



نَمَک
namak





NAMAK'S SIGNATURE

Namak's Tandoori Platter (D, C, MU, N) ₪179

Chef Special Selection of Smoked Meat and Seafood

Namak's Shakahari Platter (D, G, N, MU, V) ₪105

Chef's Choice Kebab and Charcoal Cooked Vegetables

SOUP

Pink Pepper Shorba (D, G, V) ₪40

Himalayan pepper, tomato broth

Imperial Chicken Cappuccino (D, G) ₪40

Southern chicken soup, curry foam

Contains Vegan (VG), Vegetarian (V), Gluten (G), Gluten-Free (GF), Crustaceans (C)
Fish (F), Egg (E), Nuts (N), Soybean (S), Dairy (D), Mustard (MU), Sesame Seeds (SS), Shellfish (SH), Locally Sourced

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CHAAT GALI

Ghazi Guava (D, G, V) **₹45**

Pink Guava Yogurt, Spiced Potatoes, Pomegranate Pearls

Avocado Mango (G, VG) **₹45**

Mango Salsa, Spiced Hass Avocado, Granny Smith Broth

Pindi Chole (D, G, V) **₹45**

Ludhiana Ke Chole, Pinwheel Samosa, Sirka Pyaz

Dilli 6 (D, G, V) **₹45**

Crispy Spinach, Inji Pulli, Mint Chutney, Kala Chat Masala

Maharaja's Chaat (D, G, V) **₹60**

Golden Shell, Spiced Potatoes, Cumin, Yogurt and Chutneys



Dilli 6 – Palak Patta Chaat

A classic chaat from Old Delhi, where crisp spinach leaves meet sweet, sour, and spice in perfect balance. Layered with chutneys and textures, this dish captures the restless energy of Dilli's oldest lanes.

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APPETIZERS

Vegetarian (V)

Awadhi Ricotta Kebab, Smoked Pineapple (D, G, N) ₪60

Ricotta, Chilli Pineapple Cream

Lucknow Truffle Gilawat (D, G, N) ₪70

Mushroom Gilawat, Saffron Parantha, Truffle Cream

Claypot Paneer, Peanut Chutney (D, M, N) ₪85

Cottage Cheese, Gochugaru, Basil, Pickling Spices, Quinoa Bhel

Madras Mock Meat (D, G, N, M, S) ₪55

Soy, Gunpowder, Curry Aioli

Royal Truffle Broccoli (D, N) ₪60

Broccoli Florets, Truffle Butter, Torched Parmesan, Sundried Tomato Chutney

Bhutta on The Beach (G, D, N) ₪60

Juhu Chowpatty Corn, Cheese, Almonds



Madras Mock Meat

A rare legacy dish from colonial Madras kitchens. Spiced plant protein, gently seared, layered with curry leaf and black pepper — a forgotten recipe, thoughtfully revived.

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APPETIZERS

Non-Vegetarian

Lehsuni Jheenga, Balchao (S, N, MU, C) ₪115

Burnt Garlic Prawns, Goan Pickle, Smoked Lemongrass Khichdi

Beer Bottle Lamb Chops, Doon (D, MU, N) ₪120

East India Dry Rub, Pickled Onions

Rajputana Laal Maas Seekh (D) ₪115

Coriander Root, Lamb, Tomato Chilli Gravy

Bebe's Patiala Chicken (D, N, MU) ₪75

Yogurt and Deggi Chilli Chicken, Garam Masala, Whey Sauce

Namak's Parcha Chicken, Passionfruit (D, N) ₪75

1947 Chicken Parche, Mojo Rojo



Bebe's Patiala Chicken

A home-style Patiala preparation, named after the bebes who cooked by memory and instinct. Boneless chicken slow-cooked in yogurt, and gentle Punjabi spices — comforting and deeply personal.

Contains Vegan (VG), Vegetarian (V), Gluten (G), Gluten-Free (GF), Crustaceans (C)
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APPETIZERS

Non-Vegetarian

Masala Gingerbread Fish (D, F, M) ₪115

Pommery Sea Bass, Desi Chimichurri (Locally Sourced)

Tangra Chicken Masala (D, G, SS) ₪75

Fried Chicken, Smoky Tangra Spices, Lemon Dust

Achari Lobster (D, C, M) ₪170

Lobster Tail, Jalapenos, Pickling Spices



Tangra Chicken Masala

From Kolkata's Tangra district, where Chinese technique met Indian spice. Wok-tossed chicken finished in a bold masala gravy — smoky, garlicky, and unapologetically vibrant.

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MAIN COURSE

Vegetarian (V)

Paneer Pasanda (D, N) ₹85

Cottage Cheese Stuffed with Nuts, Cooked in a Tomato Cashew Gravy

Subz Vilayiti (D, N) ₹65

Seasonal Exotic Vegetables Cooked in a Spiced Tomato Gravy

Masala Kairi Bhindi (D, N) ₹75

Gram flour fried okra served with masala cashew gravy, topped with raw mango slivers

Chenna Saag (D) ₹65

Cottage Cheese Dumplings Simmered in a Spiced Spinach Puree and Mace Dust

Dal Tadka (D) ₹45

Yellow Lentils, Cumin, Ginger and Hing

Methi Matar Malai (D, G, N, S) ₹70

Green Pea & Edamame Kofta, Fenugreek Gravy

Charred Eggplant (D, G) ₹60

Up Ka Bharta, Masala Khakra

Maa Ki Daal, Confit Garlic (D) ₹55

Dheemi Aanch Ki Dal, Methi, Makkhan



Masala Kairi Bhindi

A seasonal North Indian pairing of tender okra and raw mango. Lightly spiced, tangy, and bright — a reminder of Indian summer cooking.

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MAIN COURSE

Non-Vegetarian

Namak's Jheenga, Gingelly (C, SS) ₪110

Kolhapuri Prawns, Sesame Furikake

Travancore Curry, Garlic Jam (F, MU) ₪115

Masala Sea Bass, Coriander Root, Garlic Jam

Rogan Josh (D) ₪105

Wazwan Mutton Curry, Kashmiri Chillies, Aniseed Oil

GT Karnal Kukkad (D,N) ₪90

Dhaba Style Murgh from The Pitstop of Truck Drivers

Radio Café Shepherd's Pie (D, E) ₪105

Minced Meat, Potato Salli, Baked Egg

Kunna Gosht, Burnt Garlic (D) ₪115

Spinach, Lamb, Ginger

Old Delhi Butter Chicken (D, N) ₪90

Post-Partition Tandoori Chicken, Tomato and Cashew nut Gravy

Masala Padosi Lobster (D, C, MU) ₪185

Lobster Tail, Masala Butter, Curried Tomato Sauce



GT Karnal Kukkad

Inspired by the dhabas lining the Grand Trunk Road near Karnal. Chicken cooked in a robust onion-tomato masala, carrying the smokiness and generosity of highway cooking.

Contains Vegan (VG), Vegetarian (V), Gluten (G), Gluten-Free (GF), Crustaceans (C)
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BIRYANI, PULAO, & RICE

Royal Court Edition (Served with Burani Raita)

- Masala Prawns (D, G, C, N) **₹110**
- Pudina Gosht (D, G, N) **₹105**
- Murgh (D, G, N) **₹90**
- Subz (D, G, N) **₹75**

Pulao (VG)

- Jeera **₹35**
- Zafrani **₹40**
- Caramelised Onion **₹40**
- Peas **₹40**
- Murgh Tikka Masala Chawal (D, MU) **₹60**

Biryani Rice **₹40**

Steamed Basmati Rice **₹35**

BREADS

Murthal Ke Kulche

- Truffle & Parmesan (D, G) **₹25**
- Sundried Tomato Basil (D, G) **₹25**
- Aloo Anardana (D, G) **₹25**
- Presidential (D, G, N) **₹30**
- Bhatti Ka Murgh (D, G) **₹30**

**Served with yogurt, sirka pyaz, mint chutney, pickle & masala makkhan*

- Naan (Plain) (G) **₹14**
- Naan (Garlic) (D, G) **₹14**
- Naan (Butter) (D) **₹14**
- Roti (Plain) (G) **₹14**
- Roti (Butter) (D, G) **₹14**
- Lachha Parantha (Plain) (G) **₹18**
- Lachha Parantha (Butter, Mint, Chilli, Masala) (D, G) **₹18**
- Missi Roti (G, D) **₹18**
- Multigrain Roti (G) **₹18**

SIDES

Raita (D) ₹15

Plain

Raita (D, MU) ₹20

Burani, Boondi, Garlic Pachadi, Mixed Vegetable

Green Salad (VG) ₹20

Freshly Carved Cucumbers, Tomatoes, Onions, Green Chilli and Masala Lemon

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MISHTHAN

Vegetarian (V)

Kesari Rasmalai, Toasted Nuts (D, N) ₪55

Cottage Cheese Dumplings, Saffron Cardamom Milk

Pandan Kheer, Pistachio Cream (D, N) ₪45

Long Grain Rice, Pandan, Pistachio

Kaapi Ghewar, Nolen Gur (D, G, N) ₪55

Rajasthani Ghewar, Filter Kaapi Rabri

Masala Chai Tres Leches, Cardamom Mousse (D, G, N) ₪50

Chai-Infused Sponge, Green Cardamom Mousse, Rasmalai Sauce

Gulab Jamun Parfait (D, G, N) ₪45

Soft Gulab Jamuns, Layered with Rose Rabri

Mango Three Ways (D, G, N) ₪50

Mango Cassata, Saffron Mousse, Candied Fruits



Kaapi Ghewar, Nolen Gur

A cross-regional dessert — Rajasthani ghewar infused with South Indian filter coffee, sweetened with Bengal's nolen gur. Crisp, aromatic, and quietly complex.

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For bookings & inquiries: Call: +971 2 698 8137 | Email: reservation.table@dusit.com