Main Course

Moti Mahal Butter Chicken from Delhi 12.95
Juicy, melt-in-the-mouth grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce served with baby nan— a favourite from Delhi.

Kappayum Meenum (King Fish) 14.50
The most famous dish of “Kallu Shaap” (Toddy Shops) all over Kerala. King fish cooked in a sauce made from kukum, onions, fried chillies, & ginger, with turmeric cassava. Tamarind Rice

Lahori Tawa Lamb Chops 12.95
A Pakistani recipe, marinated with papaya, cooked in a rich garam masala sauce, garlic nan

Travancore Chicken Curry 12.95
A popular chicken curry from Kerala, cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger, lemon rice.

Chemeen Manga Charu 14.50
King Prawns in Mango & Coconut sauce served with coconut rice

Goan Style Sea-bass 14.50
Cooked with curry leaf, mustard seed, coconut sauce, signature dish of Salaam Namaste

Lamb Shank ‘kaliyan’ 13.50
Grass fed lamb shank simmered in rich aromatic sauce, curry leaf dauphinoise potato

Moru Kachiathu V 11.95
Sweet mangoes and green bananas cooked in yoghurt with green chillies, ginger and fresh curry leaves. A sweet and sour vegetarian dish, served with curd rice

Pistachio Chicken Korma 12.95
Was a signature dish of the Taj served with real edible silver, Shahjehan frequently held Moonlight parties at the forecourt of Taj Mahal when this dish was served with basmati rice