

Starters

1.

4 PAPADUMS (D, GF)

Served with a trio of chutneys.

£6.00
2.

Lamb Chops Hot and Spicy (G,F)

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.

£11.00
3.

SAMOSA CHAAT (G, D, VE)

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

£7.00
4.

ALOO TIKKI (D, VE, GF)

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

£7.00
5.

ACHARI PANEER TIKKA (D, VE, GF)

Cheese simmered with pickling spices served with mint chutney

£7.00
6.

ONION BHAJIA (V, GF)

Spinach and onion fritters served with tamarind and mint chutney

£7.00

7.

KEBAB SELECTION (D, GF)

Nawabi Seekh Kabab, Lamb Tikka, Rasoiya Chicken Tikka

£10.00
8.

HARYALI CHICKEN TIKKA (D,GF)

Chargrilled chicken breast tikka coated with mint chillies, coriander, yoghurt and spices

£7.00
9.

NAWABI SEEKH KEBAB (D, GF)

Lamb mince kebab marinated with in-house ground spices. wrapped around a skewer and cooked in the tandoor

£8.00
10.

AMRITSARI FISH CUTLAT (D)

Indian street food style appetizer with fish marinated in spices, coated in gram flour and deep-fried. Served with salad and mint chutney.

£7.00
11.

LASOONI JHINGA (D, GF)

Tandoori king prawn marinated with yoghurt and fresh garlic and cooked in the tandoor. Served with chutney.(garlic-based)

£9.00
12.

JHINGA PUREE

king prawn cooked with medium hot spice served with puree

£9.00
13.

SALMON SAMOSA

Bite-size salmon crispy samosa lightly herbs & spiced

£7.00

SIGNATURE MAINS

22.

MAKHANI MURGH SUPRIME (D, GF)

A favourite for many of our customers with Fresh chicken tikka cooked in a rich, creamy, Almond, tomato -based sauce

£14.50
23.

CHICKEN TIKKA MASALA (N, GF)

Diced pieces of chicken tikka in special masala sauce, cooked with cream, nuts and butter.

£14.50
24.

CHICKEN TIKKA JALFREZI (D, GF)

Fresh chicken tikka cooked with green chillies onions, capsicum and tomatoes. Farley hot

£14.50
25.

BUTTER PANEER (D, GF)

A popular North Indian dish with paneer in a rich creamy tomato and butter-based gravy with spices

£14.50
26.

PANEER CHILLI SUPRIME Farley hot (GF)

Cheese cooked with green chillies onions, capsicum and tomatoes.

£14.50
27.

MONSURI CHICKEN (GF)

Fresh chicken tikka cooked with fenugreek, garlic , onion, green chilli &green papers medium hot.

£14.50
28.

CHICKEN LASOONI (GF)

Fresh chicken tikka cooked in green herbs & spices served red chilli hot.

£14.50
29.

DUM GUSTH (GF)

Lamb cooked in red chillies sauces & herbs and spices.

£14.50
30.

ROSTED DUCK (GF)

Bunbury Duck cooked slow in tandoor then cooked in cream and almond.

£18.00
31.

SATKORA LAMB (GF)

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

£14,50
32.

CAFÉ NAWAZ SUPRIME (GF)

Lamb mince cooked with freshly grilled chicken tikka medium hot spice.

£14.50
33.

JHINGA JALFREZI (F)

King Prawn cooked with onion, green peppers & green chillies

£18.00

CHICKEN DISH

34.

CHICKEN KORMA (GF)

Chicken Cooked with almond nuts and coconut cream.

£14.50
35.

KHARAI CHICKEN (GF)

Green peppers, tomatoes and spices. Garnished with fresh ginger and coriander.

£14.00
36.

CHICKEN DANSAK (GF)

Tender chicken, sweet, sour hot and cooked with lentils.

£14.00
37.

CHICKEN NAGA VERY HOT (GF)

Chicken cooked in medium to mild sauce, with slices of green pepper & Onion.

£14.00

LAMB DISH

38.

GOSTH KATA SUPRIME (GF)

Lamb braised golden brown with chopped onions, sliced ginger, a touch of garlic & garam masala.

£14.50
39.

BAGARI GOSTH (GF)

Lamb cooked in a specially spice and fairly hot fresh coriander Dish of Sylhet.

£14.50
40.

NAGA GOSTH (GF)

Lamb cooked with fresh green herbs and succulent naga chilli fairly hot.

£14.50
41.

ROGAN JOSH (GF)

Cooked with medium hot spices & green herbs in a tomato based sauce.

£14.00

VEGETABLES SIDES

	Small	Large
42. CHANA MASALA (V, GF)	£10.00	£14.00
popular vegetarian curry made with chickpeas skimmed in flavoursome gravy.		
43. DAL MAKHNI (D, GF)	£10.00	£14.00
A dish originating in the Punjab region, rich creamy lentils with a velvety smooth texture.		
44. DAL TARKA (GF)	£10.00	£14.00
Mixed lentils tempered with garlic & ghee.		
45. SAG ALOO (D, GF)	£10.00	£14.00
Potatoes and spinach lightly spiced with garlic and cumin seeds.		
46. CHANA SAG (D, GF)	£10.00	£14.00
A perfect partnership of chickpeas and spinach. Medium herbs Spice.		
47. BHINDI DOPIAZA (V, GF)	£10.00	£14.00
Fresh okra prepared with onions, tomatoes and garlic. Spicy.		
48. SYLHETI ALOO (V, GF)	£10.00	£14.00
Potatoes garnished with finely chopped coriander and green chilli. Spicy hot.		
49. PANEER MIRCH MASALA (D, GF)	£10.00	£14.00
Spiced Indian cheese stir-fried with diced green peppers. spicy hot or Mild		
50. SAG PANEER (V, GF)	£10.00	£14.00
Paneer cooked with coconut and fresh cream slightly sweet		
51. BAINGAN BHAJI (V, GF)	£10.00	£14.00
Aubergine cooked with onion green herbs & spices		

BALTI DESH

All Balti cooked fresh to order.
Dishes can be adjusted to mild, medium or hot to your taste.

52.

CHICKEN BALTI (GF)

Chicken cooked with sweet, sour to medium and tomato sauce.

£18.00
53.

LAMB BALTI (GF)

Lamb medium to strong, served with nan bread.

£18.50
54.

BALTI SPECIAL VEGETABLE (GF)

Mushroom, spinach, aubergines, cheese and chick peas cooked with lemon juice, cumin and mustard seeds. Served with nan bread.

£14.00
55.

JHINGA BALTI SUPRIME (GF)

King Prawn cooked chef special sauce served with Nan Bread

£20.00

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 Raita (Churned yoghurt)

56.

CHICKEN BIRYANI (GF)

£14.50
57.

LAMB BIRYANI (GF)

£16.50
58.

KING PRAWN BIRAYANI (GF)

£18.50
59.

BIRYANI-E- NAWAZ (GF)

£18.00

RICE

60.

PLAIN BASMATI RICE (GF)

Steam basmati rice.

£4.00
61.

PULLAU RICE (GF)

Fried basmati rice.

£5.00
62.

MUSHROOM RICE (GF)

Fried basmati rice cooked with mushroom.

£6.00
63.

LEMON RICE (GF)

Fried basmati rice cooked with lemon.

£5.50
64.

CORIANDA RICE (GF)

Fried basmati rice cooked with Corinda.

£5.50

NAAN Wheat flower

65.

Naan

£4.00
66.

PESHWARI NAAN

Stuffed with nuts, almond paste

£5.00
67.

GARLIC NAAN

£5.00
68.

KEEMA NAAN

£5.50
69.

CHILLI NANN

£5.00
70.

CHESE NAAN

£5.00
71.

CHAPATI

£4.00

ALLERGIES GUIDE

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

cafe
nawaz
fine indian cuisine



If there is a dish you like but not on the menu, our chef will gladly make it to your taste

Bring Your Own Wine or Beer

£5.00

Gift VOUCHER

Re-deemable on orders over £40.00

(Not in conjunction with any other offer. One offer per order)

£10.00

Gift VOUCHER

Re-deemable on orders over £80.00

(Not in conjunction with any other offer. One offer per order)

15% Discount

on order over £15.00

Collection only

For Delivery



Opening Hours

We are open 6 days a week

Tuesday to Sunday 5.00pm - 10.30pm

Monday - Closed

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