



Nawaab[®]

Early Bird

AVAILABLE EVERY DAY

5.00pm - 7.00pm

£17.95

Nawaab[®]

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 **V** Suitable for Vegetarians

Includes:

- Starter
 - Main Course
 - Indian Ice Cream or Coffee
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STARTERS

Meat & Poultry

Tandoori Chicken Tikka

Diced chicken marinated in spices and yoghurt then cooked in the tandoor.

Chicken Pakora

Strips of chicken breast, special herbs and spices, coated with gram flour then deep fried.

Chicken Wings

Succulent chicken wings marinated in spices and yoghurt then cooked over charcoal.

Seekh Kebab

Tender minced lamb with onions, herbs and spices, then cooked over charcoal.

Chicken Seekh Kebab

Minced chicken mixed with onions, herbs and masala, then cooked over charcoal.

Meat Samosa

Mince meat cooked with herbs and spices, filled into a triangular shaped pastry, then deep fried.

Shami Kebab

Minced lamb cooked with lentils and dipped in to egg yolk then shallow fried.

STARTERS

Vegetarian

Mushroom Pakora

Mushrooms with herbs and spices coated with gram flour, then deep fried.

Onion Bhaji

Onion in a spicy gram flour then deep fried.

Paneer Tikka

Soft Indian cheese (similar to Feta) marinated in herbs and spices, then cooked over charcoal

Vegetable Samosa

Mixed vegetables in a triangular shaped pastry and then deep fried.

Vegetable Pakora

Mixed vegetables with herbs, spices coated with gram flour then deep fried

Paneer Pakora

Soft cheese with onions, herbs and spices coated with gram flour and deep fried.

Garlic Mushrooms

Mushrooms marinated in a spicy garlic sauce, dipped in egg yolk & breadcrumbs, then deep fried.

Old Favourites

(CHICKEN, LAMB KEEMA OR VEG)

Makhani (Mild to Medium)

Masala (Medium)

Rogan Josh (Medium)

Madras (Hot)

Curry Dishes (Medium)

Korma* (Mild)

Dopiaza (Medium)

Jalfrezi (Medium)

Dansak (Sweet & Sour)

MAIN COURSES

Meat & Poultry

Karahi Murgh

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

Karahi Gosht

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

Aloo Bukhara Chicken

Chicken marinated in a special spiced yoghurt, then cooked with delicious plums, ginger, garlic, tomatoes and bayleaf. Garnished with fresh ginger and coriander.

Aloo Bukhara Lamb

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

Achari Chicken

Boneless chicken breast marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger, aniseed and onion seeds. Garnished with fresh coriander.

Achari Lamb

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

Chicken Tikka Masala

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

Balti Chicken

Balti Lamb

Balti Mix Veg

Chicken Biryani

Lamb Biryani

Mix Veg Biryani

MAIN COURSES

Vegetarian

Palak Aloo Masala

Fresh spinach & potatoes cooked in a special masala sauce with ginger, garlic & tomatoes. Garnished with coriander.

Tarka Dall

Lentils cooked in a spicy sauce with herbs.

Bhindi Rogan Josh

Okra cooked with mild spices, herbs, tomatoes, green peppers and onions

Shahi Paneer Soft cheese with mild spices and cream

Aloo Gobi Lightly spiced potatoes & cauliflower with herbs.

Accompaniments

Chapatti (x2)

Naan

Boiled Rice

Pilau Rice

Note: you can upgrade your Naan bread for just £1