



لالہ
namak

BY KUNAL KAPUR

5 Course Menu

NON-VEGETARIAN

AED350

*“Our menu attributes to the UAE’s rich culinary heritage but it’s mindful of the current trends in epicurean sensibilities. Inspired by the Emirati’s way of thinking, which is progressive, open, warm and holistic - similarly, the flavors and plating of our dishes at Namak is steeped in culture yet very modern much like what UAE stands for.” – **Celebrity Chef Kunal Kapur***

Amuse Bouche

Soup

Harrira shorbat, young lamb achar, rusk

Cold Indian Mezze

Dijaj Chaat Hummus, crispy sev, Kachumber

Hot Indian Mezze

Rubian chettinad, rice pancake, leafy salad

Or

Mutton boti sigara borek, masala toum

Selection of Breads

Zatar and molasses naan

Sumac and shankleesh
parantha

Harissa and garlic naan

Desserts

Roohafza lukma, saffron
cream, pistachio crumble

Main Course

Samak alqadi aka black cod, pilau, kokum curry

Or

Dijaj salona, creamy curry

Berry pilau, arabic raisins, brown onions and
pinenuts





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Amuse Bouche

Soup

Adas and almond shobat, lemon espuma, chilli oil

Cold Indian Mezze

Chaat hummus, crispy sev, kachumber

Hot Indian Mezze

Grilled halloumi taco, crispy potato salli, masala toum

Or

Batata harra asparagus, spiced tzatziki

Selection of Breads

Zatar and molasses naan

Sumac and shankleesh parantha

Harissa and garlic naan

Desserts

Roohafza lukma, saffron cream, pistachio crumble

Main Course

Paneer kibbeh koftas, robust masala curry

Or

Sumac dal makhani, pickled onion

Berry pilau, arabic raisins, brown onion, pine nuts

