashmiri Morels (Gucchi)

Wild morel mushrooms, truffle korma, aromatic saffron jus

Masala Carrot

Lacto-fermented heirloom carrot, kadhi espuma, watermelon, toasted sunflower seeds

DESSERT

Pandan Payesh

Pandan-infused rice pudding, sour milk ice cream, vanilla yoghurt, milk crisp

Miso Ice Cream

Umami-rich miso caramel ice cream

Banarasi Paan Ice Cream

Betel leaf infusion, gulkand, candied fennel

Bal Mithai

Caramelised milk fudge, sugar pearls

Please inform your server of any allergies.
A discretionary 10% service charge applies.



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MODERN INDIAN TASTING EXPERIENCE
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DEGUSTATION MENU

NON-VEGETARIAN

£90

AMUSE-BOUCHE

Pani Puri, Reimagined

Semolina sphere, lemon verbena water,
marigold, edible flowers

Medu Vada

Lentil doughnut, peanut mole,
aged parmesan saaru

Rajasthani Pepper

Charred pepper, pickle emulsion,
cultured buttermilk cream

Pyaz Kachori Wonton

Caramelised onion, feta, chive,
bean blossom

CHAAT

Dhokla Papdi Chaat Tart

Fermented gram flour sponge, spiced yogurt,
tamarind reduction

STARTERS

Ghee-Roasted Crab

Brown crab, burnt cinnamon, curry leaf crisp.

Chicken Bharta

Smoked chicken, papadam cornet,
black garlic aioli

Tharavu Roast Duck

Kerala-style duck, lentil waffle,
curry leaf honey

PALATE CLEANSER

Khandvi Ice Cream

Silken gram flour roulade, tempered mustard,
coconut foam

MAIN COURSE

Scarpetta Kebab Toast

Galawati kebab, saffron reduction,
toasted sourdough

Scallop Moilee

Hand-dived scallop, coconut moilee,
parmesan espuma, black truffle

Lamb Chop Burra

Spiced lamb cutlet, shammi croquette,
mint, tomato, shiso

Kashmiri Gushtaba

Chicken dumpling, amul cheese velouté,
leeks, winter truffle

◆ ADD CHILLI CHEESE KULCHA +£5 ◆

DESSERT

Pandan Payesh

Pandan-infused rice pudding, sour milk ice cream,
vanilla yogurt, milk crisp

Miso Ice Cream

Caramelised white miso, jaggery notes

Banarasi Paan Ice Cream

Betel leaf, gulkand, fennel pollen

Bal Mithai

Caramelised khoya fudge, sugar pearls

Kindly inform your server of any allergies or dietary requirements.
A discretionary 10% service charge will be added.

Menu will be change every 6 week,

Reservations Open Wed-Fri Only

Lunch: 12:30 PM - 2:00 PM

Dinner: 5:00 PM - 6:30 PM | 7:00 PM - 8:30 PM

Friday: 12 PM - 4 PM

Limited seats, as always.

Reserve via WhatsApp 07427127720 or call 01207 506800