



نَمَک
namak

BY KUNAL KAPUR



***“Namak” means “Salt”
in Hindi language***



Interesting Trivia behind Namak's Logo

The logo of Namak is inspired from the sea salt's texture when viewed under the microscope.

A unique combination of the salt's microscopic pattern and Mandala forms a crucial element of Namak's logo, giving an authentic essence of Indian culture and the 4 dots represent the 4 main sources of salt in India.



An all-in-one Indian celebrity chef, restaurateur, and media personality, Kunal Kapur has been recognized amongst the Best Chefs in India by India Today.

Chef Kunal has played host in many television shows such as Masterchef India and Junior Masterchef India. He was invited to judge the semi-finale of Masterchef America with Chef Gordon Ramsey. Winner of several culinary and television awards, he received The Indian Television Academy Award for the Best Jury/ Anchor on television for Junior Masterchef India.

Chef Kunal is the proud recipient of the prestigious 'Sir Edmund Hillary Fellowship 2012' from the Government of New Zealand in the field of Food & Beverage.

A handwritten signature of Kunal Kapur in black ink, written in a cursive style.



SALADS



SMALL / LARGE

Tuna tartare 🌱🐠🥬🌿

Tuna bhel, curd rice pearls, nori crisps, tamarind mint dressing

65/XY

Crab & mango 🌱🐞🥬

Crab meat, sweet mango, red skin onions, Bengal mustard, crispy kale

65/XY

Pomelo with black Namak 🌱🥬🌿

Chakotra, Himalayan black salt, burra, mint leaves, roasted cumin

40/XY

Chaat hummus 🌿

Blast of flavors, humble hummus, papri

35/XY

NON-VEGETARIAN STARTERS



Scallop

Seared scallop, cauliflower achar, tawa gravy, peanut soil

95/XY

Seabass 🌱🌿

Grilled Chilean seabass, kasundhi broth, strawberry chutney

75/XY

Hammour 🌱

Fried fish, poha crust, quinoa papadum, passion fruit, masala cucumber

75/XY

Butter prawns 🌱🐞🌿

Butter poached tiger prawns, malai foam, black garlic sauce

95/XY

Katifi fried prawns 🐞

Crispy shell, pickled chilli cream, tobico caviar

85/XY

🌟 Classics 🐞 Contains nuts 🌱 Gluten free 🐞 Contains shells
🌿 Chef recommendation 🌿 Vegetarian

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.



Kerala duck roast tart ✦

Duck confit, masala tart, raspberry chutney, coconut snow 60/XY

K-F-C a.k.a. Kerala Fried Chicken 🌱

Super crispy, gun powder dusting, yogurt splash 55/XY

Tacos ✦

Grilled chicken, Parsi rub, crispy potato, apricot chutney, tingmo bread 40/XY

Tandoori chicken ⚡

Half Poussin, full flavor with mint chutney 55/XY

Dabeli sliders ✦

Choice of pulled beef or lamb, soft buns, emmenthal fondue, plantain wafers, puffed rice, Pink Namak 85/XY

Haleem kebab

12 hour slow cooked lamb, sheermal bilini, figs and passion fruit chutney 75/XY

Fall off the bone 🍖

Braised cooked tandoori lamb chops, pickled cucumber 75/XY

⚡ Classics 🌱 Contains nuts 🌱 Gluten free 🍖 Contains shells
✦ Chef recommendation √ Vegetarian

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.



VEGETARIAN STARTERS



SMALL / LARGE

Oops I dropped my chaat 🥥✦🌱

Crispy potatoes, chutney gel, almond soil, yogurt splatter, giant kachori 55/XY

B for baingan 🥒🌱✦

Pan fried eggplant, tomato chutney, garlic yogurt, apple salsa 45/XY

Chenna bruschetta 🌱

Fresh creamy cottage cheese, masala loaf, bitter orange chutney, pink peppercorns 40/XY

Shake shake 🥥🌱✦

Lotus stem chips, fox nuts, chilli dust, aam-papadum ketchup, ranch raita 40/XY

Rocket & cheese paniyaram 🌱

Soft rice batter spheres, rocket leaves, strong cheese, tomato tamarind chutney 40/XY

Bread pakora 🌱

6 Cheese bread fritters, charcoal batter, garlic and tamarind chutney 40/XY

Paneer tikka shashlik 🌟🌱

Cottage cheese steaks, peppers, tandoori charred 50/XY

🌟 Classics 🥥 Contains nuts 🥥 Gluten free 🥥 Contains shells
✦ Chef recommendation 🌱 Vegetarian

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SOUPS



Mutton shorba

Lamb broth, saffron butter, gold varq, garlic rusk, meat achar

40

Smoked chicken 🌿 🥥 ✦

Tandoori malai chicken, hickory & cinnamon smoke

35

Dal shorba chakna 🌿 √

Lentil soup, lemon garlic foam, toasted dal

35

NON-VEGETARIAN MAIN COURSE



SMALL / LARGE

Black cod 🌿 ✦

Grilled cod fish, laksa pulao, Malvani kokum curry

125/XY

Molly curry 🌿 🥥 ⚙️

Choice of prawn or fish simmered in fresh coconut milk & curry leaves

Prawn

135/XY

Fish

105/XY

Namak's kadhahi chicken ✦

Tender meatballs, robust curry, crunchy onion salad served with truffle naan bread

90/XY

Chicken tikka masala ⚙️

Tandoori boneless chicken simmered in tomato masala served with garlic naan bread

90/XY

Because I love it! ⚙️

Butter chicken, chicken tikka in a silken tomato curry

80/XY

⚙️ Classics 🌿 Contains nuts 🌿 Gluten free 🥥 Contains shells
✦ Chef recommendation √ Vegetarian

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Roganjosh struddle ✦

Lamb loin in filo pastery gravy, mustard pecorino served with fenugreek chutney and mint snow 110/XY

Nalli korma 🌱🔥

Slow cooked lamb shank, robust masala gravy served with onion naan bread 90/XY

Desi khao suey 🌱✦🥥

Light broth, Madras curry powder, loudest papadum crunch, condiments

Chicken 75/XY

Beef 90/XY

Vegetables √ 60/XY

Biryani - with burani raita 🌱🥥

Chicken 80/XY

Meat 80/XY

Seafood 95/XY

Vegetables √ 60/XY

SIDES

Aloo Jeera 🌱🔥

Potatoes tossed with cumin 45

Truffle Naan

Truffle scented naan bread 25

Tandoori Breads 35

Jeera Rice

Finest basmati tossed with cumin 30

Malabar Parantha

Flaky flat bread, lightly crushed 15

🌱 Classics 🥥 Contains nuts 🌱 Gluten free 🥥 Contains shells
✦ Chef recommendation √ Vegetarian

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VEGETARIAN MAIN COURSE



SMALL / LARGE

Khitchda 🌱🥥🌱

Pearl barley, morels, shemiji, shitake, moong dal broth, fungus pickle

60/XY

Saag buratta 🥥🌱🌱

Creamed spinach, peanut crumble, burrata, buttered pao/naan bread

90/XY

Paneer makhni 🌱🌱🌱🌱

Fresh cottage cheese simmered in silken tomato curry

75/XY

Dal makhni 🌱🌱🌱

Black lentil slow cooked overnight with fresh butter

55/XY

DESSERTS



Apple cinnamon srikhand 🥥🌱

Crispy pastry, salted apple caramel, tart yogurt, sherbet and mint ice cream

40

Mango Lassi soft serve 🌱

Yogurt Ice cream, basil seeds, pistachio dust, saffron

35

Chenna tiramisu 🌱🌱

Mini rasmalai, espresso, peanut chikki, mascarpone foam

60

Gulab jamun

Fried milk dumplings soaked in sugar, cardamom, pistachio

35

Rasmalai 🌱🌱

Cottage cheese dumplings poached in saffron milk

35

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🌱 Chef recommendation 🌱 Vegetarian

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Indulge into an exquisite Indian dining experience peppered with global influences.

Dine at Namak restaurant that celebrates the flavours of Indian cuisine paired with bold plating and some unique gourmet combinations and cooking techniques from around the world.

In a nutshell, enjoy **“INDIAN FOOD WITH GLOBAL FOOTPRINTS”**.

An Inspired Indian Kitchen by celebrity Chef Kunal Kapur.

Let the show begin!



NAMAK PREMIUM COCKTAILS - 60

Chennai express

Spiced rum, pernod, curry leaf, lime, chaat masala, soda

Chai it

Vodka, aromatic blend of earl grey, namak syrup, masala chai

Ananas panna 2.0

White rum, dark rum, frangelico, pineapple juice

Coconuts

Vodka, roasted coconut water, lavender essence, blue curacao

Indian solace

Fennel and curry leaf infused tequila



Deccan deal

Whiskey, kokum plum

My deer sangria

White wine, triple sec, chaat masala, fruits

Santa banta

Gin, vodka, berries

NAMAK SIGNATURE COCKTAIL - 85

Som ras

Prosecco, hibiscus

Karma

Tia maria, grek yoghurt, hazelnut essence

Haldi ghati

Ophir gin, turmeric, cinnamon infused rose water

Royal decree

Bourbon, milk, saffron

Mumtaz

Gin mare, rosemary, passion fruit liqueur

Namak rancho

Bombay east gin, lemon, mint, roasted cumin, kala namak

APERITIFS & VERMOUTH

Aperol	35
Pimms No1	35
Martini Bianco	38
Martini Extra Dry	38
Martini Rosso	38
Campari	40
Pernod	40



BEERS *(Bottle)*

Kingfisher, India	38
Singha, Thailand	38
Heineken, Holland	38
Budweiser, U.S.A	38
Sol, Mexico	38
Corona, Mexico	40
Peroni, Italy	40



RUM & CACHACA *(30 ml)*

Metusalem Platino	35
Bacardi Carta Blanca	35
Captain Morgan	35
Captain Morgan Spiced Gold	35
Bacardi 8 Years	40
Havana Club 7 Añejo	40



TEQUILAS *(30 ml)*

Jose Cuervo	35
Jose Cuervo 1800 Reposado	60
Don Julio Añejo	60
Patron Silver	55
Patron Reposado	60
Patron Añejo	65

VODKA (30 ml)

Absolute	35
Smirnoff	35
Skyy	35
Ketel One	55
Belvadere	55
Stolichnaya Elit	55
Grey Goose	55
Beluga Noble	60
Absolut Elyx	60

GINS (30 ml)

Gordon's	35
Bombay Sapphire	35
Tanqueray	35
Tanqueray Ten	40
Hendrick's	45
Ophir	45
Bombay East	45
Gin Mare	55



WHISKY (30 ml)

PREMIUM SCOTCH

J&B Rare	35
Johnnie Walker Red	35
Johnnie Walker Black Label	48
Johnnie Walker Gold Label	60
Johnnie Walker Platinum	105
Johnnie Walker Blue Label	145
Chivas Regal 12 Years	48
Chivas Regal 18 Years	70
Chivas Regal Royal Salute	135
Chivas Regal 25 Years	140



IRISH WHISKEY (30 ml)

Jameson	40
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BOURBON (30 ml)

Jack Daniel's	40
Jack Daniel's Single Barrel	55
Woodford Reserve	45

SINGLE MALT (30 ml)

Amrut	48
Glenmorangie 10 Years	48
Glenfiddich 12 Years	48
Glenfiddich 15 Years	58
Glenfiddich 18 Years	68
Laphroaig	60
Talisker 10 Years	60
Macallan 12 Years	70
Glenlivet 18 Years	78

PORT & SHERRY

Bristol Cream Sherry	40
Taylors	40

BRANDY AND COGNAC (30 ml)

Courvoiser VSOP	58
Hennessy VS	45
Hennessy VSOP	55
Hennessy XO	102
Hennessy Paradis	320
Remy Martin VSOP	55
Remy Martin XO	118



LIQUEUR (30 ml)

Jagermeister	35
Sambuca	35
Midori	38
Kahlua	38
Ameretto	40
Baileys	40
Drambuie	40
Fernet Branca	40
Absinthe	50



NON-ALCOHOLIC SELECTION

Tulsi das	35
Refreshing mix of cucumber, basil and kiwi	
Guava drooling	35
Guava juice, black pepper, tobasco, black salt	
Apple mojito	35
Apple juice, lemonade, ginger, mint	
Fall in love	35
Carrot juice, honey-maple, passion fruit	

FRESHLY SQUEEZED JUICE

Orange	35
Pineapple	35
Watermelon	35



ENERGY DRINK

Red Bull	45
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SOFT DRINKS

Coke/Diet Coke	20
Sprite	20
Fanta	20
Ginger Ale	20

MINERAL WATER

San Pellegrino	(1 L)	30
San Pellegrino	(500 ml)	20
Acqua Panna	(1 L)	30
Acqua Panna	(500 ml)	20



COFFEE & TEA SELECTION

COFFEE

Double Espresso	35
Cappuccino	35
Latte	35
Americano	30
Espresso	30

TEA

Estate Assam (Black Tea)	30
Green Tea with Jasmine	30
The Original Earl Grey	30
Fancy Sencha Green	30
Pure Peppermint	30
Chamomile	30

