



**Party Menu A £18.95**

**Sharing menu**

**Starters (Plated)**

**Punjabi Vegetable samosas  
Onion Bhaji -V**

**Main Courses (share)**

**Chicken Dhansak Cooked with lemon juice, dried herbs & lentils in a hot, sweet, sour sauce**

**Karahi Gosht Cooked with onion, green pepper, garlic, ginger, lemon juice**

**Sides**

**Tadka Dhal – five lentil mix  
Pulao Rice Or Nan**

**Dessert**

**Ice cream or Sorbet**

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill

**Namaaste Kitchen 64 Parkway NW17AH 0207 485 5977 [www.namaastekitchen.co.uk](http://www.namaastekitchen.co.uk)**



## **MENU B £24.95**

(Sharing menu)

### **Starters**

#### **Gilafi Sheek Kabab**

*freshly minced lamb meat with garlic, green chilli, cheese, garam masala, finished with mixed peppers.*

#### **Coriander Lime Chicken Tikka**

*Corn-fed chicken served coconut roasted tomatoes and sesames seed relish*

#### **Onion Bhaji**

### **Mains**

*(Accompanied with **Sag Aloo, Tadka Dhal, Saffron rice and Bread Basket**)*

#### **Motimahal Butter chicken-** *Escalopes of chicken breast grilled, then simmered*

*in creamy butter & tomato sauce with ginger and crushed fenugreek leaves*

#### **Rajasthan Laal Maas -** *Spicy lamb with roasted red chillies from the land of forte and palaces*

#### **Panchmel Sabzi V**

*Broccoli, Portobello mushrooms, asparagus, baby corn, red peppers and spinach.*

### **Dessert**

#### **Warm Gajjar Halwa with Coconut Ice Cream**

**Vanilla Ice Cram**

## **Menu C 34.85**

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### **Amusebouche**

**Sharkandi Ki Chaat** *Slow roast sweet potato with mint & tamarind chutney*

### **Starter Platter**

#### **Gilafi Lamb Reshmi Kebab**

*Granny smith apple chutney, skewered kebab of mince lamb with ginger, green chillies, cheese and spices; finished with mixed peppers.*

#### **Tandoori Portobello Mushroom V**

*Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.*

#### **Scallops Moilee**

*Coconut curry leaf in saffron sauce*

#### **Coriander Lime Chicken Tikka**

*Served with spiced green apple chutney*

### **Mains - choose any one**

#### **Seafood Malabar**

*King Prawn, sea bass, scallops, squid in coastal spices with coconut milk, curry leaf, mustard seeds*

#### **Lucknowi Shahi Kofta V**

*Sultana almond filled vegetable croquettes simmered in tomatoes fenugreek sauce*

#### **Goan-Style Sea Bass**

*Fresh sea bass in Coconut, mustard and curry leaf.*

#### **Moru Kachiathu V**

*Sweet mango and green banana cooked in yoghurt with green chillies ginger and curry leaves.*

#### **Hyderabadi Lababdar Chicken**

*Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices, made popular by erstwhile nawabs of Andhra*

#### **Kadhai Haandi Gosht**

*Spring lamb cooked with onions, peppers, tomatoes, ginger and garlic*

#### **Mangalorean Kori Ghassi**

*chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli, finished with coconut cream.*

**Sides-** *Accompanied with Aloo Gobi Anaar, Tadka Dhal – five lentil mix, Saffron Pilaf & Bread basket*

### ***Daawat-e-Meetha – Dessert***

White Chocolate and Passion Fruit Cheese Cake

Homemade Kulfi - Mango or Pistachio

Gajar ka Halwa with Coconut ice Cream

### **Vegetarian options available**

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