



**N A M A K**

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**TASTE THE SPIRIT OF  
THE PROGRESSIVE INDIA**

**E - M E N U**

## STARTERS

- ▲ **Tandoori Lobster Sia Mirch 300gm | 616 kcal** 🌶️ 🥚 2500  
succulent lobster in pink pepper & tangy spice marinade, makes it a perfect appetizer for a perfect day
- ▲ **Salmon Tandoori 280gm | 485 kcal** 🐟 🥚 2500  
blush pink scottish salmon tikka matured in a rich marinade
- ▲ **Balai Ka Tandoori Jhinga 210gm | 415 kcal** 🌶️ 🥚 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 300gm | 713 kcal** 🌶️ 🥚 2050  
whole pomfret marinated with distinctively chosen special mustard & roasted garlic paste & cooked in tandoor
- ▲ **Lahsooni Macchi Tikka 240gm | 543 kcal** 🐟 🥚 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 335gm | 481 kcal** 🥚 2200  
an awadh delicacy – juicy new zealand lamb chops marinated with yogurt & subtle spices, flavored with kachari
- ▲ **Gosht Ke Gilawat 260gm | 483 kcal** 🥚 1950  
an all-time favorite awadhi preparation, so tender which will melt in your mouth
- ▲ **Lazeez-E-Gosht Seekh 240gm | 473 kcal** 🥚 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

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. WE LEVY 5% SERVICE CHARGES.

🟢 VEGETARIAN ▲ NON-VEGETARIAN ALLERGEN: 🌾 GLUTEN 🐠 CRUSTACEAN 🥜 GROUNDNUT 📄 SOYABEAN 🚫 SULPHITE 🥛 MILK 🥚 EGG 🐟 FISH

## STARTERS

- ▲ **Murgh Malai Seekh 240gm | 658 kcal** ⓘ 1500  
charcoal grilled soft skewers of chicken mince blended with fried onion & aromatic spices
- ▲ **Khuroos-E- Murgh Tikka 300gm | 716 kcal** ⓘ 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 300gm | 686 kcal** ⓘ 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 350gm | 388 kcal** ⓘ 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
- **Palak Aur Hare Chane Ki Shami 250gm | 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 412gm | 818 kcal** ⓘ 1200  
potato barrels, stuffed with creamed potatoes & dry fruits, grilled in the tandoor
- **Subz Aur Mewe Ki Seekh 240gm | 522 kcal** ⓘ 1200  
char-grilled kebab of young green vegetables & dry fruits, with a dominant flavor of tailed pepper
- **Malai Doodhiya Mushroom 230gm | 354 kcal** ⓘ 1200  
one of the exotic preparations of the juiciest form of mushroom filled with home-churned cream, marinated & grilled in tandoor

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## STARTERS

- **Phalon Ki Tandoori Chaat 280gm | 196 kcal** ⓘ **1200**  
carefully selected tomato, pears, pineapple & bell peppers marinated with hung yoghurt, ginger, garlic finished in tandoor
- **Tandoori Broccoli 3800gm | 272 kcal** ⓘ **1200**  
selected young broccoli marinated with hung yoghurt, ginger, garlic & flavored with black pepper corn & finished in tandoor

## TODAY'S KEBAB SELECTION

- ▲ **Seafood Platter 465gm | 1030 kcal** ⓘ ⓘ ⓘ **3500**
- ▲ **Non – Vegetarian Platter 500gm | 1145 kcal** ⓘ ⓘ **2650**
- **Vegetarian Platter 475gm | 924 kcal** ⓘ **2250**

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## MAIN COURSE

- ▲ Kadai Jhinga Kalimirch 460gm | 381 kcal**  

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

**2100**
- ▲ Coastal Macchi Curry 500gm | 543 kcal**  

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

**1850**
- ▲ Nalli Gosht 680gm | 654 kcal** 

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 480gm | 864 kcal** 

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 470gm | 580 kcal** 

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 470gm | 490 kcal** 

char grilled chicken simmered in fenugreek speckled butter enriched tomato gravy

**1500**
- ▲ Kadai Dum Murgh 460gm | 612 kcal** 

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

**1500**
- Desi Dum Ka Paneer 450gm | 604 kcal** 

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

**1300**
- Lagan Ki Bhindi 280gm | 300 kcal** 

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

**1150**

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 VEGETARIAN  NON-VEGETARIAN ALLERGEN:  GLUTEN  CRUSTACEAN  GROUNDNUT  SOYABEAN  SULPHITE  MILK  EGG  FISH

## MAIN COURSE

- **Subz Kofta-E- Noor 400gm | 519 kcal**   **1150**  
fresh vegetable & cottage cheese dumplings simmered in dehydrated nuts gravy and flavored with saffron cream
- **Khatte Anardane Chole 470gm | 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 410gm | 374 kcal**  **1150**  
home style cooked potatoes cubes napped in onion & tomato & tempered with cumin garlic & green chilli
- **Subz Khada Masala 460gm | 378 kcal**  **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 460gm | 413 kcal**  **1150**  
spinach tempered with roasted garlic, cumin & ginger, flavored with dill leaves
- **Dal Makhani 470gm | 556 kcal**  **900**  
black urad lentils with fenugreek, tomato & home churned butter
- **Dal Chhounka 470gm | 482 kcal**  **900**  
yellow lentils tempered with cumin, garlic, tomato & green chilli
- **Mix Vegetable Raita 160gm | 97 kcal**  **400**

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## ACCOMPANIMENTS

- ▲ **Gosht Dum Biryani 750gm | 666 kcal** ⓘ **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 750gm | 770 kcal** ⓘ **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 550gm | 561 kcal** ⓘ **1250**  
seasonal vegetable biryani cooked with mint, yoghurt & flavored with selected garam masala & kashmiri saffron, served with garlic yoghurt chutney
- **Sada Chawal 290gm | 141 kcal** ⓘ **600**  
steamed fragrant basmati rice
- **Kulcha 132gm | 395 kcal** ⓘ ⓘ **350**  
aloo / paneer / pyaaz aur anardana
- **Roti 86gm | 300kcal** ⓘ ⓘ **250**  
tandoori / roomali
- **Naan 150gm | 287 kcal** ⓘ ⓘ **250**  
garlic / plain / butter
- **Parantha 132gm | 231 kcal** ⓘ ⓘ **250**  
zafrani / ajwaini / laccha / pudina

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## DESSERTS

- **Shaad-E-Jamun 186gm | 250 kcal**  **400**  
mini gulab jamuns layered & baked with rabdi
- **Ice Cream 110gm | 414 kcal**  **400**  
please ask for variety of ice creams
- **Malai Kulfi 160gm | 412 kcal**  **400**  
indian ice cream made of simmered milk
- **Angoori Rasmalai 170gm | 567 kcal**  **400**  
small rasmalai flavored with saffron & cardamom
- **Malai Gulkand Ki Parat 165gm | 389 kcal**   **400**  
enriched milk bread soaked in saffron rabdi & flavored with gulkand
- **Badam Ka Halwa 160gm | 282 kcal**  **400**  
traditional indian sweet made of almonds

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# SET MENU

## Vegetarian

3000

### Appetizers

- **Zaffrani Tandoori Paneer Roll | 388 kcal** ⓘ  
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 | 584 kcal** ⓘ  
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 | 522 kcal** ⓘ  
char-grilled kebab of young green vegetables & dry fruits, with a dominant flavour of tailed pepper

### Main Course

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

### Assorted Breads ⓘ ⓘ

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

### Dessert

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

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# SET MENU

## Non-Vegetarian

3000

### Appetizers

▲ **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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▲ **Safari Gosht** | 864 kcal 🥚

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

■ **Dal Makhani** | 556 kcal 🥚

black urad lentils with fenugreek, tomato & home churned butter

### Assorted Breads 🌾🥚

▲ **Murgh Zaffrani Biryani** | 770 kcal 🥚

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** | 412 kcal 🥚

■ **Shaad-E-Jamun** | 250 kcal 🥚

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

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