

A wooden frame is centered on a dark, textured background. Inside the frame, the text 'N A M A K' is written in a white, serif font, with each letter separated by a wide space. Below this, the date '0 6 · 0 4 · 1 9 3 0' is displayed in a similar font. Underneath the date, the phrase 'TASTE THE SPIRIT OF THE PROGRESSIVE INDIA' is written in a bold, white, sans-serif font. The frame is surrounded by an assortment of spices and herbs: fresh green herbs (possibly rosemary) and white peppercorns on the left; a pile of bright yellow turmeric powder and dried green herbs at the top; a single garlic clove and a star anise on the right; and a pile of red chili powder, a wooden spoon, and a mix of black, white, and red peppercorns at the bottom. The overall composition is artistic and emphasizes the theme of Indian spices.

**N A M A K**

0 6 · 0 4 · 1 9 3 0

**TASTE THE SPIRIT OF  
THE PROGRESSIVE INDIA**

**E - M E N U**

## STARTER

- **Ratan-e-Arab Sagar** **2500**  
succulent lobster in a tangy spice marinade, makes it a perfect appetizer for a perfect day
- **Tandoori Jhinga Kalimirch** **2400**  
plump fresh water prawns in a mouth-melting marinade of creamy cheese, flavored with black pepper, char-grilled over sigri to give this delicacy a traditional & distinctive taste
- **Tawa Sea-bass** **2250**  
thin fillets of sea-bass marinated in aromatic spices
- **Salmon Tandoori** **2500**  
blush pink scottish salmon tikka matured in a rich marinade & cooked carefully in mild fire to retain the delicate flavor of salmon
- **Sarson Tandoori Pomfret** **2050**  
whole pomfret marinated in distinctively chosen special yellow mustard & roasted garlic
- **Adraki Murgh Ke Chaamp** **1500**  
chicken thighs in a roast garlic, red chilly paste & with aromatic spices
- **Dhunar Murgh Tikka** **1500**  
boneless chicken morsels steeped in the marinade for 24 hours, char-grilled to release its subtle flavor; perfect creation to enjoy anytime of the day
- **Murgh Malai Kebab** **1500**  
a mouthwatering delicacy of chicken marinated with creamy cheese, garlic & methi to make it a perfect appetizer for those who are low on spices

## STARTER

- **Barra Kebab** **2200**  
an awadhi delicacy experimented with juicy new zealand lamb chops marinated in yogurt & kachari
- **Gosht ke Gilawat** **1950**  
an all-time favourite awadhi preparation, melts in your mouth
- **Gosht Awadhi Seekh** **1650**  
the traditional seekh of minced lamb meat, made initially by chefs of nizam with the breathtaking flavours of saffron & spearmint, which blends together, creating an extraordinary magic of taste
- **Tandoori Malai Paneer Roll** **1200**  
paneer still persists in its original & traditional style at Namak, we present it marinated in pickling spices & stuffed with onion, mint & malai cheese & glazed golden in the tandoor
- **Chenna Palak Ki Shami** **1200**  
shami being an all-time favourite kebab of the nizams, finds its place at Namak in a masterly done vegetarian version
- **Bharwan Tandoori Aloo** **1200**  
potato barrels, stuffed with creamed potatoes & nuts, grilled in the tandoor
- **Shimbi Paneer Ki Seekh** **1200**  
char-grilled kebab of young green beans & cottage cheese, with a dominant mustard flavour
- **Malai Doodhiya Mushroom** **1200**  
one of the exotic preparations of the juiciest form of mushroom filled with home-churned cream, marinated & grilled in tandoor

## STARTER

- **Subziyon Ki Tandoori Chaat** **1200**  
carefully selected young baby corn, tomato, pears & bell peppers marinated with hung-yogurt, ginger & garlic; finished in tandoor
- **Tandoori Broccoli** **1200**  
young broccoli heads marinated in fresh yogurt & flavoured with black pepper corn; finished in tandoor

## TODAY'S KEBAB SELECTION

- **Vegetarian Kebab Platter** **2250**
- **Non – Vegetarian Platter** **2650**
- **Seafood Platter** **3500**

## MAIN COURSES

- **Kadai Dum Jhinga** **2100**  
slow-cooked prawns, robustly spiced with pounded black pepper, coriander seeds & bay leaf
- **Tariwali Macchi** **1850**  
pomfret fillets simmered in a satin-smooth onion, tomato gravy brought to a brilliant red by the ubiquitous degi mirch & hint of mustard
- **Ambade Ka Murg** **1800**  
many of the leaves & barks used in indian cooking are said to be the herbs which not only impound a distinctive taste to the dish but also impart some of the very essential medicinal qualities, one such herb finds its place in our menu by imparting a refreshing sour taste to the dish, making delicious roasted chicken cooked with ambada leaves
- **Chooza Khaas Makhni** **1500**  
char-grilled chicken simmered in kasoori methi speckled butter enriched tomato gravy
- **Masaledar Kadai Murg** **1650**  
shredded chicken tossed with garlic, ginger & finished in gravy of red onion, country tomato & pounded whole spices
- **Nalli Gosht** **2100**  
ineffably aromatic & succulent shanks of baby lamb, carefully prepared in a prolonged preparation to give it rich aroma & taste, clearly describes the royalness of awadh
- **Gosht Banjara** **1800**  
carefully selected pieces of lamb cooked with special ingredients from andhra, braised & curried in a way that it makes our hearts pound

## MAIN COURSES

- **Khade Masale Ka Paneer** **1300**  
cottage cheese napped in a moderately spiced thick tomato & onion paste all cured spices & fresh coriander leaves
- **Aloo Gobhi Adraki** **1150**  
a delicacy of cauliflower & potato cooked with tomato & onion gravy, flavored with roots of ginger
- **Churchuri Bhindi** **1150**  
finest of the okra prepared with the mélange of roasted spices & flavored with mustard
- **Baingan Ka Bharta** **1150**  
charcoal-smoked eggplant mashed & cooked with green peas, tempered with garlic, green chilies & finished with smoked cloves
- **Khatte Anardane Ke Chhole** **1150**  
a very known preparation of chickpeas from northern part of India flavored with powdered dry pomegranate & mango, tempered with cumin & garlic
- **Aloo Khushk Numa** **1150**  
baby potatoes in homemade pickle & tomato gravy; tempered with mustard seeds & curry leaves
- **Tripoliya Subzi** **1150**  
the signature dish of Namak depicts the smoothness & tells about how well the spices are blended into a very simple mouthwatering dish
- **Sua Dakhani Saag** **1150**  
spinach tempered with roasted garlic, cumin & ginger, flavoured with dill leaves

## MAIN COURSES

- **Mirch Makai Hara Praaz** **1150**  
the signature dish of Namak depicts the smoothness & tells about how well the spices are blended into a very simple mouthwatering dish
- **Dal Makhani** **900<sup>a</sup>**  
preparation which is truly a result of chef's patience & art blending delicacy of whole urad lentil, simmered overnight over low-fire tandoor to get the natural butter of the lentils which gives it body & rich character; tempered with home churned butter, cream & methi
- **Dal Chhounka** **900**  
yellow lentils tempered with cumin, garlic, tomato & green chilies
- **Mix Vegetable Raita** **400**

## ACCOMPANIMENTS

- **Murgh Zaffrani Pulao** **1450**  
pulao made with yogurt braised chicken, aromatic basmati & fragrant spices, served with garlic chutney
- **Gosht Dum Biryani** **1550**  
the pluperfect rice delicacy of choice cuts of baby lamb, dum cooked long-grain basmati & the fragrance of carefully selected spices by our master chef
- **Saunfiya Tarkari Biryani** **1250**  
vegetable biryani cooked with the flavor of mint, saffron & saunf, served with garlic yoghurt chutney
- **Sada chawal** **600**  
steamed fragrant basmati rice
- **Roti** **250**  
tandoori / roomali
- **Naan** **250**  
garlic / plain / butter
- **Parantha** **250**  
zaffrani / ajwani laccha / pudina
- **Kulcha** **250**  
aloo / paneer / onion & anardana



## DESSERTS

- **Shaad-e-Jamun** **400**  
mini gulab jamuns layered & baked with rabdi
- **Ice Cream** **400**  
please ask for variety of ice- creams
- **Malai Kulfi** **400**
- **Angoori Rasmalai** **400**  
small rasmalai flavored with saffron & cardamom
- **Rosogolla** **400**  
soft spongy chhena dumplings poached in sugar syrup
- **Nolen Gurer Ice Cream** **400**

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**Hotel Sahara Star, Opp. Domestic Airport, Mumbai – 99, India.  
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