



salaam | namaste

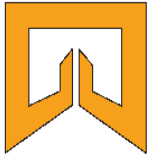
**68 Millman Street, Bloomsbury, London WC1N 3EF**

*[www.salaam-namaste.co.uk](http://www.salaam-namaste.co.uk)*

**020 7405 4636 / 3697**

**Lunch**      11.45 - 2.30 pm  
**Dinner**     5.30pm - 11.30 pm

bar & restaurant



## Vegetarian Main Course

<b>Sabzi Paneer Jalfrezi</b> ✓ <i>Indian Cheese chunks cooked with capsicum, tomatoes, green beans &amp; baby corn in spicy sauce complements with pulao rice</i>	8.50
<b>Kadhi Baby Aubergine</b> ✓ <i>Gujrati style, cooked in mildly spiced yoghurt curry leaf and muster seed.</i>	8.95
<b>Barwan Simla Mirch</b> <i>Pepper filled with spiced vegetable,sultanas &amp; assorted cheese</i>	8.50

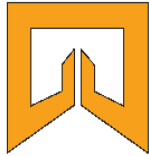
## Sabzi Bahar (Side Dish Vegetable)

<b>Baby aubergine</b> <i>with fried onions, garlic, tamarind &amp; mustard</i>	3.50
<b>Kadu Masala</b> <i>lightly spiced pumpkin</i>	3.50
<b>Navaratan Korma-</b> <i>very mild exotic vegetables</i>	3.50
<b>Niramish-</b> <i>South Indian style dry chopped mixed vegetable with coconut, cashew &amp; chillies</i>	3.50
<b>Shabnam Palak-</b> <i>mushroom with spinach</i>	3.50
<b>Mumbai Aloo-</b> <i>potatoes in masala sauce</i>	2.95
<b>Aloo Took-</b> <i>potatoes balls fried served with a pinch of chat masala</i>	2.95
<b>Aloo Gobi-</b> <i>potatoes &amp; cauliflower medium spiced</i>	2.95
<b>Sag Bhaji-</b> <i>Spinach &amp; garlic</i>	3.50
<b>Sag Paneer-</b> <i>cottage cheese with spinach</i>	3.50
<b>Mushroom masala-</b> <i>finely chopped mushroom stir-fried with light spices</i>	3.50
<b>Chana Massala-</b> <i>chick peas tempered with ginger, garlic &amp; fenugreek</i>	2.95
<b>Tarka Dhal-</b> <i>lentils and turmeric stew tossed with roasted garlic and cumin</i>	2.95
<b>Dhall Makhani</b> <i>Four types of black lentils slow cooked in a rich creamy sauce</i>	3.50
<b>Bhindi Dopiazza-</b> <i>chopped okra stir fried with garlic, mustard &amp; onion.</i>	3.50
<b>Katchumber-</b> <i>Fresh chopped salad, tomatoes, green chillies. cucumber, onion &amp; coriander</i>	2.75
<b>Raitha-</b> <i>whipped yoghurt with chopped onions, tomatoes &amp; cucumber or with Pineapple or Pomegranate and touch of cumin</i>	2.75

## s|n Specialities

**These dishes are served with Rice or Bread.**

<b>salaam   namastes</b> <i>Zafrani Duck- Rajasthan cuisine influence from the Maharaja, spiced &amp; marinated duck breast roasted to perfection, sliced &amp; finished with saffron sauce and pomegranates</i>	14.95
<b>Masala Roast Lamb-</b> <i>Lamb shank lightly spiced slow cooked with red wine served with roast potato &amp; aromatic basmati rice, inspired from British India (Anglo-Indian cuisine)</i>	10.95
<b>Murgh Ki Shagorana-</b> <i>Whole breast of grilled chicken filled with mince lamb and spinach, cooked with fresh cream mildly spiced in an exotic sauce, served with mushroom pulao</i>	10.95
<b>Naryal-Ka-Gosht-</b> <i>diced lamb cooked slowly in coconut milk, tempered with mustard seeds and curry leaf served with coconut rice</i>	9.95
<b>Tawa Lamb Chops-</b> <i>A Pakistani recipe, marinated with papaya, cooked with rich garam masala spices, served with garlic nan</i>	10.50
<b>Crab Vindaloo-</b> <i>Traditional family recipe from Goa. Fresh mince crab combined with chopped garlic, onion, and tomatoes &amp; poppy seed, laced with Herbs and coriander, served with aromatic basmati rice.</i>	10.95
<b>Pistachio Chicken Korma-</b> <i>signature dish of the Taj served with real edible silver, Shahjehan frequently held moon light parties at the forecourt of Taj Mahal when this dish was served with aromatic basmati rice</i>	9.95
<b>Gahi ki gosht Bhuna-</b> <i>bite size Beef in a rich Bangladeshi spice served with tandoori roti</i>	9.50
<b>Green Chicken Curry from Goa-</b> <i>Blend of fresh coriander, tamarind, green chillies and fresh mint, hot! Served with aromatic basmati rice.</i>	9.95
<b>Rajasthan Laal Maas</b> <i>very spicy lamb with roasted red chillies from the land of Forts and Palaces served with pulao rice.</i>	9.95
<b>Husseinee Sunheri Bagan</b> ✓ <i>Turkish inspired cuisine, half aubergine very carefully blended and cooked in Indian spices.</i>	8.95
<b>Bangladeshi Machchi Fry-</b> <i>sweet water fish chunk rolled in spices and fried till golden, served with potatoes, aubergine, tomatoes, fried onion, fresh coriander, lemon wedge &amp; aromatic rice - a real Bengali style</i>	9.50
<b>Tandoori King Prawn Massala-</b> <i>grilled king prawns cooked with garlic, tomatoes, coconut and almond paste in a mild creamy sauce served with pulao rice.</i>	12.95
<b>Bengali Gosht Shatkara-</b> <i>Lamb slow cooked with Bangladeshi citrus fruit served with lemon rice.</i>	9.95
<b>Banarasi Bharvan Aloo</b> ✓ <i>Whole potatoes scooped &amp; filled with grated cottage cheese raisins nuts cooked in a rich creamy tomato based sauce</i>	8.95
<b>Chicken Tikka Massala-</b> <i>UK's favourite dish! Served with saffron pulao rice.</i>	10.50
<b>Dumpukht Biryani</b> <i>famous recipe from Delhi basmati rice with welsh lamb &amp; spices steamed in a sealed pot</i>	12.95



## S|n exclusive appetisers

<b>Kathi Kabab-</b> finely chopped tender spiced lamb, green chilli & cucumber rolled in a thin chapatti like wrap, a north Indian favourite. Served with special chutney.	4.50
<b>Jingha Peri Peri-</b> Tiger Prawn in Goan Peri Peri spice	4.95
<b>Spicy Crab Cake</b> served with Goan chutney	4.50
<b>Lamb Barra Kabab-</b> Afghani style lamb cutlets marinated with kachri, in ginger, black pepper & spices slow cooked in tandoor	4.95
Bharwan Khumb <b>V</b> Mushroom filled with cashew nuts, raisins, green chilli, corriander, chopped ginger and cheese	3.95
<b>Nizami Chingri Roll-</b> Lightly spiced shredded pieces of king prawn coated in corn flour and rolled in spicy papdum, fried until golden brown.	4.50
<b>Canapés / kebab selection</b> assorted of salmon tikka, chicken tikka, and sheek kabab	3.95
<b>Badami Chicken Kebab-</b> with almond flakes, exclusive to salaam namaste.	3.95
<b>Chat Patti V</b> a popular street food of Bangladesh chickpeas, puffed rice mixed with yoghurt & special chutneys.	3.50
<b>Spicy Fish Cakes-</b> deep fried with breadcrumbs.	3.95
<b>Squid Tarragon-</b> Pan fried with red onions, lemon juice & coriander served with salad.	4.50
<b>Aloo Chat V</b> juicy pieces of potatoes with sweet, hot & sour spices	3.50
<b>Chicken Chat-</b> spicy hot & sour with hint of garlic	3.95
<b>King Prawn Butterfly-</b> battered jumbo shrimp spiced & fried.	4.50
<b>Fish Tikka-</b> Tandoori chunks of salmon seared with garlic and ginger in green spices	4.50
Chowki Tikki <b>V</b> Mumbai street food, spiced mashed potatoes & peas cutlets filled with sultanas & green herbs and spices.	3.95

## Classic Appetisers

<b>Chicken Tikka</b>	3.50
<b>Lamb Tikka</b>	3.50
<b>Samosas-</b> Lamb/Vegetable	2.95
<b>Onion Bhaji</b>	2.95
<b>Tandoori Chicken</b>	3.50
<b>Sheek Kabab</b>	3.50
<b>King Prawn Puri</b>	4.95

## Rice

<b>Pilau Rice-</b> Basmati rice, cooked with saffron & cardamom	2.50
<b>Basmati Rice-</b> Aromatic Steamed rice	2.25
<b>Akhni Pulao-</b> cooked in light spices with egg and fragrant stock	3.50
<b>Special Fried Rice-</b> fried with onion, peas & eggs	3.50
<b>Mushroom pulao-</b> with mushroom, onion & pepper	3.50

## Bread & Sundries

<b>Nan</b>	1.75
<b>Malai Nan-</b> stuffed with assorted cheese	2.10
<b>Garlic Nan</b>	1.75
<b>Peshawari Nan-</b> filled with coconut, ground almonds & sultana	1.95
<b>Keema Nan-</b> filled with spicy mince lamb baked in tandoori oven	1.95
<b>Lachcha Paratha-</b> leavened, flaky bread made of whole-wheat flour	1.95
<b>Stuffed Paratha-</b> with vegetable	1.95
<b>Tandoori Roti-</b> crisp whole-wheat flour bread	1.75
<b>Chapati-</b> thin unleavened bread.	1.75
<b>Papadoms-</b> plain/spicy	0.60
<b>Chutneys &amp; Pickles</b> (per person)	0.60



*A New Sensation In Indian Dining*

## Samunder Ka Khazana (Seafood)

*\*Please note that fishes may contain bones*

**Patrani Machli** Fresh Catch of the day marinated with Southern spices and wrapped in banana leaf steamed to perfection, 10.95

**Machili Shorisha-** Bangladeshi fish with stone ground fresh spices, garlic, mustard seeds, red chillies, and coriander & curry leaves-medium 8.50

**Karahi King Prawn-** Whole King prawns of shell tossed in wok with spring onions, ginger, garlic, crushed pepper corns, forming a juicy medium sauce dish 10.95

**Jingha Malabari-** A popular dish from Malabar coastal. Jumbo King prawns cooked with coconut milk, curry leaves, mild spices in a fragrant creamy sauce 10.95

**Goan Style Sea bass-** hot coconut & curry leaf flavoured fish curry from the sunny coast of Goa 10.95

**Pomfret Bhuna-** Fish on the bone cooked with freshly stone ground exotic spices, onions & green peppers 9.50

## Tandoori Nazrana

**Ginger Lamb Chops-** tender pieces of lamb chops marinated with fresh ginger paste, papaya & selected herbs and spices 8.95

**Tandoori Mix Platter-** Chicken Tikka, Lamb Tikka, Sheek Kabab, Tandoori Chicken & Nan 9.95

**Tandoori Chicken** 6.50

**Chicken Tikka** 6.95

**Haryali Tandoori Machli-** pomfret marinated in fresh green herbs & spices, served with salad. 8.95

**Lamb Tikka** 6.95

**Afghani Malai Chicken Tikka-** with cheese, an exclusive Afghani recipe 7.50

**Chicken Shashlik-** brochette of chicken with capsicum, tomatoes & onions 7.50

**Tandoori Salmon-** marinated with yoghurt crushed ginger, garlic, mint, coriander & fresh stone ground spices 8.95

**Tandoori King Prawn-** From Bay of Bengal, marinated with lemon, garlic, yoghurt and fresh ground spices 11.95

Murgh Tikka Kalimirch marinated with spices and black pepper 7.50

## Classical Indian Dishes

**Lamb Pasanda-** Escalope of lamb, marinated with yoghurt, garlic, ginger, cardamom&cinnamon, cooked in a rich creamy sauce with almond & pistachio nuts 6.95

**Murgh Jalfrezi-** chicken or lamb with onion, tomatoes, green chillies & coriander, hot! 6.95

**Lamb Rezala-** sliced pieces of lamb prepared in a special sauce fairly hot 6.95

**Chicken Tikka Bhuna-** grilled chicken cooked with freshly stone ground medium spices, onions & green peppers 7.50

**Murgh Makhani-** Escalopes of chicken breast grilled, then simmered in rich creamy butter & tomato sauce 7.50

**Karahi Gosht-** cooked in a traditional wok with onion, tomatoes, green pepper fresh herbs & spice tempered with cumin 6.95

**Rogon Josh-** Lamb cooked with coarse spices then topped with a layer of tossed spicy tomatoes, onion & dried herbs 6.95

**Persian Chicken Dhansak-** cooked with coarsed spices, lemon juice, dried herbs & mixed pulse cooked in a hot, sweet, sour 6.95

**King Prawn Pathia-** cooked with onion, garlic, ginger, lemon juice & persian spices creating a tantalizing sauce 9.95

**Madras or Vindaloo-** spices from Chennai (madras) in a fairly hot or Bangalore's very hot sauce 6.95

## Balti

*Originates from the North West Frontier, Kashmir& Indus valley.*

**Balti Chicken Tikka** 7.50

**Balti Fresh Vegetable** 6.50

**Balti Lamb** 7.95

## Biryani

*These dishes are stir fried with basmati rice & slightly spiced, accompanied with a vegetable curry sauce.*

**Murgh Biryani from Hyderabad** (Large pieces of Chicken on the bone) 9.50

**Lamb Biryani** 8.50

**King Prawn Biryani** 12.50

**Vegetable Biryani** 7.50