



**salaam | namaste**  
*Modern Indian Cuisine*

# Celebrate Christmas at Salaam Namaaste

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# About Us

Celebrate Christmas in style at Namaaste Restaurants where we combine stunning regional Indian cuisine with festive flair ! We are serving festive menu through December and are open on Christmas Day, Boxing Day and New Year Eve!

Choose from our delicious set menus which offer exceptional flavor and value, plus the option to pre-order drinks from our extensive selection. If you need more space we can offer the whole restaurant,

## Salaam Namaaste

upto 70 Guests

**Celebrate Christmas 2023 at Namaaste Restaurants**



# Christmas Menu A

£ 34.95 per person

## — APPETIZER —

### Mumbai Samosa Chaat-veg/lamb

Tangy, spicy Crisp Samosa Chaat ! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

### Samphire Pakora

Samphire and Chopped onion in garm flour

### Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

## — MAIN COURSES —

All main courses are served with Aloo Gobi, Basmati Rice and Bread Basket  
(Vegetarian and Vegan options available on request)

### Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek, Tomato, cashew nuts & cream butter sauce

### Narial Ka Gosht

Diced lamb cooked slowly in coconut milk, tempered with musted seeds & curry leaf, South Indian favourite!

### Matter Paneer V

Indian cottage cheese and green peas cooked in spiced creamy sauce

## — DESSERTS —

### Gulab Jamun

(with vanilla Icecream)

# Christmas Menu B

£ 44.95 per person

## — APPETIZER —

### Amritsari Chaapen

Succulent Lamb Chops marinated in ginger, garlic & chefs spices

### Lucknowi Tokri Chaat

Crispy potato basket filled with lentil dumplings, chickpeas, tamarind yoghurt

### Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

## — MAIN COURSES —

All main courses are served with Tadka Dal, Aloo Gobi, Palao Rise & Bread Basket

(Vegetarian and Vegan options available on request)

### Mngalorean Kori Gassi Chicken

Chicken Curry with flavors of coconut, mustard seeds, curry leaves, roast chilies and tamarind

### Old Dheli Festive Turkey Biryani

Slow cooked with finest basmati rice with garam masala, fresh mint, layered & aromatic served with raita. Famous recipe from Delhi

### Railway Mutton Curry

A colonial Anglo-indian mutton curry cooked with fresh leaves and chefs special spices

### Kerala Fresh Curry

Sea bass fillets cooked in coastal spices, roasted red chilies, curry leaves, mustard seeds, tomatoes & tamarind

### Lasooni Paneer Tikka Lababdar V

Chargrilled indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream & exotic spices

## — DESSERTS —

### Gajar Ka Halwa

With Coconut Ice Cream

### Mango/ Pistachio Kulfi



# Christmas Day Menu

£ 49.95 per person

It's beginning to look a lot like Christmas at Namaaste's - and there's no better way to spend the most special day of the year than with our luxurious Christmas Day Menu

## — APPETIZER —

### Mumbai Samosa Chaat - veg/lamb

Tangy, spicy Crisp Samosa Chaat! Spicy Chickpeas are served with samosa, yogurt & tamarind chutney

### Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

### Amritsari Chaapen

Succulent Lamb Chops marinated in ginger, garlic & chefs spices

## — MAIN COURSES —

All main courses are served with Tadka Dal, Aloo Gobi, Palao Rice & Bread Basket  
(Vegetarian and Vegan options available on request)

### Lasooni Paneer Tikka Lababdar V

Chargrilled Indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream and exotic spices

### Seafood Moilee Gf

a coastal favourite, scallops, seabass, king prawns cooked in coconut gravy with curry leaves and mustard seeds.

### Parsi Gosht Zardaloo

Lamb and apricot cooked together with special chef's spices

### Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek, Tomato, cashew nuts & cream butter sauce

## — DESSERTS —

### Gulab Jamun

(With Vanilla Icecream)

### Christmas Pudding

With Brandy Sauce With Coconut Icecream

# New Years Eve Menu

£ 44.95 per person

Glass of Prosecco  
Amuse bouch - Paani Puri - Veg

## — APPETIZER —

### Mumbai Samosa Chaat -veg/lamb

Tangy, spicy Crisp Samosa Chaat ! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

### Coriander & Lime Tikka

Chicken cubes marinated in fresh coriander, lime leaves & spices, char grilled in tandoor

## — MAIN COURSES —

All Main courses will be served with Creamy Black Lentils,  
Aloo Gobi, Pulao Rice & Bread Basket

### Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek, Tomato, cashew nuts & cream butter sauce

### Rajasthan Laal Maas Gf

Hot & spicy lamp, roasted red chillies from the land of forts & places

### Lasooni Paneer Tikka Lababdar V

Chargrilled indian cottage cheese cooked with tomatoes, onions, capsicum, fresh cream & exotic spices

### Kerala Fish Curry

Sea bass fillets cooked in coastal spices, roasted red chillies, curry leaves, musted seeds, tomatoes & tamarined

## — DESSERTS —

### Gulab Jamun

(With Vanilla Icecream)

### Gajar Ka Halwa

Pie With Malai Rabdi Ice Cream