



Merry Christmas

Celebrate Christmas at Salaam Namaste & Namaaste Kitchen

If there is one time of the year when you should give into temptation... it has to be Christmas. There's more than one good reason to have your Christmas celebration at award winning chef Sabbir Karim's Namaaste Kitchen in Camden Town & Bloomsbury's favourite Salaam Namaaste. Not only do we have deliciously festive menus, we also have a range of specially selected cocktails and Champagnes;

There's Chef's Table for those who like to see the chefs in action or you can hire the entire venue that seats up to 90 guests in Namaaste Kitchen and 65 guests at Salaam Namaste.

Both restaurants are even open for Christmas Day & Boxing Day!

So this festive season you can share the moment with friends, family or colleagues and make this a time to remember at our restaurant.

Facts:

Salaam Namaste,

68 Millman Street, London WC1N3EF 0207 405 3697 /4636

Can hire entire venue

can seat up to 60-65 guest,

Outside seating 12 guest,

Open On Christmas Day & Boxing Day

Namaaste Kitchen;

64 Parkway, London NW17AH 0207 485 5977 / 0207 284 0222

3 Chefs Table each seats 4 guests

Semi private room seats 14 guests

Can Hire entire venue seats 90

Standing 110

Open On Christmas Day & Boxing Day

Drinks Package:

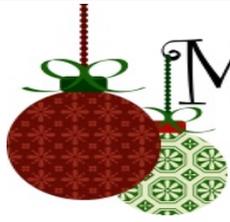
Celebrate the festive in style!! Get three drinks for £11.50

Our pre-paid drink voucher includes house wines (125ml), half pint cobra Indian lager, and single house spirits with mixers, soft drinks. Drink package must be paid in advance.

Offers:

Book early by 5th November and get 15% OFF from Menu B & C





Merry Christmas

CHRISTMAS MENU- A £ 22.95

Starters

Aloo Katliyan Ka Ragda Chole

Potato croquets served with a delicious chole chaat

Hazari Murgh Tikka (Turkey)

Succulent morsel of Turkey breast marinated in green chilli, ginger and avocado, chargrilled in tandoor.

Onoion Bhaji

Mains

Masaladar Turkey Vindaloo

Slow roasted diced turkey breast cooked in Goan vindaloo spices and baby potatoes

Travancore Chicken Curry

Cubes of boneless chicken cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger

Kadahi Sabzi V

Mixed vegetables with peppers & asparagus tossed in pounded spices

Sides

Dhall Panchratan – five lentil mix

Saffron Pillaf - Bread basket

Dessert

Shahi Safron Kheer or Vanilla Ice cream

Mince Pie



Merry Christmas

CHRISTMAS MENU-B £ 28.95

Starters

Kolkata Style Turkey Tikka Katti Roll

A delicious wrap filled with grilled chopped turkey rolled up with a unique masala & chutney.

Anglo-Indian Style Chicken Liver with Idli

Spiced, Corn-fed Chicken liver on tandoori granny smith apple, served on a fluffy rice cake

Jungle-Style Char grilled Lamb Kebab

Hunter's favorite grilled lamb escalope with red onion salad and fresh mint sauce.

Spicy Crab & Cod Cake

Mains

Rajasthan Laal Maas - spicy lamb with roasted red chillies

Turkey Masaladar Vindaloo

Slow roasted diced turkey breast cooked in Goan vindaloo spices and baby potatoes

Kori Ghassi - *chicken curry with unique ground dry roasted spices of coriander seeds
curry leaves and whole red chilli with coconut milk, garnished with pomegranates.*

Paneer Makanwala V

Deep-fried vegetable croquettes simmered in a rich tomatoes / creamy sauce

Tilapia Meen Malabar

Tilapia fish fillet cooked in a mild spiced coconut sauce.

Sides

Mattar Paneer

Dhall Panchratan — *five lentil mix*

Saffron Pillaf - *Bread basket*

Dessert

Warm Gajjar Halwa *with Coconut Ice Cream*

Shahi Saffron Kheer

Mince Pie



Merry Christmas

CHRISTMAS MENU- C £ 34.95

Starters

Hazari Murgh Tikka (Turkey)

Succulent morsel of Turkey breast marinated in green chilli, ginger and avocado, chargrilled in tandoor.

Dal Chini Salmon

Salmon fillet infused in Dhungar with Cinnamon exotic spices -This is traditional quick smoke procedure used to flavour a dish.

Anglo-Indian Style Chicken Liver with Idli

Spiced, Cornfed Chicken liver with tanroori granny smith served on a fluffy rice cake

Tandoori Portobello Mushroom V

Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese

Lamb Barra Kabab - *Afghani style lamb cutlets marinated with kachri, in ginger, black pepper & spices slow cooked in tandoor*

Mains

Served with sides Dhall Makhani, Garden Vegetables, Saffron Pillaf & Bread basket

Vaniso Kofta Curry

Jungle Style Guinea Fowl Curry

A great dish of Rajput Shikar, with punchy raw garam masala & chilli bspices.

Lamb Xacuti

Tender boneless lamb cooked in a paste of fresh ground coconut, cumin & coriander

Goan-Style Sea Bass

In Coconut, mustard and curry leaf.

Moru Kachiathu V

An unusual combination of sweet mango and green banana cooked in yoghurt with green chillies, ginger and fresh curry leaves. A sweet and sour dish that is highly recommended

Masaladar Turkey Vindaloo

Slow roasted diced turkey breast cooked in Goan vindaloo spices and baby potatoes

Dessert

Mini saffron gulab jamun *with Ice Cram*

Christmas Pudding with Saffron vanilla custard

Warm cashew-nut Gajjar Halwa *with Vanilla Ice cream*



Merry Christmas

Christmas Day 2016 (Lunch & Dinner) 6 Course Tasting Menu at Namaaste Kitchen

(This menu is also available for minimum of 4 guests throughout Dec.)

Namaaste Tasting menu with wine & Kir Royal 59.95

Namaaste Tasting menu without wine 44.95

Christmas Day at SALAAM NAMASTE 2016 (Lunch & Dinner) 4 Course Menu £39.95

