



STARTERS

Traditional appetisers served with fresh green salad.

Tandoori Chicken Tikka £3.45	Lamb Chops £3.95
Diced chicken marinated in spices and yoghurt then cooked in the tandoor.	Lamb chops, marinated in a special masala sauce, then cooked in a charcoal oven on skewers.
Chicken Seekh Kebab £2.95	Meat Samosa £2.95
Mince chicken mixed with onions, herbs and masala, then cooked over charcoal.	Mince meat cooked with herbs and spices, filled into a triangular shaped pastry, then deep fried
Chicken Pakora £3.25	Mixed Kebab £3.95
Strips of chicken breast, special herbs and spices, coated with gram flour then deep fried.	Chicken Seekh kebab, Seekh Kebab and Shami kebab.
Chicken Wings £2.95	Shami Kebab £2.95
Succulent chicken wings marinated in spices and yoghurt then cooked over charcoal.	Mixed lamb cooked with lentils and dipped in to egg yolk then shallow fried.
Chicken Bhuna on Puri £3.95	Nawaabi Mix £5.45
Chicken breast pieces cooked in Bhuna sauce, herbs and spices then served on a puri.	Chicken Tikka, Lamb Chops, Onion Bhaji, Seekh Kebab, served on a hot sizzler plate.
Seekh Kebab £2.95	King Prawn on Puri £5.95
Tender minced lamb with onions, herbs and spices, then cooked over charcoal.	King prawns cooked with herbs and spices then served on a puri.
Lamb Bhuna on Puri £3.95	King Prawn Tikka £5.45
Diced lamb cooked in Bhuna sauce, herbs and spices then served on a puri.	King prawn marinated in yoghurt with delicate herbs and spices, cooked over charcoal.

Fish Masala £3.95	Mushroom Pakora £2.75
Chunk of Haddock marinated in masala sauce with herbs and spices, then fried.	Mushrooms with herbs and spices coated with gram flour, then deep fried
Macchi Tikka (fish) £3.45	Aloo Chana on Puri £3.50
Strips of haddock marinated with herbs and spices coated with gram flour then deep fried.	Potatoes, chickpeas cooked in Bhuna sauce, herbs and spices then served on a puri.
Onion Bhaji £2.75	Vegetable Samosa £2.75
Onion in a spicy gram flour then deep fried.	Mixed vegetables in a triangular shaped pastry and then deep fried.
Chilli Pakora £2.75	Vegetable Pakora £2.75
Fresh green chillies with onions, herbs and spices coated with gram flour and deep fried	Mixed vegetables with herbs, spices coated with gram flour then deep fried
Garlic Mushrooms £2.95	Paneer Pakora £2.95
Mushrooms marinated in a spicy garlic sauce, dipped in egg yolk & breadcrumbs, then deep fried.	Soft cheese with onions, herbs and spices coated with gram flour and deep fried.
Mushroom Bhuna on Puri £3.50	Paneer Tikka £2.95
Mushrooms cooked in Bhuna sauce, herbs and spices then served on a puri.	Soft Indian cheese (similar to Feta) marinated in herbs and spices, then cooked over charcoal.
	Aloo Tikka £6.95
	Sweet and chilli flavour potato dumplings with nawaabs special spices dipped in batter and shallow fried

MAIN COURSE SPECIALITIES

CHICKEN	
Nirali Special* £8.95	Butter Chicken £6.95
CHEF OF THE YEAR AWARD WINNING DISH	As the name suggests, the chicken is cooked and surrounded by an ocean of creamy sauce consisting of delicate herbs & spices, garlic, ginger and a touch of cream and the main ingredient butter.
Diced boneless breast of chicken marinated with yoghurt and special masala sauce with selected herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh double cream, garnished with cashew nuts and fried onions.	LAMB
Chicken Nihari £6.95	Lamb Nihari £8.95
An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowing the chicken to be cooked in its own stock and natural flavours. A saucy dish containing a delicate blend of herbs and spices. (Ask for availability)	An exquisite dish popular in New Delhi & Lahore. Lamb is cooked on low heat allowing the lamb to be cooked in its own stock and natural flavours. A saucy dish containing a delicate blend of herbs and spices. (Ask for availability)
Chicken Haandi £7.95	Lamb Haandi £7.95
A Punjabi speciality, prepared and cooked in a Haandi Pot. As the dish is cooked on low heat it allows the natural juices and flavours of the lamb to remain within the Haandi Pot helping the cooking process and seal in all the natural flavours of the dish.	A Punjabi speciality prepared and cooked in a Haandi Pot. As the dish is cooked on low heat it allows the natural juices and flavours of the lamb to remain within the Haandi Pot helping the cooking process and seal in all the natural flavours of the dish.
Chicken Tikka Masala £7.50	Nawaabi Lamb £7.50
Chicken Tikka cooked in a clay oven, then with a special sauce with selected herbs and spices.	Chunks of lamb cooked in a delicately spiced chef's special sauce. Cooked with fresh onions, tomatoes, garlic, ginger and a hint of yoghurt.
Karahi Murg £7.95	Karahi Gosh £7.95
Boneless spring chicken cooked in a karahi (wok) with garlic, fresh traditional herbs & spices.	Chunks of lamb marinated in a garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom, spices & herbs
Chicken Badami* £7.50	Achari Lamb £7.50
Chicken breast is marinated in a special masala, then cooked in butter with a creamy sauce and ground almonds.	Boneless lamb marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger, aniseed and onion seeds. Garnished with fresh coriander.
Shahi Korma* £7.50	Aloo Bukhara Lamb £7.95
Diced boneless breast of chicken marinated in chef's special masala sauce & cooked in a charcoal clay oven, then pot roasted with tomatoes, ginger, garlic, fresh cream and ground almonds garnished with fresh cashew nuts and fried onions.	Lamb marinated in a special spiced yoghurt, then cooked with delicious plums, ginger, garlic, tomatoes and bayleaf. Garnished with fresh ginger & coriander.
Achari Chicken £6.95	Meat Thali £9.95
Boneless chicken breast marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger, aniseed and onion seeds. Garnished with fresh coriander.	This unique dish consists of 3 dishes cooked separately including, balti chicken, balti lamb and chicken masala.
Aloo Bukhara Chicken £7.50	SEAFOOD
Chicken marinated in a special spiced yoghurt, then cooked with delicious plums, ginger, garlic, tomatoes and bayleaf. Garnished with fresh ginger & coriander.	King Prawn Special* £12.95
Nawaabi Murg £6.95	Succulent king prawns marinated with yoghurt and special masala sauce with selected herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh double cream, garnished with cashew nuts and fried onions.
Diced chicken cooked in a balti to enhance the flavour of a delicately spiced chef's special sauce. Cooked with fresh tomatoes, ginger garlic and hint of yoghurt.	

Badshahi Jhinga Khas £12.95	Palak Aloo Masala £6.95
King prawns prepared in a subtle sauce of herbs, spices with freshly diced ginger, tomatoes, green and red peppers. Garnished with fresh coriander	Fresh spinach & potatoes cooked in a special masala sauce with ginger, garlic & tomatoes. Garnished with coriander.
King Prawn Tikka Jalfrezi £10.95	Karahi Pakal Paneer £6.95
King Prawn Tikka cooked in a clay oven then with fresh onions, peppers, herbs & spices.	Fresh spinach leaves & soft cheese cooked with onions, tomatoes, ginger, methi leaves & garnished with fresh coriander.
King Prawn Palak £10.95	Mushroom Aloo Rogan Josh £6.95
King prawns cooked with spinach leaves, herbs and spices.	Mushrooms & potatoes cooked with herbs, spices & tomatoes.
Macchi Makhani £10.95	
Haddock, cooked with fresh cream and mild spices in a sauce.	
Nosheri King Prawn £10.95	
King Prawn marinated in garlic and ginger sauce then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom and a blend of herbs and spices.	
King Prawn Tikka Masala £10.95	
King Prawn Tikka cooked in a clay oven then cooked in a masala sauce with herbs and spices.	
King Prawn Tikka Rogan Josh £10.95	
King Prawn Tikka cooked with herbs, spices & tomatoes.	

VEGETARIAN

Tarka Dal £6.95	Healthier Option £7.50
Lentils cooked in a spicy sauce with herbs.	This dish can be cooked with chicken breast, boneless lamb or fresh mixed vegetables.
Bhindi Rogan Josh £6.95	A special dish cooked with absolutely no oils or fats, just water and its own stock.
Okra cooked with mild spices, herbs, tomatoes, green peppers and onions	With garlic, ginger, spices, onions & herbs. This is a must for all health conscious diners.
Shahi Paneer £6.95	
Soft cheese with mild spices and cream	
Dal Makhani £6.95	
Lentils cooked with cream and mild spices in a sauce.	
Sabzi Thali £8.95	
This unique dish consists of 3 vegetarian dishes cooked separately and served with raita (yoghurt).	

Dishes can be adjusted to suit individual requirements (i.e. strength). We appreciate that you would like your meal brought to you in the earliest possible time, but in order to maintain freshness, all dishes are cooked to order and a slight delay is inevitable, so your patience is appreciated.

All major credit and debit cards accepted. All dishes are subject to availability. * Contains nuts ✓ Suitable for Vegetarians

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BALTI DISHES

A very popular and established form of cooking art. These dishes originate from the Punjab region. The main ingredients of a Balti dish are fresh onions, green peppers, tomatoes, garlic, ginger, cumin and fresh coriander with our usual traditional balti herbs and spices. Each Balti dish has its own unique and distinct cooking style.

The Balti is a versatile dish which can be prepared in any food combination.

Balti Chicken	£7.45	Balti Fish Haddock	£8.95
Balti Lamb	£7.45	Balti King Prawn Tikka	£10.95
Balti Chicken Tikka	£7.45	Balti Sabzi Mix Vegetables	£6.95
Balti Chicken & Keema Minced Lamb	£7.95	Balti Aloo Chana Potatoes & chickpeas	£6.95
Balti Chicken Palak Spinach	£7.45	Balti Palak Paneer Spinach & soft cheese	£6.95
Balti Lamb Palak Spinach	£7.45	Balti Muttar Paneer Peas & soft cheese	£6.95
Balti Chicken Paneer Cheese	£7.95	Balti Mushrooms	£6.95
Balti Lamb Paneer Cheese	£7.95	Balti Bengun Aubergine	£6.95
Balti Keema Minced Lamb	£7.95	Balti Aloo Gobi Potatoes & cauliflower	£6.95
Nawaabi Balti	£9.95		

An exciting combination of chicken, lamb & king prawns.

BIRYANI DISHES

Specially flavoured Basmati rice cooked with traditional herbs & spices, then served with a delicious vegetable sauce. An ancient Persian delicacy.

Nawaabi Biryani	£9.95
Chicken, lamb & king prawns.	
Chicken Biryani	£7.95
Lamb Biryani	£7.95
Chicken Tikka Biryani	£7.95
King Prawn Tikka Biryani	£10.95
King Prawn Biryani	£10.95
Sabzi Biryani ✓	£6.95
Cooked with mixed vegetables, herbs and spices	
Muttar Paneer Biryani ✓	£6.95
Cooked with peas, soft cheese, herbs & spices.	
Aloo Muttar Biryani ✓	£6.95
Cooked with potatoes, peas, herbs and spices	

OLD FAVOURITES

The following curries are cooked using a wide selection of traditional herbs and spices. With each dish cooked to order, strengths can be adjusted to suit individual requirements.

Chicken, Lamb, Keema or Vegetables at £6.45 each	Masala (Medium) A spicy dish with garam masala, tomatoes & coriander.	Jalfrezi (Medium) Cooked with onions, peppers and selected spices.	Kashmiri (Mild) Cooked with pineapple, banana, fresh cream, lychees & very mild spices & herbs.
Makhani (Mild to Medium) Cooked with fresh double cream, herbs and spices.	Doplaaza (Medium) A popular dish cooked with spices, herbs and lots of onions.	Madras (Hot) A highly spiced curry with spices and lots of chillies.	Bhuna (Medium) A popular dish cooked with spices, tomatoes, garlic and ginger.
Korma* (Mild) A creamy dish cooked with fresh cream, sultana, coconut and almonds and herbs and spices.	Rogan Josh (Medium) Cooked with spices, herbs, tomatoes, green peppers & onions.	Dansak (Sweet & Sour) Cooked with mild spices, pineapple and lentils.	Curry Dishes (Medium) A selection of traditional herbs & spices.

VEGETARIAN SIDE DISHES

Mixed Vegetable ✓	£3.50	Mushrooms	£3.50	Chana Masala ✓	£3.50	Bombay Aloo ✓	£3.50
A selection of seasonal vegetables cooked with traditional herbs & spices.		Fresh mushrooms cooked in a masala sauce with tomatoes, onions and spices.		Kabli Chana (chickpeas) cooked in a dry sauce with ginger, garlic, tomatoes, herbs and spices.		Specially prepared potatoes cooked with herbs and spices.	
Palak Aloo	£3.50	Bhindi	£3.50	Muttar Paneer	£3.50	Bengun ✓	£3.50
Spinach, potatoes cooked with herbs and spices.		Fresh okra cooked with onions in a smooth rich sauce with herbs and spices.		A mild sauce with soft cheese and peas.		Aubergines cooked with onions, tomatoes, herbs & spices.	
Palak Paneer ✓	£3.50	Tarka Dali ✓	£3.50			Aloo Gobi ✓	£3.50
Spinach, soft cheese cooked with medium hot herbs and spices.		Lentils cooked in a spicy sauce with herbs.				Lightly spiced potatoes & cauliflower with herbs.	

CONTINENTAL DISHES

Served with green salad and french fries

Fish & Chips	£6.95	Scampi Fried scampi	£6.95	Filled Omelette	£6.95
Fried Chicken	£6.95	Plain Omelette	£5.95	Filled with either chicken or mushrooms.	
Deep fried chicken breast in breadcrumbs.					

ACCOMPANIMENTS

RICE DISHES		Chapati		Garlic Naan		Raita (Yoghurt)	
Peshawari Rice *	£2.95		£0.60	Naan filled with fresh garlic	£2.95		£1.20
Rice cooked with almonds, sultana, pistachio nuts & pineapples.				Garlic & Coriander Naan	£2.95		Yoghurt flavoured with a hint of cucumber & mint.
Pilau Rice	£2.45	Tandoori Roti	£0.90	Naan filled with garlic, coriander & cumin seeds		French Fries	£2.25
A beautifully fragrant rice, ideal accompaniment to meat or poultry dishes.				Keema Naan	£2.95	Fresh Green Salad	£2.25
Mushroom Rice	£2.95	Plain Naan	£1.95	Naan filled with mildly spiced mince meat		Pickle Tray	£1.80
Boiled Basmati Rice	£2.45			Kulcha Naan	£2.95		A selection of onion, mango and mint chutneys.
Egg Rice	£2.95			Naan filled with cheese and onion,			
As pilau rice with eggs added.				Popadom	£0.60		
Lemon Rice	£2.95	Peshwari Naan *	£2.95	Plain Paratha	£2.25		
Basmati rice flavoured with lemon				Paratha is unleavened bread with rich, flaky layers, similar to griddle bread.			
				Stuffed Paratha	£2.95		
				A paratha cooked with either mince meat aloo or mixed vegetables.			

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