

VEGETABLE SPECIALTIES

NAURATAN mixed vegetables cooked in a fresh creamy tomato based sauce	14	TURNIP SUBZI sautéed turnips and carrots in a traditional masala cooked with fresh ginger, garlic, herbs and spices	14
VEGETABLE KORMA mixed vegetables cooked in a mild Mughalai sauce, with saffron, herbs and mild spices, garnished with raisins and almonds	14	SAAG spinach and rampini puree cooked with garlic, onions, tomatoes, and herbs	14
MIX VEGETABLE CURRY a variety of fresh vegetables cooked in fresh ginger, garlic, onion, tomatoes and curry spices	14	EGGPLANT BARTHA eggplant roasted in the tandoori oven, then sautéed with garlic, ginger, tomatoes, onions and fresh spices, served as a puree	14
CHANA MASALA traditional chick pea curry cooked in onions, ginger, garlic, fresh herbs and spices	14	OKRA fresh okra sautéed with garlic, ginger, onions, tomatoes and spices	14
VEGETABLE JALFRAZIE sautéed vegetables, paneer, carrots, peas, onions and bell peppers cooked with fresh ginger, garlic, herbs and spices	14	ALU GOBI cauliflower with potatoes, cooked with garlic, ginger, onions and tomatoes and spices	14
VEGETABLE JALFRAZIE sautéed vegetables, paneer, carrots, peas, onions and bell peppers cooked with fresh ginger, garlic, herbs and spices	14	ALU JEERA diced potatoes sautéed with cumin and an onion based masala	14

RICE & BREADS

NAAN ↓ leavened bread freshly baked in the Tandoor oven	3.5	BASMATI RICE fragrant Indian long grain rice	4
GARLIC SESAME BUTTER PLAIN			
KULCHA ↓ stuffed Naan	6.5	BROWN BASMATI RICE	5.5
MASALA naan stuffed with vegetables, herbs and spices		PILAUS saffron rice or brown basmati rice cooked with whole spices	6.5
KEEMA naan stuffed with ground lamb, herbs and spices		PERSIAN cooked with onions and dates	
ONION naan stuffed with onions and spices		KASHMIRI cooked with fruit and spices	
CHEESE naan stuffed with mozzarella and goat cheese		COCONUT ↓ cooked with coconut	
TANDOORI ROTI ↓ unleavened whole wheat bread cooked in the Tandoor oven	3	ALU PEAS cooked with potatoes, peas and spices	
CHAPATTI (2 pieces per order) stuffed Naan	6.5	SAFFRON RICE basmati rice infused with aromatic Saffron spice	5
PURI (2 pieces per order) ↓ deep fried chapatti	4	BIRYANIS made with brown or white basmati rice, flavoured with herbs and spices	
PRATHA ↓ rolled dough mixed with butter to produce flaky bread cooked in the Tandoor oven	3.5	VEGETABLE CHICKEN	14
		LAMB	15
		PRAWN	16

DHALS (LENTILS)

PUNJABI DHAL traditional mixed lentils cooked in fresh herbs and spices	12
MASOOR DHAL yellow lentils cooked with fresh aromatic herbs and spices	12
DHAL MAKHANI medley of black lentils slow cooked with fresh aromatic herbs and spices	12

SIDES

PLAIN YOGURT	2.5
CHUTNEY mint, Mango, tamarind or house blend	1.5
RAITA fresh yogurt mixed with cucumber and carrot, flavoured with roasted cumin	3.5
ACHAR mango/ lime pickle, house habanero pickle	2.5



Nawāb

GOURMET CUISINE OF INDIA

FOOD MENU

APPETIZERS

SAMOSAS (2 pieces per order) ↓
homemade crisp pastry, filled with peas, sautéed onions, mixed mild spices with your choice of

VEGETABLE 6
CHICKEN 7
LAMB 8
PRAWN 9

PAKORAS (6 pieces per order)
tempura style, coated in a spicy chickpea batter

VEGETABLE - Potato, spinach and onion fritters 8

ONION - spicy onion fritters 7

CHILI - spicy onion fritters 🔥 8

PANEER - homemade cheese 10

PRAWN - spicy king prawns 15

FISH - spicy boneless fish pieces 15

TANDOORI HOT PLATES

NAWAB SPECIAL PLATE 🔥 18
barbecued prawns, seekh kebab, lamb & chicken tikka, served on a bed of sizzling onions and bell peppers

TANDOORI CHICKEN 🔥
spicy barbecued chicken on the bone, marinated in yogurt and tandoori spices

QUATER 9
HALF 16

SEEKH KEBAB 🔥 16
minced lamb mixed with spices barbecued on skewers in the tandoori oven

PANEER TIKKA 🔥 15
spicy paneer marinated in yogurt with tandoori spices

TANDOORI PRAWNS 🔥 17
King prawns marinated in yogurt and spices, served on marinated tandoori vegetables

FROM THE SEA

PRAWN MAKHANI 17
prawns cooked in a rich creamy tomato sauce cooked with fresh herbs, spices and yogurt

PAPAYA PRAWN CURRY 17
prawns cooked in a mild cream sauce with papaya, saffron, fresh herbs and spices

PRAWN KASHMIRI 17
prawns cooked in a cream sauce with apple, fresh herbs and spices

PRAWN KORMA 17
prawns cooked in a mild Mughalai sauce, with saffron, herbs and mild spices, garnished with raisins and almonds

PRAWNS MASALA 17
traditional Indian prawn curry cooked with onions, tomatoes, ginger, herbs and spices

TANDOORI SALAD 14
spinach, mixed greens, cucumber, tomato and red onion with your choice of tandoori prawns or chicken, served with a house vinaigrette

MIXED VEGETARIAN PLATTER 7.5
(per person)
Each of:

VEGETABLE SAMOSA*
ONION BHAJI
VEGETABLE PAKORA
FINGER PANEE

PAPRI CHAAT ↓ 9
savoury snack of papri, yogurt, chick peas, and potatoes, garnished aromatic spices, tamarind and mint chutneys

PRAWN GOA MASALA ↓ 15
spicy prawns cooked in a tomato and onions masala, served on a garlic naan

PAPADUM 3

MURGH MALAI TIKKA 17
succulent chicken fillets, mildly spiced, marinated in a creamy sauce and grilled to perfection

CHICKEN TIKKA 17
succulent, tender, boneless chicken marinated in yogurt and special tandoori spices, barbecued in the tandoori oven to seal in the flavour

BISON KEBAB 🔥 16
minced Alberta bison mixed with spices barbecued on skewers in the tandoori oven

SPICY BEEF KEBABS 🔥 16
mouth watering tender beef marinated in a house special, spicy sauce, cooked to perfection in the tandoori oven

PRAWN VINDALOO 🔥 17
prawns cooked in a piquant sauce with potatoes, ginger, garlic, spices and fresh green herbs

PRAWN JALFRAZIE 17
prawns sautéed with tomatoes, onions, green peppers and a variety of fresh herbs and spices

PRAWN GOA CURRY 🔥 17
prawns cooked in a spicy coconut sauce

FISH GOA CURRY 🔥 17
fish marinated in lime juice and infused in spices, then cooked in a spicy coconut sauce

CHICKEN (MURGH) SPECIALTIES

MURGH MAKHANI (Butter Chicken) 16
tender chicken breast cooked in a rich creamy tomato sauce with fresh herbs and spices

MURGH TIKKA MASALA 16
tender barbecued chicken cooked in the tandoori oven, then simmered slowly in a rich creamy tomato sauce cooked with spices and yogurt

MURGH KORMA 16
chicken cooked in a mild Mughalai sauce, with saffron, herbs and mild spices, garnished with raisins and almonds

MURGH JALFRAZIE 🔥 16
chicken sautéed with tomatoes, onions, green peppers and a variety of herbs

CHILI MURGH 17
chicken sautéed with onions, cabbage, green and red peppers in a dry spicy curry

MURGH SAAG 16.5
chicken cooked in a mild spinach and rampini puree with ginger, onions, a blend of spices and coriander

MURGH MUMTAZ 16
chicken cooked in a tangy sweet and sour sauce with fruit

LAMB TIKKA MASALA 16.5
lean pieces of lamb barbecued in the tandoori oven, then cooked in a rich creamy tomato sauce with spices and herb

GOSHT KORMA 16.5
Lamb cooked in a mild Mughalai sauce, with saffron, herbs and mild spices, garnished with raisins and almonds

GOSHT KASHMIRI 16.5
lamb in a mild aromatic, cream sauce cooked with apple and spices

GOSHT MASALA 16.5
traditional Indian lamb curry cooked with onions, ginger, garlic, tomatoes, herbs and spices

GOSHT SAAG 16.5
lamb cooked in a mild spinach and rampini puree with ginger, onions, a blend of spices and coriander

GOSHT BHOONA 16.5
lamb cooked with onions, garlic, ginger and tomatoes in a thick, spicy aromatic sauce

MATTER PANEER 15
paneer and peas in a traditional tomato, onion, garlic, and ginger based curry with peas

PANEER MAKHANI 15
paneer cooked in cream and tomatoes

CHILI PANEER 🔥 15
paneer with cabbage, onions, carrots, and bell peppers, cooked in a dry spicy curry

MURGH MASALA 16
traditional Indian chicken curry cooked with onions, garlic, ginger, tomatoes, herbs and spices

MURGH KASHMIRI 16
chicken cooked in a cream sauce with apple, fresh herbs and spices

MURGH VINDALOO 🔥 16
chicken marinated in fresh tomatoes and lemon, then cooked in a piquant sauce with potatoes, ginger, garlic, spices and fresh green herbs

SHAI JEERA 🔥 16
spicy chicken cooked with cumin, ginger, garlic, and chillies

MURGH MADRAS 🔥 16
succulent pieces of boneless chicken cooked in a spicy sauce with onions and tomatoes

MURGH GOA 🔥 16
Chicken cooked in a spicy coconut sauce

MURGH DOPIAZA 16
onions, peppers, tomatoes and herbs in a light sauce

GOSHT VINDALOO 🔥 16.5
lamb marinated in fresh tomatoes and lemon, then cooked in a piquant sauce with crushed red chilli peppers, potatoes, ginger, garlic, spices and fresh green herbs

GOSHT ROGANJOSH 16.5
lamb cooked in fresh onions, ginger, garlic, coriander leaves and freshly ground spices

GOSHT GOA 🔥 16.5
lamb cooked in a spicy coconut sauce

GOSHT DHANSAK 16.5
lamb cooked with spicy lentils

GOSHT JALFRAZIE 16.5
lamb sautéed with tomatoes, onions and bell peppers in a dry spicy curry

SAAG PANEER 15
paneer cooked in a spinach and rampini puree cooked with garlic, onions, tomatoes, and fresh herbs

PANEER PUJIAH 15
grated Paneer cooked with onions, tomatoes, mushrooms, peas, herbs and spices in a dry curry

LAMB (GOSHT) SPECIALTIES

PANEER SPECIALTIES

↓ CONTAINS GLUTEN | 🔥 SPICY

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES | 18% GRATUITY WILL BE ADDED TO TABLE OF 8 OR MORE