



## Celebrate Christmas at Namaaste Restaurants



**We're open Christmas Day & Boxing Day**

# About Us

Celebrate the festive season in style with friends and family at one of our award-winning restaurants in Central London's Bloomsbury, vibrant Camden or the charming Highgate Village. Enjoy exquisite regional Indian cuisine infused with festive flair and warm hospitality! Our festive menu is available throughout December, and we are open on both Christmas Day and Boxing Day.

This year, indulge in our special Christmas Day and New Year's Eve menus, perfect for those with a taste for adventure. Each menu is thoughtfully crafted by Chef Sabbir Karim, inspired by his passion for traditional Indian cuisine.

Choose from our delectable set menus, offering outstanding flavour and value, with the option to pre-order drinks from our extensive selection. Need more room? We can provide exclusive use of the entire restaurant for your celebration.

**BOOK EARLY AND QUALIFY FOR 10% OFF FROM MENU B & C**

**GET 10% OFF ALL PRE-ORDER DRINKS ON PARTY OF 10 OR MORE**

## **NAMAASTE HIGHGATE**

4 South Grove, Highgate, N6 6BS

020 8340 4488

[namaastehighgate.co.uk](http://namaastehighgate.co.uk)

90 seated guests, Private Dining Room for 24 guests.

## **NAMAASTE KITCHEN**

64 Parkway, Camden, NW17AH

020 7485 5977

[namaastekitchen.co.uk](http://namaastekitchen.co.uk)

90 seated guests, Chefs Table for 24 guests.

## **SALAAM NAMASTE**

68 Millman street, Bloomsbury, WC1N 3EF

020 7405 3697

[salaam-namaaste.co.uk](http://salaam-namaaste.co.uk)

Seating up to 70 Guests

# CHRISTMAS MENU A

£26.95 per person

## Appetizers

### Mumbai Samosa Chaat – veg/lamb

Tangy, spicy Samosa Chaat! Spicy chickpeas are served with samosa with yogurt and chutney

### Samphire Pakora

Samphire and Chopped onion in Gram flour

## Main Courses

All main courses are served with Basmati Rice and Bread Basket

### Motimahal Butter Chicken

Tandoor smoked chicken breast, spiced fenugreek tomato cashew nuts & cream butter sauce

### Mattar Paneer

Indian cottage cheese and green peas cooked in spiced creamy sauce

### Tadka Dal

Garlic fry lentil

Group Size 4 or more

12.5% Service Charge

# Christmas Menu B

£ 34.95 per person

## Appetizers

### Mumbai Samosa Chaat-veg/lamb

Tangy, spicy Crisp Samosa Chaat ! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

### Samphire Pakora

Samphire and Chopped onion in Gram flour

### Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

## Main Courses

All main courses are served with Aloo Gobi, Basmati Rice and Bread Basket  
(Vegetarian and Vegan options available on request)

### Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek Tomato cashew nuts & cream butter sauce

### Narial Ka Gosht

Diced lamb cooked slowly in coconut milk, tempered with musted seeds & curry leaf, South Indian favourite!

### Mattar Paneer V

Indian cottage cheese and green peas cooked in spiced creamy sauce

## Desserts

### Gulab Jamun

with vanilla Icecream

Group Size 4 or more

12.5% Service Charge

# Christmas Menu C

£ 44.95 per person

## Appetizers

### Amritsari Champen

Succulent Lamb Chops marinated in ginger, garlic & chefs spices

### Lucknow Tokri Chaat

Crispy potato basket filled with lentil dumplings, chickpeas, tamarind yoghurt

### Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, lime leaves & spices, chargrilled in tandoor

## Main Courses

All main courses are served with Tadka Dal, Aloo Gobi, Pilau Rice & Bread Basket (Vegetarian and Vegan options available on request)

### Mangalorean Kori Gassi Chicken

Chicken Curry with flavors of coconut mustard seeds curry leaves roast chilies and tamarind

### Old Delhi festive turkey biryani

Slow cooked with finest basmati rice with garam masala, fresh mint layered & aromatic served with raita. Famous recipe from Delhi

### Railway Mutton Curry

A colonial Anglo indian mutton curry cooked with fresh leaves and chefs special spices

### Kerala Fish Curry

Sea bass fillets cooked in coastal spices, roasted red chilies curry leaves musted seeds, tomatoes & tamarind

### Lasooni Paneer Tikka Lababdar v

Chargrilled indian cottage cheese cooked with tomatoes onions capsicum fresh cream & exotic spices

## Desserts

### Gajar ka Halwa

with coconut ice cream

### Mango/ Pistachio Kulfi

Group Size 4 or more

12.5% Service Charge

# Christmas Day Menu

£ 49.95 per person

It's beginning to look a lot like Christmas at Namaaste's - and there's no better way to spend the most special day of the year than with our luxurious Christmas Day Menu

## Appetizers

### Mumbai Samosa Chaat veg/lamb

Tangy, spicy Crisp Samosa Chaat! Spicy Chickpeas are served with samosa, yogurt & tamarind chutney

### Coriander & Lime Turkey Tikka

Turkey marinated in fresh coriander, limeleaves & spices, chargrilled in tandoor

### Amritsari Champen

Succulent Lamb Chops marinated in ginger, garlic & chefs spices

## Main Courses

All main courses are served with Tadka Dal, Aloo Gobi, Pilau Rice & Bread Basket (Vegetarian and Vegan options available on request)

### Lasooni Paneer Tikka Lababdar

Chargrilled Indian cottage cheese cooked with tomatoes onions capsicum fresh cream and exotic spices

### Seafood Moilee

A coastal favourite, scallops, seabass, king prawns cooked in coconut gravy with curry leaves and musted seeds

### Parsi Gosht Zardaloo

Lamb and apricot cooked together with special chef's spices

### Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek Tomato cashew nuts & cream butter sauce

## Desserts

### Gulab Jamun

with vanilla Icecream

### Christmas pudding

with brandy sauce with coconut icecream

12.5% Service Charge

# New Years Eve Menu

£ 44.95 per person

Glass of Prosecco  
Amuse bouche - Paani Puri - Veg

## Appetizers

### Mumbai Samosa Chaat -veg/lamb

Tangy, spicy Crisp Samosa Chaat ! Spicy Chickpeas are served with samosa with yogurt and tamarind chutney

### Coriander and lime Turkey Tikka

Chicken cubes marinated in fresh coriander, lime leaves & spices, char grilled in tandoor

## Main Courses

All Main courses will be served with Creamy Black Lentils  
Aloo Gobi, Pilau Rice & Bread Basket

### Motimahal Butter Chicken

Tandoor smoked Chicken breast, spiced fenugreek Tomato cashew nuts & cream butter sauce

### Rajasthan laal maas Gf

Hot & spicy lamp, roasted red chillies from the land of forts & places

### Lasooni paneer tikka lababdar V

Chargrilled indian cottage cheese cooked with tomatoes onions capsicum fresh cream & exotic spices

### Kerala Fish Curry

Sea bass fillets cooked in coastal spices roasted red chillies curry leaves musted seeds tomatoes & tamarined

## Desserts

### Gulab Jamun

with vanilla Ice cream

### Gajar ka Halwa

Pie with malai rabdi ice cream

12.5% Service Charge

