

À LA CARTE MENU



**NAMAK**

*a little pinch of India*



## OUR ETHOS

Our unique fusion makes for a healthy menu with maximum flavour and aroma.

Passionate about great food, our eclectic menu fuses fine Indian cuisine with the best local produce and seasonal ingredients.

Low-fat and healthy, we use only lean, local meat and responsibly sourced vegetables. Our lentils, beans, pulses, exotic herbs and spices; maximise taste, increase fiber and contain lower levels of fat, salt and sugar.

All of our meats and vegetables are sourced from HACCP-compliant suppliers, for full traceability.

A virtuous circle of sustainability and excellence, we only use health promoting low-cholesterol, polyunsaturated oils. All additives, preservatives, artificial colours and carcinogens are strictly forbidden from our kitchen.

Namak Restaurant is compliant with Irish Food Safety and Hygiene standards. And all of the products we use are sourced from ISO9002 quality system approved exporters as far as possible.

DID YOU KNOW that Namak Restaurant has a stated policy on the following:

- No use of additives/preservatives/"off-the-shelf" concoctions in our kitchens
- Indian food needs no artificial colourings, even though some establishments use them. However, carcinogenic food colours are strictly forbidden in our kitchen
- To exceed or surpass the EU Health and Hygiene Requirements on our organisation.
- Groceries sourced from ISO 9002 quality system approved exporters as far as possible.
- Meats and vegetables sourced from HACCP-compliant suppliers only, for full traceability.
- Use of low-cholesterol poly-unsaturated oils to encourage "Healthy-Heart".
- Total focus on "customer-delight", not just customer-satisfaction.

"We care, so that you can eat with confidence"

## PAPAD TASTING

### PAPPADUM TO SHARE CRISP & CRUNCH € 4.50

Honey mango chutney, tangy tomato & onion Pickle

**Allergen advice:** Gluten



### TANGY ALOO TIKKI TREAT BOWL € 11.50

The bowl is layered with a trio of refreshing chutnies, garnished with crunchy nylon sev and fresh pomegranate seed, a true treat for street zesty delight.

**Allergen advice:** Dairy



### CHATPATTA DESI CRUSH SAMOSA CHAAT € 11.95

Tantalizing medley of old Indian flavours and spices. Samosa puffed garnish tamarind, mint and sweet yoghurt dressing, pomegranate and sprinkle of handmade rock salt, chat masala.

**Allergen advice:** Dairy, Gluten



### ONION FRITTER € 10.50

Golden crispy savory snack made with sliced onion in a seasoned ground cumin, crushed chilli coriander seeds, chick pea and tempura flour, deep fried until golden served with mango kut relish.

**Allergen advice:** Gluten



### WILAYATI BASIL GRILLED PANEER TIKKA € 13.50

It features soft cubed cottage cheese, mixed bell peppers marinated in spicy basil-infused blend of aromatic spices and charred in tandoor oven, slightly smoky, spicy, chilli, lemon and mint flavors.

**Allergen advice:** Dairy



### BHATTI MURGH KI CHAMP € 12.95

Popular north Indian chicken marinated with our hand pounded garam masala. Cooked in a traditional clay oven (Bhatti) with garlic, chilli, coriander pachadi.

**Allergen advice:** Dairy, Mustard



### ATTISHI BLAZE CHICKEN TIKKA € 12.50

Grilled to perfection. Chicken chunks marinated in a spicy blend of yoghurt, chilli and aromatic Indian spices, garlic, coriander pachadi.

**Allergen advice:** Dairy, Mustard



### OLIVE CHICKEN TIKKA € 12.95

Flavourful twist on classic tender chicken pieces marinated with a blend of yoghurt, soft cheese and olive-based richness.

**Allergen advice:** Dairy



### CHARCOAL DUCK TAMARIND € 12.95

A flavourful dish that combines tender duck meat with the tangy, slightly sour flavour of tamarind-based pineapple chunks and hoisen sauce.

**Allergen advice:** Dairy



### LAMB GALAWATI KEBAB € 13.95

Melt-in your mouth delicacy from the Awadhi cuisine of India, traditionally made with minced lamb, infused with a blend of rich spices, tenderized with raw papaya paste and cooked on a flat grill. Served with a saffron flavoured hot ulta tawa paratha.

**Allergen advice:** Dairy, Gluten



### BIHARI LAMB SHEEK KEBAB € 13.50

A delicacy rooted in culinary traditions of Bihar. Baby minced lamb infused with hand blended spices and shaped onto skewers, cooked over charcoal served with sigri garlic chilli coriander and mix leaf salad.

**Allergen advice:** Dairy



### NIMBU HARI MIRCH KA JHINGA € 15.95

Flavourful Indian seafood dish that highlights the fresh and zesty combination of prawns, tangy lime green chilli and pink salt with a spicy kick onion gherkin pickle sauce.

**Allergen advice:** Sea food, Dairy



### RECHEADO SALMON TIKKA € 12.95

A vibrant fusion of coastal fresh salmon chunks, marinated in a fiery goan style recheado masala with a blend of red chillis, garlic palm vinegar and aromatic spiced garlic goan ink and chilli dill onion gherkin pickle.

**Allergen advice:** Mustard, Dairy, Seafood



Vegetarian **V** Gluten Free **G**

Regards to gluten free and vegan please ask your order taker.

Please inform your order taker if you have any allergies.

## NAMAK CLAY OVEN GRILLED ROAST CORNER



### LUCKNOWI NAWABI GRILLED LAMB CHOPS € 27.95

A luxurious dish that combines tender juicy lamb chops marinated in a rich Awadhi blend of regal aromatic in-house flavour perfection. Served with a lamb sauce, pilau rice or baby naan.

**Allergen advice:** dairy



### CHARCOAL GRILLED TANDOORI POMFRET € 27.95

A culinary master piece that celebrates bold aromatic Indian spice textures. Expertly charred to perfection creating a smokey tandoor spicy mustard flavourful pomfret. Served with grated coconut and pineapple relish, sautéed asparagus and malvani curry sauce with coconut rice or baby churchur naan.

**Allergen advice:** Shellfish, Mustard, Dairy



### CHARGRILLED TANDOORI JUMBO PRAWN € 28.95

Marinated tandoor jhinga in an authentic Andhra blend roasted gunpowder milagai podi spices to achieve a grilled flavour. Served with a malvani curry sauce with coconut rice or baby churchur naan.

**Allergen advice:** Shellfish, Mustard



### PUNJABI BHATTI KA MURGH € 23.95

A popular north Indian chicken dish, marinated in our hand blended spices, yoghurt, mustard oil, garlic, Himalayan rock salt and cooked in a traditional clay oven (Bhatti) open flame charred bhatti essence. Served with butter rogan josh sauce with basmati pilau rice or baby naan.

**Allergen advice:** Dairy, Mustard



### NAMAK TREASURES

#### NON VEG GRILLED PLATTER € 30.50

Chef's selection of three marinated meat kebabs of chicken, lamb and prawn. Served with a butter rogan josh sauce with basmati pilau rice or baby naan.

**Allergen advice:** Dairy, Crustacean, Mustard



### CHICKEN SHASHLIK € 25.95

Chunks of chicken skewered with colorful bell peppers, onions marinated in a spiced yoghurt, chilli and hand pound aromatic seasoning. Served with a butter rogan josh sauce with basmati pilau rice or baby naan.

**Allergen advice:** Dairy, Mustard



### NAMAK SPECIAL PAN-SEARED CAMELIZED SALMON € 27.95

Premium salmon fillet glazed with a spicy bold aromatic marinade. Cooked to perfection with a delicate caramelisation enhancing natural richness with golden and slightly crisp texture. Served with sautéed spinach, asparagus, malvani curry sauce with coconut rice or baby naan .

**Allergen advice:** Shellfish, Mustard



### ROYAL SMOKEY TANDOORI DUCK € 28.95

Slow-roasted Barberry tender hot duck marinated in Kashmiri chilli and in house hand pound spices and served with Kadhai bell pepper, asparagus and a butter Rogan josh sauce with basmati pilau rice or baby naan.

**Allergen advice:** Dairy



Mild Medium Mild Medium Hot Hot Very Hot

Vegetarian Gluten Free

Regards to gluten free and vegan please ask your order taker.

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## NAMAK MAIN COURSE



**BUTTER INFUSED BLACK LENTIL POT** € 16.95  
Luxurious and hearty dish that combines black lentils with a richness of creamy butter aromatic spices, 24HR slow cooked to perfection.

**Allergen advice:** Dairy



**SPINACH PANEER INFUSION** € 18.50  
Fresh spinach leaves re-blanching and blended into a smooth bright green puree with fragrant spices such as garlic, cumin, roasted chilli and perfected with cottage cheese and drizzle of cream.

**Allergen advice:** Dairy



**LEAFY GREEN SAAG ALOO** € 17.50  
Flavourful Indian dish made with tender potatoes and leafy green saag cooked to soft golden perfection, tossed with garlic and a blend of aromatic spices.

**Allergen advice:** Dairy {Vegan Option}



**KOTHIMBIR AMBER YELLOW DAL TADKA** € 16.95  
Combines the pigeon peas cooked lentil with the aromatic freshness of kothimiri {coriander} amber refresh to the golden garlic and cumin tempering process.

**Allergen advice:** Dairy {Vegan Option}



**AMRITSHRI CHIPPY CHANA MASALA** € 16.95  
Hearty North Indian dish originating from Amritshri, Punjab. It features chickpeas cooked in a spiced tomato-onion gravy, infused with aromatic spices like cumin, coriander, garam masala and amchur powder.

**Allergen advice:** Dairy {Vegan Option}



**MUSTARD TEMPERED GUNPOWDER CURRY LEAF POTATO** € 16.95  
Flavourful tempered combining elements of mustard dried red chilli, fresh ground coconut, curry leaf and fiery South Indian spice varieties.

**Allergen advice:** Dairy {Vegan Option}



**IRON WOK SKILLET KADHAI DELIGHT**  
CHICKEN € 20.50, LAMB € 21.95, TIGER PRAWN € 23.95,  
Paneer € 18.95

Kadhahi sauce is a flavourful and aromatic Indian curry sauce typically used in Kadhahi dishes, which are named after the traditional wok-like pan they are cooked in. Kadhahi sauce is rich, tangy and spicy made with a blend of onion, tomato and a variety of spices with diced bell peppers.

**Allergen advice:** Dairy, Tree Nut, Seafood.



**ALMOND-INFUSED KORMA**  
CHICKEN € 21.50, LAMB € 22.95

Korma has a luxurious and velvety sauce; a rich flavourful sauce made with braised onions, almonds, cardamom, cashew nuts with a creamy nutty texture and mild sweetness.

**Allergen advice:** Dairy, Tree Nut



**CHETTINAD SPICE CRAFT**

CHICKEN € 20.50, LAMB € 21.95, PRAWN € 23.95  
Aromatic South Indian bold and complete spices originating from Chettinad region of Tamil Nadu. Infused handmade spice combining black pepper, red chilli, coriander seeds, fennel, tamarind, coconut and given perfections with kokum paste.

**Allergen advice:** Seafood, Mustard.



**SIGNATURE STIR-FRIED-TOSSED JALFREZI**  
CHICKEN € 20.95, LAMB € 22.50, PRAWN € 24.95,  
Vegetable € 18.95

Stir-fried with a medley of colorful bell peppers, onion and tangy tomato based sauce infused with aromatic spices.

**Allergen advice:** Seafood, Mustard



**NORTH FRONTIER BUTTER CHICKEN** € 22.50  
Tender chicken pieces cooked in a rich, creamy tomato-based sauce infused with butter. With a balance of spiciness and creaminess makes it an Indian cuisine favourite.

**Allergen advice:** Dairy



**CHARRED CHICKEN TIKKA MASALA** € 21.95  
It features marinated chicken pieces often cooked in tandoor infused with tomato based bhonye flavoured masala sauce.

**Allergen advice:** Dairy

Mild Medium Mild Medium Hot Very Hot

Vegetarian Gluten Free

Regards to gluten free and vegan please ask your order taker.  
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## NAMAK COURSE CONTINUED



### URBAN DHABA LAMB CURRY € 22.95

Tender chunks of lamb with a fragrant blend of spices, including garam masala, cumin, coriander creating a slow cooked lamb in a rich onion aromatic gravy.

**Allergen advice:** Dairy



### LAMB VINDALOO € 22.95

Vindaloo originates from a Portuguese dish introduced to Goa. Indian local cooks adapted it by substituting wine with core ingredients such as palm vinegar, onion, chilli, garlic and blend of Goan iconic spices.

**Allergen advice:** Allergen free



### MALVANI COCONUT PRAWN CURRY € 28.95

Essence of coastal Indian cuisine made with fresh prawns simmered in a rich ground sea salt, coconut based gravy, robust traditional Malvani chilli, coriander and ground blended spices.

**Allergen advice:** Seafood

## NAMAK CARNIVORO SIGNATURE FEAST



### SIGNATURE DUM KA MURGH € 25.95

This delicacy is prepared using the traditional Dum cooking technique, where marinated chicken yoghurt, cashew nuts, saffron and aromatic spices rooted in Nawabi royal kitchen legacy.

**Allergen:** Dairy, Tree Nut



### SAFFRON LAMB STEW € 28.95

Tender lamb ribs and lamb chunks with a fragrant blend of spices typically slow-cooked to allow the lamb to absorb the warm golden saffron flavor.

**Allergen advice:** Dairy, Tree Nut



### UDAIPURI ROYAL LAAL MAAS € 27.95

Royal of Udaipur is renowned for its bold fiery red color and rich favorite. Traditionally a favourite Rajput warriors, it's made with tender pieces of lamb cooked with onion and spicy smoky mathania chilli gravy.

**Allergen advice:** Dairy



### COASTAL BREEZE SEAFOOD CURRY € 30.50

Flavours of fresh seafood and tropical spices, often inspired by coastal cuisines around Indian Ocean. Typically features a medley of marinated sea bass fish, lagoon prawn, mussel and squid simmered in a rich coconut curry leaf cilantro curry.

**Allergen advice:** Seafood, Shellfish



### HIMALYAN LAMB YAKHNI € 28.95

Slow cooked traditional Himalayan lamb shank marinated 24 hours in our own house hand-blended fine spices, stone flower and caramelized onion yakhni sauce.

**Allergen advice:** Dairy

## ART FROM BIRYANI LAB

Biryani is a feast for the senses, a symphony of fragrant basmati rice infused with saffron and rich blend of spices like cardamom, cloves and cinnamon with juicy pieces of marinated chicken, tender lamb shank / lamb, prawn or fresh vegetables are layered between the spiced rice, creating mosaic textures and flavors. Garnished with caramelized onions, fresh mint and sprinkle of roasted cashews.

AWADHI CHICKEN BIRYANI € 22.50

ROYAL LAMB SHANK BIRYANI € 29.95

LAMB BIRYANI € 24.95

MALABAR TIGER PRAWN BIRYANI € 26.95

PLANT-POWERED VEG BIRYANI € 20.50

Biryani is often served alongside with a cool cucumber burani raita or biryani sauce

**Allergen advice:** Dairy, Seafood, Tree Nut.



Vegetarian **V** Gluten Free **G**

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## NAAN BREAD & RICE

PLAIN NAAN € 3.50

Allergen advice: Gluten, Dairy

GARLIC NAAN € 3.95

Allergen advice: Gluten, Dairy

GARLIC ONION CORIANDER {GOC} NAAN € 4.50

Allergen advice: Gluten, Dairy

PESHAWARI NAAN € 4.50

Allergen advice : dairy ,gluten , tree nut

KEEMA NAAN € 4.95

Allergen advice: Gluten, Dairy

CHEDDAR CHEESE NAAN € 4.50

Allergen advice: Gluten, Dairy

TANDOORI ROTI € 3.50

Allergen advice: Gluten, Dairy

TANDOORI PARATHA € 4.95

LACCHA, PUDINA, MIRCH

Allergen advice: Gluten, Dairy

BASMATI BOILED RICE € 3.50

Allergen free: Vegan

BASMATI PILAU RICE € 3.75

Allergen free: Vegan

EGG FRIED RICE € 4.95

Allergen free: Dairy, Egg

COCONUT RICE € 4.95

Allergen free: Mustard

MUSHROOM RICE € 4.95

NUGGETS & CHIPS € 5.50

CHIPS € 3.50

 MASALA CHIPS € 4.00



Mild  Medium  Mild Medium  Hot  Hot  Very Hot 

Vegetarian  Gluten Free 

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# NAMAK

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