

First Course Selections

Vegetable Pakora: Crispy Vegetable Fritters, Chutney Pairing	(V)(GF)	6
Subz Samosa: Vegetable Turnovers Spiced Potatoes-Green Peas Filling	(V)	6
Gobhi Manchurian: Cauliflower Florets, Soy Tomato Glaze, Garlic	(V)	8
Chaat Papri: Spiced Garbanzos, Potato, Wheat Crisps, Mint-Tamarind-Yogurt Dressing		6
Paneer Tikka: Tandoor Roasted Homemade Paneer, Garlic-Herb Marinade	(GF)	9
Chicken Zafrani Kabab: Charcoal Grilled Chicken Breast, Saffron-Ginger Marinade	(GF)	8
Karara Murg: Tandoor Grilled Chicken, Spicy Masala	(GF)	9
Shrimp Tak A Tak: Seared Shrimp, Zesty Masala, Scallions, Peppers	(GF)	10
Nawab's Kabab Sampler: Trio Of Tandoor Roasted Kababs; Fish, Chicken, & Lamb	(GF)	11

Soups & Salads

Mulligatawny Soup: Delicately Spiced Yellow Lentil Soup	(V)(GF)	4
House Salad: Assorted Seasonal Greens, Cucumber, Tomato, House Dressing	(V)(GF)	4
Kachumber Salad: Cucumber, Tomatoes, Onion, Spiced Fresh Lemon & Cilantro	(V)(GF)	4

Biryanis:

Basmati Rice, Seasoned With Saffron, Iris Water & Delicate Spice, Braised Protein of Your Choice

Vegetables	(GF)	15
Chicken	(GF)	16
Lamb	(GF)	18
Goat (On the Bone)	(GF)	18
Nawabi (Shrimp, Chicken, Vegetables)	(GF)	17

Nawab's Specialties: All Entrees Served With Basmati Rice

Tandoori Entrees

Paneer & Vegetable Shashlik: Fresh Vegetables, Homemade Paneer, Punjabi Marinade	(GF)	15
Tandoori Chicken Tikka: Boneless Chicken Breast, Yogurt-Turmeric-Paprika Marinade	(GF)	16
Tandoori Murg: Chicken on the Bone, Yogurt-Cumin-Coriander Marinade	(GF)	16
Salmon Tikka: Salmon Filets, Aromatic Spice Blend, Yogurt Marinade	(GF)	18
Tandoori Prawns: Jumbo Shrimp, Yogurt-Ajwain Marinade	(GF)	17
Shrimp & Chicken Zafrani: Jumbo Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	17
Boti Kabab: Lamb Filets, Yogurt-Garlic Marinade	(GF)	19
Mixed Grill: Chicken Tikka, Lamb Kabab, Salmon Tikka, Tandoori Prawn	(GF)	19

THE CLASSICS: Please Choose Your Choice of Protein and Sauce

Korma: Delicate Cream Sauce with Cardamom and Cashew	(GF)
Punjabi Curry: Traditional North Indian Curry Sauce, Earthy Aromatics	(V)(GF)
Saag: Spinach, Herbs with Fenugreek	(GF)
Tikka Masala: Creamed Tomato-Fenugreek Sauce	(GF)
Vindaloo: Southern Indian Hot and Spicy Sauce	(V)(GF)

Vegetables 14 // Paneer 15 // Chicken 15 // Lamb 18 // Fish 18 // Shrimp 19

V - Vegan, GF - Gluten-Free

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Nawab's Specialties: All Entrees Served With Basmati Rice

Vegetarian

Malai Methi Kofta: Vegetable Croquettes, Buttercream-Fenugreek Sauce		15
Palak Paneer: Slowcooked Creamed Style Spinach, Homemade Indian Cheese	(GF)	15
Paneer Makhni: Homemade Indian Cheese, Creamed Tomato Sauce	(GF)	15
Mughlai Paneer: Homemade Indian Cheese, Cashew Sauce, Poppyseeds, Yogurt, Fennel	(GF)	15
Baingan Bhartha: Mashed Tandoor Broiled Eggplant, Garlic, Tomatoes, & Punjabi Tadka	(V)(GF)	15
Masaledaar Bhindi: Okra, Onions, Peppers, Savory Spice	(V)(GF)	15
Mushroom Broccoli Kadhai: Punjabi Tadka, Garlic, Ginger, Onion, Peppers, Savory Spices	(V)(GF)	15
Goan Vegetable Curry: Vegetables, Mustard Seeds, Light Coconut Curry Sauce	(V)(GF)	15
Methiwala Subz: Vegetables, Punjabi Spice, Fenugreek Sauce	(V)(GF)	15
Chana Masala: Chickpeas, Potatoes, Tomatoes, Punjabi Masala	(V)(GF)	14
Dal Makhni: Slow Cooked Lentils, Butter, Garlic, Ginger, Tomatoes	(GF)	14
Dal Tadka: Slow Cooked Yellow Lentils, Garlic-Ginger Sauté	(V)(GF)	14

Seafood // Poultry // Meat

Salmon Makhni: Salmon Filets Roasted In Tandoor, Creamed Tomato, Fenugreek Sauce	(GF)	18
Fish Malabari: Seasonal Fish, Tamarind, Fenugreek, Coconut, Curry Leaves	(GF)	18
Aam Aadrak Ka Jhinga: Jumbo Shrimp, Julienned Ginger, Mango, Kashmiri Red Chili	(GF)	18
Seafood Kerala Curry: Shrimp And Fish, Coconut, Mustard, Curry Leaves	(GF)	19
Crab Masala: Jumbo Lump Crab, Tomato Cream Sauce	(GF)	21
Bewali Shrimp & Chicken: Chicken & Shrimp, Light Cream Sauce, Dried Fruits	(GF)	17
Chicken Tikka Masala: Roasted Chicken Tikka, Creamed Tomato Sauce, India's Classic	(GF)	16
Butter Chicken: Pulled Tandoori Chicken, Tomato-Fenugreek Sauce, Hint of Honey	(GF)	17
Baltiwala Murg: Traditional Indian Style "Stir-Fry", Chicken, Garlic, Onions, Turmeric	(GF)	16
Chicken Kozhambu: Southern Indian Spiced Curry, Black Peppercorns, Coconut Milk	(GF)	16
Methiwala Malai Chicken: Chicken, Creamy Mughlai Sauce, Fenugreek	(GF)	16
Lamb Bhuna: Browned Lamb Stew, Coriander, Cumin, Nutmeg, Mace, Cloves	(GF)	18
Lamb Rogan Josh: Tender Lamb, Anise-Clove-Mace Seasoned Kashmiri Curry	(GF)	18
Boti Kabab Patia: Roasted Lamb Filets, Mango-Ginger Glaze	(GF)	19
Lamb Hariyali Lazatdaar: Cilantro Marinade, Aromatic Cashew Crème	(GF)	18
Lamb Vindaloo: Garlic-Vinegar Marinade, Chilies, Tomato, Hot & Spicy Sauce	(GF)	18
Goat Curry: Goat Meat On The Bone In A Traditional Punjabi Style Curry	(GF)	18

Breads

Naan: India's Traditional White Flour Bread		3
Garlic Naan: Naan Bread Topped With Pressed Garlic & Fresh Herbs		4
Roti: Unleavened Whole Wheat Bread	(V)	3
Paratha: Layered Buttery Whole Wheat Bread		4
Amritsari Kulcha: Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		5
Peshawari Naan: Stuffed Naan, Coconut, Cashew, Maraschino Cherries		5
Assorted Breads: Naan, Garlic Naan, Roti		8

Sides

Raita: Yogurt, Grated Cucumber, Cumin	(GF)	3
Onion Chutney: Diced Onion, Pureed Tomatoes, Vinegar, Mango Powder	(V)(GF)	3
Mango Chutney: Preserved Mangoes, Light Spice	(V)(GF)	3
Achar: India's Savory Mixed "Pickle"	(V)(GF)	3
Roasted Papad: Crispy Lentil Flour Wafers, Tandoor Roasted	(V)(GF)	3
Assorted Condiments: Raita, Onion Chutney, Mango Chutney	(GF)	7
Grilled Vegetables: Lightly Seasoned Fresh Vegetables	(V)(GF)	8

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