



## Main Course

**Moti Mahal Butter Chicken from Delhi** 12.95

*Juicy, melt-in-the-mouth grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce served with baby nan– a favourite from Delhi.*

**Kappayum Meenum (King Fish)** 14.50

*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. Tamarind Rice*

**Lahori Tawa Lamb Chops** 12.95

*A Pakistani recipe, marinated with papaya, cooked in a rich garam masala sauce, garlic nan*

**Travancore Chicken Curry** 12.95

*A popular chicken curry from Kerala, cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger, lemon rice.*

**Chemeen Manga Charu** 14.50

*King Prawns in Mango & Coconut sauce served with coconut rice*

**Goan Style Sea-bass** 14.50

*Cooked with curry leaf, mustard seed, coconut sauce, signature dish of Salaam Namaste*

**Lamb Shank ‘kaliyan’** 13.50

*Grass fed lamb shank simmered in rich aromatic sauce, curry leaf dauphinoise potato*

**Moru Kachiathu V** 11.95

*Sweet mangoes and green bananas cooked in yoghurt with green chillies, ginger and fresh curry leaves. A sweet and sour vegetarian dish, served with curd rice*

**Pistachio Chicken Korma** 12.95

*Was a signature dish of the Taj served with real edible silver, Shahjehan frequently held Moonlight parties at the forecourt of Taj Mahal when this dish was served with basmati rice*