



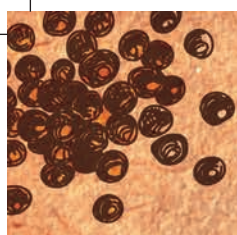
W E L C O M E TO THE WORLD OF SOULFUL DELICACIES!

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  

succulent lobster in pink pepper & tangy spice marinade, makes it a perfect appetizer for a perfect day

2500
- **Salmon Tandoori** | 485kcal  

blush pink scottish salmon tikka matured in a rich marinade

2500
- **Balai Ka Tandoori Jhinga** | 415kcal  

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

2400
- **Sarson Tandoori Pomfret** | 713kcal  

whole pomfret marinated with distinctively chosen special mustard & roasted garlic paste & cooked in tandoor

2050
- **Lahsooni Macchi Tikka** | 543kcal  

known for its tender meat, bekti turning itself into a mouth watering delicacy with a marinade powder of garlic leaves & yogurt, finished in tandoor

1650
- **Tandoori Chaamp** | 481kcal 

an awadh delicacy – juicy new zealand lamb chops marinated with yogurt & subtle spices, flavored with kachari

2200
- **Gosht Ke Gilawat** | 483kcal 

an all-time favorite awadhi preparation, so tender which will melt in your mouth

1950
- **Lazeez-È-Gosht Seekh** | 473kcal 

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 

charcoal grilled soft skewers of chicken mince blended with fried onion & aromatic spices

1500
- **Khuroos-È-Murgh Tikka** | 716kcal 

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

1500
- **Murgh Hazarvi Kebab** | 686kcal 

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

1500
- **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 golden in the tandoor

1200





STARTERS

Price

- Palak Aur Hare Chane Ki Shami | 584kcal 

shami being an all-time favorite kebab of the nizams, finds its place at namak in a masterly done vegetarian version

1200
- Bharwan Tandoori Aloo | 818kcal 

potato barrels, stuffed with creamed potatoes & dry fruits, grilled in the tandoor

1200
- Subz Aur Mewe Ki Seekh | 522kcal 

char-grilled kebab of young green vegetables & dry fruits, with a dominant flavor of tailed pepper

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 | 196kcal 

carefully selected tomato, pears, pineapple & bell peppers marinated with hung yoghurt, ginger, garlic finished in tandoor

1200
- Tandoori Broccoli | 272kcal 

selected young broccoli marinated with hung yoghurt, ginger, garlic & flavored with black pepper corn & finished in tandoor

1200

TODAY'S KEBAB SELECTION

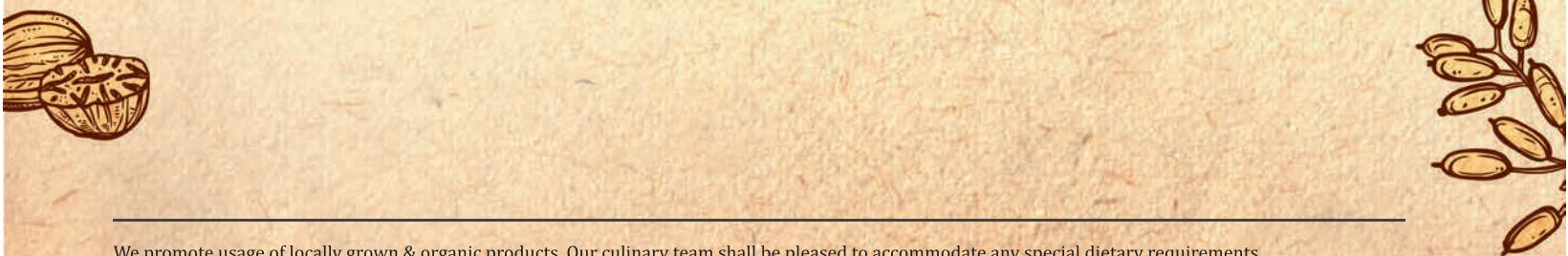
Price

- Seafood Platter | 1030kcal   

3500
- Non – Vegetarian Platter | 1145kcal  

2650
- Vegetarian Platter | 924kcal 

1000





MAIN COURSE

Price

- Kadai Jhingā Kalimirch

| 381kcal

slow cooked prawns, robustly spiced with pounded black pepper, coriander seeds & bay leaf

2100
- Coastal Macchi Curry

| 543kcal

sea fresh pomfret fillets cooked in a satin smooth onion, tomato gravy with freshly pestled yellow mustard seasoning & degi mirch

1850
- Nalli Gosht

| 654kcal

our signature preparation made of succulent shanks of baby lamb, very carefully prepared over a period to give it rich aroma & taste

2100
- Safari Gosht

| 864kcal

a delicacy that takes indian hearts to sublime, tender pieces of lamb cooked with hand crafted spices by our master chef

1800
- 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

1800
- Chooza Khaas Makhani

| 490kcal

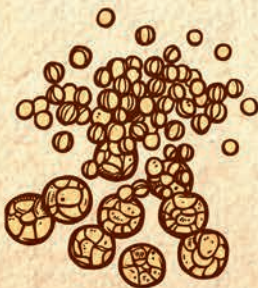
char grilled chicken simmered in fenugreek speckled butter enriched tomato gravy

1500
- Kadai Dum Murgh

| 612kcal

boneless chicken leg tossed with garlic ginger and finished in gravy of red onion, country tomato & pounded whole spices

1500



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



MAIN COURSE

Price

- Desi Dum Ka Paneer

604kcal



cottage cheese cubes napped in a moderately slow cooked spiced thick tomato & onion paste, all cured spices & fresh coriander leaves

1300
- Lagan Ki Bhindi

300kcal



finest of the young okra prepared with the mélange of roasted spices & done to perfection

1150
- Subz Kofta-È- Noor

519kcal



fresh vegetable & cottage cheese dumplings simmered in dehydrated nuts gravy and flavored with saffron cream

1150
- Khatte Anardane Chole

455kcal



a very known preparation of chickpeas from northern part of india flavored with powdered dry pomegranate & mango, tempered with cumin & garlic

1150
- Baghare Aloo

374kcal



home style cooked potatoes cubes napped in onion & tomato & tempered with cumin garlic & green chilli

1150
- 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

1150
- Sua Dakhani Saag

413kcal



spinach tempered with roasted garlic, cumin & ginger, flavored with dill leaves

1150
- Dal Makhani

556kcal



black urad lentils with fenugreek, tomato & home churned butter

900
- Dal Chhounka

482kcal



yellow lentils tempered with cumin, garlic, tomato & green chilli

900
- Mix Vegetable Raita

97kcal



400





ACCOMPANIMENTS

	Price
<div><div><div>■</div><div>Gosht Dum Biryani 666kcal</div><div><div></div><div></div></div></div><div>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</div></div>	1550
<div><div><div>■</div><div>Murgh Zaffrani Biryani 770kcal</div><div><div></div><div></div></div></div><div>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</div></div>	1450
<div><div><div>■</div><div>Subz Dum Biryani 561kcal</div><div><div></div><div></div></div></div><div>seasonal vegetable biryani cooked with mint, yoghurt & flavored with selected garam masala & kashmiri saffron, served with garlic yoghurt chutney</div></div>	1250
<div><div><div>■</div><div>Sada Chawal 141kcal</div><div><div></div><div></div></div></div><div>steamed fragrant basmati rice</div></div>	600
<div><div><div>■</div><div>Kulcha 395kcal</div><div><div><div></div></div><div><div></div><div></div></div></div></div><div>aloo / paneer / pyaaz aur anardana</div></div>	350
<div><div><div>■</div><div>Roti 300kcal</div><div><div><div></div></div><div><div></div><div></div></div></div></div><div>tandoori / roomali</div></div>	250
<div><div><div>■</div><div>Naan 287kcal</div><div><div><div></div></div><div><div></div><div></div></div></div></div><div>garlic / plain / butter</div></div>	250
<div><div><div>■</div><div>Parantha 231kcal</div><div><div><div></div></div><div><div></div><div></div></div></div></div><div>zafrani / ajwaini / laccha / pudina</div></div>	250

DESSERTS

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

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■ Vegetarian ■ Non-vegetarian Allergen:

Gluten

Crustacean

Groundnut

Soyabean

Sulphate

Milk

Egg




Fish



SET MENU

3000


Appetizers (Vegetarian)

- **Zaffrani Tandoori Paneer Roll** | 388kcal 
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- **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 
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 
spinach tempered with roasted garlic, cumin and ginger flavoured with dill leaves
- **Dal Makhani** | 556kcal 
black urad lentils with fenugreek, tomato & home churned butter

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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SET MENU

3000

Appetizers (Non-Vegetarian)

■ Balai Ka Tandoori Jhinga | 415_{kcal}

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 | 686_{kcal}

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 | 473_{kcal}

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}

sea fresh pomfret fillets cooked in a satin smooth onion, tomato gravy with freshly pestled yellow mustard seasoning & degi mirch

■ Ambade ka Murgh | 580_{kcal}

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■ Dal Makhani | 556_{kcal}

black urad lentils with fenugreek, tomato & home churned butter

Assorted Breads

■ Murgh Zaffrani Biryani | 770_{kcal}

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Dessert









■ Malai Kulfi | 412_{kcal}

■ Shaad-E-Jamun | 250_{kcal}



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

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