

the nawaabs

Welcome to the Nawaabs, an experience we hope you will enjoy. We provide the best in Indian and Bangladeshi cuisine. Our aim is to provide a fully contemporary and modern ambience with the same traditional taste we have been renowned for.

At Nawaabs, we provide a relaxed atmosphere, perfect for any occasion. Our excellent chefs will cater for parties of all sizes, so you can enjoy your day with your loved ones and leave all the hard work to us. For conferences and business functions, we offer a personalised service to ensure that all your requirements are met. Whatever the occasion, we hope to provide a complete service.

Over the years, Nawaabs has become a distinguished name with a strong following. We hope to build on this reputation and continue to provide you with the excellent food and service our name stands for. If you would like more information about any other services we may offer, please feel free to speak to one of our staff members.

new appetisers

- Machlie Kachray** £5.95
Mashed fish cooked with spices, garlic, ginger and Nawaabs special massala sauce, medium hot served with chapatti - extremely hot
- Machlie Baja** £5.95
Indian fish fillet fried with onions and green peppers, cooked to a secret recipe
- Shingala** £4.95
Mashed fish cooked with peas, potato, chopped onions, red peppers and samosa paste, fried in vegetable ghee
- Ghwal Fish Cutlets** £5.95
Quad fish with batter and served with a special sauce

appetisers

- Vegetable Pakura** £3.45
A light vegetable dumpling served with a delicate sauce
- Onion Bhaji** £3.45
Deep fried dumpling of spicy lentils, a famous evening starter of the Nawaabs
- Combi Chat** £3.75
Fresh mushrooms cooked delicately with garlic and coriander in our special chat massala sauce, served with puree and salad
- Mojhadarr Combi** £4.30
Fresh Indian mushrooms stuffed with spiced minced lamb, coated with spiced batter and served with salad and sauce, very popular with the Maharajahs
- Samosa** £3.45
Your choice of either mixed vegetable or spicy minced lamb and potato
- Chicken Chat** £4.95
Small juicy pieces of chicken spiced with hot and sour sauce, Served with puree and fresh salad - DELICIOUS!
- Chicken Pakura** £3.50
Chicken dumpling served with a delicate sauce
- Mix Pakura** £5.95
Chicken combi, vegetable and begun pakura, served with salad and sauce
- Mix Starter** £6.25
Chicken tikka, chicken kebab, sheek kebab, vegetable pakura and begun pakura, served with salad and sauce
- Nawaabi Special Mix** £6.95
King Prawn in the shell, mojhadar combi, tandoori duck and hindustani chicken tikka
- Prawn Puree** £4.95
Spicy massala dressing on steam cooked prawns, served with a puree and salad
- Badsha Zinga on Puree** £6.95
King prawn cooked with fresh coriander, garlic and tamarind sauce which dominates the taste of this Bombay starter
- King Prawn Rose** £6.95
Whole king prawn in the shell, marinated in fresh herbs then cooked in the tandoori oven, served with fresh salad and mint sauce
- King Prawn Butterfly** £6.95
King prawn cooked with herbs and spices then coated in crispy golden breadcrumb, served with fresh salad and mint sauce
- Sheek Kebab Nepali** £3.75
Spicy lamb mince cooked on a skewer in the tandoori oven, served with fresh salad, cool yoghurt and mint sauce
- Hindustani Chicken Tikka** £3.90
Diced breast of chicken marinated in fresh herbs then cooked in the tandoori oven, served with fresh salad and mint sauce
- Ditkusti Lamb Tikka** £4.95
Deliciously soft and tender pieces of marinated lamb, cooked in the tandoori oven and served with green salad and mint sauce
- Tandoori Trout** £6.95
Whole fresh water trout roasted with dry medium spices and served with salad and Nawaabi sauce
- Tandoori Style Duck** £6.95
Diced breast of duck, marinated in fresh herbs then cooked in the tandoori oven, served with salad and mint sauce

nawaabs massala specials

- Tikka from tandoori oven prepared in a combination of yoghurt, ground almonds, fresh double cream and a selection of special herbs and spices, cooked to Nawaabs own special recipe (Mild)
- Chicken or Lamb Tikka Massala** £11.95
 - Akbori Special Massala** £15.95
(Chicken, lamb and king prawn)
 - Tandoori King Prawn Massala** £17.95
 - Prawn Massala** £10.95

passanda dishes

- Cooked in a creamy sauce of ground almonds, sweet yoghurt and spicy ground herbs
- Chicken or Lamb Passanda** £11.95
 - Prawn Passanda** £10.95
 - Vegetable Passanda** £8.95
 - Tandoori King Prawn Passanda** £17.95
 - Akbori Special Passanda** £15.95
(bbq Chicken, lamb and king prawn)

karahi presentations

- Karahi cooking from native DO-sind, formerly part of the Bombay
- Chicken or Lamb Karahi** £11.95
 - Special Tandoori King Prawn Karahi** £17.95

zalfreizi dishes

- Prepared with onions, green peppers and fresh green chilli, this is a slightly hot, spicy dish, full of flavour
- Chicken or Lamb Zalfreizi** £11.95
 - Prawn Zalfreizi** £10.95
 - Vegetable Zalfreizi** £8.95
 - King Prawn Zalfreizi** £16.95

redfort delicacy dishes

- Almonds, cashew nuts, yoghurt and rare wild ground herbs -mild, smooth and fresh in taste
- Chicken or Lamb Redfort** £12.95
 - Prawn Redfort** £11.50
 - Vegetable Redfort** £8.95
 - King Prawn Redfort** £17.95

bonani dishes

- Barbecued in the tandoori oven with fried mushrooms, fried onions and fried capsicum to Nawaabs own special recipe
- Chicken or Lamb Bonani** £11.95
 - Prawn Bonani** £11.50
 - Vegetable Bonani** £8.95
 - King Prawn bonani** £17.95

house specials

- Shalimar Kharni - medium to hot** £12.95
Breast of chicken cooked in a Karahi with fresh capsicum, garlic, ginger and coriander, delicately flavoured with a touch of cream
- Murgh Jalpuree - medium to hot** £12.95
Diced pieces of tender chicken breast cooked with garlic, capsicum and special herbs, served on a puri
- Special Murghi Massala - medium to hot** £12.95
Tandoori chicken, off the bone, cooked with chickpeas, minced lamb, garlic and ginger. Delicately flavoured with a touch of cream
- Special King Prawn Razala - medium to hot** £17.95
Cooked with special herbs and beans - DELICIOUS.
- Afghani Lamb - medium** £12.95
This dish is cooked with a double strength sauce, thickened with tomato puree and garlic. Sprinkled with fresh coriander and served with fresh green salad
- Nawaab Taste - medium to hot** £12.95
Succulent pieces of chicken tikka cooked in the tandoori oven then delicately re-cooked with garlic and whole green chillies. Sprinkled with fresh coriander
- Akhini Chicken - mild** £12.95
Cooked with a creamy sauce and topped with pineapple pilau rice -VERY TASTY
- Jaltak Mirpuri - medium to hot** £12.95
Selected spices of chef's choice to strengthen the heat of this chicken dish, served with chilli sauce

thali presentations

The thali was created for the viceroy by chefs from different parts of Bengal, combining the tastes of all regions, this is delightful way to enjoy the best of Indian cuisine

- Non-Vegetarian Thali for One** £18.95
Sheek kebab, tandoori vollaile, lamb bhuna, chicken tikka massala, prawn patia, cucumber raita, mushroom bhaji, nan bread, pilau rice and salad
- Nawaabi Thali for One** £19.95
Tandoori king prawn, tandoori trout, sunali duck, chicken tikka massala, lamb jalfrezi, saag paneer, pilau rice and tandoori roti
- Vegetable Thali for One** £15.95
Chana massala, tarka dall, mushroom bhaji, sag dall, raita, onion bhaji pilau rice and nan bread

the north west frontier tandoori specials

- These dishes are served with green salad, pilau rice and a special vegetable curry, please specify strength- mild, medium or hot
- Hindustani Chicken or Lamb Tikka** £12.95
Tender pieces of chicken breast marinated in natural yoghurt and rare spices then broiled in the tandoori oven
 - Tandoori Chicken** £12.95
Half a chicken marinated and broiled in the tandoori oven
 - Tandoori Garlic Chicken** £12.95
Half a chicken marinated in our special garlic sauce then cooked in tandoori oven
 - Tandoori Mixed Grill** £17.95
A feast for tandoori lovers with sheek kebab, chicken tikka, lamb tikka, tandoori king prawn and a piece of tandoori vollaile
 - Tandoori Trout** £15.95
Freshwater trout spiced with special herbs and spices then cooked on a skewer in the tandoori oven
 - Tandoori King Prawns** £18.95
King prawns marinated in natural herbs and roasted in the tandoori oven

nawaabs birianis

- Tilda Basmati rice prepared with saffron and vegetable ghee, and fried with onions. Served with a special vegetable curry of your chosen strength
- Chicken Or Lamb Tikka Biriani** £12.95
 - Special Steam Cooked Chicken or Lamb Biriani** £11.95
 - Prawn Biriani** £11.50
 - King Prawn Biriani** £15.95
 - Vegetable Biriani** £9.95

dansak dishes

- This is very popular dish is sweet, sour and hot, consisting of crushed pineapple and lemon juice, cooked in a thick lentil sauce
- Chicken or Lamb Dansak** £9.95
 - Prawn Dansak** £9.95
 - Vegetable Dansak** £7.95
 - King Prawn Dansak** £15.95

pathia dishes

- Lightly spiced, sweet and sour curry cooked with onions, green peppers and a hint of lemon juice
- Chicken or Lamb Pathia** £9.95
 - Prawn Pathia** £9.95
 - Vegetable Pathia** £7.95
 - King Prawn Pathia** £15.95

south indian garlic chilli dishes

- We are proud to introduce this dish to the North-East, the recipe is hundreds of years old, cooked with fresh slices of garlic, fresh green chillies and fresh tomato then garnished with coriander (slightly hot)
- Chicken or Lamb Garlic Chilli** £10.95
 - Prawn Pathia Garlic Chilli** £10.95
 - Vegetable Pathia Garlic Chilli** £8.95
 - King Prawn Pathia Garlic Chilli** £15.95

acahar from madras specials

- A speciality from Hyderabad, cooked in a tantalising mixed pickle massala, faced with whole green chilli and sprinkled with fresh coriander (hot)
- Chicken or Lamb Acahar** £10.95
 - Prawn Acahar** £10.95
 - Vegetable Acahar** £8.95
 - King Prawn Acahar** £15.95

green herb dishes

- Prepared similarly to the bhuna dish, but is slightly hotter and covered in fresh coriander
- Chicken or Lamb Green Herb** £10.95
 - Prawn Green Herb** £10.95
 - Vegetable Green Herb** £8.95
 - King Prawn Green Herb** £15.95

hot dishes

- madras, vindaloo, tindaloo and phall** (hot, very hot, very very hot)
these popular dishes were created for those who like a hot curry
- Chicken or Lamb** £9.95
 - Prawn** £9.10
 - Vegetable** £7.95
 - King Prawn** £15.95

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introducing baltistani balti dishes

The home of Balti dishes is the northern most part of Northern Bengal, home of the Nawaabs. In recent times, Balti curries have become extremely popular and Balti Houses have opened throughout the country. Balti food is cooked at the table in a Balti. It is then prepared with special homemade fresh herbs and spices in a thick sauce and sprinkled with fresh coriander.

- Nawaabs Special Tandoori Balti** £11.95
Tandoori cooked spring lamb, breast of chicken and minced lamb kebabs, cooked in a specially prepared Balti sauce.
- Nawaabs Shahinshaa Balti** £11.95
Chicken breast cooked with chickpeas, fresh garlic and chopped tomatoes
- Special Balti** £11.95
A mixture of spring lamb, breast of chicken and prawn, Balti style.
- Garlic Chilli Balti** £10.95
Spring lamb or chicken cooked with fresh garlic in a thick sauce, sprinkled with freshly chopped green chilli and coriander.
- Chicken or Lamb Tikka Balti** £9.95
- Duck Balti** £14.95
Succulent pieces of tender duck cooked in the tandoori oven.
- Nawaabs Special Tandoori King Prawn Balti** £17.95
- Keema Balti (minced lamb)** £9.95
- Jinga Balti (fresh prawns)** £12.95

Vegetable Selection

- Shahi Vegetable Mashla** £8.95
Potatoes, chickpeas and aubergine, cooked with special herbs and pieces, then re-cooked in tandoori sauce.
- Vegetable Samba** £8.95
Lentils and vegetables cooked in a spicy thick sauce, garnished with pineapple.
- Special Vegetable Balti** £8.95
Mixed tropical vegetables, cooked balti style.
- Vegetable Salon** £8.95
Green beans, green peas and tinola okra cooked in a thick, medium strength sauce.

steam cooked chicken, lamb vegetable or seafood kurma dishes

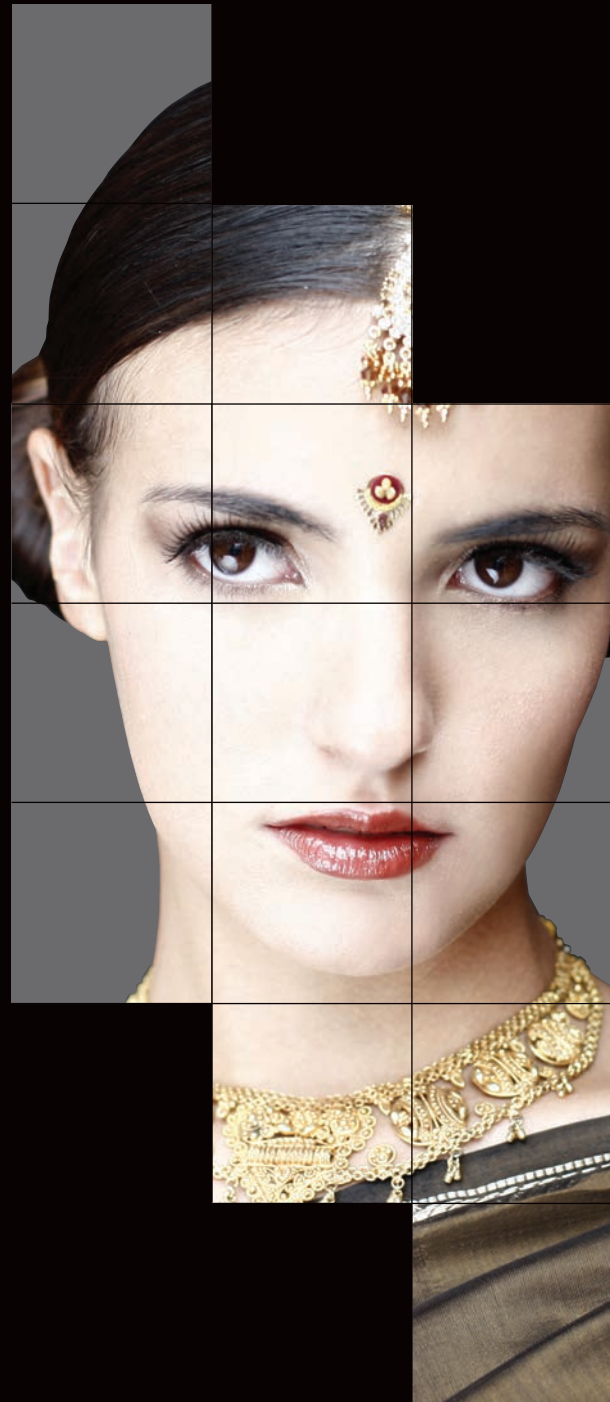
- very mild cooked with double cream, coconut and ground almonds, a popular dish for beginners.
- Chicken or Lamb** £9.95
 - Prawn** £9.95
 - Vegetable** £7.95
 - King Prawn** £15.95

bhuna dishes

- Preparation of this dish entails making a double strength medium sauce, thickened with tomato puree, garlic, fresh tomato and methi leaves, sprinkled with fresh coriander.
- Chicken or Lamb** £9.95
 - Prawn** £9.95
 - Vegetable** £7.95
 - King Prawn** £15.95

do-piazza dishes

- cooked in a medium sauce with diced onions, capsicums and tomatoes then garnished with garlic and coriander.
- Chicken or Lamb** £9.25
 - Prawn** £9.95
 - Vegetable** £7.95
 - King Prawn** £15.95



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chef recommends

Lamb Goshtba £11.95
Succulent pieces of lamb prepared to medium strength, garnished with coriander and cashew nuts

Chicken Matta £11.95
Chicken tikka from the tandoori oven is immersed in a delicious spiced buttery sauce, making this a very popular dish

Molee Chicken Pahar - medium to hot £11.95
Boneless chargrilled chicken with chef's own spices, garnished with mushroom, green pepper and finely chopped coriander

Sunali Chicken - medium to hot £11.95
Boneless barbecued chicken cooked in medium aromatic spices, topped with potato straws

Murgh Tikka Makani £11.95
Chicken tikka from the tandoori oven is immersed in a delicious spiced, buttery sauce and topped with cottage cheese

Roshuni Chicken - medium £11.95
Chicken tikka cooked with garlic, fresh coriander and capsicum, sprinkled with chopped fresh garlic

Sunali Duck - medium to hot £15.95
Boneless barbecued duck cooked in medium aromatic spices, topped with potato straws

Sunali Machlee - medium to hot £14.95
Boneless barbecued fish in medium aromatic spices, topped with potato straws

Fezun Jann - mild £9.95
Fillet of chicken cooked in fresh cream with ground cashew nuts and a touch of honey

Akbori Special Makani £15.95
Lightly marinated chicken, lamb and king prawn, delicately roasted in the tandoori oven then immersed in a spiced, buttery sauce and topped with cottage cheese

Lahoree Mittas - mild £9.95
This chicken dish is mild, creamy, nutty and fruity

Tandoori Butter Chicken - mild £9.95
Tandoori chicken, off the bone, cooked with butter. Very smooth in taste, a favourite of the Maharani (Queen)

Shahi rogan josh dishes

Cooked with fried garlic, spring onions and fresh coriander leaves, then covered in tomatoes and capsicums in a light creamy sauce, prepared from the nawaabs own secret recipe

Chicken or Lamb Shahi Rogan Josh £11.95

Prawn Shahi Rogan Josh £9.95

Vegetable Shahi Rogan Josh £7.95

King Prawn Shahi Rogan Josh £15.95

sagwalla dishes

Cooked with spinach and special spices

Chicken or Lamb Sagwala £11.95

Prawn Sagwala £9.95

King Prawn Sagwala £15.95

shaslik dishes

Mildly spiced and skewered with tomatoes, capsicum and onions, served with a green salad and spicy yoghurt sauce

Chicken or Lamb Shaslik £15.95

King Prawn Shaslik £18.95

Akbori Special Shaslik £14.95

side dishes

Begun Bhaji £3.95
From the kitchen of maharajah pahlia, prepared with aubergines and lightly spiced

Bombay Aloo £3.95
Potatoes in a lightly spiced sauce

Mushroom Bhaji £3.95
A rare combination of Indian and fresh mushrooms with a lightly spiced sauce

Tarka Dhall £3.95
Thick spicy lentils, garnished with rose water, garlic and zeera

Saag Aloo £3.95
Spinach and potatoes in a delicious cream sauce

Mixed Vegetable Bhaji £3.95
A selection of the finest vegetables cooked with green papers on a dry curry

Bhindi Bhaji £3.95
Okra with dried onions and lightly salted karan

Saag Paneer £3.95
Spinach and cottage cheese in a creamy

Mutter Paneer £3.95
Green peas and cured cheese

Aloo Matar £3.95
Potatoes with green peas and onions

Aloo Ghoobi £3.95
Potatoes and cauliflower cooked with spring onions and garlic, mixed with traditional spices

Ghoobi Bhaji £3.95
Cauliflower tenderly cooked with spring onions, garlic and coriander

Chana Massala £3.95
Chick peas cooked with spices

Saag Dhall £3.95
Spinach and yellow split lentils, cooked with garlic

Aloo Begun £3.95
Potatoes and aubergine cooked with pickled spices

Bhindi Aloo £3.95
Okra and potatoes cooked with spices

Raita £1.95
Cool yoghurt with cucumber and onions

sundries

roti selection

Nan Bread £2.50

Garlic Nan £2.95

Keema Nan £2.95

Peshwari Nan £2.95

Vegetable Nan £2.95

Onion Kulchanz £2.95

Tandoori Roti £2.50

Paratha £2.50

Chapatti £1.50

Chips £2.00

rice dishes

Steamed Rice £2.50

Pilau Rice £2.95

Lemon/Cashew Rice £3.95

Mushroom Pilau £3.95

Vegetable Pilau £3.95

Special Fried Rice £3.95

Garlic Fried Rice £3.95

Onion Fried Rice £3.95

Keema Pilau £3.95

Mixed Raita £2.95

new dishes

Honey Lemon Grass £14.95
Chicken or lamb cooked with selected homemade spices and a combination of lemon and honey, with a touch of lemon grass

Shorisha Batta Chingra £15.95
Bangladeshi king prawn cooked with homemade mustard paste, yoghurt, tomato and diced mixed peppers -medium hot

Hash Ke Bash £15.95
Boneless duck cooked with bamboo shoots, onions, pickles and a slight touch of fresh green chillies

Shahi Nawaabi £12.95
Chicken or lamb cooked in a rich creamy sauce with fresh mangoes -MILD

Sosha Salmon £15.95
Fresh salmon cooked with cucumber, tomato and fresh parsley in a mouth watering sauce

Shatkora Gosht £13.95
Tender lamb cooked with fresh calamansi lemon and some green chilli, then garnished with fresh coriander

uttra pradesh massala dishes

This stunning dish is the chef's favourite and has a very strong, mouth watering taste. special tandoori marinated meat or vegetables with freshly ground green chillies, cumin, fenugreek, mint, garlic and ginger, pushed over the edge with spring onions (medium)

Chicken or Lamb Uttra Pradesh Massala £12.95

Prawn Uttra Pradesh Massala £10.95

Vegetable Uttra Pradesh Massala £8.95

King Prawn Uttra Pradesh Massala £16.95

east bengali chilli massala dishes

A strong, hot dish with onions, capsicum, fresh tomatoes and coriander, mixed with our own blend of spices and herbs, we also add fresh chillies and a hot chilli sauce (hot)

Chicken or Lamb Chilli Massala £12.95

Prawn Uttra Chilli Massala £10.95

Vegetable Chilli Massala £8.95

King Prawn Chilli Massala £16.95

north bengali dishes

These dishes are beautifully marinated in chef's own spices and cooked in a thick sauce with spinach and chick peas, for extra bite ask for green chillies to be added (hot)

Chicken or Lamb North Bengali £12.95

Prawn Uttra North Bengali £10.95

Vegetable North Bengali £8.95

King Prawn North Bengali £16.95

european dishes

Chicken Maryland £9.95

Fried Scampi with Chips £9.95

French Fried Chicken with Chips £9.95

Chicken Nuggets with Chips £9.95

Omelette with Chips £7.95

Chips £2.00

Children's menu

Chicken Nuggets with Chips £5.95

Fish Finger with Chips £5.95

Chicken Korma with Chips or Rice £5.95

Chicken Tikka Massala with Chips or Rice £5.95

Fried Scampi with Chips £5.95

special set meals

for two people

£49.95

2 Poppadoms with Mango Chutney and Spiced Onions

Vegetable, Chicken or Mixed Pakura or 2 Onion Bhaji

Any 2 Main Dishes of Chicken, Lamb or Vegetable

from the menu from the menu

2 Portions of Pilau Rice

Bombay Aloo

Plain Nan Bread or Any Side Dish

for four people

£99.95

4 Poppadoms with Mango Chutney and Spiced Onions

Chicken Pakura, Mixed Pakura or Onion Bhaji

4 Chicken Tikka

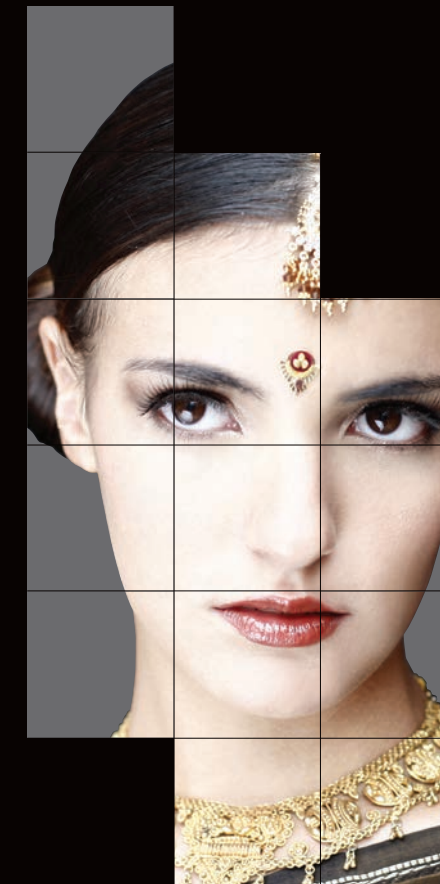
Any 4 Main Chicken, Lamb or Vegetable Dishes

from the menu

3 Portions of Pilau Rice

Mixed Vegetable Bhaji and Bombay Aloo

Choice of 2 Nan Breads



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