

NAMAK RESTAURANT

“A GASTRONOMIC JOURNEY OF DELICATE FLAVOURS”

A MOMENT IN TIME, A STRETCH OF HISTORY, A MAP OF FLAVOURS WITH A MODERN TAKE ON ANCIENT DELICACIES USING TRADITIONAL COOKING METHODS. THE SEDUCTIVE FLAVOURS RANGE FROM BARBEQUED TEMPTATIONS OF PESHAWAR AND RAWALPINDI TO THE SUMPTUOUS SECRETS OF THE IMPERIAL ROYAL DINING STYLE OF DELHI AND AGRA; THE SUCCULENT KEBABS OF THE PRINCELY STATE OF AWADH TO SUBLIME VEGETARIAN REPAST OF VARANASI, THE TANTALIZING SEAFOOD FROM COASTAL INDIA AND DELIGHTFUL DESSERT FROM WEST BENGAL

INDEED, NAMAK IS THE BEST INTRODUCTION TO THE FULSOME FLAVOURS OF INDIA.

BON VOYAGE AND BON APPÉTIT!

APPETISERS

DELHI KI CHAAT **£7.75 (D) (G)**

WHEAT CRISP, SPICY CHICKPEA, SWEET YOGHURT, FRESH MINT, CORIANDER & TAMARIND CHUTNEY

SAMOSAS CHAAT **£7.75 (D) (G)**

HOT & COLD, CRISP FRIED & CRUSHED SAMOSA WITH SWEET YOGHURT, FRESH MINT, CORIANDER & TAMARIND CHUTNEY

ALOO AUR PALAK KI TIKKI **£6.95 (VG)**

CUMIN SCENTED POTATO AND SPINACH CAKE STUFFED WITH ROASTED GOLDEN SULTANA & TAMARIND CHUTNEY

CHILLI PANEER **£8.50 (D) (S) (G)**

INDIAN COTTAGE CHEESE WITH MIXED PEPPERS. RED ONION IN GREEN CHILLIES, SWEET & SOUR SAUCE

AMRITSARI MACCHI **£8.50 (F)**

SPICY & CRISPY TILAPIA FILLET WITH CAROM SEED, GRAM FLOUR, LEMON, CHILLI

SKELOPSA **£12.95 (F) (C)**

PAN SEARED ORKNEY SCALLOPS WITH CREAMED CAULIFLOWER, BROCCOLI, NUTMEG AND CURRY LEAVES OIL

KARARA KEKDA **£10.00 (F) (C)**

SOFT SHELL CRAB, DUSTED WITH SEMOLINA, BLACK PEPPER, PICKLING DIP

CHILLI CHICKEN **£9.50 (S) (G) (E)**

BONELESS CHICKEN THIGH WITH MIXED PEPPERS. RED ONION, GREEN CHILLIS, SWEET & SOUR SAUCE

CHICKEN CHAPLI KEBAB **£9.50 (D)**

GRILLED CHICKEN KEBAB, FRESH CORIANDER, GINGER, GREEN CHILLI, FRESHLY POUNDED SPICES, YOGHURT & MINT TOPPING

KABULI BOTI KEBAB **£11.00 (D)**

BONELESS LAMB CHUNKS, POUNDED FENNEL SEED, CUMIN, FENUGREEK, POMEGRANATE MOLASSES, MINT CHUTNEY

PAPADUM & HOME-MADE CHUTNEY SELECTION **£3.50**

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE ASK A MEMBER OF STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. FOOD PREPARED IN THIS KITCHEN MAY CONTAIN OR HAVE COME INTO CONTACT WITH PEANUTS, TREE NUTS, SOYABEANS, MILK, EGG, WHEAT, SHELLFISH OR FISH. (VG) VEGAN (N) NUTS (G) GLUTEN (D) DAIRY (SU) SULPHUR DIOXIDE (E) EGG (C) CRUSTACEAN (F) FISH (MU) MUSTARD (S) SOYA (SE) SESAME

TANDOORI & GRILL

ACHARI PANEER TIKKA AUR HARI GOBI £15.50 (D)

INDIAN COTTAGE CHEESE, STUFFED WITH MANGO CHUTNEY, PICKLING SPICES, BROCCOLI FLORET, CREAM CHEESE, GARLIC & BLACK PEPPER

LASOONI JHINGA £18.00 (F) (C)

TANDOORI KING PRAWNS, ROASTED GARLIC, TOMATO, PEPPER, AND RED CHILLI MARINADE

PATIALA FISH TIKKA £16.00 (F) (MU)

SCOTTISH SALMON MARINATED, CREAMED MUSTARD, DILL AND TOUCH OF HONEY

MALAI TIKKA £14.50 (D)

SUPREME OF CHICKEN MARINATED IN CREAM CHEESE, GARLIC, CRUSHED BLACK PEPPER, AND CARDAMOM

ACHARI MURGH TIKKA £14.50 (D)

SUPREME OF CHICKEN, MARINATED IN PICKLING SPICES, PAPRIKA, GINGER, GARLIC, HUNG YOGHURT

MURGH GILAFI SHEEKH £ 14.50 (D)

GROUND CHICKEN KEBAB, GREEN CHILLI, FRESH CORIANDER, RED ONION, TANDOORI SPICES

LAMB SHEEKH KEBAB £15.50 (D)

GROUND LAMB KEBAB, GREEN CHILLI & GINGER AND GROUND SPICES MIX

KEBAB PLATER £22.50 (D)

COMBINATION OF LAMB SHEEKH KEBAB, LAMB TIKKA, CHICKEN MALAI TIKKA, CHICKEN ACHARI TIKKA AND SALMON TIKKA

GRILLED LAMB CHOPS £24.50 (D)

BEST END OF FRENCH TRIMMED LAMB CHOP MARINATED IN FENNEL, STAR ANISE, BLACK PEPPER AND CREAM

**PRE-ORDER - FOR SPECIAL CELEBRATION WITH FAMILY & FRIENDS
MINIMUM TWO DAYS NOTICE -48 HOURS**

SIKANDARI RAAN £68.00 (D) SERVES UPTO 4 GUESTS

8 HOURS SLOW COOKED WHOLE LEG OF LAMB, BROWN ONION, YOGHURT, KASHMIRI CHILLIES & AROMATIC SPICES

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CURRIES

ALL TRADITIONAL CURRIES ARE AVAILABLE
DHANSAK, VINDALOO, MADRAS, JALFREZI, PIAZZA, SAAG &
TIKKA MASALA. : PLEASE ASK YOUR SERVER

HALIBUT FISH CURRY £18.50 (F)

PAN SEARED HALIBUT FISH COOKED IN TRADITIONAL SAUCE WITH
TAMARIND, POTATO CAKE & CRISPY GREENS

COSTAL PRAWN CURRY £17.50 (F) (C) (MU)

FRESH WATER TIGER PRAWNS' COCONUT MILK, TURMERIC & GINGER
IN KASUNDI MUSTARD SAUCE

BUTTER CHICKEN £14.50 (D)

TANDOOR SMOKED CHICKEN SUPREME, CREAMED TOMATO
TOUCH OF HONEY, CREAM, BUTTER AND DRY FENUGREEK

MURGH BHUNA MASALA £14.50

CHICKEN THIGH, CARAMELISED ONION, CRUSHED SPICES, GINGER,
GARLIC FRESH TOMATO

CLASSICAL LAMB CURRY £16.95

ESSEX LAMB LEG, CARAMELISED ONIONS, CHILLI, GARAM MASALA,
SAFFRON OIL

ACHARI GOSHT £16.95

ESSEX LAMB LEG, PICKLED SILVER ONION, GREEN CHILLI
AND PICKLING SPICES

LUCKNOWI NALLI GOSHT £16.95 (D)

SLOW COOKED ESSEX LAMB SHANK IN MILD AROMATIC SAUCE FROM THE
ROYAL KITCHEN OF LUCKNOW

BIRYANI SECTION

GOSHT DUM BIRYANI £17.50 (D)

ESSEX LAMB & RICE COOKED WITH AROMATIC SPICES, & SAFFRON, SERVED
WITH CUCUMBER RAITA

CHICKEN BIRYANI £16.50 (D)

ESSEX CHICKEN & RICE COOKED WITH AROMATIC SPICES, & SAFFRON, SERVED
WITH CUCUMBER RAITA

VEGETABLE BIRYANI £14.50 (D)

MIXED VEGETABLES & RICE COOKED WITH AROMATIC SPICES, & SAFFRON,
SERVED WITH CUCUMBER RAITA

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(F) FISH (MU) MUSTARD (S) SOYA (SE) SESAME

VEGETABLES

VARANASI KA KOFTA £11.50 (VG)

VEGETABLE DUMPLINGS STUFFED WITH GOLDEN SULTANA AND DRIED MELON SEEDS IN AROMATIC SAUCE

AMRITSARI PALAK PANEER £11.75 (D)

INDIAN COTTAGE CHEESE, CREAMED SPINACH, ROASTED GARLIC & CUMIN

PANEER MAKHANI £11.75 (D)

INDIAN COTTAGE CHEESE, CREAMED TOMATO, DRY APRICOT, MARASCHINO CHERRY, HONEY AND DRY FENUGREEK

KADAI PANEER £11.75 (D)

INDIAN COTTAGE CHEESE, THREE MIXED PEPPERS & RED ONION CRUSHED CORIANDER, SPICY TOMATO SAUCE

DHABA STYLE BAIGAN ALOO £11.50 (VG)

BABY AUBERGINE WITH POTATO, ONION, TOMATO AND GINGER

CHUNAR KI BHINDI £11.50 (VG)

SAUTÉED BABY OKRA COOKED WITH PEARL ONION TEMPERING MADE WITH DRY CHILLI

GHOBI MUTTER HARA PIYAZ £10.95 (VG)

CAULIFLOWER, GARDEN PEAS, SPRING ONION, FRESH GINGER

METHI PALAK MALAI MUTTER £10.95 (D)

CREAMED SPINACH, FRESH & DRY FENUGREEK, GARDEN PEASE, GINGER & CHERRY TOMATO

SIDES

ALOO JEERA £7.95 (VG)

BABY POTATOES, BROWN ONION, CUMIN, MUSTARD SEED & CURRY LEAVES

DAL RAJMA £7.95 (VG)

RED KIDNEY BEANS COOKED WITH ONION, GINGER, GARLIC & TOMATO

DAL MAKHANI £8.95 (D)

SLOW COOKED BLACK LENTILS

DHABA DAL £7.95 (VG)

MIXED YELLOW LENTIL TEMPERED WITH CUMIN, CHILLI AND FRIED GARLIC

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RICE

SAFFRON PULAO £4.25 (D)

BASMATI RICE COOKED WITH CUMIN, SAFFRON

SADA CHAWAL £3.75 (VG)

STEAMED BASMATI RICE

MUSHROOM RICE £5.95 (D)

PILAO RICE COOKED WITH MUSHROOMS

SELECTION OF TANDDORI BREADS

TANDOORI ROTI £3.25 (VE) (G)

WHOLE WHEAT BREAD

LACCHA PARATHA £3.25 (D)(G)

WHOLE WHEAT LAYERED BREAD WITH BUTTER

PLAIN OR BUTTER NAAN £3.25 (D)(G)

WHITE FLOUR BREAD

CHILLI, CHEESE & CORIANDER NAAN £4.75 (D) (G)

MOST POPULAR NAAN BREAD

PESHWARI NAAN £4.25 (D)(N)(G)

COCONUT, ALMOND & MANGO STUFFED BREAD

CHEESE NAAN £4.25 (D)(G)

STUFFED WITH SMOKED CHEESE

GARLIC NAAN £4.25 (D)(G)

TOPPED WITH GARLIC & BUTTER

CHILLI NAAN £4.25 (D)(G)

TOPPED WITH GREEN CHILLI NAAN & BUTTER

ACCOMPANIMENTS;

PUNJABI SALAD £3.00

RED ONION RINGS, LEMON JUICE, GREEN CHILLIES

CUCUMBER RAITA £3.50 (D)

GREEK STYLE YOGHURT, ROASTED CUMIN, CUCUMBER

ALL PRICES ARE INCLUSIVE OF VAT. SERVICE CHARGE IS DISCRETIONARY

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