

Dear Valued Customer

A warm welcome to Nawaab Khan

As all our food is freshly prepared and cooked on the premises by our renowned chefs, you may incur a short delay at busy times.

Assuring you of our best services at all times.

Sajid

(All prices are inclusive of V.A.T at the current rate)

Nawaab Khan

Probably the Best Curry in Yorkshire

STARTERS

Served with fresh Salad

- | | | |
|-----|--|--------|
| 1. | Nawaab Khan <i>Sizzling</i> Tandoori Mix | £4.50 |
| | A special combination of Chicken Tikka, Lamb Chops, Fish Masala, Seekh Kebab. <i>Served on a hot sizzler plate.</i> | |
| 2. | Chicken Pakora | £2.95 |
| | Cubes of chicken breast with onions, special herbs & spices, coated with gram flour, then deep fried. | |
| 3. | Chicken Wings | £2.75 |
| | Succulent chicken wings marinated in spices & yoghurt then cooked over charcoal. | |
| 4. | Chicken Kebab | £2.95 |
| | Minced chicken mixed with onions, herbs & masala, then deep fried. | |
| 5. | Chicken Bhuna on Puri | £3.95 |
| | Chicken pieces cooked with Bhuna Sauce, herbs & spices then served on a puri. | |
| 6. | Tandoori Chicken Tikka | £2.95 |
| | Diced chicken marinated in spices and yoghurt then cooked in the tandoor. | |
| 7. | Lamb Boti Tikka | £3.25 |
| | Diced boneless lamb pieces marinated in yoghurt and cooked in the tandoor with delicate herbs & spices. | |
| 8. | Mixed Tikka | £3.50 |
| | A mixture of Tandoori Chicken Tikka and Lamb Boti Tikka | |
| 9. | Lamb Chops | £3.95 |
| | Lamb Chops marinated in special masala sauce, then cooked in a charcoal oven on skewers. | |
| 10. | Meat Samosa | £2.95 |
| | Mincemeat cooked with herbs & spices filled into a triangular shaped pastry, then deep fried. | |
| 11. | Shami Kebab | £2.95 |
| | Minced lamb cooked with lentils & dipped in egg yolk and then shallow fried. | |
| 12. | Seekh Kebab (<i>Lamb</i>) | £2.95 |
| | Tender minced lamb with onions, herbs, fresh coriander, green chillies cooked over charcoal on skewers. | |
| 13. | Mixed Kebab | £3.50 |
| | Chicken Kebab, Seekh Kebab & Shami Kebab. | |
| 14. | Puthwari Murgh | £3.25 |
| | Diced boneless chicken breast marinated in spices & dipped in egg yolk & breadcrumbs, then deep fried. | |
| 15. | Chicken Liver | £2.95 |
| | Liver of chicken marinated in spices & herbs, cooked over charcoal on skewers. | |
| 16. | Special Chaat | £4.25 |
| | Diced pieces of Chicken, Lamb, Prawns and peas marinated in lime, garlic and spices, stir fried with coriander and garlic and served on a puree. | |
| 17. | Soup of the Day. | £2.75 |
| | Please ask. | |
| 18. | Nawaab Khan <i>Sizzling</i> Vegetable Mix | £3.95 |
| | A special combination of Vegetable Samosa, Onion Bhaji, Vegetable Pakora and Paneer Pakora. <i>Served on a hot sizzler plate.</i> | |
| 40. | Nosheri Chicken or Lamb | £6.95 |
| | Boneless chicken or lamb marinated in a garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom and a blend of herbs & spices. Garnished with fresh ginger and coriander. | |
| 41. | Chicken or Lamb 'Haandi' | £7.95 |
| | An exclusive speciality from the Punjab. This dish is 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 or lamb to remain within the 'Haandi Pot' helping the cooking process and sealing in all the natural flavours of the dish. This unique method of cooking & preparation along with its delightfully elegant taste has contributed to its 'overwhelming success' in Punjabi Restaurants over in the Sub-Continent. <i>Highly recommended. Please ask for availability.</i> | |
| 42. | Chicken or Lamb Nihari | £8.95 |
| | An exquisite dish popular in New Delhi & Lahore, Pakistan. This dish is special because of its unique preparation method. Chicken or succulent lamb is cooked on low heat allowing the chicken or lamb to be cooked in its own stock and natural flavours. A saucy dish containing a delicate blend of herbs & spices. Garnished with fresh ginger and fried onions. <i>Highly recommended. Please ask for availability.</i> | |
| 43. | Butter Chicken. | £7.50 |
| | Yet another popular dish cooked widely on the Sub-Continent. As the name suggests, the chicken is cooked and surrounded by an ocean of creamy sauce consisting of delicate herbs & spices, garlic, ginger, a touch of cream and the main ingredient, butter. All carefully cooked together producing a delicious tasting dish. Garnished with fried onions. | |
| 44. | Parsi Chicken or Lamb | £6.95 |
| | A famous Persian dish lavishly garnished with fresh garlic and spring onion, ginger, green chilli, tomatoes, lemon and dall. | |
| 45. | Chicken or Lamb Garlic Chilli Flavour | £6.95 |
| | Breast of chicken or lamb cooked in a clay oven and highly flavoured with fresh garlic, green chilli, capsicum and tomatoes. | |
| 46. | Punjabi Taste Chicken or Lamb | £6.95 |
| | A unique Rajastani dish which is a must at almost any function or celebration. Made with fresh green chillies, cloves, cumin seeds, black pepper and sprinkled over with coriander. | |
| 47. | Nawaabi-E-Khas | £8.95 |
| | An exciting combination of chicken, lamb, prawns, king prawns & mushrooms, cooked together in a delicate sauce with a touch of yoghurt, herbs & spices. | |
| 48. | Aloo Bukhara Chicken or Lamb | £6.95 |
| | Diced lamb or chicken marinated in a spicy yoghurt sauce, then cooked with herbs, spices, plums, ginger, garlic, tomatoes & bayleaf. Garnished with fresh ginger & coriander. <i>A recommended dish.</i> | |
| 49. | Multani Chicken or Lamb | £6.95 |
| | Cooked in a lightly spiced sauce with a variety of fresh herbs and spices, fresh tomatoes and cream. | |
| 50. | Achari Chicken or Lamb | £6.95 |
| | Boneless lamb or chicken marinated in yoghurt, then cooked with fresh onions, tomatoes, garlic, aniseed, ginger & onion seeds. Garnished with fresh coriander. A popular dish from Madras, India. | |
| 51. | Karahi Gosht or Chicken | £6.95 |
| | Boneless lamb or chicken cooked with chefs' special blend of herbs & spices with fresh garlic, coriander & bayleaf. Garnished with coriander & cumin seeds. | |
| 52. | Deluxe Thali - 6 Dishes | £14.95 |
| | Our Chef's selection of 6 dishes, for those who just cannot decide which to choose. Why not let our chef spoil you with your own personal banquet? An amazing combination of dishes of the chef's choice. Mild, medium and very spicy, or a selection of strengths. Served with Pilau rice. | |
| 53. | 'An Even Healthier Option' | £8.50 |
| | This dish can be cooked with either chicken breast, boneless lamb or fish. A special dish cooked with absolutely no oils or fats, just water and its own stock. With garlic, ginger, spices, onions & herbs, this is a must for all health conscious diners. | |

* contains nuts

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54. **Chicken or Lamb Tikka Makhani *** £6.95
Cooked in a clay oven, then with fresh double cream in a delicate sauce with tomatoes, onions, cashew nuts & almonds.
55. **Chicken or Lamb Tikka Rogan Josh** £6.95
Cooked in a special sauce with herbs, spices & fresh tomatoes.
56. **Chicken or Lamb Makhani Swaad** £6.95
Cooked in butter, cheese and traditional light herbs and spices. It is rich, creamy and cheesy.
57. **Chicken or Lamb Tikka Masala** £6.95
Cooked in a clay oven then with a special sauce with selected herbs & spices.
58. **Chicken or Lamb Tikka Dopiaza** £6.95
Cooked in a clay oven, then with a special sauce with extra onions, herbs & spices.
59. **Chicken or Lamb Tikka Jalfrezi** £6.95
Cooked in a clay oven, then with a special sauce with peppers, herbs & spices.
60. **Chicken or Lamb Tikka Dahi** £6.95
Cooked in a clay oven, then with a special sauce with yoghurt, herbs & spices.
61. **Chicken or Lamb Tikka Kashmiri** £6.95
Cooked in a clay oven, then with a special sauce with fresh cream, bananas, lychees, herbs & spices.
62. **Chicken or Lamb Tikka Dansak** £6.95
Cooked in a clay oven, then with a special sauce with lentils, pineapple, herbs & spices.
63. **Chicken or Lamb Tikka Palak** £6.95
Cooked in a clay oven, then with fresh spinach leaves, herbs & spices.

SEAFOOD SPECIALITIES

64. **Seafood Thali** £19.95
A must for all seafood lovers ! This unique dish consists of three seafood dishes cooked separately. Noshari King Prawn, king prawn cooked with a special masala sauce. Fish Makhani, fish cooked with fresh double cream, Prawn Rogan Josh, prawns cooked with fresh tomato & capsicums. Served with pillau rice or nan
65. **Sajid Special King Prawn** £11.95
King prawn marinated with yoghurt & a special masala sauce with selected herbs and cooked with fresh tomatoes, ginger, onions & a blend of spices with fresh double cream, garnished with cashew nuts & fried onions.
66. **Badshahi Jhinga Khas** £10.95
King prawns prepared in a subtle sauce of herbs & spices with freshly diced ginger, tomatoes green & red peppers. Garnished with fresh coriander.
67. **Noshari King Prawn** £10.95
King prawns marinated in garlic & ginger sauce, then pot roasted with fresh tomatoes, cumin seeds, bayleaf, cardamom and a blend of herbs & spices.
68. **Machli Makhani *** £9.95
Fresh haddock cooked in a delicate chefs` sauce with fresh double cream, cashew nuts & almonds. Garnished with coconut.
69. **King Prawn Tikka Masala** £9.95
King Prawn Tikka cooked in a clay oven, then with a creamy tandoori sauce, herbs & spices.
70. **King Prawn Tikka Rogan Josh** £9.95
King Prawn Tikka cooked with herbs, spices & tomatoes.
71. **King Prawn Tikka Jalfrezi** £9.95
King Prawn Tikka cooked in a clay oven, with fresh onions, peppers, herbs & spices.
72. **King Prawn Tikka Dopiaza** £9.95
King Prawn Tikka cooked with mild spices & herbs, extra onions & fresh tomatoes.
73. **King Prawn Tikka Dansak** £9.95
King Prawn Tikka cooked with herbs, spices, lentils & pineapple. A sweet & sour taste.
74. **King Prawn Tikka Makhani *** £9.95
Succulent King Prawn Tikka cooked in a clay oven, then with fresh cream. Garnished with coconut, cashew nuts & almonds.
75. **King Prawn Tikka and Mushroom** £9.95
King Prawn Tikka cooked with delicate herbs & spices with mushrooms & fresh tomatoes.
76. **Garlic Chilli King Prawn** £9.95
King Prawn highly flavoured with fresh garlic, green chillies, capsicum and tomatoes.

* contains nuts

19. **Mushroom Pakora** £2.75
Mushrooms with herbs & spices coated with gram flour & deep fried.
20. **Vegetable Pakora** £2.75
Mixed vegetables with herbs & spices coated with gram flour & deep fried.
21. **Paneer Pakora** £2.75
Soft cheese with onions, herbs & spices, coated with gram flour & deep fried.
22. **Vegetable Samosa** £2.50
Mixed vegetables in a triangular shaped pastry, deep fried.
23. **Onion Bhaji** £2.50
Onion roundlets in a spicy batter, then deep fried.
24. **Aloo Chana on Puri** £2.95
Potatoes & chickpeas cooked with Bhuna Sauce, herbs & spices, then served on a puri.

SEAFOOD STARTERS

25. **Nawaab Khan Seafood Sizzling Mix.** £5.25
Machli tikka, fish masala, king prawn tikka and king prawn butterfly served on a bed of onions on a sizzler plate.
26. **Prawn Cocktail** £3.25
Succulent prawns in a Marie Rose sauce, served on a bed of lettuce.
27. **Prawn Bhuna on Puri** £4.25
Prawns cooked with Bhuna Sauce, herbs & spices, then served on a puri.
28. **Garlic King Prawn** £4.95
Succulent king prawns marinated in spicy garlic sauce, dipped in egg yolk & breadcrumbs, then deep fried.
29. **King Prawn on Puri** £5.25
King prawns cooked with herbs & spices then served on a puri.
30. **Jhinga Khas** £4.95
King prawns marinated in yoghurt with delicate herbs & spices. Cooked over charcoal.
31. **Sindi Machli (Fish)** £3.95
Haddock marinated in spices and dipped in egg yolk & breadcrumbs, then deep fried.
32. **Machli Pakora (Fish)** £3.95
Cubes of haddock with onions, herbs & spices, coated with gram flour, then deep fried.
33. **Machli Masala (Fish)** £3.95
Chunks of haddock marinated in masala sauce with herbs & spices, then deep fried.
34. **Tandoori Salmon** £4.95
Cubes of salmon marinated in masala sauce herbs & spices. Cooked in the Tandoor.

SIFARISH ~ E ~ KHAS CHEF'S SPECIALITIES

Tikka dishes are chunks of meat marinated in special sauces then grilled over charcoal to enhance natural flavours.

35. **Sajids Special *** £8.95
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 & fried onions.
36. **Nawaabi Khana Chicken or Lamb** £6.95
The most complex of all great curries. Comprises twenty one ingredients each roasted individually prior to being ground. This lends a deep rich brown colour to this mouth watering dish.
37. **Afgani Chicken or Lamb** £6.95
A classical Afganistani dish which considering the expense and efforts involved, it is normally cooked only for Royalty, cooked very gently in a rich sauce with finely chopped spring onion and garnished with fresh coriander.
38. **Shahi Korma * Chicken or Lamb** £6.95
Diced boneless breast of chicken or lamb marinated in chefs` special masala and cooked in a charcoal clay oven, then pot roasted with tomatoes, ginger, garlic, fresh cream & ground almonds. garnished with fried cashew nuts & fried onions.
39. **Pindi Special Chicken or Lamb** £6.95
Breast of chicken or lamb seasoned in traditional herbs & spices, then cooked with fresh onions, tomatoes, garlic, ginger, mint leaves, yoghurt, cumin & cardamom seeds and bayleaf. Garnished with fresh coriander.

* contains nuts

VEGETARIAN SPECIALITIES

77.	Gobi Makhani	£5.50
	Fresh cauliflower cooked with fresh cream and a delicately spiced sauce.	
78.	Mushroom and Aloo Makhani	£5.50
	Mushrooms & potatoes cooked with fresh cream and mild spices in a sauce.	
79.	Gobi & Aloo Makhani	£5.50
	Fresh cauliflower & potatoes cooked with fresh cream and a delicately spiced sauce.	
80.	Mili Juli Sabzi Makhani	£5.50
	A selection of fresh seasonal vegetables cooked with mild herbs, fresh cream and a delicately spiced sauce.	
81.	Tarka Dall	£5.50
	Delicious lentils cooked in traditional herbs & spices along with chillies, garlic, ginger & onions.	
82.	Palak & Aloo Masala	£5.50
	Fresh spinach & potatoes cooked in a special masala sauce with ginger, garlic & tomatoes. Garnished with methi & coriander.	
83.	Bhindi Rogan Josh	£5.50
	Okra cooked with mild spices & herbs, tomatoes, green peppers & onions.	
84.	Shahi Paneer	£5.50
	Home made soft cheese, cooked with mild herbs, spices & fresh cream.	
85.	Mushroom & Aloo Rogan Josh	£5.50
	Mushrooms & potatoes cooked with herbs, spices & tomatoes.	
86.	Kashmiri Sabzi *	£6.50
	A selection of fresh mixed vegetables cooked with exotic spices, fresh cream and an assortment of nuts, bananas and garnished with coriander.	
87.	Karahi Palak Paneer	£6.50
	Fresh spinach and soft cheese cooked in a karahi with onions, tomatoes, ginger, methi leaves and garnished with fresh coriander.	
88.	Karahi Sabzi	£6.50
	A fine selection of mixed vegetables cooked in a karahi with garlic, ginger, herbs & spices. Garnished with fresh coriander.	
89.	Sabzi Thali	£7.95
	This unique dish consists of 3 vegetarian dishes cooked separately and served with raitha (yoghurt).	
90.	Dall Bhuna	£5.50
	Lentils cooked with spices & herbs in a mild Bhuna Sauce.	

VEGETARIAN BALTIDISHES

The following balti dishes are cooked using fresh vegetables with an array of spices & herbs. Each dish has its own unique method of preparation and ingredients, which mainly consist of fresh onions, green peppers, tomatoes, garlic, ginger, cumin and fresh coriander with herbs & spices.

Served in a balti with a garnish of fresh coriander.

91.	Balti Mili Juli Sabzi	£6.50
	Mixed vegetables, balti herbs & spices.	
92.	Balti Aloo Chana	£6.50
	Potato, chickpeas, balti herbs & spices.	
93.	Balti Aloo Bengun	£6.50
	Potato, aubergine, balti herbs & spices.	
94.	Balti Mutar, Bhindi, Aloo	£6.50
	Peas, okra, potatoes, balti herbs & spices.	
95.	Balti Bhindi	£6.50
	Okra, balti herbs & spices.	
96.	Balti Muttar Paneer	£6.50
	Peas, soft cheese, balti herbs & spices.	
97.	Balti Mushroom Paneer	£6.50
	Mushroom, soft cheese, balti herbs & spices.	
98.	Balti Palak Paneer	£6.50
	Spinach, soft cheese, balti herbs & spices.	
99.	Balti Aloo Gobi	£6.50
	Potato, cauliflower, balti herbs & spices.	
100.	Balti Bengun Dopiaza	£6.50
	Aubergine, balti herbs & spices	

VEGETARIAN BIRYANI

all served with a curry sauce

101.	Sabzi Biryani	£6.95
	Mixed vegetables cooked with Basmati Rice.	
102.	Mushroom Biryani	£6.95
	Fresh mushrooms, herbs & spices cooked with Basmati Rice.	
103.	Peas & Sweetcorn Biryani	£6.95
	Peas & sweetcorn cooked with Basmati Rice.	
104.	Mushroom & Sweetcorn Biryani	£6.95
	Mushroom & sweetcorn cooked with Basmati Rice.	
105.	Aloo & Sweetcorn Biryani	£6.95
	Basmati Rice cooked with potatoes, sweetcorn, herbs & spices.	
106.	Chana & Paneer Biryani	£6.95
	Basmati Rice cooked with chickpeas & soft cheese, herbs & spices.	
107.	Aloo & Muttar Biryani	£6.95
	Basmati Rice cooked with potatoes, peas, herbs & spices.	

NAWAAB KHAN BIRYANI DISHES

Specially flavoured Basmati Rice cooked with traditional herbs & spices and served with a delicious vegetable sauce.
A dish originating from ancient Persia.

150.	Chicken Biryani	£7.95
151.	Chicken Tikka Biryani	£7.95
152.	Chicken & Mushroom Biryani	£7.95
153.	Chicken & Prawn Biryani	£7.95
154.	Lamb Biryani	£7.95
155.	Lamb Tikka Biryani	£7.95
156.	Lamb & Prawn Biryani	£7.95
157.	Lamb & Mushroom Biryani	£7.95
158.	King Prawn Biryani	£7.95
159.	King Prawn Tikka Biryani	£9.95
160.	Prawn Biryani	£8.95
161.	Biryani ~ E ~ Khas *	£9.95
	Basmati Rice * cooked with spring chicken, lamb, king prawns, cashew nuts, sweetcorn, almonds, pistachio nuts, sultanas and peas. Served with a vegetable curry sauce.	

POPULAR CURRY DISHES

The following 'Curries' are cooked using a wide selection of traditional herbs & spices. Each dish is cooked to order, strengths may be adjusted to suit individual requirements.

Plain Curry Dishes (Medium)

A selection of traditional spices & herbs.

162.	Chicken Curry	£5.95
163.	Lamb Curry	£5.95
164.	Keema Curry	£5.95
165.	Prawn Curry	£6.95
166.	Vegetable Curry	£5.95
167.	King Prawn Curry	£8.95

Bhuna Dishes (Medium)

A combination of spices fried together, providing a dry dish of medium strength, cooked with aromatic herbs & spices.

168.	Chicken Bhuna	£5.95
169.	Lamb Bhuna	£5.95
170.	Keema Bhuna	£5.95
171.	Prawn Bhuna	£6.95
172.	Vegetable Bhuna	£5.95
173.	King Prawn Bhuna	£8.95

Madras Dishes (Hot)

A highly spiced curry with spices and lots of chillies.

174.	Chicken Madras	£5.95
175.	Lamb Madras	£5.95
176.	Keema Madras	£5.95
177.	Prawn Madras	£6.95
178.	Vegetable Madras	£5.95
179.	King Prawn Madras	£8.95

Dopiaza Dishes (Medium)

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

180.	Chicken Dopiaza	£5.95
181.	Lamb Dopiaza	£5.95
182.	Keema Dopiaza	£5.95
183.	Prawn Dopiaza	£6.95
184.	Vegetable Dopiaza	£5.95
185.	King Prawn Dopiaza	£8.95

Masala Dishes (Medium)

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

186.	Chicken Masala	£5.95
187.	Lamb Masala	£5.95
188.	Keema Masala	£5.95
189.	Prawn Masala	£6.95
190.	Vegetable Masala	£5.95
191.	King Prawn Masala	£8.95

Dansak Dishes (Sweet & Sour)

Cooked with mild spices, pineapple & lentils.

192.	Chicken Dansak	£5.95
193.	Lamb Dansak	£5.95
194.	Keema Dansak	£5.95
195.	Prawn Dansak	£6.95
196.	Vegetable Dansak	£5.95
197.	King Prawn Dansak	£8.95

Korma Dishes (Mild)

This popular dish is cooked using fresh cream, sultanas, coconut and almonds. A creamy dish with mild herbs & spices.

198.	Chicken Korma *	£5.95
199.	Lamb Korma *	£5.95
200.	Keema Korma *	£5.95
201.	Prawn Korma *	£6.95
202.	Vegetable Korma *	£5.95
203.	King Prawn Korma *	£8.95

Dahi Dishes (Medium)

This special dish comprises mainly of yoghurt with carefully selected herbs & spices.

204.	Chicken Dahi	£5.95
205.	Lamb Dahi	£5.95
206.	Keema Dahi	£5.95
207.	Prawn Dahi	£6.95
208.	Vegetable Dahi	£5.95
209.	King Prawn Dahi	£8.95

Rogan Josh Dishes (Medium)

Cooked with onions, tomatoes, green peppers & spices.

210.	Chicken Rogan Josh	£5.95
211.	Lamb Rogan Josh	£5.95
212.	Keema Rogan Josh	£5.95
213.	Prawn Rogan Josh	£6.95
214.	Vegetable Rogan Josh	£5.95
215.	King Prawn Rogan Josh	£8.95

Vegetable Side Dishes

216.	Palak Aloo	£3.50
	Spinach & potatoes cooked with herbs & spices.	
217.	Palak Paneer	£3.50
	Spinach & soft cheese cooked with medium hot herbs & spices.	
218.	Mushrooms	£3.50
	Fresh mushrooms cooked in a masala sauce with tomatoes, onions & spices.	
219.	Bengun	£3.50
	Fresh aubergine cooked in a masala sauce with delicate herbs & spices.	
220.	Bhindi	£3.50
	Fresh okra cooked with onions in a smooth rich sauce with herbs & spices.	
221.	Tarka Dall	£3.50
	Lentils cooked in a spicy sauce with herbs.	
222.	Chana Masala	£3.50
	Kabli Chana (chickpeas) cooked in a dry sauce with ginger, garlic, tomatoes, herbs & spices.	
223.	Muttar Paneer	£3.50
	A mild sauce with soft cheese and peas.	
224.	Aloo Gobi	£3.50
	Lightly spiced potatoes & cauliflower with herbs.	
225.	Bombay Aloo	£3.50
	Specially prepared potatoes cooked with herbs & spices.	
226.	Mixed Vegetables	£3.50
	A selection of seasonal vegetables cooked with traditional herbs & spices.	
227.	Aloo Muttar	£3.50
	Potatoes cooked with garden peas, herbs & spices.	

CONTINENTAL DISHES

Served with Green Salad and French Fries

228.	Plain Omelette	£5.45
229.	Filled Omelette	£5.95
	Filled with either prawn, mushrooms or chicken.	
230.	Fried Chicken	£6.95
	Deep fried chicken breast in breadcrumbs.	
231.	Fried Haddock	£7.50
	Fried fillet of haddock served with fresh lemon.	
232.	Scampi	£7.95
	Fried scampi.	

Lawazamat Accompaniments

Available only when accompanied with a Main Course.

233.	Chapati	£0.75
	Dry roasted unleavened bread made from wheat flour, slightly salted and cooked on a thawa (flat pan).	
234.	Popadom	£0.50
	A mixture of urad and rice flour spiced with chillies, salt and pepper then deep fried.	
235.	Tandoori Roti	£0.95
	As chapatis, dry roasted unleavened bread made from wheat flour but larger and cooked in a clay oven (tandoor).	
236.	Plain Naan (White flour)	£1.95
	Naan is a leavened flat bread shaped like a tear drop, made with butter, eggs and cooked in a clay oven (tandoor). Light and fluffy, delicious!	
237.	Keema Naan	£2.50
	Naan filled with mildly spiced mincemeat and cooked in a clay oven.	
238.	Garlic Naan	£2.50
	Naan filled with fresh garlic and cooked in a clay oven, for garlic lovers only.	
239.	Bewali Naan * (Peshwari)	£2.50
	Naan filled with almonds, sultanas, pistachio nuts & pineapple, cooked in a clay oven.	
240.	Kulcha Naan	£2.50
	Naan filled with cheese & onion, cooked in a clay oven.	
241.	Herbal Naan	£2.50
	Naan filled with coriander, onion, cumin seeds & mint leaves cooked in a clay oven.	
242.	Plain Paratha	£2.50
	Paratha is an unleavened bread with rich, flaky layers, similar to griddle bread.	
243.	Keema Paratha	£2.50
	Unleavened bread filled with mincemeat.	
244.	Aloo Paratha	£3.00
	Unleavened bread filled with potatoes & spices.	
245.	Curry Sauce	£1.95
	Sauce spiced with coriander, peppers & chef's own ingredients.	
246.	Raitha (Yoghurt)	£1.50
	Yoghurt flavoured with a hint of cucumber & mint. A refreshing clean taste.	
247.	French Fries	£1.95
248.	Fresh Green Salad	£1.50
249.	Pickle Tray	£1.75
	A selection of onion, mango & mint chutneys & lime pickle.	

* contains nuts

TRADITIONAL ASIAN SPECIAL BALTI DISHES

Sajids own traditional recipe"

A very popular and established form of cooking art. These dishes originate from the Peshawar region of Northern Pakistan. 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 & 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 and may be adjusted to suit individual requirements, i.e. strengths.

108.	Balti Chicken	£7.95
109.	Balti Chicken Tikka	£7.95
110.	Balti Chicken & Bhindi (Okra)	£7.95
111.	Balti Chicken & Methi (Fenugreek)	£7.95
112.	Balti Chicken & Aloo (Potato)	£7.95
113.	Balti Chicken & Gobi (Cauliflower)	£7.95
114.	Balti Chicken & Sabzi (Vegetable)	£7.95
115.	Balti Chicken & Paneer (Cheese)	£7.95
116.	Balti Chicken & Chana (Chickpea)	£7.95
117.	Balti Chicken & Palak (Spinach)	£7.95
118.	Balti Chicken & Keema (Mince)	£7.95
119.	Balti Chicken & Mushrooms	£7.95
120.	Balti Lamb	£7.95
121.	Balti Lamb Tikka	£7.95
122.	Balti Lamb Chops	£7.95
123.	Balti Lamb & Bhindi (Okra)	£7.95
124.	Balti Lamb & Methi (Fenugreek)	£7.95
125.	Balti Lamb & Aloo (Potato)	£7.95
126.	Balti Lamb & Gobi (Cauliflower)	£7.95
127.	Balti Lamb & Sabzi (Mixed Vegetables)	£7.95
128.	Balti Lamb & Paneer (Cheese)	£7.95
129.	Balti Lamb & Palak (Spinach)	£7.95
130.	Balti Lamb & Chana (Chickpeas)	£7.95
131.	Balti Lamb & Mushrooms	£7.95
132.	Balti Keema (Mince)	£7.95
133.	Balti Keema & Muttar (Peas)	£7.95
134.	Balti Keema & Palak (Spinach)	£7.95
135.	Balti Keema & Aloo (Potato)	£7.95
136.	Balti Keema & Chana (Chickpeas)	£7.95
137.	Balti Lamb & Chicken	£7.95
138.	Balti Machli (Fish)	£8.50
139.	Balti King Prawn Tikka	£9.50
140.	Balti King Prawn & Mushrooms	£9.50
141.	Balti King Prawn & Palak	£9.50
142.	Balti King Prawn & Bhindi	£9.50

TANDOORI Se MULAKAT - TANDOORI SPECIALITIES

A special selection of dishes from Northern India.

Tender meats are delicately marinated in yoghurt sauce with spices, then cooked in a 'tandoor' a traditional clay oven.

143.	½ Tandoori Chicken	£9.95
	Half chicken marinated in yoghurt then cooked in a clay oven with spices, then served with a vegetable sauce & Pilau Rice.	
144.	Tandoori Chicken Tikka	£9.95
	Cubes of chicken breast marinated in a tandoori sauce with yoghurt, then cooked in a clay oven with fresh herbs & spices. Served with Pilau Rice & vegetable sauce. Served on a hot <i>sizzler</i> plate.	
145.	Chicken Shashlik	£9.95
	Boneless chunks of chicken marinated and then stir fried with mushrooms, tomatoes, onions, green peppers. Served with boiled rice, salad & vegetable sauce. Served on a hot <i>sizzler</i> plate.	
146.	Tandoori Machli	£9.95
	A full fillet of haddock marinated in specially selected herbs & spices. Served with Pilau Rice, vegetable sauce & green salad.	
147.	Tandoori Lamb Tikka	£9.95
	Diced boneless lamb marinated in yoghurt, then cooked in a clay oven with fresh herbs & spices. Served with Pilau Rice & vegetable sauce. Served on a hot <i>sizzler</i> plate.	
148.	Tandoori King Prawn Tikka	£11.95
	Succulent king prawns marinated in yoghurt, then cooked in a clay oven with fresh herbs & spices. Served with Pilau Rice & vegetable sauce. Served on a hot <i>sizzler</i> plate.	
149.	Tandoori Mixed Grill	£9.95
	An assortment of Chicken Tikka, Lamb Chops Fish & Seekh Kebab. Served with Pilau Rice & vegetable sauce. Served on a hot <i>sizzler</i> plate.	

* contains nuts

Rice

We only use the best Basmati Rice which is grown in the foothills of the Himalayas. It has a narrow long grain and a very special flavour and aroma.

- | | | |
|------|--|-------|
| 250. | Plain Boiled Rice | £1.75 |
| | Plain white Basmati Rice cooked to perfection. | |
| 251. | Pilau Rice | £1.95 |
| | A beautifully fragrant rice, an ideal accompaniment to meat or poultry dishes. | |
| 252. | Egg Rice | £2.50 |
| | Pilau Rice with eggs added. | |
| 253. | Jeera Rice | £2.25 |
| | Pilau Rice with jeera (cumin seeds). | |
| 254. | Mushroom Rice | £2.50 |
| | The delicate flavour of the mushrooms blend with the distinctive flavour and aroma of Basmati Rice and whole spices used in this dish. | |
| 255. | Lemon Rice | £2.25 |
| | Boiled Rice with finely chopped lemon. | |
| 256. | Vegetable Rice | £2.50 |
| | Vegetable lovers will adore this dish. Pilau Rice and vegetables are cooked together with a selection of spices. | |
| 257. | Saffron Rice | £2.95 |
| | A wonderfully fragrant dish, Pilau Rice seasoned with saffron. | |
| 258. | Keema Rice | £2.75 |
| | Pilau Rice with mincemeat and mildly spiced. | |

Special Set Meal

24 hours notice required



Murgh Massallam

for 2 persons

*Succulent Spring Chicken is marinated in herbs & spices then left overnight. It is then carefully cooked in a charcoal oven with specially prepared massallam sauce.
Beautifully garnished with tomatoes, onions & lemon.
Served with Pilau Rice & vegetables.*

£35.00

Lamb Raan

for 4 persons

*Leg of lamb marinated in herbs & spices, overnight.
Then cooked in a charcoal oven and served with 4 different vegetables,
Pilau Rice and Green Salad.*

£58.00

Set Meals

SET MEAL FOR 2 (and above)
£13.95 per head

Starters

*Nawaab Khan Tandoori Mix - **sizzler***
Served with salad and chutneys

Main Meals & Side Dishes

Afgani Chicken · Balti Lamb
Dall · Pilau Rice ·
Nan · Garlic Nan
Served with salad and raita

SET MEAL FOR 4 (and above)
£14.95 per head

Starters

*Nawaab Khan Tandoori Mix - **sizzler**, Vegetable Mix*
Served with salad and chutney

Main Meals and Side Dishes

Achari Lamb · Chicken Mackhani Swaad
Balti Fish · Chicken Shahi Korma
Bengun · Palak Aloo
One Mushroom Pilau Rice · One Pilau Rice
Two Plain Nan · One Peshwari Nan
Served with salad and raita

SET MEAL FOR 6 (and above)
£16.95 per head

Starters

*Nawaab Khan Seafood Special - **sizzler***
Mixed Kebab · Vegetable Mix
Served with salad and chutneys

Main Meals and Side Dishes

Machli Makhani · Punjabi Taste Chicken ·
Badshahi Jhinga Khas ·
Balti Chicken · Lamb Parsi Mazah · Balti Sag Ghost
Sag Paneer · Aloo Gobi · Bhindi Bhaji
Two Special Mushroom Pilau Rice - One Lemon Rice
Two Nan Bread
One Garlic Nan · One Kulcha Nan ·
One Roti
Served with salad and raita

*Please ask us to quote for other
Special Set Meals and Banquets*

* contains nuts



Outside Catering

*we can cater for your special occasions
please contact us for details*

Nawaab Khan

Restaurant & Takeaway

496 Roundhay Road, Oakwood, Leeds, LS8 2HU
Telephone 0113 240 9911 and 0113 240 9922

Opening Hours

Monday - Saturday 6.00pm to 11.30pm
Sunday 2.00pm to 11.00pm