Of all the states, Rajasthan is perhaps the most tribally diverse, artistically decorative, architecturally magnificent and regal in India. It is impossible to experience and absorb in a single trip the magnitude of what India offers: the incredible light, the austere and atmospheric landscapes of desert and ancient Aravali mountains, the romance of Rajasthan’s heritage and chivalry, the hospitality and humour of the people whether from regal lineage or simple, dignified desert-dwellers, and their arts and crafts.

When India was heavily forested, game was abundant and popular, especially among the Rajput rulers in Rajasthan. Spicing is generally robust and favours dark spices such as clove and black pepper which provide both flavour and heat. Game cooking was often done outdoors on the hunt, so methods were simple, ingredients were few and dishes highlighted the taste of the meat.

**STARTERS**

**WOOD PIGEON BREAST £9.50**  
With red onion and coriander chutney. Robustly spiced and cooked from the tandoor.

**DUCK SATAY £8.95**  
With apple chutney.

**TANDOORI QUAIL £7.50**  
Whole quail with black sesame seed masala.

**MAINS**

**BANJARA VENISON CURRY £15.95**  
Infused with clove and black spices.

**WILD RABBIT LEG ACHARI £15.95**  
Cooked in pickling spices served with missi roti. This is the type of dish that would be cooked on a ‘shikaar’ or a hunting expedition when the Rajput princes would go out hunting with their entourage.

**JUNGLE STYLE GUINEAFOWL CURRY £14.95**  
On the bone, a simple curry cooked with raw spice, black cardamom, cloves, roast chilli.

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**Namaaste Kitchen**

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**salaam | namaste**

Modern Indian Cuisine

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VAT is included, a discretionary 12.5% service charge will be added to your bill.