## Taste of Goa from Namaaste Kitchen and Salaam Namaste

## Goan Food Festival Menu 2015

## Starter 6.50 Scallops Ambot tik Seared scallops served with a hot, sour spicy marinade Softshell Crab Caldin 6.50 Crunchy soft shell crabs served on roasted coconut & mustard seed sauce Machli Reichard 6.50 Pan-seared Fresh sea bass fillet in a rich, topped with a tangy recheado sauce Mains Goan Beef xacuti 12.95 A goan curry of beef in roasted coconut and exotic spices 11.95 **Lamb Sorpotel** A popular Goan delicacy, Portugese origin, diced meat is cooked in a vinegary gravy. red chilli, black pepper, cloves, vinegar, cumin seeds 12.95 **Konkan Duck**

Pot-roasted duck breasts with star anise and onion chutney





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After the success of the Rajasthani and Gujurat menus throughout spring and summer, Camden's Namaste Kitchen and Bloomsbury's Salaam Namaste, the award winning Indian restaurants from Chef Patron Sabbir Karim welcome the Goan inspired menu throughout October.

The Goan menus for Salaam Namaste and Namaste Kitchen will stay true to the regions reputation of being heavily influenced by coconut, chilli and vinegar. The starters all priced at £6.50, include Scallops Ambot Tik, seared scallops served with a hot and spicy marinade, Softshell Crab Caldin, crab served with a roasted coconut and mustard sauce and Machli Reichard which is pan seared sea bass fillet in a rich and tangy recheado sauce. The main dishes from the Goan menu include a popular local Portuguese inspired delicacy called Lamb Sorpotel, diced lamb meat is cooked in a vinegary gravy with red chilli, black pepper, cloves, vinegar and cumin seeds - £11.95. The Goan Beef Xacuti is a curry of beef roasted in coconut and exotic spices - £12.95. The final dish available from the main courses is the Konkan Duck, this consists of pot roasted duck breasts with star anise and onion chutney - £12.95.

The Goan menu will be available in Salaam Namaste and Naamaste Kitchen throughout October and will be the finale of the regional menus from the sister restaurants before the Christmas menu takes its place.



