



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 favorite Salaam Namaaste.

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 festival 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 www.salaam-namaste.co.uk

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 £12.50 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 and may qualify for 10% OFF from Menu B & C

Apart from deliciously festive menus, we also have a range of specially selected cocktails and Champagnes;



Christmas Menu A

£24.95

Appetizers

Lamb Seekh Gilafi

Mince lamb skewers with garlic, green chillies, garam masala, finished with peppers

Coriander Lime Turkey Tikka

served coconut roasted tomatoes and sesames

Onion Bhaji

Main Courses

All main courses will be served with Tadka Dal, Basmati Rice and Bread Basket

Mangalore Turkey / Chicken Gassi

In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates.

Kashmiri Lamb Rogan Josh

Aromatic lamb curry with hint of saffron, a classic from northern frontier

Panchmel Sabzi Mixed vegetables tossed with ginger and pounding spices

Desserts

Gulab Jamun with vanilla ice cream

Mince Pie



Christmas Menu B

£30.95

Appetizers

Gobhi Matar Samosas V

(Spiced cauliflower & green peas wrapped in filo pastry)

Samundari Fish Kebab

Coriander Lime Turkey Tikka

served coconut roasted tomatoes and sesames seed relish

Jungle style char grill lamb kebab

Hunters favourite grilled lamb escalope's served with fresh mint sauce

Main Courses

All Main courses will be served with Alo Gobi Mattor, Pomegranates Raita, Pulao Rice & Bread Basket

Rajasthan Lal Maas

A very popular spicy lamb curry from the land of forts & palaces.

Masaledar Achari Turkey/Chicken

slow cooked with pickling spices

Panjim Fish Curry

Goan style fish curry with roasted red chillies & ground spices

Lasooni Paneer Tikka Lababdar V

Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream

Desserts

Duo of Mango & Raspberry Sorbet

Christmas Pudding with Brandy sauce



Christmas Menu C **£37.95**

Appetizers

Duck Salad

Charcoal grilled duck breast strips marinated in chefs spices tossed with bell pepper, red onions and cucumber.

Tandoori Green Prawn

Char grilled Jumbo Prawns marinated in coriander, mint & green chillies

Tandoori Portobello Mushroom (V)

Filled with figs, cashew nuts, raisins, green chillies & Cheese

Coriander Lime Turkey Tikka served coconut roasted tomatoes and sesames seed relish

Main Courses

All main courses are accompanied with Kachumber Salad, Mattar Paneer, Bukhara Dhal Makhani , Zaffrani pulao rice and bread basket

Wild Rabbit Biryani with roasted Aubergine and Berries

Served with boondi and pomegranates raita.

Hydrabadi Dal Gosht

Traditional lamb on the bone cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint

Sea Food Moilee King Prawn, Scallops, sea bass fillets in coastal style in coconut mustard sauce

Masaledar Achari Turkey

Slow cooked with pickling spices

Mangalorean Kori Gassi

In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates.

Zardaloo Kofte V Potato & apricot dumplings simmered in creamy gravy with chefs special spices

Desserts

Warm Gajar Ka Halwa with Vanilla Ice cream

Christmas Pudding with Brandy sauce



Christmas Day Set Menu £39.95

Amuse Bouche

Appetizers

Gobhi Matar Samosas V

Spiced cauliflower & green peas wrapped in filo pastry

Amritsari Champen

Succulent lamb chops marinated in ginger & exotic spices

Coriander Lime Turkey Tikka

served coconut roasted tomatoes and sesames seed relish

Sholay Salmon Tikka

From the tandoor smoked salmon marinated with mustard and Dill

Main courses

All Main courses will be served with Alo Gobi Mattor, Pomegranates Raita, Zaffrani Pulao Rice & Bread Basket

Hydrabadi Dal Gosht

Traditional lamb cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint

Sea Food Moilee

King Prawn, Scallops, sea bass fillets in coconut mustard sauce

Masaledar Achari Turkey

Slow cooked with pickling spices

Mangalorean Kori Gassi

In roasted coconut, mace, garam masala, spicy sauce with curry leaf and pomegranates.

Lasooni Paneer Tikka Lababdar (V)

Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream

Desserts

Warm Gajar Ka Halwa with Vanilla Ice cream

Christmas Pudding with Brandy sauce