

The Father of the Nation picked up a pinch of salt and kindled the nation's freedom movement.

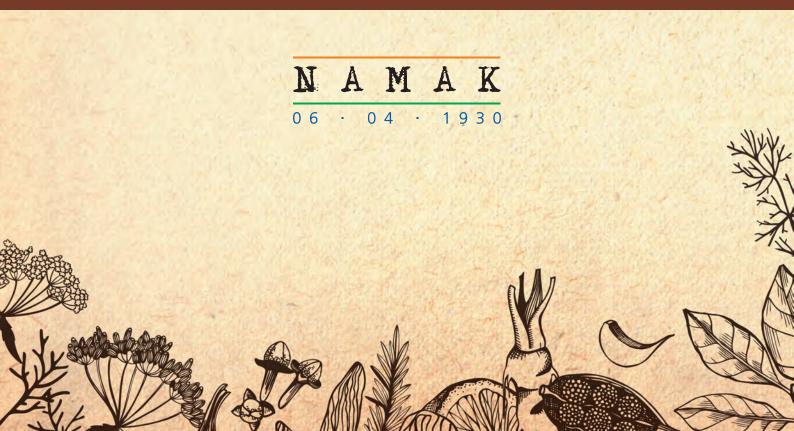
He sparked such a spirit that tens of thousands of Indians covered 240 miles on foot.

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.







STARTERS	Price
■ Tandoori Lobster Sia Mirch 616kcal © ① succulent lobster in pink pepper & tangy spice marinade, makes it a perfect appetizer for a perfect day	2500
■ Salmon Tandoori 485 _{kcal}	2500
■ Balai Ka Tandoori Jhinga 415kcal	2400
■ Sarson Tandoori Pomfret ∫ 713 _{kcal}	2050
■ Lahsooni Macchi Tikka	1650
■ Tandoori Chaamp 481kcal	2200
■ Gosht Ke Gilawat	1950
■ Lazeez-&-Gosht Seekh J 473 _{kcal} 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	1650
■ murgh malai Seekh 658kcal	1500
■ Khuroos-&-Murgh Tikka	1500
■ Murgh Hazarvi Kebab	1500
■ Zaffrani Tandoori Paneer Roll ∫ 388 _{kcal}	1200











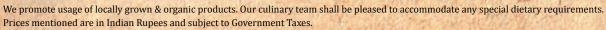


STARTERS	Price
■ Palak Aur Hare Chane Ki Shami 584kcal	1200
■ Bharwan Tandoori Aloo	1200
■ Subz Aur Mewe Ki Seekh 522 _{kcal}	1200
■ Malai Doodhiya Mushroom ∫ 354kcal one of the exotic preparations of the juiciest form of mushroom filled with home-churned cream, marinated & grilled in tandoor	1200
■ Phalon Ki Tandoori Chaat ∫ 196 _{kcal}	1200
■ Tandoori Broccoli	1200

TODAY'S KEBAB SELECTION	Price
■ Seafood Platter 1030 _{kcal}	3500
■ Non - Vegetarian Platter 1145 _{kcal} 👀 🛈	2650
■ Vegetarian Platter 924 _{kcal} ①	2250









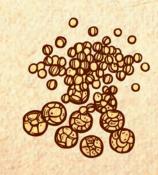






main course	Price
Kadai Jhinga Kalimirch 381kcal © Kadai Jhinga Kalimirch 381kcal © Kadai Jhinga Kalimirch 381kcal © Kadai Jhinga Kalimirch 381kcal © Kadai Jh	2100
slow cooked prawns, robustly spiced with pounded black pepper, coriander seeds & bay leaf	
■ Coastal Macchi Curry 543 _{kcal} ① ③	1850
sea fresh pomfret fillets cooked in a satin smooth onion, tomato gravy with freshly pestled	
yellow mustard seasoning & degi mirch	
■ Nalli Gosht 654 _{kcal}	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 864 _{kcal} ①	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 580 _{kcal} ①	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 ①	1500
char grilled chicken simmered in fenugreek speckled butter enriched tomato gravy	
■ Kadai Dum Murgh 612 _{kcal} ①	1500
boneless chicken leg tossed with garlic ginger and finished in gravy of red onion,	





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.

country tomato & pounded whole spices











main course	Price
Desi Dum Ka Paneer 604 _{kcal}	1300
cottage cheese cubes napped in a moderately slow cooked spiced	
thick tomato & onion paste, all cured spices & fresh coriander leaves	
■ Lagan Ki Bhindi 300 _{kcal} ①	1150
finest of the young okra prepared with the mélange of roasted spices & done to perfection	
■ Subz Kofta-&- Noor 519 _{kcal} 🔮 🕦	1150
fresh vegetable & cottage cheese dumplings simmered in dehydrated	
nuts gravy and flavored with saffron cream	
■ Khatte Anardane Chole 455 _{kcal}	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 1	1150
home style cooked potatoes cubes napped in onion & tomato & tempered	
with cumin garlic & green chilli	
Subz Khada Masala 378kcal Subz	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 413 _{kcal} 413 kcal	1150
spinach tempered with roasted garlic, cumin & ginger, flavored with	and the second
dill leaves	
■ Val Makhani 556 _{kcal}	900
black urad lentils with fenugreek, tomato & home churned butter	
■ Dal Chhounka 482 _{kcal}	900
yellow lentils tempered with cumin, garlic, tomato & green chilli	
Mix Vegetable Raita 97 _{kcal} O	400







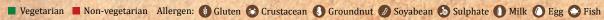






ACCOMPANIMENTS	Price
■ Gosht Dum Biryani 666kcal	1550
■ Murgh Zaffrani Biryani 770 _{kcal}	1450
■ Subz Dum Biryani	1250
Sada Chawal 141kcal tice steamed fragrant basmati rice	600
■ Kulcha J 395 _{kcal} ② ① aloo / paneer / pyaaz aur anardana	350
■ Roti ∫ 300 _{kcal} 😻 🛈 tandoori / roomali	250
■ Naan ∫ 287 _{kcal} 🔮 🕦 garlic / plain / butter	250
■ Parantha J 231 _{kcal}	250
DESSERTS	Price
■ Shaad-&-Jamun	400
■ Ice Cream J 414kcal ① please ask for variety of ice creams	400
Malai Kulfi 412kcal	400
Angoori Rasmalai 567 _{kcal} small rasmalai flavored with saffron & cardamom small rasmalai flavored with saffron & cardamom	400
■ Malai Gulkand Ki Parat ∫ 389 _{kcal} 🔮 🛈 enriched milk bread soaked in saffron rabdi & flavored with gulkand	400
Badam Ka Halwa 282kcal traditional indian sweet made of almonds traditional indian sweet made of almonds	400

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SET MENU

3000

Appetizers (Vegetarian)

- Zaffrani Tandoori Paneer Roll | 388kcal 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 in tandoor
- Palak Aur Hare Chane Ki Shami | 584kcal shami being an all time favourite kebab of the nizams, finds its place at namak in a masterly done vegetarian version
- Subz Aur Mewe Ki Seekh | 522kcal char-grilled kebab of young green vegetables & dry fruits, with a dominant flavour of tailed pepper

Main Course

- Desi Dum Ka Paneer | 604kcal 1 cottage cheese cubes napped in a moderately slow cooked spiced thick tomato & onion paste, all cured spices & fresh coriander leaves
- Subz Khada Masala | 378kcal 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 1 spinach tempered with roasted garlic, cumin and ginger flavoured with dill leaves
- Val Makhani | 556kcal black urad lentils with fenugreek, tomato & home churned butter

Assorted Breads 100

■ Subz Dum Biryani | 561kcal 1 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 250_{kcal} ①













SET MENU



3000

Appetizers (Non-Vegetarian)

- Balai Ka Tandoori Jhinga | 415kcal plump prawns in a mouth melting marinade of creamy cheese & flavoured with garlic, char grilled golden on a traditional bhatti to give this delicacy a traditional & distinctive taste
- Murgh Hazarvi Kebab | 686kcal 1 a mouthwatering delicacy of chicken marinated with creamy cheese, garlic & green herbs to make it a perfect appetizer for those who are low on spices
- Lazeez E-Gosht Seekh | 473kcal ① the traditional seekh of minced lamb, made initially by chefs of nizam with the breathtaking flavours of saffron & spearmint

Main Course

- Coastal Macchi Curry 543_{kcal} ① ② sea fresh pomfret fillets cooked in a satin smooth onion, tomato gravy with freshly pestled yellow mustard seasoning & degi mirch
- Ambade ka Murgh | 580kcal 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
- Safari Gosht | 864kcal a delicacy that takes indian hearts to sublime, tender pieces of lamb cooked with hand crafted spices by our master chef
- Val Makhani | 556_{kcal} ① black urad lentils with fenugreek, tomato & home churned butter

Assorted Breads On

■ Murgh Zaffrani Biryani | 770kcal ① 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

Dessert

- Malai Kulfi | 412kcal 1
- Shaad-&-Jamun | 250kcal

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





