

Nawaab[®]

H U D D E R S F I E L D

EARLY BIRD MENU



www.nawaab.co

AVAILABLE EVERY DAY
5.00pm - 7.00pm

£10.95

Choose Any Starter, Main Course and
Accompaniment followed by Tea or Coffee

STARTERS (MEAT & POULTRY)

Tandoori Chicken Tikka 1 2

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 1 2

Succulent chicken wings marinated in spices & yoghurt then cooked above charcoal.

Chicken Seekh Kebab

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

Meat Samosa 1 2 4 5

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

Shami Kebab 1 6

Minced lamb cooked with lentils and dipped in egg then shallow fried for a soft texture.

Seekh Kebab

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

Cheese & Meat Samosa NEW

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

Why not start with our mouthwatering popadoms & pickle tray

STARTERS (VEGETARIAN)

Mushroom Pakora v

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

Onion Bhaji v 6

Onion in a spicy gram flour then deep fried.

Paneer Tikka v 1 2

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

Vegetable Samosa v 1 2 5

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

Vegetable Pakora v

Mixed vegetables with herbs, spices coated with gram flour & deep fried.

Paneer Pakora v 2

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

Garlic Mushrooms v 1 2 6

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

Vegetable Roll v 1 2 5

Spicy fresh vegetables and special spices in a crispy pastry.

Aloo Tikka v 1 2 4 5

Sweet & chilli flavour potato dumplings with Nawaab special spices dipped in batter & shallow fried.

2 Popadoms

Please make us aware of any allergies

OLD FAVOURITES (CHICKEN, CHICKEN TIKKA, LAMB, KEEMA OR VEG)

Makhani (Mild to Medium) ②

Korma* (Mild) ②④

Masala (Medium)

Dopiaza (Medium)

Rogan Josh (Medium)

Jalfrezi (Medium)

Madras (Hot)

Dansak (Sweet & Sour)

Kashmiri (Mild) ②

Bhuna (Medium)

Curry (Medium)

Vindaloo (Very Hot)

MAIN COURSES (MEAT & POULTRY)

GO LARGE
on any curry
for extra
£2.50

Karahi Murgh ②

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

Karahi Gosht ②

Boneless lamb in a karahi (wok) with garlic, fresh traditional herbs & spices. A dry dish.

Aloo-Bukhara Chicken ①②

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

Aloo-Bukhara Lamb ②

Lamb cooked with delicious plum sauce, ginger, garlic, tomatoes & bayleaf. Garnished with fresh ginger & coriander.

Achari Chicken ①②⑤

Boneless chicken breast marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger & ground mango and mixed veg pickle. Garnished with fresh coriander. A medium to spicy dish.

Achari Lamb ②⑤

Boneless lamb marinated in yoghurt, cooked with fresh onions, tomatoes, garlic, ginger & ground mango and mixed veg pickle. Garnished with fresh coriander. A medium to spicy dish.

Chicken Tikka Masala ①②

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

Nawaabi Murgh ②

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.

Nawaabi Lamb ②

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

Balti Chicken

Balti Lamb

Balti Keema

Balti Mix Veg

Add a veg
to your balti
dish for extra
£1.00

Chicken Biryani ②

Lamb Biryani ②

Mix Veg Biryani ②

Biryani's served with curry sauce

MAIN COURSES (VEGETARIAN)

Saag Aloo Masala ▼

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

Tarka Dall ▼ ②

Split chickpea lentils cooked in a spicy sauce with herbs, garlic & a touch of butter.

Bhindi & Tomato ▼

Okra cooked with mild spices, herbs, tomatoes.

Shahi Paneer ▼ ②

Soft cheese with mild spices and cream.

Aloo Gobi ▼

Lightly spiced potatoes & cauliflower with herbs.

Dall Makhani ②

Split chickpea lentils in cream, herbs, butter & spices.

Karahi Saag Paneer ②

Fresh spinach with soft cheese, onions, herbs - spices & a touch of yoghurt.

ACCOMPANIMENTS

Chapati x2 ①

Naan ①②⑤⑥

Chips

Boiled Rice ⑤

Pilau Rice ⑤

Upgrade your naan to a garlic, peshwari, Keema, kulcha or even a garlic & coriander for extra **£1.00**

Upgrade your rice for extra **£1.00**

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

Extra items can be ordered from our A La Carte menu to enjoy with the early bird.