



Mughlai Indian Cuisine

STARTERS

Chat pati Tokri £3.50

Poppadum's with mix pickle, spiced onion and sweet mango chutney

Sharing Platters

Nawab's Platter for 2 £19.95

Salmon, Mix Tikka, Lamb Chop and Dhora Seekh

Chef's Platter for 2 £9.95

Mix Pakoras, Channa Chaat and Chicken Tikka

Traditional Starters £4.95

Vegetable Pakora (v)

Potatoes, onion and vegetable coated in gram flour

Onion Bhaji (v)

Traditional recipe of green chillies, gram flour and onions

Fish Pakora

Marinated white fish in crisp gram flour batter

Chicken Pakora

Chicken tenderloins marinated, battered and deep-fried

House Special Starters

Nawab's Machli £7.95

Shallow fried spice scented sea-bass roulade

Monkfish Tikka £7.45

Monkfish marinated with cheese, yoghurt and crushed black peppers

Sunheri Jhinga £7.45

King Prawns marinated with mustard, fresh ginger-garlic and green chillies

Tandoori Salmon £6.95

Fresh Salmon marinated with green chillies and Punjabi seafood spices

Spiced Haddock £6.45

Grilled Haddock cooked in Punjabi spices, tomatoes, mushroom and green chillies

Lamb Chops £7.45

Punjabi spices fresh green chillies and ginger-garlic marinade

Dhora Seekh £5.95

Freshly ground spices, ginger-garlic and saffron marinate chicken and lamb mince

Malai Chicken Tikka £5.95

A ginger-garlic, cheese and fresh cream marinade cooked in tandoor

Paneer Tikka (v) £5.95

Homemade cheese stuffed with apricot, mint and green chillis

Kashmiri Chilli Potatoes (v) £5.45

Rice flour coated baby potatoes with Kashmiri chillies and onion, tossed in a chilli garlic sauce

Khumb Khasta (v) £5.45

Stuffed mushroom with green chillies and cheese with a crisp batter

Jodhpuri Samosa (v) £4.95

Crispy deep fried pastry filled with vegetables and Punjabi spices served with chickpeas

Alloo Tikki (v) £4.95

Spicy Potatoes cutlet with crispy outside soft inside is a real treat to taste buds at anytime

MAINS

Tandoor ke Angare se

(All dishes are complimented by Chef's special sauce, rice and salad)

Tandoori Sea bass £14.50

Whole sea bass marinated in special Punjabi spices and cooked in Tandoor

Pepper Monkfish Tikka £15.95

Monkfish marinated with cheese, yoghurt and crushed black pepper

Tandoori Salmon £14.95

Fresh salmon marinated with green chillies and Punjabi seafood spices

Samundri Platter £16.95

Monkfish, Salmon and King Prawns finished in tandoor

Sunheri Jhinga £15.95

King prawns marinated with mustard, fresh green chillies, ginger and garlic

Whole Tandoori Chicken £14.50

Whole chicken marinated in special Tandoori spices and cooked in clay oven

Haryali Chicken Tikka £12.95

Chicken marinated in fresh mint, coriander, ginger-garlic, green chillies and host of spices

Traditional Chicken Tikka £12.95

Classic chicken tikka, marinated and cooked in the Tandoor

Punjabi Lamb Chops £15.95

Marinated slow cooked lamb chops finished off in the Tandoor. A true Punjabi speciality

Lamb Tikka £13.95

Lamb fillet marinated with fresh herbs and spices and cooked in Tandoor

Hyderabadi Dum Biryani

(Aromatic Basmati rice served with traditional sauce or Raita)

Vegetable £9.95

Chicken £10.95

Lamb £11.95

Seafood £12.95

Machli Bazar

(Seafood)

Padmasiri Kofta £11.95

Fresh minced haddock with ginger-garlic, lightly spiced, rolled in to balls and cooked in Goenesse sauce

Monkfish Chettinad £15.95

Monkfish cooked in a coconut and cream based sauce with crushed peppercorn

Samundri Moilee £16.95

Squid, mussels, prawns and monkfish cooked in an onion sauce; mix peppers and touch of coconut milk

Jhinga Koliwara £15.95

A favourite from the tinsel town of Bollywood. Cashew nut, peanut, coconut and poppy seed seasoned with curry leaf



Chicken All £10.95

Nawab's Chicken Handi 🌶️🌶️

Original Punjabi style dish made with ginger-garlic tomatoes, yoghurt and host of Punjabi spices

Chilli Garlic Chicken 🌶️🌶️

A spicy dish with fresh green chillies, garlic and fusion of spices

Butter Chicken

A staple Indian dish with a smooth and velvety vine tomato, honey and cream based sauce

Chicken Saag 🌶️

Spinach based chicken curry cooked with aromatic spices green chillies with flourish of fresh cream

Chicken Bhoona 🌶️

Tasty condensed sause with additional ginger-garlic and tomatoes

Chicken Tikka Massala 🌶️

Onion -tomato and cashew nut based gravy, with ginger, fenugreek and fresh cream

Chicken Tikka Korma

Mildly spiced chicken breast with tomato, onion, and coconut with fresh cream to finish

Chicken Tikka Chasni

Exquisitely creamy sauce with a twist of sweet 'n' sour

Punjabi Murgh 🌶️🌶️

Chicken on the bone cooked in rich Punjabi home-style spices

Chicken Lajawab 🌶️

Grilled chicken finished in a stir fry with fresh peppers, onion, mushroom and ginger-garlic sweet n sour ho

Lamb All £11.95

(We use locally sourced fresh lamb for the dishes below)

Lamb Koliwara 🌶️

A favourite from the tinsel town of Bollywood. Cashew nut, peanut, coconut and poppy seed seasoned with curry leaf

Lamb Shatkara 🌶️

Cooked with aromatic spices and the famous shatkara lemon

Lamb Saag 🌶️

Cooked with aromatic spices and infused in a sauce made with fresh spinach, garlic and tempered with cumin

Lamb Karahi 🌶️

Delicately cooked in caramelised onions, tomatoes, peppers fresh green chilli, garlic-ginger

Lamb Rogan Josh 🌶️

Fusion of onions, tomatoes, paprika and host of spices

Lazeez Lal Maas 🌶️🌶️🌶️

Cooked with capsicum, green chillies and famous Naga chillies. Hot hot hot!

Kodambakkam Curry 🌶️

Fresh coconut, panch puran (5 spices) and finished with cream. If you have been to South India you will know this dish, if not, now is your chance

Lamb Rassander Tawa 🌶️

Thick rich medium sauce with fresh herbs and tawa spices

Gosht Kali Mirch 🌶️🌶️

Lamb chops cooked with ground black pepper, tomatoes yoghurt and hot spices

Sabzi Mandi (Vegetables) Main £7.95 and Side 4.95

Chef's Dall 🌶️

Chef's Choice of Dall Med Strength

Paneer Karahi 🌶️

Cottage cheese cooked with bell pepper, onion and tomato

Pind de choley 🌶️

Chickpeas simmered in tamarind and fusion of aromatic Punjabi spices

Masala Bhindi 🌶️🌶️

Okra with carom seed and tomatoes masala

Mix Vegetable Tak-a-Tak 🌶️

Seasonal vegetables marinated and cooked on the griddle with onion, tomato and chat masala,

Bombay Allo 🌶️

Potatoes cooked in a tomato, onion, nigella and ginger-garlic

Baingan Bharta 🌶️🌶️

Aubergine cooked over charcoal and then infused with onion and tomatoes masala with hint of chillies

Saag (Spinach) 🌶️

+ Choice of one addition – A spinach, garlic, and tempered cumin sauce with your choice of potato or Paneer

European

Garlic Mushroom £4.95

Mushroom sautéed in garlic and cream sauce

Prawns Cocktail £4.95

Prawns infused in rosemary sauce topped cucumber, tomatoes and paprika

10oz Sirloin Steak £14.95

Scottish Beef steak, served with Onion pepper and mushroom

Traditional Battered Fish £12.95

Fresh Scottish Haddock Battered and deep-fried

Kids £5.50

Choice of fruit juice or milk

Fish & Chips

Chicken nuggets & Chips

Fish Finger & Chips

Scampi & Chips

Any Curry with Chips or Rice

SIDES

Rice, Bread, & Accompaniments

Basmati Rice	£2.45	Nawab Special Nan	£2.95	Plain Yoghurt	£1.45
Saffron Rice	£2.95	Chapati	£1.25	Chips	£1.95
Mushroom Rice	£3.45	Tandoori Roti	£1.45	Chilli Chips	£2.45
Lime & Zeera Rice	£3.45	Paratha	£1.95	Home cut chips	£2.95
Plain Nan	£1.50	Tandoori Lacha Paratha	£2.45	Salad	£1.95
Garlic Nan	£1.95	Popadum	£0.90	Mix Pickle	£1.50
Peshwari Nan	£1.95	Cucumber Raita	£2.45	Any Curry Sauce	£4.95

NOTE: Fish dishes may contain traces of bones

Some Dishes may contain allergens please notify duty manager before ordering
All our food are cooked fresh on order therefore some dishes may take longer than usual

MEDIUM 🌶️

HOT 🌶️🌶️

VERY HOT 🌶️🌶️🌶️

