



Celebrate Christmas at
Namaaste Restaurants



We're open Christmas Day & Boxing Day

About Us

Celebrate the festive season in style with friends and family at one of our award-winning restaurants in Central London's Bloomsbury, vibrant Camden or the charming Highgate Village. Enjoy exquisite regional Indian cuisine infused with festive flair and warm hospitality! Our festive menu is available throughout December, and we are open on both Christmas Day and Boxing Day.

This year, indulge in our special Christmas Day and New Year's Eve menus, perfect for those with a taste for adventure. Each menu is thoughtfully crafted by Chef Sabbir Karim, inspired by his passion for traditional Indian cuisine.

Choose from our delectable set menus, offering outstanding flavour and value, with the option to pre-order drinks from our extensive selection. Need more room? We can provide exclusive use of the entire restaurant for your celebration.

BOOK EARLY AND QUALIFY FOR 10% OFF FROM MENU B & C

GET 10% OFF ALL PRE-ORDER DRINKS ON PARTY OF 10 OR MORE

NAMAASTE HIGHGATE

4 South Grove, Highgate, N6 6BS

020 8340 4488

namaastehighgate.co.uk

90 seated guests, Private Dining Room for 24 guests.

NAMAASTE KITCHEN

64 Parkway, Camden, NW17AH

020 7485 5977

namaastekitchen.co.uk

90 seated guests, Chefs Table for 24 guests.

SALAAM NAMASTE

68 Millman street, Bloomsbury, WC1N 3EF

020 7405 3697

salaam-namaaste.co.uk

Seating up to 70 Guests

CHRISTMAS MENU A

£26.95 per person



Appetizers



Mumbai Samosa Chaat – veg/lamb

Tangy, spicy Samosa Chaat! Spicy chickpeas are served with samosa with yogurt and chutney

Samphire Pakora

Samphire and Chopped onion in Gram flour



Main Courses



All main courses are served with Basmati Rice and Bread Basket

Motimahal Butter Chicken

Tandoor smoked chicken breast, spiced fenugreek tomato cashew nuts & cream butter sauce

Mattar Paneer

Indian cottage cheese and green peas cooked in spiced creamy sauce

Tadka Dal

Garlic fry lentil

Group Size 4 or more

12.5% Service Charge

Christmas Menu B

£ 34.95 per person

— Appetizers —

Mumbai Samosa Chaat-veg/lamb

Tangy, spicy Crisp Samosa Chaat ! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

Samphire Pakora

Samphire and Chopped onion in Gram flour

Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

— Main Courses —

All main courses are served with Aloo Gobi, Basmati Rice and Bread Basket
(Vegetarian and Vegan options available on request)

Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek Tomato cashew nuts & cream butter sauce

Narial Ka Gosht

Diced lamb cooked slowly in coconut milk, tempered with musted seeds & curry leaf, South Indian favourite!

Mattar Paneer V

Indian cottage cheese and green peas cooked in spiced creamy sauce

— Desserts —

Gulab Jamun

with vanilla Icecream

Group Size 4 or more

12.5% Service Charge

Christmas Menu C

£ 44.95 per person

Appetizers

Amritsari Champen

Succulent Lamb Chops marinated in ginger, garlic & chefs spices

Lucknow Tokri Chaat

Crispy potato basket filled with lentil dumplings, chickpeas, tamarind yoghurt

Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

Main Courses

All main courses are served with Tadka Dal, Aloo Gobi, Pilau Rice & Bread Basket
(Vegetarian and Vegan options available on request)

Mangalorean Kori Gassi Chicken

Chicken Curry with flavors of coconut mustard seeds curry leaves
roast chilies and tamarind

Old Delhi festive turkey biryani

Slow cooked with finest basmati rice with garam masala, fresh mint layered & aromatic
served with raita. Famous recipe from Delhi

Railway Mutton Curry

A colonial Anglo indian mutton curry cooked with fresh leaves and chefs special spices

Kerala Fish Curry

Sea bass fillets cooked in coastal spices, roasted red chilies curry leaves
mustard seeds, tomatoes & tamarind

Lasooni Paneer Tikka Lababdar v

Chargrilled indian cottage cheese cooked with tomatoes onions capsicum
fresh cream & exotic spices

Desserts

Gajar ka Halwa

with coconut ice cream

Mango/ Pistachio Kulfi

Group Size 4 or more

12.5% Service Charge

Christmas Day Menu

£ 49.95 per person

It's beginning to look a lot like Christmas at Namaaste's - and there's no better way to spend the most special day of the year than with our luxurious Christmas Day Menu

Appetizers

Mumbai Samosa Chaat veg/lamb

Tangy, spicy Crisp Samosa Chaat! Spicy Chickpeas are served with samosa, yogurt & tamarind chutney

Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, limeleaves & spices, chargrilled in tandoor

Amritsari Champen

Succulent Lamb Chops marinated in ginger, garlic & chefs spices

Main Courses

All main courses are served with Tadka Dal, Aloo Gobi, Pilau Rice & Bread Basket (Vegetarian and Vegan options available on request)

Lasooni Paneer Tikka Lababdar

Chargrilled Indian cottage cheese cooked with tomatoes onions capsicum fresh cream and exotic spices

Seafood Moilee

A coastal favourite, scallops, seabass, king prawns cooked in coconut gravy with curry leaves and musted seeds

Parsi Gosht Zardaloo

Lamb and apricot cooked together with special chef's spices

Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek Tomato cashew nuts & cream butter sauce

Desserts

Gulab Jamun

with vanilla Icecream

Christmas pudding

with brandy sauce with coconut icecream

12.5% Service Charge

New Years Eve Menu

£ 44.95 per person

Glass of Prosecco
Amuse bouche - Paani Puri - Veg

Appetizers

Mumbai Samosa Chaat -veg/lamb

Tangy, spicy Crisp Samosa Chaat ! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

Coriander and lime Turkey Tikka

Chicken cubes marinated in fresh coriander, lime leaves & spices, char grilled in tandoor

Main Courses

All Main courses will be served with Creamy Black Lentils
Aloo Gobi, Pilau Rice & Bread Basket

Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek Tomato cashew nuts & cream butter sauce

Rajasthan laal maas Gf

Hot & spicy lamp, roasted red chillies from the land of forts & places

Lasooni paneer tikka lababdar V

Chargrilled indian cottage cheese cooked with tomatoes onions capsicum fresh cream & exotic spices

Kerala Fish Curry

Sea bass fillets cooked in coastal spices roasted red chillies curry leaves musted seeds tomatoes & tamarind

Desserts

Gulab Jamun

with vanilla Ice cream

Gajar ka Halwa

Pie with malai rabdi ice cream

12.5% Service Charge

