TRADITIONAL

Rajasthan Laal Maas  9.95
Green Chicken Curry from Goa 8.95
Chicken Tikka Masala - mild  9.95
Lamb Rogan Josh  8.50
Cooked with spices so intense they burn 'tenderized' like tigers of tossed spicy tomatoes
Chicken Tikka Bhuna  8.95
Grilled chicken cooked with freshness of spices - ground medium spices, onions & green peppers
Karahi Gosht  9.50
Persian chicken Dhansak  8.95
Grilled with lemon juice, dried herbs & spices - a hot, sweet, sour sauce
Murgh Jalfrezi  8.50
Grilled chicken with onion, tomatoes, green chillies & coriander - hot!
Karahi Gosht  9.50
Persian Chicken Dhansak  8.95
Grilled with lemon juice, dried herbs & spices - a hot, sweet, sour sauce

SIDES - VEGETABLES
Stir-fry Okra With Fresh Mango  4.50
Sesame Baby Aubergine  4.50
Sag Paneer  3.95
Karahi Gosht  9.50
Persian Chicken Dhansak  8.95
Grilled with lemon juice, dried herbs & spices - a hot, sweet, sour sauce
Murgh Jalfrezi  8.50
Grilled chicken with onion, tomatoes, green chillies & coriander - hot!
Karahi Gosht  9.50
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RICE
Tamarind Rice  3.95
Special Fried Rice  3.50
with vegetables & eggs
Lemon Pilaff Rice  3.50
Stirfried with curry leaf & cashew nut
Mushroom Pilaff  3.50
Pilaff Rice  2.95
Aromatic Basmati Rice  2.75

BREADS
Dates & Ginger Nan  2.25
Olave nan  2.50
Tandoori Roti  2.25
Naan  2.50
Garlic naan  2.25
Peshwari nan  3.25
Keema Nan  3.50
Lachcha Paratha  2.50
Mint paratha  2.50
Kulcha  onion, green chilli & coriander  2.95
Papadoms  Plain or Spicy  0.75
Chutneys  Mango, Lime pickle or tomato  0.75

SET MEALS

Non-Veg For 1  -  £16.95
Papadum & Chutney Onion Bhaj  Chicken Tikka Masala Aloo Gobi Pulled Rice - Nan

Vegetarian For 1  -  £15.50
Papadum & Chutney Onion Bhaj - Kohdi Saltzi Sag Paneer - Rice - Nan

Set Meal For 2  -  £24.95
Papadum & Chutney Onion Bhaj  Chicken Tikka (gr)  Chicken Tikka Masala Lamb Laal Maas  - Aloo Gobi  - Zulpa rice

“How could you not fall in love with a place with so much to shout about ... the chef ... is clearly quite a talent ... This is vibrant, inventive, imaginative food, cooked with real flair and precision, served with warmth and charm”

Guardian

www.salaam-namaste.co.uk
STARTERS

Bombay Onion Bhaji  3.50
Onion mixed with yoghurt & special chutneys. A popular crunchy street snack in Mumbai.

Chickpeas Puffed Rice  3.50
Dhal mixed in mustard and honey and tandoori grilled, pepper tomato cubes.

Mangalorean Soft Shell Crab  5.95
Pan-fried onion cakes with potatoes and mixed vegetables, mint chutney.

Khasta Murgh  5.95
King Chicken Tikka Pate - Wild Berry Chutney.

Chukkarai Vennum  5.95
Tenderised with jackfruit, seasoned with fenugreek, from the tandoor.

Tandoori Ratan  5.25
Mixed grilled - Shrubban, Rabin Paicer Tikka, Churrin Chicken Tikka.

Jungle Style Char-Grill Lamb Kebab  5.25
Pan-seared - fresh Mackerel in a rich garlic marinade topped with Goan spicy sauce.

MAIN COURSE

Moti Mahal Butter Chicken  10.95
Braised chicken breast marinated in papaya, ginger, with turmeric & cassava.

Kappayam Meenmun (Fish)  10.95
The most famous dish of "Kallu Shaap" (Toddy Shops) all over Kerala. King fish cooked in a rich creamy sauce.

Travancore Chicken Curry  10.50
A rich curry, greybaer, green chillies & ginger.

Cheewana Manga Churu  14.50
King fish, green chillies & coconut.

Goan Sea-Style Bass  10.95
Curried with curry leaf, mustard seed, coconut milk & goan.style curry.

Lamb Shank 'Kaliyan'  13.50
Rich lamb shank simmered in rich aromatic sauce.

Moru Kachiathu  15.95
Sweet mangoes, and green bananas cooked in yoghurt with green chillies, ginger and fresh cummi leaves, mustard & onion vegetable stock.

Bengali Machi Fry  10.50
Fried fish, green chillies and tomato sauce.

Pistachio Chicken Korma  10.95
A signature dish of the Taj served with real edible silver. Shahjahen frequently held moonlight parties at the forecourt of Taj Mahal when edible silver, Shahjehan frequently held moonlight parties at the forecourt of Taj Mahal when this dish was served.

Sea Food Moilee  14.50
A spicy, seafood medley of prawns, squid, scallops, and mussels in a creamy sauce.

Dumpunkt Biriyani  13.50
Famous biryani from Dinda. Freshly basmati rice cooked in (Dindal basin) with selected lamb, chicken, beef and lamb & seasoned with Bawli Rice.

Lucknowi Shahi Kofta  9.50
Deep fried vegetable croquettes simmered in a rich creamy sauce.

Chicken Tikka  10.50
Roasted chicken leg and breast cooked in spicy sauce.

Naadan Chicken Gassi  12.95
A famous recipe from Delhi, finest basmati rice

Parsi Style Star Anise Duck  12.95
Famous marinated duck breast in aromatic star anise marinated with served spiced orange sauce.

Nizami Tarkari Biryani  10.50
A signature dish of the Taj served with real edible silver.

Lahori Tawa Lamb Chops  12.50
Rich lamb chops marinated with fresh ginger paste, papaya & selected herbs and spices.

Jumbo Prawn Biryani – Nizami  12.50
Nizami biryani with yoghurt, ginger garlic, mint, Coriander & fresh green chillies, white onion & selected vegetable stock.

Tandoori Jawn Salmon  12.95
King salmon marinated in mustard, plum relish.

Biriyani

Hyderabad Chicken Biriyani  12.95
A famous biryani from Andhra Pradesh. Slow cooked in poppad & served with basmati rice and salmagundi.

Nizami Torkayi Biriyani  10.50
A biryani with lamb, garnished with mint and served with mint.

Kings Pran Biriyani  15.95
A special lamb biryani with yoghurt & spices.