Christmas Menu A

(Available at Lunch & Sunday Only)

Appetizers

Gilafi Turkey Reshmi Kebab - skewered kebab of mince turkey with ginger, green chillies, cheese and spices; finished with mixed peppers, green smith apple chutney,

Coriander and Lime Chicken Tikka - served with spice tomato plum chutney.

Old Delhi Aloo Tikki Chaat served with combination of sauces

Main Courses

(All main courses are accompanied with Tadka dal, Basmati rice and Bread Basket)

Tilapia with okra - fillets of tilapia lightly spiced tossed in plum tomatoes and chilli sauce, garnished with crispy okra.

Lababdar Chicken Tikka - Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices.

Kashmiri Rogan Josh - aromatic lamb curry with hint of saffron, a classic from northern frontier.

Shahi Muttar Paneer (V) - Indian cottage cheese cooked in rich creamy sauce with garden peas

Desserts

Saffron Infused Mini Gulab Jamun with vanilla ice cream

Choice of Ice Cream

(£19.95 pp inclusive of VAT, service not included)
Christmas Menu B

Appetizers

Malai Tangri kebab - marinated in cracked black pepper and mature cheddar, spicy plum tomato salsa

Gilafi Turkey Reshmi Kebab - skewered kebab of mince turkey with ginger, green chillies, cheese and spices; finished with mixed peppers, green smith apple chutney,

Spicy Crab cake with Mango salsa

Old Delhi Aloo Tikki Chaat served with combination of sauces

Main Course

(All main courses are accompanied with Aloo Gobi Mattar, Tadka Dhal, Saffron rice and Bread Basket)

Turkey Xacuti - Turkey curry in roasted coconut and exotic Goan spices

Kori Gassi - chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli, finished with coconut cream.

Kashmiri Rogan josh - aromatic lamb curry with hint of saffron, a classic from northern frontier.

Goan-Style Sea Bass - Fresh sea bass in Coconut, mustard and curry leaf.

Paneer Lababdar - Indian cottage cheese cooked with fresh tomatoes, onions, capsicum and finished with cream.

Desserts

Saffron Infused Mini Gulab Jamun with vanilla ice cream

Cardamoms and Pistachio Kheer

(£24.95 pp inclusive of VAT, service not included)

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill

Salaam Namaste 68 Millman Street 0207 405 3697 www.salaam-namaste.co.uk
Christmas Menu C

Appetizers

Venison Koftas - Pan seared mince venison spiced balls tossed with fresh asparagus and baby corn, garnished with spring onions

Sarson Macchi Tikka - steak of Scottish salmon marinated in a special blend of spices and ground mustard, char grilled in tandoor.

Gilafi Turkey Reshmi Kebab - skewered kebab of mince turkey with ginger, green chillies, cheese and spices; finished with mixed peppers, green smith apple chutney,

Tandoori Portobello Mushroom V
Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.

Main Courses

(All main courses are accompanied with Bhojpuri potatoes, creamy black lentils and bread basket)

Rich plum flavoured goat curry, baby potatoes, green cardamom, ginger and cinnamon.

Chilli Garlic Quail – masala marinated quail charred in tandoor, tossed in garlic masala with generous amount of ginger.

Lasoni Jhinga Taka Tak - king prawns in spiced garlic cooked with capsicum, onions and tomatoes, hint of fenugreek.

Turkey Xacuti - Turkey curry in roasted coconut and exotic Goan spices

Kori Gassi - chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli, finished with coconut cream.

Kohlapuri Vegetable Koftas - mince mix vegetables in caramelised onion and coriander sauce.

Desserts

Rasmalai with fresh strawberries

Warm Chocolate pudding with brandy sauce

(£32.95pp inclusive of VAT, service not included)

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill

Salaam Namaste  68 Millman Street  0207 405 3697  www.salaam-namaste.co.uk
Christmas Day and Boxing Day 2015

(Lunch and Dinner)

Exclusive 4 course Menu

Amuse-bouche

Appetizers

(Please choose one)

Gilafi Turkey Reshmi Kebab - skewered kebab of mince turkey with ginger, green chillies, cheese and spices; finished with mixed peppers, green smith apple chutney,

Shikari champey - charred in its natural flavours, delicately spiced and drizzled with mint yogurt.

Machli Reichard - Pan-seared Fresh sea bass fillet in a rich, topped with a tangy recheado sauce

Old Delhi Aloo Tikki Chaat - served with combination of sauces

Main courses

(All Main courses are served with Aloo Gobi Mattar, Black Lentils, saffron rice and Bread Basket)

Please Choose One

Turkey Xacuti - Turkey curry in roasted coconut and exotic Goan spices

Dhaba Gosht - A legendary North Indian goat curry with potatoes

Punjabi Keema Matter - Mince lamb tossed together with ginger, cumin, garlic, coriander and blended with garden green peas.

Sea Food Moilee - King Prawn, Scallops, sea bass in coconut curry leaf sauce

Kohlapuri Vegetable Koftas - mince mix vegetables in caramelized onion and coriander sauce.

Desserts

Warm Chocolate pudding with brandy sauce

Saffron Infused Mini Gulab Jamun with vanilla ice cream

£34.95pp inclusive of vat, service not included

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill

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