

STARTERS		
4 PAPADUMS (D, GF)		£6.00
Served with a trio of chutneys.		
Lamb Chops Hot and Spicy (G,F)		£11.00
Heat-led lamb that doesn't hold back these hot and spicy lamb chops bring a bold kick straight to the pan or grill, with deep, savoury richness that stands up to proper flame cooking and quick, high-heat searing.		
SAMOSA CHAAT (G, D, VE)		£7.00
A popular Indian street food encompassing a crispy, spiced samosa topped with a mix of yogurt and chutney resulting in a flavourful and tangy snack		
ALOO TIKKI (D, VE, GF)		£7.00
Framed from India's Agra street food, the cumin and ginger flavoured potato and pea patties encompass masala chickpeas, mint sauce, tamarind sauce and mango infused spice		
ACHARI PANEER TIKKA (D, VE, GF)		£7.00
Cheese simmered with pickling spices served with mint chutney		
ONION BHAJIA (V, GF)		£7.00
Spinach and onion fritters served with tamarind and mint chutney		
TANDOORI E-BAHAR		
MIXED GRILL DELUXE (D, GF)		£18.50
Classic Tandoori Chicken,, Salmon Tikka, Lasooni Jhinga, Rasoiya and Haryali Chicken Tikka.		
Paneer Tikka Served with mint chutney and salad & Nan		
HARIYALI CHICKEN TIKKA (D, GF)		£14.00
Grilled breast chicken marinated in mint, green chilli coriander and spices. Served with mint chutney and salad.		
Lamb Chops Hot and Spicy (G,F)		£21.00
Heat-led lamb that doesn't hold back these hot and spicy lamb chops bring a bold kick straight to the pan or grill, with deep, savoury richness that stands up to proper flame cooking and quick, high-heat searing.		
ACHARI PANEER TIKKA (D, GF, VE)		£14.00
Slow cooked cottage cheese cooked in the tandoor and marinated with pickling spices. Served with mint chutney and salad.		
TANDOORI CHICKEN (D, GF)	HALF £11.00 FULL £18.00	
Classic tandoori chicken marinated in spices and cooked in the charcoal flame tandoor. Served with mint chutney and salad.		
LASOONI JHINGA (D, GF)		£18.00
Tandoori king prawn marinated with yoghurt and fresh garlic and cooked in the tandoor, served with chutney.		
SALMON TIKKA (D, GF)		£18.00
Salmon marinated in chilli and lemon infused with aromatic Indian spices.		
JHINGA SHASLICK (F)		£18.00
Tandoori king prawn marinated tomato ketchup yoghurt herbs & spice with green papers onion and tomato.		

KEBAB SELECTION (D, GF)		£10.00
Nawabi Seekh Kabab, Lamb Tikka, Rasoiya Chicken Tikka		
HARYALI CHICKEN TIKKA (D,GF)		£7.00
Chargrilled chicken breast tikka coated with mint chillies, coriander, yoghurt and spices		
NAWABI SEEKH KEBAB (D, GF)		£8.00
Lamb mince kebab marinated with in-house ground spices. wrapped around a skewer and cooked in the tandoor		
AMRITSARI FISH CUTLAT (D)		£7.00
Indian street food style appetizer with fish marinated in spices, coated in gram flour and deep-fried. Served with salad and mint chutney.		
LASOONI JHINGA (D, GF)		£9.00
Tandoori king prawn marinated with yoghurt and fresh garlic and cooked in the tandoor. Served with chutney.(garlic-based)		
JHINGA PUREE		£9.00
king prawn cooked with medium hot spice served with puree		
SALMON SAMOSA		£7.00
Bite-size salmon crispy samosa lightly herbs & spiced		

SIGNATURE MAINS		
MAKHANI MURGH SUPRIME (D, GF)		£14.50
A favourite for many of our customers with Fresh chicken tikka cooked in a rich, creamy, Almond, tomato -based sauce		
CHICKEN TIKKA MASALA (N, GF)		£14.50
Diced pieces of chicken tikka in special masala sauce, cooked with cream, nuts and butter		
CHICKEN TIKKA JALFREZI (D, GF)		£14.50
Fresh chicken tikka cooked with green chillies onions, capsicum and tomatoes. Farley hot		
BUTTER PANEER (D, GF)		£14.50
A popular North Indian dish with paneer in a rich creamy tomato and butter-based gravy with spices		
PANEER CHILLI SUPRIME Farley hot (GF)		£14.50
Cheese cooked with green chillies onions, capsicum and tomatoes.		
MONSURI CHICKEN (GF)		£14.50
Fresh chicken tikka cooked with fenugreek, garlic , onion, green chilli &green papers medium hot.		
CHICKEN LASOONI (GF)		£14.50
Fresh chicken tikka cooked in green herbs & spices served red chilli hot.		
DUM GUSTH (GF)		£14.50
Lamb cooked in red chillies sauces &herbs and spices.		
ROSTED DUCK (GF)		£18.00
Bunbury Duck cooked slow in tandoor then cooked in cream and almond.		
SATKORA LAMB (GF)		£14,50
Citrus macroptera Known for its strong, aromatic fragrance and slightly bitter-sour taste A staple ingredient of Sylhet Often associated with traditional home cooking and festive meals its distinct aroma and bitterness		
CAFÉ NAWAZ SUPRIME (GF)		£14.50
Lamb mince cooked with freshly grilled chicken tikka medium hot spice.		
JHINGA JALFREZI (F)		£18.00
King Prawn cooked with onion, green peppers & green chillies		

CHICKEN DISH		
CHICKEN KORMA (GF)		£14.50
Chicken Cooked with almond nuts and coconut cream.		
KHARAI CHICKEN (GF)		£14.00
Green peppers, tomatoes and spices. Garnished with fresh ginger and coriander.		
CHICKEN DANSAK (GF)		£14.00
Tender chicken, sweet, sour hot and cooked with lentils.		
CHICKEN NAGA VERY HOT (GF)		£14.00
Chicken cooked in medium to mild sauce, with slices of green pepper & Onion.		
LAMB DISH		
GOSTH KATA SUPRIME (GF)		£14.50
Lamb braised golden brown with chopped onions, sliced ginger, a touch of garlic & garam masala.		
BAGARI GOSTH (GF)		£14.50
Lamb cooked in a specially spice and fairly hot fresh coriander Dish of Sylhet.		
NAGA GOSTH (GF)		£14.50
Lamb cooked with fresh green herbs and succulent naga chilli fairly hot.		
ROGAN JOSH (GF)		£14.00
Cooked with medium hot spices & green herbs in a tomato based sauce.		
VEGETABLES		
SIDES		
	Small	Large
CHANA MASALA (V, GF)		£10.00 £14.00
popular vegetarian curry made with chickpeas skimmed in flavoursome gravy.		
DAL MAKHNI (D, GF)		£10.00 £14.00
A dish originating in the Punjab region, rich creamy lentils with a velvety smooth texture.		
DAL TARKA (GF)		£10.00 £14.00
Mixed lentils tempered with garlic & ghee.		
SAG ALOO (D, GF)		£10.00 £14.00
Potatoes and spinach lightly spiced with garlic and cumin seeds.		
CHANA SAG (D, GF)		£10.00 £14.00
A perfect partnership of chickpeas and spinach. Medium herbs Spice.		
BHINDI DOPIAZA (V, GF)		£10.00 £14.00
Fresh okra prepared with onions, tomatoes and garlic. Spicy.		
SYLHETI ALOO (V, GF)		£10.00 £14.00
Potatoes garnished with finely chopped coriander and green chilli. Spicy hot.		
PANEER MIRCH MASALA (D, GF)		£10.00 £14.00
Spiced Indian cheese stir-fried with diced green peppers. spicy hot or Mild		
SAG PANEER (V, GF)		£10.00 £14.00
Paneer cooked with coconut and fresh cream slightly sweet		
BAINGAN BHAJI (V, GF)		£10.00 £14.00
Aubergine cooked with onion green herbs & spices		

Allergy Guide: D: DAIRY V: VEGAN VE: VEGETARIAN GF: GLUTEN FREE N: NUTS F: FISH

BALTI DESH		
All Balti cooked fresh to order.		
Dishes can be adjusted to mild, medium or hot to your taste.		
CHICKEN BALTI (GF)		£18.00
Chicken cooked with sweet, sour to medium and tomato sauce.		
LAMB BALTI (GF)		£18.50
Lamb medium to strong, served with nan bread.		
BALTI SPECIAL VEGETABLE (GF)		£14.00
Mushroom, spinach, aubergines, cheese and chick peas cooked with lemon juice, cumin and mustard seeds.		
Served with nan bread.		
JHINGA BALTI SUPRIME (GF)		£20.00
King Prawn cooked chef special sauce served with Nan Bread		
BIRYANI		
Biryani - is seasoned rice inspired by Mogul cooking. It has a rich aromatic spice with added caramelised onion, fresh mint and ginger. Traditionally served with Raitha (Churned yoghurt)		
CHICKEN BIRYANI (GF)		£14.50
LAMB BIRYANI (GF)		£16.50
KING PRAWN BIRAYANI (GF)		£18.50
BIRYANI–E- NAWAZ (GF)		£18.00
RICE		
PLAIN BASMATI RICE (GF)		£4.00
Steam basmati rice.		
PULLAU RICE (GF)		£5.00
Fried basmati rice.		
MUSHROOM RICE (GF)		£6.00
Fried basmati rice cooked with mushroom.		
LEMON RICE (GF)		£5.50
Fried basmati rice cooked with lemon.		
CORIANDA RICE (GF)		£5.50
Fried basmati rice cooked with Corinda.		
NAAN		
WHEAT FLOWER		
Naan		£4.00
PESHWARI NAAN		£5.00
Stuffed with nuts, almond paste		
GARLIC NAAN		£5.00
KEEMA NAAN		£5.50
CHILLI NANN		£5.00
CHESE NAAN		£5.00
CHAPATI		£4.00

cafe
nawaz
fine indian cuisine

