

Seafood Dishes

King Prawn Special 0000 £12.95

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 0 £12.95

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 000 £10.95
King prawn tikka cooked in a clay oven then with fresh onions, peppers, herbs & spices.

King Prawn Saag 0 £10.95

King prawns cooked with spinach leaves, herbs & spices.

Machli Makhani 000 £10.95

Haddock cooked with fresh cream & mild spices.

Noshi King Prawn 0 £10.95

King prawns marinated in garlic and ginger sauce then pot roasted with fresh tomatoes, cumin seeds, boyleaf, cardamom and a blend of herbs & spices.

King Prawn Tikka -

Masala 0000 £10.95
King prawn tikka cooked in a clay oven then cooked in a masala sauce with herbs and spices.

King Prawn Tikka -

Rogan Josh 0000 £10.95
King prawn tikka cooked with herbs, spices & tomatoes

Seafood Thali 0000 £12.95

Contains King Prawn Special, Machali Makhani & King Prawn Tikka Masala

Vegetarian Dishes

Tarka Dall v 0 £6.45

Lentils cooked in a spicy sauce with herbs and butter.

Bhindi Rogan Josh v £6.45

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

Shahi Paneer v 0 £6.45

Soft cheese with mild spices and cream.

Dall Makhani v 0 £6.45

Lentils cooked with cream and mild spices in a sauce.

Sabzi Thali v 0 £8.95

This unique dish consists of 3 vegetarian dishes cooked separately. You may choose your own dishes from our vegetarian sides.

Saag Aloo Masala v £6.45

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

Karahi Saag Paneer v 0 £6.45

Spinach & soft cheese cooked with onions, tomatoes, ginger, methi leaves & garnished with coriander.

Mushroom Aloo -

Rogan Josh v £6.45

Mushroom & potatoes cooked with herbs, spices & tomatoes.

Aloo Gobi v £6.45

Lightly spiced potatoes & cauliflower with herbs & spices.

Old 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.

Makhani (mild to medium) 0 £6.75

Cooked with fresh double cream, herbs and spices.

Korma (mild) 00 £6.75

A creamy dish cooked with fresh cream, sultana, coconut and almonds and herbs and spices.

Masala (medium) £6.75

A spicy dish with garam masala, tomatoes, & coriander.

Dopiyaza (medium) £6.75

A popular dish cooked with spices, herbs and lots of onions.

Rogan Josh (medium) £6.75

Cooked with spices, herbs, tomatoes, green peppers & onions.

Jalfrezi (medium) £6.75

Cooked with onions, peppers & selected spices.

Madras (hot) £6.75

A highly spiced curry with spices and lots of chillies.

Dansak (sweet & sour) £6.75

Cooked with mild spices, pineapple and lentils

Kashmiri (mild) 0 £6.75

Cooked with pineapple, banana, fresh cream, lychees & very mild spices & herbs.

Bhuna (medium) £6.75

A popular dish cooked with spices, tomatoes. Garlic and ginger.

Curry Dishes (medium) £6.75

Cooked with a selection of traditional herbs & spices.

Go Large on Your Old School Favourite for £2.25 Extra

Continental Dishes

Served with green salad and Chips

Chicken Nuggets 0 £6.95

Deep fried breaded chicken breast in breadcrumbs.

Fried Chicken 00 £6.95

Deep fried breaded chicken breast in breadcrumbs.

Fried Scampi 0 £6.95

Plain Omelette 0 £5.95

Filled Omelette 0 £6.95

Choice of Chicken, Mushroom, Cheese

Fish Fingers 000 £6.95

Vegetarian Side Dishes

Mixed Vegetable v £3.75

A selection of seasonal vegetables cooked with herbs & spices.

Saag Aloo v £3.75

Spinach, potatoes cooked with herbs and spices.

Saag Paneer v 0 £3.75

Spinach, soft cheese cooked with medium hot herbs and spices.

Mushrooms v £3.75

Mushrooms cooked in masala sauce with tomatoes, onions & spices.

Bhindi v £3.75

Fresh okra cooked with onions in a smooth rich sauce with spices.

Tarka Dall v 0 £3.75

Lentils cooked in a spicy sauce with herbs.

Chana v £3.75

Chana (chickpeas) cooked in a dry sauce with ginger, garlic, tomatoes, herbs and spices.

Muttar Paneer v 0 £3.75

A mild sauce with soft cheese and peas.

Bombay Aloo v £3.75

Specially prepared potatoes cooked with herbs and spices.

Bengun v £3.75

Aubergines cooked with onions, tomatoes, herbs & spices.

Aloo Gobi v £3.75

Lightly spiced potatoes & cauliflower with herbs.

Accompaniments

Chips £1.95

Pilau Rice £2.50

A beautifully fragrant rice, ideal accompaniment to meat or poultry dishes.

Mushroom Rice £2.95

Boiled Basmati Rice £2.50

Egg Rice 0 £2.95

A pilau rice with eggs added.

Lemon Rice £2.95

Basmati rice flavoured with lemon.

Special Rice £2.95

Rice cooked with Peas.

Peshwari Rice 0 £2.95

Rice cooked with almonds, sultana, pistachio nuts & pineapples.

Raitha (Yoghurt) 0 £1.20

Yoghurt flavoured with a hint of cucumber & mint.

Pickle Tray 00 £1.80

A selection of onion, mango, mint sauce & mix pickle

Popadom 0 £0.60

(May contain traces of nuts)

Chapatti 0 £0.65

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

Tandoori Roti 0 £1.00

Dry roasted unleavened bread made from wheat flour and cooked in a clay oven.

Plain Naan 0000 £2.00 £3.50

Naan is leavened flat bread shaped like a tear drop, made with butter, eggs and cooked in a clay oven. Light, fluffy & delicious.

Peshwari -

Naan 00000 £2.95 £4.00

Naan filled with almonds, sultana, pistachio nuts and pineapple.

Garlic Naan 00000 £2.95 £4.00

Naan filled with fresh garlic.

Garlic & Coriander -

Naan 0000 £2.95 4.00

Naan filled with garlic, coriander & cumin seeds

Keema Naan 00000 £2.95 £4.00

Naan filled with mildly spiced mincemeat.

Kulcha Naan 0000 £2.95 £4.00

Naan filled with cheese and onion

Cheese Naan 00000 £2.95 £4.00

Naan filled with cheese.

Chilli Naan 0000 £2.95 £4.00

Naan filled with green chillies

Plain Paratha 00 £2.25

Paratha is unleavened bread with rich, flaky layers, similar to griddle bread.

Stuffed Paratha 00 £2.95

A paratha cooked with either mincemeat, aloo or mixed vegetables.

Fresh Green Salad £1.95



15% OFF
All Collection
Orders

OPEN 7 DAYS A WEEK:

Monday - Thursday: 5pm - 11pm

Friday & Saturday: 5pm - 12pm

Sunday: 4pm - 10pm

FREE DELIVERY SERVICE

on orders over £20 within a 3 mile radius

Nawaab®

HUDDERSFIELD

35 Westgate Huddersfield HD1 1NY. Tel: 01484 422775

email: info@nawaab.co web: www.nawaab.co

OPEN 7 DAYS: Mon - Thurs 5pm - 11pm Fri & Sat 5pm - 12pm Sun 4pm - 10pm

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35 Westgate Huddersfield HD1 1NY

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Appetisers

Traditional appetisers served with fresh green salad

Mega Mix <small>NEW</small> 000	£8.95
Chicken tikka, lamb chops, onion bhaji and seekh kebab. Served on a hot sizzler - Tawa plate	
For 2 Persons	£8.95
For 4 Persons	£14.50
Nawaabi Mix 000	£5.45
Chicken tikka, lamb chops, onion bhaji, seekh kebab, served on a hot sizzler plate.	
Chicken Platter <small>NEW</small> 00	£5.95
Selection of chicken tikka, chicken seekh kebab, chicken pakora & chicken wings. Served on a hot sizzler plate.	
Seafood Platter <small>NEW</small> 0000	£6.95
Selection of king prawn tikka, fish pakora & fish masala. Served on a hot sizzler plate.	
Chicken Liver Tikka 00	£3.50
Chicken livers marinated in spices and herbs and cooked over flamed charcoal. Served on a hot sizzler plate. Please ask for availability.	

Tandoori Chicken Tikka 00	£3.50
Diced chicken marinated in spices and yoghurt then cooked in the tandoor.	
Chicken Seekh Kebab	£2.95
Chicken minced with onions, herbs and masala, and then cooked over charcoal.	
Chicken Pakora	£3.15
Strips of chicken breasts, special herbs and spices, coated with gram flour then deep fried.	
Chicken Wings 00	£2.95
Succulent chicken wings marinated in spices and yoghurt then cooked over charcoal.	
Chicken Shashlik <small>NEW</small> 00	£4.95
Chicken breast marinated & then stirfried with mushrooms, tomatoes, onions & peppers.	
Seekh Kebab	£3.25
Tender minced lamb with onions, herbs and spices, then cooked over charcoal.	
Lamb Chops 00	£3.95
Lamb chops, marinated in a special masala sauce, then cooked in a charcoal oven on skewers.	
Meat Samosa 000	£2.95
Minced meat cooked with herbs and spices, filled into a triangular shaped pastry, then deep fried.	
Mixed Kebab 0	£3.95
Chicken seekh kebab, seekh kebab and a shami kebab.	
Shami Kebab 0	£2.95
Mixed lamb cooked with lentils and dipped into egg yolk then shallow fried.	
King Prawn Puri 00	£5.95
King prawns cooked with herbs and spices then served on a puri.	
King Prawn Tikka 000	£5.95
King prawn marinated in yoghurt with delicate herbs and spices, cooked over charcoal.	
Fish Masala 000	£3.95
Chunk of haddock marinated in masala sauce with herbs and spices, then fried.	

Fish Pakora 0	£3.50
Strips of Haddock coated in gram flour then deep fried	
Chicken Bhuna Puri 0	£4.50
Chicken breast pieces cooked in bhuna sauce, herbs and spices then served on puri.	
Lamb Bhuna Puri 0	£4.50
Diced lamb cooked in bhuna sauce, herbs and spices then served on a puri.	
Nawaabi Bhuna Puri 00	£5.95
Chicken, lamb and king prawns cooked in bhuna sauce, with herbs and spices, then served on a puri.	
Mushroom Bhuna Puri v 0	£4.50
Mushrooms cooked in bhuna sauce, herbs and spices then served on a puri.	
Chicken Rolls <small>NEW</small> 0	£2.95
Stuffed with minced chicken, fresh vegetable & special spice in a crispy pastry	
Aloo Chana Puri v 0	£4.50
Potatoes, chickpeas cooked in bhuna sauce, herbs and spices then served on a puri.	
Onion Bhaji v 0	£2.95
Onion in gram flour, egg & spices then deep fried.	
Mushroom Pakora v	£2.95
Mushrooms with herbs and spices coated with gram flour, then deep fried.	
Vegetable Samosa v 000	£2.95
Mixed vegetables in a triangular shaped pastry & then deep fried.	
Vegetable Pakora v	£2.95
Mixed vegetables with herbs, spices coated with gram flour then deep fried.	
Paneer Pakora v 0	£2.95
Soft cheese with onions, herbs and spices coated with gram flour and deep fried.	
Paneer Tikka v 00	£2.95
Soft Indian cheese (similar to feta) marinated in herbs and spices, then cooked over charcoal.	
Paneer Rolls v <small>NEW</small> 000	£2.95
Stuffed with paneer, fresh vegetable & special spices in a crispy pastry.	
Vegetable Rolls v <small>NEW</small> 000	£2.95
Spicy vegetable with special spices in a crispy pastry.	
Aloo Tikka v 000	£2.95
Sweet and chilli flavour potato dumplings with Nawaabi special spices dipped in batter and shallow fried.	
Garlic Mushrooms v 00	£2.95
Mushrooms marinated in a spicy garlic sauce, dipped in egg yolk & breadcrumbs, then deep fried.	

Chicken Tikka Salad 00 **£3.95**

An option for health conscious diners Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.



Main Course Specialities

CHICKEN

Nirali Special 000 **£8.95**

CHEF OF THE YEAR AWARD WINNING DISH

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 0	£8.95
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, butter and spices. (Ask for availability)	
Chicken Haandi 0	£8.95
A Punjabi speciality prepared and cooked in a haandi pot. As the dish is cooked on low heat it allows the natural juices and flavours of the chicken to remain with the haandi pot helping the cooking process and seal in all the natural flavours of the dish.	
Chicken Tikka Masala 00	£7.95
Chicken tikka cooked in a clay oven, then added to a special sauce with selected herbs, spices and a hint of yoghurt.	

Karahi Murgh 0	£7.95
Boneless spring chicken cooked in karahi (wok) with garlic, fresh traditional herbs & spices.	
Chicken Badami 000	£7.95
Chicken breast is marinated in a special masala, then cooked in butter with a creamy sauce and ground almonds.	
Shahi Korma 000	£7.95
Diced boneless breast of chicken marinated in chef's special masala sauce & cooked in a charcoal clay oven, then pot roasted with tomatoes, ginger, garlic, fresh cream and ground almonds garnished with fried cashew nuts and fried onions.	

Achari Chicken 0000	£7.95
Boneless chicken breast marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger, aniseed and onion seeds. Garnished with fresh coriander.	
Aloo Bukhara Chicken 000	£7.95
Chicken marinated in a special spiced yoghurt, then cooked with delicious plums, ginger, garlic, tomatoes and bayleaf. Garnished with fresh ginger & coriander.	

Nawaabi Murgh 0	£7.95
Diced chicken cooked in 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 00	£7.95
As the name suggests, the chicken is cooked and surrounded by an ocean of creamy sauce consisting of delicate herbs & spices, garlic, ginger and a touch of cream and the main ingredient butter.	

Noshari Chicken 000	£7.95
Boneless chicken marinated in a garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom and a blend of herbs & spices.	

Chicken Thali 000	£9.95
Contains Nirali Special, Chicken Nihari & Chicken Haandi	

Garlic Chilli Chicken 00	£7.95
Chicken marinated in garlic and chilli	

Chicken Havelli 000	£8.95
Boneless chicken cooked in a special masala sauce with fresh spinach leaves & fresh double cream.	

Chicken Kali Mirch <small>NEW</small> 00	£8.95
Chicken breast marinated in yoghurt & special masala sauce, with onions, lemon, tomatoes, garlic, ginger & main ingredient coarse, black pepper.	

Punjabi Mix <small>NEW</small>	£9.95
Chicken, lamb & minced lamb cooked together with fresh tomatoes, onions, black pepper seeds, crushed garlic & ginger with fresh bullet chillies.	

Chicken Tikka Saag 00	£7.95
Chicken Tikka Makhani 00	£7.95
Chicken Tikka Bhuna 00	£7.95
Chicken Tikka Dopiaza 00	£7.95


Chicken Tikka - Rogan Josh 00	£7.95
Chicken Tikka Korma 00	£7.95

Create Your Own Thali **£12.95**

Choose any 3 dishes from our exclusive menu NEW

Healthier Option 00 **£8.50**

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.



LAMB

Lamb Nihari 0	£8.95
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, butter and spices. (Ask for availability)	

Lamb Haandi 0	£8.95
A Punjabi speciality, cooked in a haandi pot with butter. As the dish is cooked on low heat it allows the natural juices and flavours of the lamb to remain within the haandi pot helping the cooking process and seal in all the natural flavours of the dish.	

Nawaabi Lamb 0	£7.95
Chunks of lamb cooked in a delicately spiced chef's special sauce. Cooked with fresh onions, tomatoes, garlic, ginger & yoghurt.	

Karahi Gosht 0	£7.95
Chunks of lamb cooked in a Karahi (Wok) with yoghurt, fresh garlic, fresh traditional herbs & spices.	

Achari Lamb 000	£7.95
Boneless lamb marinated in yogurt, cooked with fresh onion, tomatoes, garlic, ginger, aniseed, onion seeds, garnished with fresh coriander	

Aloo Bukhara Lamb 0	£7.95
Lamb cooked with delicious plum sauce, ginger, garlic, tomatoes, bayleaf and garnished with fresh ginger & coriander.	

Noshari Lamb 0	£7.95
Boneless lamb marinated in a garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom and a blend of herbs & spices.	

Lamb Thali 00	£9.95
Contains Achari Lamb, Lamb Nihari & Lamb Haandi	

Award Winning "Tawa" Dishes

Our chef's select only the very best herbs & spices including butter, onions, tomatoes, garlic, strips of ginger, fresh bullet chillies & garnish with fresh coriander. These dishes are cooked in a special Tawa pan, which are bought directly to the table & served hot 'N' sizzling. - A medium to hot dish.

Chicken Tawa	£9.95	Nawaabi Tawa 0	£12.95
Lamb Tawa	£9.95	Chicken, lamb & king prawn	
King Prawn Tawa 0	£10.95	Sabzi Tawa v	£8.95
Keema Tawa	£9.95	Fish Tawa 0	£10.95

HIGHLY RECOMMENDED

Balti Dishes

A very popular and established form of cooking art.

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	£7.50	Balti Lamb	£7.50
Balti Chicken Tikka 00	£7.95	Balti Lamb Saag	£7.95
Balti Chicken Tikka Garlic 00	£8.95	Balti Lamb Aloo	£7.95
Balti Chicken Saag	£7.95	Balti Keema	£7.50
Balti Chicken Keema	£7.95	Balti Keema Peas	£7.95
Balti Chicken Tikka Keema 00	£8.95	Balti Keema Aloo	£7.95
Balti Chicken Bindi	£7.95	Balti King Prawn 0	£10.95
Balti Mix Vegetable v	£7.50	Balti King Prawn Tikka 00	£10.95
Balti Saag Aloo v	£7.50	Balti Fish 0	£8.95
Balti Mutter Paneer v 0	£7.50	Nawaabi Balti 0	£10.95
Balti Saag Paneer v 0	£7.50	Chicken, lamb & king prawn	
Balti Aloo Mutter v	£7.50		

Tandoori

Served with pilau rice and curry sauce served on a hot sizzler plate.

If you require any other sauce please ask - £1.00 charge

Tandoori Chicken Tikka 00	£8.95	Chicken Shashlik 00	£9.95
Chicken breast marinated in tandoori sauce with yoghurt, then cooked in a clay oven with fresh herbs & spices.		Chicken breast marinated & then stir fried with mushroom, tomatoes, onions, green peppers.	
Tandoori Fish <small>NEW</small> 00	£9.95	Tandoori Lamb Chops 00	£9.95
Haddock marinated in masala sauce with medium herbs & spices then deep fried.		Lamb chops marinated in special masala sauce then cooked in a charcoal oven on skewers.	
Tandoori Mix Grill 000	£9.95	Seafood Platter 0000	£12.95
Selection of chicken tikka, lamb chops, fish masala & seekh kebab.		Selection of king prawn tikka, fish masala & fish pakora. Served on a hot sizzling plate.	
Tandoori King Prawn - Tikka 000	£12.95		
Succulent king prawns, marinated in yoghurt, then cooked in a clay oven with fresh herbs & spices.			
Chicken Platter 00	£10.95		
Selection of chicken tikka, chicken seekh kebab, chicken pakora & chicken wings.			

Biryani Dishes

Specialty flavoured basmati rice cooked with herbs & spices, then served with a curry sauce. An ancient Persian delicacy. If you require any other sauce please ask - £1.00 charge

Nawaabi Biryani 00	£9.95	King Prawn Biryani 0	£10.95
Chicken, Lamb & King Prawns		Sabzi Biryani v 0	£6.95
Chicken Biryani 0	£7.95	Cooked with mixed vegetables, herbs & spices	
Lamb Biryani 0	£7.95	Muttar Paneer Biryani v 0	£6.95
Chicken Tikka Biryani 00	£7.95	Cooked with peas, soft cheese, herbs & spices	
King Prawn Tikka - Biryani 000	£10.95	Aloo Muttar Biryani v 0	£6.95
		Cooked with potatoes, peas, herbs & spices	

KEY

- 1 CONTAINS GLUTEN
- 2 DAIRY
- 3 SHELL FISH
- 4 CONTAINS NUTS OR EXTRACTS
- 5 CONTAINS MUSTARD OR SEEDS
- 6 EGG
- 7 SOYA
- 8 FISH