



W E L C O M E
TO THE WORLD
OF SOULFUL DELICACIES!

The Father of the Nation picked up a pinch of salt and kindled the nation's freedom movement. He sparked such a spirit that tens of thousands of Indians covered 240 miles on foot. As he quoted the verse from the holy Bible, "If the salt loses its savour, wherewith shall it be salted?"

The journey called Dandi March took twenty three days and he broke the Unfair Salt Law on 6th April, 1930.

After all, it is the fair amount of salt that brings out the essence of any cuisine.

N A M A K

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STARTERS

Price

- **Tandoori Lobster Sia Mirch** | 616kcal 🌞 🥚 | 2500
succulent lobster in pink pepper & tangy spice marinade, makes it a perfect appetizer for a perfect day
- **Salmon Tandoori** | 485kcal 🐟 🥚 | 2500
blush pink scottish salmon tikka matured in a rich marinade
- **Balai Ka Tandoori Jhinga** | 415kcal 🌞 🥚 | 2400
plump prawns in a mouth melting marinade of creamy cheese & flavored with garlic, char grilled golden on a traditional bhatti to give this delicacy a traditional and distinctive taste
- **Sarson Tandoori Pomfret** | 713kcal 🐟 🥚 | 2050
whole pomfret marinated with distinctively chosen special mustard & roasted garlic paste & cooked in tandoor
- **Lahsooni Macchi Tikka** | 543kcal 🐟 🥚 | 1650
known for its tender meat, bekti turning itself into a mouth watering delicacy with a marinade powder of garlic leaves & yogurt, finished in tandoor
- **Tandoori Chaamp** | 481kcal 🥚 | 2200
an awadh delicacy – juicy new zealand lamb chops marinated with yogurt & subtle spices, flavored with kachari
- **Gosht Ke Gilawat** | 483kcal 🥚 | 1950
an all-time favorite awadhi preparation, so tender which will melt in your mouth
- **Lazeez-ε-Gosht Seekh** | 473kcal 🥚 | 1650
the traditional seekh of minced lamb meat, made initially by chefs of nizam with the breathtaking flavors of saffron & spearmint, which blends together, creating an extraordinary magic of taste
- **Murgh Malai Seekh** | 658kcal 🥚 | 1500
charcoal grilled soft skewers of chicken mince blended with fried onion & aromatic spices
- **Khuroos-ε-Murgh Tikka** | 716kcal 🥚 | 1500
boneless chicken thigh char grilled after marinating for a day to give it a subtle flavor, perfect combination to enjoy any time of the day
- **Murgh Hazarvi Kebab** | 686kcal 🥚 | 1500
a mouth watering delicacy of chicken marinated with creamy cheese, garlic & green herbs to make it a perfect appetizer for the people who are low on spices
- **Zaffrani Tandoori Paneer Roll** | 388kcal 🥚 | 1200
cottage cheese still persists in its original & traditional style at namak, we present it flavoured with saffron & marinated in some pickling spices, stuffed with onion, mint & cheese & glazed golden in the tandoor

We promote usage of locally grown & organic products. Our culinary team shall be pleased to accommodate any special dietary requirements. Prices mentioned are in Indian Rupees and subject to Government Taxes.

■ Vegetarian ■ Non-vegetarian Allergen: 🌾 Gluten 🐠 Crustacean 🐿 Groundnut 🥜 Soyabean 🧂 Sulphate 🥛 Milk 🥚 Egg 🐟 Fish

0122


STARTERS

Price









- **Palak Aur Hare Chane Ki Shami** | 584_{kcal}  1200
shami being an all-time favorite kebab of the nizams, finds its place at namak in a masterly done vegetarian version
- **Bharwan Tandoori Aloo** | 818_{kcal}  1200
potato barrels, stuffed with creamed potatoes & dry fruits, grilled in the tandoor
- **Subz Aur Mewe Ki Seekh** | 522_{kcal}  1200
char-grilled kebab of young green vegetables & dry fruits, with a dominant flavor of tailed pepper
- **Malai Doodhiya Mushroom** | 354_{kcal}  1200
one of the exotic preparations of the juiciest form of mushroom filled with home-churned cream, marinated & grilled in tandoor
- **Phalon Ki Tandoori Chaat** | 196_{kcal}  1200
carefully selected tomato, pears, pineapple & bell peppers marinated with hung yoghurt, ginger, garlic finished in tandoor
- **Tandoori Broccoli** | 272_{kcal}  1200
selected young broccoli marinated with hung yoghurt, ginger, garlic & flavored with black pepper corn & finished in tandoor

TODAY'S KEBAB SELECTION

Price

- **Seafood Platter** | 1030_{kcal}    3500
- **Non - Vegetarian Platter** | 1145_{kcal}   2650
- **Vegetarian Platter** | 924_{kcal}  2250

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MAIN COURSE

Price

- **Kadai Jhinga Kalimirch** | 381kcal   2100
slow cooked prawns, robustly spiced with pounded black pepper, coriander seeds & bay leaf
- **Coastal Macchi Curry** | 543kcal   1850
sea fresh pomfret fillets cooked in a satin smooth onion, tomato gravy with freshly pestled yellow mustard seasoning & degi mirch
- **Nalli Gosht** | 654kcal  2100
our signature preparation made of succulent shanks of baby lamb, very carefully prepared over a period to give it rich aroma & taste
- **Safari Gosht** | 864kcal  1800
a delicacy that takes indian hearts to sublime, tender pieces of lamb cooked with hand crafted spices by our master chef
- **Ambade ka Murgh** | 580kcal  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 Makhani** | 490kcal  1500
char grilled chicken simmered in fenugreek speckled butter enriched tomato gravy
- **Kadai Dum Murgh** | 612kcal  1500
boneless chicken leg tossed with garlic ginger and finished in gravy of red onion, country tomato & pounded whole spices

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MAIN COURSE

Price

- **Desi Dum Ka Paneer** | 604kcal  1300
cottage cheese cubes napped in a moderately slow cooked spiced thick tomato & onion paste, all cured spices & fresh coriander leaves
- **Lagan Ki Bhindi** | 300kcal  1150
finest of the young okra prepared with the mélange of roasted spices & done to perfection
- **Subz Kofta-É- Noor** | 519kcal   1150
fresh vegetable & cottage cheese dumplings simmered in dehydrated nuts gravy and flavored with saffron cream
- **Khatte Anardane Chole** | 455kcal  1150
a very known preparation of chickpeas from northern part of india flavored with powdered dry pomegranate & mango, tempered with cumin & garlic
- **Baghare Aloo** | 374kcal  1150
home style cooked potatoes cubes napped in onion & tomato & tempered with cumin garlic & green chilli
- **Subz Khada Masala** | 378kcal  1150
the signature dish of namak depicts the smoothness & tells about how well the spices are blended into a very simple mouth watering dish
- **Sua Dakhani Saag** | 413kcal  1150
spinach tempered with roasted garlic, cumin & ginger, flavored with dill leaves
- **Dal Makhani** | 556kcal  900
black urad lentils with fenugreek, tomato & home churned butter
- **Dal Chhounka** | 482kcal  900
yellow lentils tempered with cumin, garlic, tomato & green chilli
- **Mix Vegetable Raita** | 97kcal  400

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ACCOMPANIMENTS

Price









- **Gosht Dum Biryani** | 666kcal  1550
the perfect rice delicacy of choice cuts of baby lamb, dum cooked long grain basmati & the fragrance of carefully selected spices by our master chef
- **Murgh Zaffrani Biryani** | 770kcal  1450
the perfect rice delicacy of choice cuts chicken, dum cooked with fragrance of carefully selected spices by our master chef and the finest basmati, flavored with saffron
- **Subz Dum Biryani** | 561kcal  1250
seasonal vegetable biryani cooked with mint, yoghurt & flavored with selected garam masala & kashmiri saffron, served with garlic yoghurt chutney
- **Sada Chawal** | 141kcal  600
steamed fragrant basmati rice
- **Kulcha** | 395kcal   350
aloo / paneer / pyaaz aur anardana
- **Roti** | 300kcal   250
tandoori / roomali
- **Naan** | 287kcal   250
garlic / plain / butter
- **Parantha** | 231kcal   250
zafrani / ajwaini / laccha / pudina

DESSERTS

Price

- **Shaad-&-Jamun** | 250kcal  400
mini gulab jamuns layered & baked with rabdi
- **Ice Cream** | 414kcal  400
please ask for variety of ice creams
- **Malai Kulfi** | 412kcal  400
indian ice cream made of simmered milk
- **Angoori Rasmalai** | 567kcal  400
small rasmalai flavored with saffron & cardamom
- **Malai Gulkand Ki Parat** | 389kcal   400
enriched milk bread soaked in saffron rabdi & flavored with gulkand
- **Badam Ka Halwa** | 282kcal  400
traditional indian sweet made of almonds

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SET MENU

3000

Appetizers (Vegetarian)

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Assorted Breads

- **Subz Dum Biryani** | 561kcal ⓘ
seasonal vegetable biryani cooked with mint, yoghurt & flavored with selected garam masala & kashmiri saffron, served with garlic yoghurt chutney

Dessert

- **Malai Kulfi** | 412kcal ⓘ
- **Shaad-&-Jamun** | 250kcal ⓘ



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Dessert

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An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

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