

MAIN COURSES

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 £8.95 each

Makhani (Mild to Medium)
Cooked with fresh double cream, herbs and spices.

Korma* (Mild)
A creamy dish cooked with fresh cream, sultana, coconut and almonds and herbs and spices.

Masala (Medium)
A spicy dish with garam masala, tomatoes & coriander.

Dopiaza (Medium)
A popular dish cooked with spices, herbs and lots of onions.

Rogan Josh (Medium)
Cooked with spices, herbs, tomatoes, green peppers & onions.

Jalfrezi (Medium)
Cooked with onions, peppers and selected spices.

Madras (Hot)
A highly spiced curry with spices and lots of chillies.

Dansak (Sweet & Sour)
Cooked with mild spices, pineapple and lentils.

Kashmiri (Mild)
Cooked with pineapple, banana, fresh cream, lychees & very mild spices & herbs.

Bhuna (Medium)
A popular dish cooked with spices, tomatoes, garlic and ginger.

Curry Dishes (Medium)
A selection of traditional herbs & spices.

MAIN COURSES

Continental

Served with green salad and french fries

Fish & Chips	£7.95
Fried Chicken Deep fried chicken breast in breadcrumbs.	£7.95
Scampi (Deep fried)	£7.95
Plain Omelette	£7.95
Filled Omelette	£7.95

SIDE DISHES

Vegetarian

Mixed Vegetable ✓ **£5.95**
A selection of seasonal vegetables cooked with traditional herbs & spices.

Palak Aloo ✓ **£5.95**
Spinach, potatoes cooked with herbs and spices.

Palak Paneer ✓ **£5.95**
Spinach, soft cheese cooked with medium hot herbs and spices.

Mushrooms ✓ **£5.95**
Fresh mushrooms cooked in a masala sauce with tomatoes, onions and spices.

Bhindi ✓ **£5.95**
Fresh okra cooked with onions in a smooth rich sauce with herbs and spices.

Tarka Dall ✓ **£5.95**
Lentils cooked in a spicy sauce with herbs.

Chana Masala ✓ **£5.95**
Kabli Chana (chickpeas) cooked in a dry sauce with ginger, garlic, tomatoes, herbs and spices.

Muttar Paneer ✓ **£5.95**
A mild sauce with soft cheese and peas.

Bombay Aloo ✓ **£5.95**
Specially prepared potatoes cooked with herbs and spices.

Aloo Gobi ✓ **£5.95**
Lightly spiced potatoes & cauliflower with herbs.

ACCOMPANIMENTS

Rice dishes

Peshawari Rice * **£3.50**
Rice cooked with almonds, sultana, pistachio nuts & pineapple.

Pilau Rice **£3.25**
A beautifully fragrant rice, ideal accompaniment to meat or poultry dishes.

Mushroom Rice **£3.50**

Boiled Basmati Rice **£2.95**

Egg Rice **£3.50**
As pilau rice with eggs added.

Lemon Rice **£2.95**
Basmati rice flavoured with lemon.

ACCOMPANIMENTS

Chapatti **£0.95**
Dry roasted unleavened bread made from wheat flour, slightly salted and cooked on a thawa (flat pan).

Tandoori Roti **£1.20**
Dry roasted unleavened bread made from wheat flour and cooked in a clay oven.

Plain Naan **£2.50**
Naan is leavened flat bread shaped like a tear drop, made with butter, eggs and cooked in a clay oven (tandoor) light & fluffy, delicious.

Peshwari Naan * **£3.50**
Naan filled with almonds, sultana, pistachio nuts and pineapple.

Garlic Naan **£3.50**
Naan filled with fresh garlic

Garlic & Coriander Naan **£3.50**
Naan filled with garlic, coriander & cumin seeds

Keema Naan **£3.50**
Naan filled with mildly spiced mincemeat

Kulcha Naan **£3.50**
Naan filled with cheese and onion,

Plain Paratha **£2.95**
Paratha is unleavened bread with rich, flaky layers, similar to griddle bread.

Stuffed Paratha **£3.50**
A paratha cooked with either mincemeat, aloo or mixed vegetables.

Raitha **£1.50**
Yoghurt flavoured with a hint of cucumber & mint.

French Fries **£2.95**

Fresh Green Salad **£2.25**

Popadom **£0.90**

Pickle Tray **£2.25**
A selection of onion, mango and mint chutneys.

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Starters

King Prawn on Puri **£8.95**
King prawns cooked with herbs and spices then served on a puri.

Chicken Bhuna on Puri **£5.50**
Chicken breast pieces cooked in Bhuna sauce, herbs and spices then served on a puri.

Lamb Bhuna on Puri **£5.95**
Diced lamb cooked in Bhuna sauce, herbs and spices then served on a puri.

Aloo Chana on Puri ✓ **£4.95**
Potatoes, chickpeas cooked in Bhuna sauce, herbs and spices then served on a puri.

Mushroom Bhuna on Puri ✓ **£4.95**
Mushrooms cooked in Bhuna sauce, herbs and spices then served on a puri.

Chicken Pakora **£4.95**
Strips of chicken breast, special herbs and spices, coated with gram flour then deep fried.

Chicken Wings **£4.50**
Succulent chicken wings marinated in spices and yoghurt then cooked over charcoal.

Seekh Kebab **£4.95**
Tender minced lamb with onions, herbs and spices, then cooked over charcoal.

Lamb Chops **£5.95**
Lamb chops, marinated in a special masala sauce, then cooked in a charcoal oven on skewers.

Chicken Seekh Kebab **£4.50**
Minced chicken mixed with onions, herbs and masala, then cooked over charcoal.

Mixed Kebab **£5.50**
Chicken Seekh kebab, Seekh Kebab and Shami kebab.

Shami Kebab **£4.95**
Minced lamb cooked with lentils and dipped in to egg yolk then shallow fried.

Nawaabi Mix **£8.95**
Chicken Tikka, Lamb Chops, Onion Bhaji, Seekh Kebab, served on a hot sizzler plate.

King Prawn Tikka **£8.95**
King prawns marinated in yoghurt with delicate herbs and spices, cooked over charcoal.

Tandoori Chicken Tikka **£4.95**
Diced chicken marinated in spices and yoghurt then cooked in the tandoor.

Fish Masala **£5.50**
Fillet of Haddock marinated in masala sauce with herbs and spices, then fried.

Machli Pakora (fish) **£4.95**
Strips of haddock marinated with herbs and spices coated with gram flour then deep fried.

Onion Bhaji ✓ **£3.95**
Onions in spicy gram flour then deep fried.

Chilli Pakora ✓ **£3.95**
Fresh green chillies with onions, herbs and spices coated with gram flour and deep fried.

Mushroom Pakora ✓ **£3.95**
Mushrooms with herbs and spices coated with gram flour, then deep fried.

Vegetable Samosa ✓ **£3.95**
Mixed vegetables in a triangular shaped pastry and then deep fried.

Meat Samosa **£3.95**
Mincemeat cooked with herbs and spices, filled into a triangular shaped pastry, then deep fried

Vegetable Pakora ✓ **£3.95**
Mixed vegetables with herbs, spices coated with gram flour then deep fried

Paneer Pakora ✓ **£4.50**
Soft cheese with onions, herbs and spices coated with gram flour and deep fried.

Paneer Tikka ✓ **£4.50**
Soft Indian cheese (similar to Feta) marinated in herbs and spices, then cooked over charcoal.

Aloo Tikka ✓ **£3.95**
Sweet and chilli flavour potato dumplings with nawaabs special spices dipped in batter and shallow fried.

MAIN SPECIALITIES

Chicken

Nirali Special* £9.95
CHEF OF THE YEAR AWARD WINNING
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.

Chicken Nihari £9.95
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)

Chicken Haandi £8.95
A Punjabi speciality cooked in a Haandi pot on low heat allowing the natural flavours to remain sealed in the dish.

Chicken Tikka Masala £9.95
Chicken Tikka cooked in a clay oven, then with a special sauce with selected herbs and spices.

Karahi Murgh £8.95
Boneless spring chicken cooked in a karahi (wok) with garlic, fresh traditional herbs & spices.

Shahi Korma* £8.95
Chicken tikka pot roasted with tomatoes, ginger, garlic, cream and almond powder garnished with cashews and fried onions.

Achari Chicken £8.95
Chicken breast marinated in yoghurt then cooked in onions, tomatoes, garlic, ginger, aniseed and onion seeds and garnished with coriander

Aloo Bukhara Chicken £8.95
Chicken marinated in spices and yoghurt then cooked with plums, garlic, ginger tomatoes and bay leaf garnished with fresh ginger and coriander.

Nawaabi Murgh £8.95
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.

Butter Chicken £8.95
Chicken cooked in a delicate butter sauce with spices herbs, ginger and garlic

Punjabi Chicken. £8.95
Highly recommended. A unique dish which is a must at almost any function or celebration, made with green chillies, cloves, cumin seeds, black pepper and chicken, garnished with coriander

MAIN SPECIALITIES

Lamb

Lamb Nihari £10.95
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)

Lamb Haandi £9.95
A Punjabi speciality cooked in a Haandi pot on low heat allowing the natural flavours to remain sealed in the dish.

Nawaabi Lamb £9.95
Cubes of lamb cooked in a delicately spiced chef's special sauce. Cooked with fresh onions, tomatoes, garlic, ginger and a hint of yoghurt.

Karahi Gosht £9.95
Chunks of lamb marinated in a garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom, spices & herbs

Achari Lamb £9.95
Boneless lamb marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger, aniseed and onion seeds. Garnished with fresh coriander.

Aloo Bukhara Lamb £9.95
Lamb marinated in a special spiced yoghurt, then cooked with delicious plums, ginger, garlic, tomatoes and bayleaf. Garnished with fresh ginger & coriander.

Lamb Hyderabad £9.95
A distinct rich dish cooked with a traditionally Hyderabad blend of spices and herbs, coriander, cream, yoghurt, tomatoes, garlic, ginger, bay leaf and cloves.

MAIN COURSES

Seafood

King Prawn Special* £13.95
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.

Badshahi Jhinga Khas £13.95
King prawns prepared in a subtle sauce of herbs, spices with freshly diced ginger, tomatoes, green and red peppers. Garnished with fresh coriander

King Prawn Tikka Jalfrezi £12.95
King Prawn Tikka cooked in a clay oven then with fresh onions, peppers, herbs & spices.

King Prawn Palak £12.95
King prawns cooked with spinach leaves, herbs and spices.

Machli Makhani £12.95
Haddock cooked with fresh cream and mild spices in a sauce.

Nosheri King Prawn £12.95
King Prawns 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 £12.95
King Prawn Tikka cooked in a clay oven then cooked in a masala sauce with herbs and spices.

King Prawn Tikka Rogan Josh £12.95
King Prawn Tikka cooked with herbs, spices & tomatoes.

MAIN COURSES

Vegetarian

Tarka Dall £8.95
Lentils cooked in a spicy sauce with herbs.

Bhindi Rogan Josh £8.95
Okra cooked with mild spices, herbs, tomatoes, green peppers and onions

Shahi Paneer £8.95
Soft cheese with mild spices and cream

Dall Makhani £8.95
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 raitha (yoghurt).

Palak Aloo Masala £8.95
Fresh spinach & potatoes cooked in a special masala sauce with ginger, garlic & tomatoes. Garnished with coriander.

Karahi Palak Paneer £8.95
Fresh spinach leaves & soft cheese cooked with onions, tomatoes, ginger, methi leaves & garnished with fresh coriander.

MAIN COURSES

Tandoori

Tandoori Chicken Tikka £9.95
Chicken breast marinated in a tandoori sauce with yoghurt, then cooked in a clay oven with fresh herbs & spices. *Served with pilau rice & curry sauce on a hot sizzler plate.*

Tandoori Mix Grill £11.95
An assortment of chicken tikka, lamb chops, fish masala & seekh kebab. *Served with pilau rice & sauce on a hot sizzler plate.*

Tandoori King Prawn Tikka £14.95
Succulent King prawns, marinated in yoghurt, then cooked in a clay oven with fresh herbs & spices. *Served with pilau rice & sauce on a hot sizzler plate.*

Chicken Shashlik £10.95
Chicken breast marinated & then stir fried with mushroom, tomatoes, onions, green peppers. *Served with pilau rice & sauce on a hot sizzler plate.*

MAIN COURSES

Balti

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 £8.95

Balti Lamb £9.95

Balti Chicken Tikka £8.95

Balti Chicken & Keema £8.95
Minced Lamb

Balti Chicken Palak £8.95
Spinach

Balti Lamb Palak £9.95
Spinach

Balti Chicken Paneer £8.95
Cheese

Balti Lamb Paneer £9.95
Cheese

Balti Keema £9.95
Minced Lamb

Nawaabi Balti £10.95
An exciting combination of chicken, lamb & king prawns.

Balti Fish £11.95
Haddock

Balti King Prawn Tikka £13.95

Balti Sabzi £8.95
Mix Vegetables

Balti Aloo Chana £8.95
Potatoes & chickpeas

Balti Palak Paneer £8.95
Spinach & soft cheese

Balti Muttar Paneer £8.95
Peas & soft cheese

Balti Mushrooms £8.95

Balti Bengun £8.95
Aubergine

Balti Aloo Gobi £8.95
Potatoes & cauliflower

MAIN COURSES

Biryani

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

Nawaabi Biryani £10.95

Chicken, lamb & king prawns.

Chicken Biryani £8.95

Lamb Biryani £9.95

Chicken Tikka Biryani £8.95

King Prawn Tikka Biryani £13.95

King Prawn Biryani £13.95

Sabzi Biryani £9.95

Cooked with mixed vegetables, herbs and spices

Muttar Paneer Biryani £9.45

Cooked with peas, soft cheese, herbs & spices.

Aloo Muttar Biryani £9.95

Cooked with potatoes, peas, herbs and spices

MAIN COURSES

Healthy

Healthier Option £9.95

This dish can be cooked with chicken breast, boneless lamb or fresh mixed vegetables. A special dish cooked with absolutely no oils or fats, just water and its own stock. With garlic, ginger, spices, onions & herbs.

This is a must for all health conscious diners. A very popular and established form of cooking art.

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

Although we take great care, however the way that products are handled in our kitchen, it is possible that nuts, seeds, gluten and other ingredients may be present in any menu items.

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