

salaam | namaste



A New Sensation In Indian Dining

Menu



Vegetarian Main Course

Sabzi Paneer Jalfrezi- *Indian Cheese chunks cooked with capsicum, tomatoes, mangetout & baby corn in spicy sauce complements with pulao rice.* 8.95

Kadhi Baby Aubergine- *Gujrati style, cooked in mildly spiced yoghurt curry leaf and mustard seed.* 8.95

Sabzi Bahar (Side Dish Vegetable)

Baby aubergine- *with fried onions, garlic, tamarind & mustard.* 3.50

Kadu Masala- *butternut squash lightly spiced.* 3.50

Niramish- *South Indian style dry chopped mixed vegetable with coconut, cashew & chillies.* 3.50

Shabnam Palak- *mushroom with spinach.* 3.50

Mumbai Aloo- *potatoes in masala sauce.* 3.50

Aloo Gobi- *potatoes & cauliflower medium spiced.* 3.50

Sag Bhaji- *Spinach & garlic.* 3.50

Sag Paneer- *cottage cheese with spinach.* 3.50

Mushroom Bhaji- *finely chopped mushroom stir-fried with light spices.* 3.50

Chana Massala- *chick peas tempered with ginger, garlic & fenugreek.* 3.50

Tarka Dhal- *lentils and turmeric stew tossed with roasted garlic and cumin.* 3.50

Dhall Makhani- *black lentils slow cooked in a rich creamy sauce.* 3.50

Bhindi Dopiazza- *chopped okra stir fried with garlic, mustard & onion.* 3.50

Katchumber- *Fresh chopped salad, tomatoes, green chillies. cucumber, onion & coriander.* 2.75

Raitha- *whipped yoghurt with chopped onions, tomatoes & cucumber or Pomegranate and touch of cumin.* 2.75

s|n Specialities

These dishes are plated

Keralian Red Fish Curry- Monk fish cooked in special coastal Keralan spices. Served with aromatic basmati rice.	12.95
Chettinad Chicken from Tamil Nadu- a robust flavour of roasted spices and grated coconut, served with aromatic basmati rice.	11.95
Wild Rabbit Achari- cooked in pickling spices, served with Methi Missi Roti. This is the type of dish that would be cooked on a 'shikaar' or a hunting expedition when the Rajput princes would go out hunting with their entourage.	14.95
Rara Gosht- Combination of diced lamb and mince lamb cooked with fresh spices in Punjabi style, served with butter nan.	12.95
Narangi Duck- Rajasthan cuisine influence from the Maharaja, spiced & marinated duck breast roasted to perfection, cooked with spicy orange and cashew nut sauce, served with saffron pulao rice.	14.95
Nihari Gosht- is an extremely popular national dish in Pakistan, originated as a dish of the Muslim upper class society in Delhi, brought it to Pakistan after independence. Made from lamb shank and bone marrow and served with Roti and fresh garnish to you taste.	12.95
Murgh Ki Shagorana- Whole breast of grilled chicken filled with mince lamb and spinach, cooked with fresh cream mildly spiced in an exotic sauce, served with mushroom pulao.	11.95
Goan Style Sea bass- hot coconut & curry leaf flavoured fish curry from the sunny coast of Goa, served with aromatic basmati rice.	11.95
Gosht Shatkara- Lamb slow cooked with Bangladeshi citrus fruit served with lemon rice.	11.95
Spinach and Chickpeas Kofta- V garlic flavoured wilted spinach blended with chickpeas and potatoes Served on special onion and creamy buttery sauce	8.95
Naryal-Ka-Gosht- diced lamb cooked slowly in coconut milk, tempered with mustard seeds and curry leaf served with coconut rice.	11.95
Lahori Tawa Lamb Chops- A Pakistani recipe, marinated with papaya, cooked with rich garam masala spices, served with garlic nan.	11.95
Crab Vindaloo- Traditional family recipe from Goa. Fresh mince crab combined with chopped garlic, onion, and tomatoes & poppy seed, laced with herbs and coriander, served with aromatic basmati rice.	11.50
Pistachio Chicken Korma- 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 served with aromatic basmati rice.	11.95
Kashmiri Style Lamb Shank- very tender Lamb shank slow cooked with ginger and light spices served with roast potato & aromatic basmati rice.	12.95
Green Chicken Curry from Goa- Blend of fresh coriander, tamarind, green chillies and fresh mint, hot! Served with aromatic basmati rice.	10.95
Rajasthan Laal Maas- very spicy lamb with roasted red chillies from the land of Forts and Palaces served with saffron pulao rice.	11.95
Bengali Talli Macchi- Tilapia fish marinated in spices, griddle to perfection served with potatoes, aubergine & aromatic rice.	11.50
Paneer Mircha- cubes of cottage cheese, mixed with juliennes of green chilli, bell pepper & onion folded in spicy and tangy fennel flavoured tomato sauce, served with aromatic basmati rice.	9.50
Chicken Tikka Massala- UK's all time favourite dish! Served with saffron pulao rice.	10.95
Dumpukht Biryani- famous recipe from Delhi, finest basmati rice cooked on Dum (sealed pot) with welsh lamb & spices, served with Bhurani raita.	13.95



Special exclusive appetisers

Spicy Soft Shell Crab - marinated in fresh green sauce pepper corn lemon, coated in home made batter deep fried served with spicy salsa mix.	5.95
Portebello Mushroom V - Mushroom filled with figs, cashew nuts, raisins, green chilli, and home made cheese.	4.75
Kathi Kabab - finely chopped tender spiced lamb, green chilli & cucumber rolled in a thin chapatti like wrap, a north Indian favourite. Served with special chutney.	4.75
Jingha Peri Peri - Tiger Prawn in Goan Spicy Peri Peri spice.	5.50
Lamb Barra Kabab - Afghani style lamb cutlets marinated with kachri, in ginger, black pepper, browned onions & spices slow cooked in tandoor.	5.50
Spicy Crab Cake - served with Goan chutney.	4.50
Sheek Kabab - fresh minced lamb with garlic, green chilli and garam masala grilled in tandoor .	3.95
Chowpatti Bhelpoori V - is a popular street snack in Mumbai, chickpeas puffed rice, peanuts, chopped chillies & red onion mixed with yoghurt & special chutneys.	3.95
Nizami Chingri Roll - Lightly spiced jumbo king prawn coated in corn flour and rolled in spicy papadam, fried until golden brown.	4.50
Canapés / kebab selection - assorted of salmon tikka, chicken tikka, and paneer tikka.	4.50
Badami Chicken Kebab - marinated with fresh cream, home made cheese, almond & cashew nuts exclusive to salaam namaste.	4.50
Squid Tarragon - Pan fried with green pepper, red onions, lemon juice & coriander served with salad.	4.50
Panagi Fish Tikka - from the former Portuguese colony, tandoori chunks of salmon seared with garlic and ginger in green spices .	5.50
Chowki Tikki - V Mumbai street food, spiced mashed potatoes & peas cutlets filled with sultanas & green herbs and spices.	3.95
Chicken Tikka - lightly marinated and grilled in tandoor.	3.95
Lamb Sula Tikka - chunks of tender lamb marinated with raw papaya, yoghurt & roasted clove powder, tandoori roasted to perfection.	4.50
King Prawn Butterfly - battered jumbo shrimp spiced & fried.	4.95
Samosas - Lamb / Vegetable	3.50
Onion Bhaji	3.50
King Prawn Puri	5.50

Rice

Pulau Rice- <i>Basmati rice, cooked with saffron & cardamom</i>	2.75
Basmati Rice- <i>Aromatic Steamed rice</i>	2.50
Special Fried Rice- <i>fried with onion, peas & eggs</i>	3.75
Mushroom Pulau- <i>with mushroom, onion & pepper</i>	3.95

Bread & Sundries

Nan	1.95
Malai Nan- <i>stuffed with assorted cheese.</i>	2.50
Dates and Ginger Nan	2.75
Garlic Nan	2.25
Peshawari Nan- <i>filled with coconut, ground almonds & sultana</i>	2.75
Keema Nan- <i>filled with spicy mince lamb baked in tandoori oven</i>	2.75
Lachcha Paratha- <i>leavened, flaky bread made of whole-wheat flour.</i>	1.95
Stuffed Paratha- <i>with vegetable</i>	2.50
Tandoori Roti- <i>crisp whole-wheat flour bread</i>	1.95
Chapati- <i>thin unleavened bread.</i>	1.75
Papadoms- <i>plain / spicy</i>	0.70
Chutneys & Pickles <i>(per person)</i>	0.70

Samunder Ka Khazana (Seafood)

*Please note that fishes may contain bones

Mauritian Fish Curry with mango- *Traditional Mauritius cuisine. Cooked with sea bass fillet and raw mango.* 11.50

Karahi King Prawn- *Whole King prawns of shell tossed in wok with spring onions, ginger, garlic, crushed pepper corns, forming a juicy medium sauce dish.* 12.95

Punjabi Style Masala Cod- *from the land of "five river". Semi spiced fenugreek flavoured.* 11.50

Jingha Malabari- *A popular dish from Malabar coast. Jumbo King prawns cooked with fresh herbs, curry leaves & coconut milk.* 12.95

Tandoori King Prawn Massala- *grilled king prawns cooked with garlic, tomatoes, coconut and almond paste in a mild creamy sauce.* 13.50

Tandoori Nazrana

Ginger Lamb Chops- *tender pieces of lamb chops marinated with fresh ginger paste, papaya & selected herbs and spices.* 10.95

Tandoori Rubiyani Duck- *Barbari duck breast marinated in yoghurt, philadelphia cheese cooked in tandoor served with roasted Tiger prawn and a tangy fresh salad.* 14.95

Tandoori Mix Platter- *Chicken Tikka, Lamb Tikka, Sheek Kabab, Tandoori Chicken & Nan.* 11.95

Tandoori Chicken 7.95

Chicken Tikka 7.95

Dakshini Lamb Tikka 9.50

Sheek Kabab- *fresh minced lamb with garlic, green chilli and garam masala grilled in tandoor.* 8.95

Afghani Malai Tikka- *chicken cubes marinated with fresh cream, almond & cashew nut paste, an exclusive Afghani recipe.* 8.95

Chicken Shashlik- *brochette of chicken with capsicum, tomatoes & onions.* 9.95

Tandoori Ajwain Salmon- *marinated with yoghurt crushed ginger garlic, mint, coriander & fresh stone ground spices.* 12.50

Tandoori King Prawn- *From Bay of Bengal, marinated with lemon, garlic, yoghurt, ajwain and fresh ground spices.* 13.95

Tandoori Paneer Shaslik- *Marinated home made cottage cheese with capsicum, tomatoes and onions.* 8.50



Traditional Indian Fare

Lamb Pasanda- Escalope of lamb, marinated with yoghurt, garlic, ginger, cardamom & cinnamon, cooked in a rich creamy sauce with almond & pistachio nuts. 7.95

Murgh Jalfrezi- diced chicken with onion, tomatoes, green chillies & coriander, hot! 7.95

Chicken Tikka Bhuna- grilled chicken cooked with freshly stone ground medium spices, onions & green peppers. 7.95

Murgh Makhani- Escalopes of chicken breast grilled, then simmered in rich creamy butter & tomato sauce. 8.50

Karahi Gosht- cooked in a traditional wok with onion, tomatoes, green pepper fresh herbs & spice tempered with cumin. 7.95

Rogon Josh- Lamb / Chicken cooked with coarse spices then topped with a layer of tossed spicy tomatoes. 7.95

Persian Chicken Dhansak- cooked with lemon juice, dried herbs & lentils in a hot, sweet, sour sauce. 7.95

King Prawn Pathia- cooked with onion, garlic, ginger, lemon juice & persian spices creating a tantalizing sauce. 12.50

Balti Chicken Tikka- Originates from the North West Frontier, Kashmir & Indus valley. 7.95

Biranj (Biryani)

These dishes are stir fried with basmati rice & slightly spiced, accompanied with a vegetable curry sauce.

Murgh Biryani- from Hyderabad cooked with tandoori Chicken 12.95

King Prawn Biryani 14.95

Chicken Tikka Biryani 12.50

Chicken / Lamb Biryani 11.50

Vegetable Biryani 9.95

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Lunch 11.45 - 2.30 pm

Dinner 5.30pm - 11.30 pm