

TRADITIONAL

Rajasthan Laal Maas 9.95

Very spicy lamb with roasted red chillies, from the land of Forts and Palaces.

Green Chicken Curry from Goa 8.95

Blend of fresh coriander, tamarind, green chillies and fresh mint, hot!

Chicken Tikka Masala - mild 9.95

Lamb Rogan Josh 8.50

Cooked with coarse spices then topped with a layer of tossed spicy tomatoes

Chicken Tikka Bhuna 8.95

Grilled chickens cooked with freshly stone ground medium spices, onions & green peppers

Karahi Gosht 9.50

Persian Chicken Dhansak 8.95

Cooked with lemon juice, dried herbs & lentils in a hot, sweet, sour sauce.

Murgh Jalfrezi 8.50

Diced chicken with onion, tomatoes, green chillies & coriander, hot!

King Prawn Patia 12.95

Cooked with onion, garlic, ginger, lemon juice & Persian spices creating a tantalizing sauce.

Balti Chicken Tikka 9.50

Originates from the North West Frontier, Kashmir & Indus valley, with lots of flavour-

RICE

Tamarind Rice 3.95

Special Fried Rice 3.50

with onion peas & eggs

Lemon Pilaff Rice 3.50

steamed with curry leaf and cashewnut

Mushroom Pilaff 3.50

Pilaff Rice 2.95

Aromatic Basmati Rice 2.75

SIDES - VEGETABLES

Stir-fry Okra *With Raw Mango* 4.50

South Indian Style Stir Fry 3.95

with Vegetables

Sesame Baby Aubergine 4.50

with mustard and curry leaf sauce

Sag Paneer *cottage cheese with spinach* 3.95

Sambar 3.95

From Southern regions of India, Tamil Nadu

Aloo Gobi *Potatoes & Cauliflower* 3.95

Punjabi Chole *North Indian style Chickpeas* 3.95

Matter Paneer *Cottage cheese & pea* 3.95

Mumbai Style *New Potatoes* 3.95

Tossed with tantalizing spices and tomatoes

Panchmel Garden Vegetable 3.95

Mangetout, peppers and asparagus tossed in pounded spices

Tarka Dhal *Lentils* 3.50

Dhal Makhani *Black Lentils* 3.95

Boondi Pomegranate Raita 2.95

Gram flour croutons in cumin spiced yogurt

BREADS

Dates & Ginger Nan 3.25

Olive naan 2.50

Tandoori Roti 2.25

Naan 2.25

Garlic naan 2.50

Peshawari naan 3.25

Keema Nan *mince lamb* 3.50

Lachcha Paratha 2.50

Mint paratha 2.50

Kulcha *onion, green chilli & coriander* 2.95

Papadoms *Plain or Spicy* 0.75

Chutneys *Mango, Lime pickle or tomato* 0.75

SET MEALS

● Non-Veg For 1 - £16.95

Papadom & Chutney

Onion Bhaji

Chicken Tikka Masala

Aloo Gobi

Pulao Rice - Nan

● Vegetarian For 1 - £15.50

Papadom & Chutney

Onion Bhaji - Kadai Sabzi

Sag Paneer - Rice - Nan

● Set Meal For 2 - £24.95

Papadom & Chutney

Onion Bhaji

Chicken Tikka (st)

Chicken Tikka Masala

Lamb Laal Maas - Nan

Aloo Gobi - 2Pulao Rice



"How could you not fall in love with a place with so much to shout about ... the chef ... is clearly quite a talent ... This is vibrant, inventive, imaginative food, cooked with real flair and precision, served with warmth and charm"

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kitchen
Modern Indian Grill & Bar

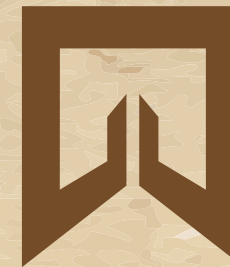
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SCAN & ORDER



68 Millman Street, London WC1N3EF

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A New Sensation In Indian Dining

Salaam Namaste is a modern Indian restaurant nestled in the heart of London's Bloomsbury, serving the finest cuisine from the Indian subcontinent in a sleek, contemporary setting.

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STARTERS

Tandoori Portebello Mushroom 	4.95
<i>Mushroom filled with figs, cashew nuts, curry leaf, raisins, green chilli, and homemade cheese.</i>	
Masaladar Bathak Aloo Chaat	5.50
<i>Home Smoked Gressingham Duck Breast, tamarind potato salad</i>	
Mackerel Riechard from Goa	5.25
<i>Pan-seared fresh Mackerel in a rich garlic marinade topped with Goan spicy sauce.</i>	
Mustard Quail	5.50
<i>Quail marinated in mustard and honey and tandoor grilled , pepper tomato coulis</i>	
Manglorean Soft Shell Crab	5.95
<i>Crisp fried crab with pepper tomato coulis and citrus salad</i>	
Khasta Murgh	5.25
<i>Spicy Chicken Tikka Pie, Wild Berry Chutney</i>	
Chukandari Venison	5.95
<i>Tenderised with beetroot, seasoned with fennel, from the tandoor</i>	
Tandoori Ratan	5.50
<i>Minted grilled salmon, Rhubarb Raisin Paneer Tikka, Cumin Chicken Tikka</i>	
Jungle Style Char-Grill Lamb Kebab	5.25
<i>Hunters favourite grilled lamb escalopes served with red onion salad</i>	
Cumin Chicken Tikka	4.95
<i>Corn fed chicken, charred in tandoor, green smith apple chutney</i>	
Jingha Peri Peri With Portuguese Fiery Spices	5.95
Goan Spiced Scallops Mango Salsa	5.50
Spiced Cod And Dorset Crab Cakes	4.95
<i>Fennel seafood cakes- crisp fried, sweet chilli relish</i>	
Sheek Kabab Mince Lamb Kabab	4.95
Punjabi Style Samosa (Lamb / Veg)	3.95
Bombay Onion Bhaji 	3.50
<i>Crisp fried onion cake with potatoes and mix vegetables, mint chutney</i>	
Rhubarb Raisin Paneer Tikka 	4.95
<i>Winter rhubarb stuffed homemade cottage cheese, charred in clay oven</i>	
Chowpatti Bhelpoori 	3.50
<i>A popular crunchy street snack in Mumbai, chickpeas puffed rice, peanuts, chopped chillies & red onion mixed with yoghurt & special chutneys.</i>	

MAIN COURSE

Moti Mahal Butter Chicken	10.95
<i>Juicy, melt-in-the-mouth grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce a favourite from Delhi</i>	
Kappayum Meenum (King Fish)	10.95
<i>The most famous dish of “Kallu Shaap” (Toddy Shops) all over Kerala. King fish cooked in a sauce made from kukum, onions, fried chillies, & ginger, with turmeric cassava.</i>	
Lahori Tawa Lamb Chops	12.50
<i>A Pakistani recipe, marinated with papaya, cooked in a rich garam masala sauce</i>	
Travancore Chicken Curry	10.50
<i>A popular chicken curry from Kerala, cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger.</i>	
Chemeen Manga Charu	14.50
<i>King Prawns in Mango & Coconut sauce</i>	
Goan Style Sea-Bass	10.95
<i>Cooked with curry leaf, mustard seed, coconut sauce, signature dish of Salaam Namaste</i>	
Lamb Shank ‘Kaliyan’	13.50
<i>Grass fed lamb shank simmered in rich aromatic sauce</i>	
Moru Kachiathu 	9.50
<i>Sweet mangoes and green bananas cooked in yoghurt with green chillies, ginger and fresh curry leaves. A sweet and sour vegetarian dish</i>	
Bengali Machi Fry	10.50
<i>Pan-seared Tilapia, caramelised onion sauce and baby potatoes & aubergine</i>	

Pistachio Chicken Korma	10.95
<i>Was a signature dish of the Taj served with real edible silver, Shahjehan frequently held moon light parties at the forecourt of Taj Mahal when this dish was serve</i>	
Sea Food Moilee	14.50
<i>“Samundri Khazana”</i>	
<i>King Prawn, Scallops, Squid, Mussels and seabass in coconut mustard sauce</i>	
Dumpukht Biryani	13.50
<i>Famous recipe from Delhi, finest basmati rice cooked on Dum (Sealed pot) with welsh lamb or corn fed chicken & spices, served with Boondi Raita</i>	
Lucknowi Shahi Kofta	9.50
<i>Deep fried vegetable croquettes simmered in a rich creamy sauce</i>	
Parsi Style Star Anise Duck	12.95
<i>Slow roasted Gressingham duck breasts in star anise marinade,served with spiced orange sauce</i>	
Naadan Chicken Gassi	12.95
<i>South coastal coconut chicken roulade curry</i>	
Jumbo Dorset Crab Vindaloo	13.50
<i>Whole crab cooked with Goan spices</i>	
Chicken Hara Pyaz	10.50
<i>Char grilled chicken tossed with tantalizing spring onion and tomato sauce</i>	
Dhaba Gosht	11.50
<i>A legendary North Indian goat curry with potatoes</i>	

BUKHARA GRILL

Whole Baked Butterfly Mackerel	12.50
<i>Cumin new potatoes, cherry tomatoes, cucumber, rocket & watercress salad.</i>	
Chicken Tikka	10.50
<i>Corn fed chicken, charred in tandoor, green smith apple chutney</i>	
Tandoori Rubiyani Duck	13.95
<i>Gressingham duck breast marinated in yoghurt, Philadelphia cheese. Cooked in tandoor served with roasted Tiger prawn and a tangy fresh salad.</i>	
Char Grill Jingha	14.95
<i>Jumbo prawns marinated with ground spices, dried mango and ajwain seeds mint sauce.</i>	
Ginger Lamb Chops	13.50
<i>chops marinated with fresh ginger paste, papaya & selected herbs and spices</i>	
Chicken Shashlik	12.95
<i>brochette of chicken with capsicum, tomatoes & Onions</i>	
Mint Lamb Tikka	11.50
<i>Baby lamb chunks, yogurt marinated, cooked in tandoor</i>	
Khaas Seekh kebab	10.95
<i>Coriander infused lamb mince, skewered and charred, mint chutney</i>	
Tandoori Chicken	10.95
<i>Fenugreek marinated chicken leg and breast cooked in clay oven, Spiced onion</i>	
Tandoori Ajwain Salmon	13.95
<i>Norwegian salmon Marinated with yoghurt crushed ginger garlic, mint, Coriander & fresh stone ground spices plum relish</i>	
Murgh Methi Malai Tikka	10.95
<i>Fenugreek flavoured chicken morsels, marinated in cheese and cream, mint relish</i>	
Tandoori Mixed Sizzler	13.50
<i>Chicken Tikka, Lamb Tikka, Seekh Kebab, and Tandoori chicken ajwain Salmon</i>	
Tandoori Panir Shaslik 	10.50
<i>Homemade cottage cheese with spice assorted bell pepper</i>	
BIRYANI	
Hyderabad Chicken Biryani	12.95
<i>Chicken marinated in yogurt cooked slowly with basmati rice and saffron</i>	
Nizami Tarkari Biryani	10.50
<i>A vegetable biryani with gourd, carrot and beans layered with rice and mint</i>	
King Prawn Biryani – <i>layerd with pilaf rice</i>	15.95