



# salaam|namaste

Modern Indian Cuisine

## INDIAN STREET FOOD - STARTERS

<b>ALOO PAPRI CHAAT V</b> Crunchy wheat crisps topped with potato, chickpeas, sweet yoghurt & chutneys	<b>7.50</b>
<b>BHEL PURI WITH RAW MANGO</b> Puffed rice, chopped onion, chaat chutneys, tamarind& Sev	<b>7.50</b>
<b>ALOO TIKKI CHAT V</b> Crispy Potato Pattie, Dry Peas, Tamarind Chutney, Honey Yogurt	<b>7.50</b>
<b>SAMOSAS CHAAT ( LAMB / VEG)</b> Lamb / veg filo pastry dressed with spiced chick peas, sweet yoghurt, tamarind.	<b>7.50</b>
<b>CHICKEN LOLLIPOPS</b> hot and spicy and crispy indo-chinese popular street food from India	<b>7.95</b>
<b>IDLI SAMBER V</b> Three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew	<b>12.50</b>
<b>CHILLI PANEER V</b> in sweet chillis and tamarind	<b>7.95</b>

## SPECIALITY STARTERS

<b>GRILLED ANANAS TOFU SHASLIK V GF</b> Vegan delight	<b>7.50</b>
<b>SAMOSAS</b> Lamb / veg traditional filo pastry filled with lamb or veg.	<b>7.50</b>
<b>SPICY SOFT SHELL CRAB</b> <b>TANDOORI BARWAN PANEER TIKKA</b>	<b>8.95</b> <b>7.50</b>
<b>CHICKEN TIKKA</b> Marinated in spices and greek yoghurt, grilled in tandoor.	<b>7.95</b>
<b>TANDOORI PORTOBELLO MUSHROOM</b> Filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese	<b>7.95</b>
<b>ONION BHAJI</b>	<b>6.95</b>
<b>SCHEZWAN PANEER</b> Paneer cubes, pepper tossed in Indo-Chinese chilli masala	<b>7.50</b>
<b>TANDOORI GREEN PRAWN</b> main 17.50 / starter 8.95 Jumbo prawns marinated in coriander, mint and green chillies, grilled in tandoor.	
<b>KHADAI PANSEARED SCALLOPS</b> 8.95 <b>CHAR-GRILL LAMB CHOPS</b> main 17.50 / starter 9.95 Succulent baby lamb chops marinated in ginger and exotic spices.	
<b>LAMB SEEKH GILAFI</b> main 14.50 / starter 8.50 Minced lamb seasoned in chefs spices, грица и тандуор, finished with mixed peppers and onions.	

## KEBAB | CHOP | TANDOOR

<b>VEGAN TANDOORI VEGETABLES</b> Cauliflower, peppers, red onions, broccoli, potatoes, aubergine and marinated in chefs spices, grilled in tandoor.	<b>14.50</b>
<b>TANDOORI GOBI &amp; BROCCOLI</b> Marinated in spices and nigella seed.	<b>14.50</b>
<b>CHICKEN TIKKA SHASHLIK</b> Cubes of chicken breast marinated in spices grilled in tandoor seved on sizzler.	<b>14.95</b>
<b>TANDOORI CHICKEN</b> Half chicken, leg and breast piece grilled and served in sizzling peri peri spices	<b>14.50</b>
<b>TAVA LAMB CHOPS</b> Char-grilled lamb Chop cooked in delicious masala on tawa.	<b>16.95</b>
<b>TANDOORI SALMON</b> marinated with carom seeds, mint, coriander, ginger, garlic & spices	<b>17.50</b>
<b>CHAR-GRILL JINGHA KING PRAWN</b> Marinated with spicy masala, grilled in Tandoor	<b>17.50</b>
<b>KEBAB PLATTER</b> An assortment of sizzling kebabs – lamb sheekh kebab, salmon tikka, chicken tikka, Tandoori chicken	<b>18.95</b>
<b>SEA FOOD SIZZLER</b> Char-grilled tandoori green king prawn, tandoori tikka, pan seared cumin scallops.	<b>17.95</b>
<b>PANEER TIKKA SHASLIK</b> Chargrilled Indian cottage cheese, mixed peppers, onions marinated in chefs' spices	<b>14.95</b>

## MAIN COURSE SPECIALITIES

<b>SHAHI PANEER TIKKA LABABDAR</b> Charred Cottage cheese cooked with fresh tomatoes, onions, capsicum, fresh cream & exotic spices	<b>14.50</b>
<b>KADAHI MIX VEGETABLES JALFREZI</b> Seasonal mix vegetables cooked with capsicum, onions, tomatoes & spices	<b>13.50</b>
<b>SEAFOOD MOILEE</b> A coastal favourite, scallops, seabass, king prawns cooked in mild coconut gravy with curry leaves and mustard seeds	<b>17.50</b>
<b>KERALA FISH CURRY</b> Tilapia fish cooked in a spicy tomato, tamarind, coconut, curry leaf sauce.	<b>14.95</b>
<b>GOAN SEA BASS</b> Pan seared lightly spiced seabass fillets, tomato, onions, coconut, mustard seed & curry leaf sauce	<b>15.50</b>
<b>KALONGE KING PRAWN ADRAKI</b> Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion.	<b>16.50</b>
<b>ALLEPPEY KING PRAWN CURRY</b> raw mango & Kerala spiced coconut milk, curry leaf & tomatoes	<b>16.50</b>
<b>SINDHI METHI GOSHT</b> Diced lamb, spinach, cinnamon & fresh fenugreek leaves.	<b>14.50</b>
<b>CHICKEN BELIRAM</b> a legendary delicacy from Punjab, this famous dish was originally made for the Royals of Punjab by chef Beliram, slow cooked with desi ghee, roasted spice and yoghurt, a must try!	<b>14.50</b>
<b>RAJASTHAN LAAL MAAS</b> spicy lamb, roasted red chillies from the land of forts & palaces	<b>14.95</b>
<b>KASHMIRI LAMB SHANK</b> A traditiona Kashmiri recipe, rich in colour in warming garam masala spices.	<b>16.95</b>
<b>MANGALOREAN KORRI GASSI - CHICKEN</b> A delactable chicken curry with flavours of coconut, mustard seeds curry leaves, roast chilli and tamarind	<b>15.95</b>
<b>MOTIMAHAL BUTTER CHICKEN</b> In creamy butter & tomato sauce with ginger and crushed fenugreek leaves	<b>14.95</b>
<b>MURGH LABABDAR</b>	<b>14.50</b>
<b>BEEF BHUNA</b> A semi dry beef cubes cooked in spiced masala.	<b>16.50</b>

## TRADITIONAL CURRY

<b>CHICKEN TIKKA MASALA</b> Cooked in mild almond, coconut & tomato gravy	<b>14.50</b>
<b>CHICKEN KORMA</b> Mild chicken dish with almond powder, fresh cream.	<b>13.95</b>
<b>CHICKEN DHANSAK</b> Cooked with lemon juice, dried herbs & lentils in a hot, sweet & sour sauce	<b>13.50</b>
<b>CHICKEN JALFREZI</b> Cooked with diced chicken, onions, tomatoes, green chillies & coriander	<b>13.50</b>
<b>KARHAI GOSHT</b> Cooked with freshly tomatoes, onions, green pepper	<b>14.50</b>

## BIRYANI WALAS

Slow cooked with finest basmati rice with garam masala, fresh mint, layered and aromatic served with raita.	
<b>HYDERABADI MUTTON BIRYANI</b> The Queen of all rice delicacies- aromatic basmati blended with beautifully tenderized cuts of mutton and slow cooked in traditional Hyderabad style. Served with raita.	<b>16.95</b>
<b>OLD DELHI CHICKEN BIRYANI</b> Finest basmati rice slow cooked on dum with corn-fed chicken & spices served with raita.	<b>16.50</b>
<b>LOCAL FARMERS SEASONAL VEG BIRYANI</b> Dum cooked long grained aromatic basmati rice with a bouquet of vegetables with contrasting colours, texture and favours, served with raita	<b>14.95</b> <b>14.95</b>
<b>JACKFRUIT &amp; ARTICHOKE BIRYANI</b> Finest basmati rice cooked with spices, jackfruit & artichoke, served with raita	<b>15.50</b>

## BURGER | BUNS | ROLLS

Served with masala chips	
<b>PAV BHAJI</b> A popular street food from mumbai, served with soft butter bun & spiced smooth mashed mix vegetable.	<b>12.50</b>
<b>KEEMA PAV</b> Lamb mince cooked with robust spices and served with buttered masala pav bun & Masala Chips	<b>14.95</b>

## ACCOMPANIMENTS

<b>CUÇUMBER RAITA</b> salted yogurt with cucumber & roasted cumin	<b>3.95</b>
<b>KACHUMBER SALAD</b> Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper	<b>3.95</b>
<b>PUNJABI SALAD</b> liced red onion, green chilli, lemon, cucumber, fresh mint, coriander	<b>3.95</b>
<b>PAPADOMS &amp; CHUTNEYS</b>	<b>1.95</b>

## VEGETABLES

	SIDE	MAINS
<b>MASALA CHIPS</b>	<b>3.95</b>	
<b>ALOO GOBI MATTAR</b> Potatoes, peas & cauliflower	<b>7.95</b>	<b>9.95</b>
<b>KALI DAL MAKHANI</b> Slow cooked creamy black lentil	<b>7.95</b>	<b>9.95</b>
<b>DHAL TADKA</b>	<b>7.95</b>	<b>9.95</b>
<b>OKRA WITH RAW MANGO</b>	<b>8.95</b>	<b>10.95</b>
<b>SESAME BABY AUBERGINE</b> Aubergine cooked in mustard seeds, curry leaf & spices	<b>8.95</b>	<b>10.95</b>
<b>BOMBAY ALOO</b> Potato cooked in a fairly hot light sauce.	<b>7.95</b>	<b>9.95</b>
<b>LAZEEZ PESHWARI CHANNA</b> Chick peas cooked with baby potatoes, onion, tomatoes & spices	<b>7.95</b>	<b>9.95</b>
<b>MATTAR PANEER</b>	<b>8.95</b>	<b>10.95</b>
<b>SAG PANEER</b> Spinach with cottage cheese, tempered with garlic	<b>8.95</b>	<b>10.95</b>

## BREAD SELECTION

<b>TANDOORI ROTI</b>	<b>3.25</b>
<b>LACHCHA PARATHA</b>	<b>3.50</b>
<b>NAAN</b>	<b>3.25</b>
<b>GARLIC NAAN</b>	<b>3.75</b>
<b>KEEMA NAAN</b> Spiced mince lamb stuffing	<b>4.75</b>
<b>ONION &amp; GREEN CHILLI NAN</b>	<b>3.95</b>
<b>PESHAWARI NAAN</b> Sweet with coconut & almond stuffing	<b>4.75</b>

## RICE SELECTION

<b>BASMATI RICE</b>	<b>3.95</b>
<b>ZAFFRANI PILAU</b> Braised rice with browned onions, cumin and saffron	<b>4.50</b>
<b>FRIED RICE</b> Basmati rice tempered with garlic, eggs, green peas	<b>4.95</b>
<b>LEMON RICE</b> Basmati rice with mustard seeds, curry leaves, lemon zest & lime juice	<b>4.75</b>
<b>MUSHROOM RICE</b> Braised rice with button mushrooms	<b>4.95</b>

## DESSERTS

<b>GAJAR KA HALWA</b> Traditional Indian heritage carrot cake	<b>6.50</b>
<b>GULAB JAMUN</b>	<b>6.50</b>
<b>MANGO KULFI</b>	<b>6.50</b>
<b>PISTACHIO KULFI</b>	<b>6.50</b>
<b>CHEESE CAKE</b>	<b>7.50</b>

VAT is included. 12.5% Service charge will be added to your bill.

Allergens - Please ask server