

# LUNCH MENU



Two Course Express Lunch! Choose One First Course & One Main Course

## FIRST COURSE

Chaat Papri : Spiced Garbanzos, Potato, Wheat Crisps, Mint-Tamarind-Yogurt Dressing	
House Salad : Assorted Seasonal Greens, Cucumber, Tomato, House Dressing	(V)(GF)
Tandoori Kabab of the Day : Tandoor-Roasted Kabab, Changing Selection	
Soup of the Day : A Daily Changing Selection, Please Ask Your Server	
Vegetable Pakora : Crispy Vegetable Fritters, Chutney Pairing	(V)(GF)

*All Entrees Served with a Side of Naan, Rice, and Choice of First Course*

MAIN COURSE: 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 11 // Paneer 11 // Chicken 12 // Lamb 13 // Fish 13 // Shrimp 14

## MAIN COURSE: REGIONAL SPECIALTIES

Goan Vegetable Curry : Vegetables, Mustard Seeds, Light Coconut Curry Sauce	(V)(GF)	12
Mushroom Broccoli Kadhai : Punjabi Tadka, Garlic, Ginger, Onion, Peppers, Savory Spices	(V)(GF)	12
Malai Methi Kofta: Vegetable Croquettes, Buttercream-Fenugreek Sauce		12
Tandoori Chicken Tikka : Boneless Chicken Breast, Yogurt-Turmeric-Paprika Marinade	(GF)	13
Butter Chicken: Pulled Tandoori Chicken, Tomato-Fenugreek Sauce, Hint of Honey	(GF)	13
Lamb Rogan Josh : Tender Lamb, Anise-Clove-Mace Seasoned Kashmiri Curry	(GF)	14
Salmon Tikka: Salmon Filets, Aromatic Spice Blend, Yogurt Marinade	(GF)	15
Seafood Kerala Curry: Shrimp And Fish, Coconut, Mustard, Curry Leaves	(GF)	15

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

Vegetables 12 // Chicken 13 // Lamb 14 // Goat (On the Bone) 14 (GF)

## FEATURED STARTERS

Kachumber Salad : Cucumber, Tomatoes, Onion, Spiced Fresh Lemon & Cilantro	(V)	4
Subz Samosa : Vegetable Turnovers Spiced Potatoes-Green Peas Filling	(V)	5
Gobhi Manchurian : Cauliflower Florets, Soy Tomato Glaze, Garlic	(V)	7
Chicken Zafrani Kabab : Charcoal Grilled Chicken Breast, Saffron-Ginger Marinade	(GF)	8
Shrimp Tak A Tak: Seared Shrimp, Zesty Masala, Scallions, Peppers	(GF)	9

## BREADS

Naan // Roti (V): 2  
Garlic Naan: 3  
Amritsari Kulcha // Peshawari Naan: 4

## BEVERAGES

Mango Lassi 3  
Masala Chai // Nawab's Cardamom Tea (V) 3

V: Vegan // GF: Gluten-Free

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18% Service Charge Will Be Added To Parties Of 6 Or More