

First Course Selections

Vegetable Pakora: Crispy Vegetable Fritters, Chutney Pairing	(V)(GF)	7
Subz Samosa: Vegetable Turnovers Spiced Potatoes-Green Peas Filling	(V)	7
Gobhi Manchurian: Cauliflower Florets, Soy Tomato Glaze, Garlic	(V)	10
Chaat Papri: Spiced Garbanzos, Potato, Wheat Crisps, Mint-Tamarind-Yogurt Dressing		8
Paneer Tikka: Tandoor Roasted Homemade Paneer, Garlic-Herb Marinade	(GF)	10
Chicken Zafrani Kabab: Charcoal Grilled Chicken Breast, Saffron-Ginger Marinade	(GF)	11
Karara Murg: Tandoor Grilled Chicken, Spicy Masala	(GF)	12
Shrimp Tak A Tak Seared Shrimp, Zesty Masala, Scallions, Peppers	(GF)	12
Nawab's Kabab Sampler: Trio Of Tandoor Roasted Kababs; Fish, Chicken, & Lamb	(GF)	14

Soups & Salads

Mulligatawny Soup: Delicately Spiced Yellow Lentil Soup	(V)(GF)	5
House Salad: Assorted Seasonal Greens, Cucumber, Tomato, House Dressing	(V)(GF)	5
Kachumber Salad: Cucumber, Tomatoes, Onion, Spiced Fresh Lemon & Cilantro	(V)(GF)	6

Biryanis:

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

Vegetables	(GF)	17
Chicken	(GF)	18
Lamb	(GF)	21
Goat (On the Bone)	(GF)	21
Nawabi (Shrimp, Chicken, Vegetables)	(GF)	20

Nawab's Specialties: All Entrees Served With Basmati Rice

Tandoori Entrees

Paneer & Vegetable Shashlik: Fresh Vegetables, Homemade Paneer, Punjabi Marinade	(GF)	18
Tandoori Chicken Tikka Boneless Chicken Breast, Yogurt-Turmeric-Paprika Marinade	(GF)	19
Tandoori Murg: Chicken on the Bone, Yogurt-Cumin-Coriander Marinade	(GF)	19
Salmon Tikka: Salmon Filets, Aromatic Spice Blend, Yogurt Marinade	(GF)	21
Tandoori Prawns: Jumbo Shrimp, Yogurt-Ajwain Marinade	(GF)	21
Shrimp & Chicken Zafrani Jumbo Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	21
Boti Kabab: Lamb Filets, Yogurt-Garlic Marinade	(GF)	21
Mixed Grill: Chicken Tikka, Lamb Kabab, Salmon Tikka, Tandoori Prawn	(GF)	22

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)
Kadhai: Punjabi Tadka, Garlic, Ginger, Onion, Peppers, Savory Spices	(V)(GF)

Vegetables 16 // Paneer 17 //Tofu16// Chicken 19 // Lamb 21 // Fish 21 // Shrimp 21

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		17
Palak Paneer: Slowcooked Creamed Style Spinach, Homemade Indian Cheese	(GF)	17
Paneer Makhni: Homemade Indian Cheese, Creamed Tomato Sauce	(GF)	17
Mughlai Paneer: Homemade Indian Cheese, Cashew Sauce, Poppyseeds, Yogurt, Fennel	(GF)	17
Baingan Bhartha: Mashed Tandoor Broiled Eggplant, Garlic, Tomatoes, & Punjabi Tadka	(V)(GF)	17
Masaledaar Bhindi: Okra, Onions, Peppers, Savory Spice	(V)(GF)	17
TofuBroccoli Kadhai Punjabi Tadka, Garlic, Ginger, Onion, Peppers, Savory Spices	(V)(GF)	17
Goan Vegetable Curry: Vegetables, Mustard Seeds, Light Coconut Curry Sauce	(V)(GF)	17
Methiwala Subz: Vegetables, Punjabi Spice, Fenugreek Sauce	(V)(GF)	17
Chana Masala: Chickpeas, Potatoes, Tomatoes, Punjabi Masala	(V)(GF)	16
Dal Makhni: Slow Cooked Lentils, Butter, Garlic, Ginger, Tomatoes	(GF)	16
Dal Tadka: Slow Cooked Yellow Lentils, Garlic-Ginger Sauté	(V)(GF)	16

Seafood // Poultry // Meat

Salmon Makhni: Salmon Filets Roasted In Tandoor, Creamed Tomato, Fenugreek Sauce	(GF)	21
Fish Malabari: Seasonal Fish, Tamarind, Fenugreek, Coconut, Curry Leaves	(GF)	21
Aam Aadrak Ka Jhinga: Jumbo Shrimp, Julienned Ginger, Mango, Kashmiri Red Chili	(GF)	21
Seafood Kerala Curry: Shrimp And Fish, Coconut, Mustard, Curry Leaves	(GF)	21
Crab Masala: Jumbo Lump Crab, Tomato Cream Sauce	(GF)	24
Bewali Shrimp & Chicken: Chicken & Shrimp, Light Cream Sauce, Dried Fruits	(GF)	21
Chicken Tikka Masala: Roasted Chicken Tikka, Creamed Tomato Sauce, India's Classic	(GF)	19
Butter Chicken: Pulled Tandoori Chicken, Tomato-Fenugreek Sauce, Hint of Honey	(GF)	19
Baltiwala Murg: Traditional Indian Style "Stir-Fry", Chicken, Garlic, Onions, Turmeric	(GF)	18
Chicken Kozhambu: Southern Indian Spiced Curry, Black Peppercorns, Coconut Milk	(GF)	18
Methiwala Malai Chicken: Chicken, Creamy Mughlai Sauce, Fenugreek	(GF)	18
Lamb Bhuna: Browned Lamb Stew, Coriander, Cumin, Nutmeg, Mace, Cloves	(GF)	21
Lamb Rogan Josh: Tender Lamb, Anise-Clove-Mace Seasoned Kashmiri Curry	(GF)	21
Boti Kabab Patia Roasted Lamb Filets, Mango-Ginger Glaze	(GF)	21
Lamb Hariyali Lazatdaar: Cilantro Marinade, Aromatic Cashew Crème	(GF)	21
Lamb Vindaloo: Garlic-Vinegar Marinade, Chilies, Tomato, Hot & Spicy Sauce	(GF)	21
Goat Curry: Goat Meat On The Bone In A Traditional Punjabi Style Curry	(GF)	21

Breads

Naan: India's Traditional White Flour Bread		4
Garlic Naan: Naan Bread Topped With Pressed Garlic & Fresh Herbs		5
Roti: Unleavened Whole Wheat Bread	(V)	4
Paratha: Layered Buttery Whole Wheat Bread		5
Amritsari Kulcha: Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		6
Peshawari Naan: Stuffed Naan, Coconut, Cashew, Maraschino Cherries		6
Assorted Breads: Naan, Garlic Naan, Roti		10

Sides

Raita: Yogurt, Grated Cucumber, Cumin	(GF)	5
Onion Chutney: Diced Onion, Pureed Tomatoes, Vinegar, Mango Powder	(V)(GF)	4
Mango Chutney: Preserved Mangoes, Light Spice	(V)(GF)	5
Achar: India's Savory Mixed "Pickle"	(V)(GF)	5
Roasted Papad: Crispy Lentil Flour Wafers, Tandoor Roasted	(V)(GF)	5
Assorted Condiments Raita, Onion Chutney, Mango Chutney	(GF)	10
Grilled Vegetables Lightly Seasoned Fresh Vegetables	(V)(GF)	10

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