



salaam | namaste

**Live Sitar Music & 4 course
Valentine Menu £ 29.50 per person**
"A Celebration of Love, Purity & Affection"

Welcome Drink & Canapé

Fresh Strawberry Bellini

Freshly muddled strawberries shaken with Fraise de Buis liqueur and champagne.

Starter

Lamb Bara Cafrel

Tender Lamb chops marinated with fresh green herbs, yoghurt, Kashmiri chillies and spices; grilled in tandoor served on a bed of mint & rose petals – Dedicated to the love of Shirin Farhad.

Orange Chicken Tikka

Chicken breast marinated with orange zest, chilli, honey and mild spices – grilled in tandoor.

Jhinga Pyare Pyare

Heart shaped love struck tiger prawn in peri peri sauce with strawberry relish.

Portebello Mushroom

Mushroom with figs, cashew nuts, raisin, green chilli and homemade cheese stuffing.

Main Course

Pistachio Chicken Korma

A tribute to Mumtaz & Shahjehaan – Signature dish of the Taj served with real edible silver. Shahjehaan frequently held moonlight party at the forecourt of Taj Mahal where this dish was served.

Aad Maas

Tender lamb shank on the bone simmered in a rich bay leaf & cardamom curry
In fond remembrance to Salim and Anarkali.

Goan Style Sea Bass

A delight from the sunny honey moon land of Goa- Sea Bass cooked with mustard seeds, coconut & curry leaf

Beringela con tomatoes

Egg plant & tomato ragout tempered with curry leaf & yellow mustard

Side Dishes

Bhindi Aldona

Spiced okra tossed with new potatoes, cashew & green mango

Raitha

Churned yoghurt with roasted cumin and pomegranat

Kashmiri Pulao

Saffron infused basmati with nuts & raisins

Naan

Valentine Dessert

Shahi Tukra

A rich bread pudding served with a fresh creamy strawberry sauce

For Reservation Call – 0207405 3697/4636 or email at info@salaam-namaste.co.uk

