



Party Menu

£15.00

Per Person

Available 12pm - 5pm Daily (not available December)

Monday - Wednesday 5pm - 11pm (max 16 people not available December)

(Sharing menu)

STARTER

Onion Bhaji -V

MAIN COURSES

Chicken Kolhapuri

Chicken cooked with roasted ground spices, onions, tomato, ginger, garlic & coriander

Aloo Gobi Mattar

Potatoes, peas & cauliflower in spices.

Tadka Dhal

Yellow lentils tempered with roasted cumin

ACCOMPANIMENTS

Plain Nan

Zaffrani Pulao Rice

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill



MENU PARTY £24.95pp

(Sharing Menu)

STARTERS

Coriander Lime Chicken Tikka

Corn-fed chicken served coconut roasted tomatoes and sesames seed relish

Onion Bhaji -V

Lamb Seek Gilafi

Freshly minced lamb meat with garlic, green chilli, cheese, garam masala, finished with mixed peppers.

MAIN COURSES

Motimahal Butter chicken

chicken breast grilled in tomato sauce, fresh creamy, ginger and crushed fenugreek leaves

Lamb Rogan Josh

Cooked with coarse spices then topped with layer of tossed spicy tomatoes

SIDES

Dhall Makhani - slow cooked black lentils

ACCOMPANIMENTS

Plain Nan

Zaffrani Pulao Rice

DESSERT

Vanilla Ice-cream / Raspberry Sorbet

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill

Namaaste Kitchen 64 Parkway NW17AH 0207 485 5977 www.namaastekitchen.co.uk



MENU PARTY - £29.95pp
(Sharing Menu)

STARTERS

Gilafi Seekh Kebab

Freshly minced lamb meat with garlic, green chilli, cheese, garam masala, finished with mixed peppers.

Sholay Salmon Tikka - *Home smoked salmon marinated with dill and mustard.*

Achari Paneer Tikka – V

char-grilled cottage cheese marinated in pickling spices

MAIN COURSES

Mangalorean Korri Gassi Chicken

A delicate chicken curry with flavours of coconut, mustard seeds, curry leaves, roast chillies and tamarind

Rajasthan Laal Maas

Spicy lamb curry with roasted red chillies

Lasooni Paneer Tikka Lababdar

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

SIDES

Tarka Dal - *Yellow lentils tempered with roasted cumin*

Saag Aloo - *Spinach cooked with baby potatoes*

DESSERT

Warm Gajjar Halwa with Coconut Ice Cream

Warm Gulab Jamun with Vanilla Ice Cream

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill



MENU PARTY - £37.95pp

STARTERS (SELECTION)

Tandoori Portobello Mushroom v

filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese

Amritsari Champen

succulent lamchops marinated in ginger and exotic spices, south indian mashed potatoes

Sholay Salmon Tikka - Home smoked salmon marinated with dill and mustard.

Tandoori Green Prawn - char grilled Jumbo prawns marinated in coriander, mint, green chillies

MAIN COURSES

Telapia with Crisp okra

Telapia fillets, lightly spiced cooked with onions, tomatoes, ginger & garlic

Hydrabadi Dal Gosht

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

Nimboo Kali Mirch Chicken

Chicken cooked with lemon zest, onions, tomatoes, crushed peppercorn, with fresh lemon juice

Zardaloo Kofte V

Potato & apricot dumplings cooked in creamy gravy with chefs special spices

SIDES

Lazeez Peshwari Channa - Chick peas cooked with onions, tomatoes & exotic spices.

Saag Paneer - Spinach with cottage cheese

ACCOMPANIMENTS

Bread Basket

Shahi Vegetable Pulao - cauliflower, cottage, cheese, peas, cashewnuts

Kachumber Salad

DESSERT

Mango & Passion fruit cheese cake

Mango Kulfi

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