



**ABERDEEN
RESTAURANT
01 - 14 SEPTEMBER**

Two Courses for ONE - £20 per person | Three Courses for ONE - £25 per person

Starters

MIXED VEGETABLE PAKORA 🌶️ V G

Vegetable pakoras, a classic Indian party food, crisp fried snack made with gram flour, vegetables, and spices.

SAMOSA CHAAT 🌶️ V G

Favorite Indian Street style appetiser, samosa with masala, chickpeas, yogurt, and chutney.

DELHI CHILLI CHICKEN 🌶️ G

An Indian adaptation of a Chinese recipe. Battered chicken tossed in a peppers, onion, chilli, and soy sauce.

CHICKEN/FISH PAKORA 🌶️ G

Chicken/Fish dipped in a spiced gram flour batter and deep-fried.

Main Courses

AUBERGINE BHARTA 🌶️ V

A popular Indian dish cooked with roasted mashed aubergines, onions, tomatoes, green chillies, and ginger.

PANEER BUTTER MASALA 🌶️ V

Paneer in a rich, creamy, and aromatic gravy made of butter, onions & tomatoes.

MAA KI DAAL 🌶️ V

The heart throb dish of India - Black lentils cooked with cream and butter on slow fire overnight.

GARLIC CHILLI CHICKEN 🌶️

Garlic, green chillies and Indian spices draped in mouth-watering sauce. If you like garlic and a spicy kick to your curries, this one you must try.

CHICKEN KORMA 🌶️ N

One of UK's favorite curry dishes with a mild, yet rich flavour and a hint of coconut.

CHICKEN TIKKA MASALA 🌶️ N

Tandoor grilled, cooked in special blended spices and herbs, mild, smooth, and creamy taste (nuts, milk).

LAMB ROGANJOSH 🌶️

Boneless Lamb delicacy from Kashmir, low cooked with traditional Indian warm spices.

RAJASTHANI LAAL MAANS 🌶️

A traditional Rajasthani dish of smoked lamb cooked in onion, tomato & Indian spices, A MUST TRY DISH.

CHOICE OF RICE OR NAAN

Basmati rice | Pulao rice | Jeera rice | Mushroom rice | Plain Naan | Garlic Naan | Peshwari Naan

Desserts

STICKY TOFFEE PUDDING G V

Sticky toffee pudding, a moist sponge cake, covered in a toffee sauce served with a choice of ice-cream

CHOICE OF ICE-CREAM V

Indulge yourself in FRESHLY MADE AT NAMASTE DELHI (Chocolate, Pistachio, Mango/Lemon Sorbet), and Vanilla

GULAB JAMUN N G V

A traditional Indian dessert. Spongy milky balls (paneer) soaked in rose scented syrup.

KULFI N V

Saffron flavoured Indian Ice Cream (Pistachio or Malai)

If you have any food allergies or dietary requirements, please let us know. Allergen Information - All our dishes are prepared in the same area; we take extreme measures in food preparation but cannot guarantee the absence food allergen. 10% Service is applicable on 6 guests and above at guest discretion.



NAMASTE DELHI
64 Bridge Street AB11 6JN
01224 379920
www.namastedelhi.co.uk



EVENTS

- Bespoke Corporate and Team Buildings
- Networking with lunch/dinner
- Wine/Spirits Food Pairing
- Musical, Cultural Events and more!

SERVICES

- Excellent in-house dining
- Tapas and A' La Carte Menu
- Vegetarian, Vegan, Gluten Free
- Cooking and Cocktail Classes
- Takeaway or home delivery
- Bespoke catering service