



salaam | namaste
Modern Indian Cuisine

Celebrate
Valentines Day
at Salaam Namaste....

Looking to wow your first date or celebrate another year of togetherness in style? It's time to think about the most romantic day of the year, Valentine's Day and you can make it special at Bloomsbury's Salaam Namaste.

For just £45 per person for 4 courses, our menu offers a fabulous selection of dishes for all those looking to have a fantastic and romantic meal.

Think Malabar spiced shrimps with spice tomato and coconut relish, Goan spiced soft shell crab with plum chutney as starters; mains like Hydrabadi Dal Gosht - tender and juicy traditional lamb on the bone cooked with split lentils or Chicken Beliram - slow cooked chicken breast with freshly roasted spices. With fantastic desserts to finish off such as White Chocolate & Passion fruit Cheesecake you will be spoilt for your choice.

Not to forget Our Vegan Options such as Tawa spiced Quinoa Salad, Ananas Tofu Shaslik and Zardaloo Kofte- Potato & Apricot Dumplings simmered delightful tomato & onion gravy.

And of course, we have stunning cocktails and hand-selected wines to accompany every course and taste.

Valentines Day

Amuse bouche

Malabar Spiced Shrimps, chilli Tomato & coconut chutney

OR

Tawa Spiced Quinoa Salad *GF VEGAN V*

APPETIZERS

Goan Spiced Soft Shell Crab, Plum Chutney

Ananas Tofu Shaslik *GF VEGAN V*

Amritsari Baby Lamb Chops, Masala Mashed Potatoes *GF*

Sigdi Chicken Tikka Teen Tarike Se *GF*

MAIN COURSES

(All Main Courses will be served with Baby Cumin Potatoes, Zaffrani Pilau

Rice and mix of plain & garlic Naan Breads)

Seafood Moilee *GF*

(Scallops, sea bass, king prawns cooked with curry leaves, mustard seeds, and mild coconut sauce)

CHICKEN BELIRAM *GF*

(A delight from Punjabi Cuisine, boneless chicken breast slow cooked with freshly roasted spices and yogurt)

HYDRABADI DAL GOSHT *GF*

(Traditional Lamb on the bone cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint)

Zardaloo Kofte *V VEGAN*

(Potato & Apricot Dumplings, tomato & onion gravy with chef's special spices)

DESERTS

Duo of Raspberry & Lemon Sorbet

Kesari Gulab Jamun, Pistachio Kulfi

White Chocolate & Passionfruit Cheesecake