Nawaab GOURMET RESTAURANT & GRILL

INDIAN RESTAURANT & GRILL

TAKEAWAY

10% DISCOUNT

on collection of your order

ORDER

Call 01274 752888

BYO

Bring your own alcoholic drinks

626 Bolton Rd, Bradford BD3 0ND

nawaabgourmet.co.uk

FREE DELIVERY

on orders over £12.00

OPEN

Monday - Thursday 5 - 11pm
Friday & Saturday 5 - Midnight
Sunday 4 - 10pm

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APPETISERS

Seekh Kebabs 3.35
Grilled seasoned chicken or lamb kebabs GF

Lamb Chops 4.50
Tender lamb marinated and grilled to perfection

Chicken Tikka 3.80
Marinated pieces of chicken cooked in a charcoal oven

Paneer Tikka 3.50
Cubes of authentic Indian cheese coated with tikka masaala and char-grilled V

Tandoori King Prawn 5.95
Marinated king prawns cooked in the tandoor served with caramelised onions

Chicken Spring Rolls 3.50
Chicken and corn kernels blended with delicate spices and wrapped in crispy rice paper

Samosas 3.35
Pastry parcels stuffed with spiced mince or vegetables VG

Onion Bhaji 3.35
Onion bound with ground chickpeas and spices, flavoured with dried pomegranate seeds VG

Vegetable Pakora 3.35
Vegetables bound with ground chickpeas and spices, flavoured with dried pomegranate seeds VG

Masala Fish 4.50
White fish fillets marinated with herbs and spices

Machli Pakora 3.75
Fish cubes in chickpea batter GF

Chicken Pakora 3.55
Chicken pieces dusted in a light chickpea batter and fried GF

Aloo Tikki 3.55
Pan fried potato and spinach cakes GF VG

Shami Kebab 3.55
Pan fried minced lamb and chana dal patties

Murgh Malai Tikka 3.80
Chicken in a creamy coriander, chilli and mint marinade GF

Samosa Chaat 3.75
Street snack with chickpeas, potato and chutneys topped with a meat or vegetable samosa V

Nawaabi Tapas
For one 5.95
For two 8.95
A platter including paneer tikka, vegetable samosa, onion bhaji, lamb chops, seekh kebab and chicken tikka. Vegetarian option available

Grilled Chilli Halloumi 3.75
Light and zingy Greek cheese GF V

CLASSIC CURRIES

Korma - Mild
Gently simmered in double cream and coconut milk, this delicate sauce is finished with toasted almonds and plump sultanas GF

Bhuna - Medium
Cooked with spices tomatoes, ginger, garlic and peppers GF VG

Masala - Medium
Highly spiced sauce made from natural yoghurt scented with saffron, cumin and mint GF VG

Dopiaza - Medium
Consisting mainly of onions, stewed with tomatoes, paprika and roast garlic, and finished with cracked black pepper GF VG

Madras - Hot
Originating from Madras, this fiery hot sauce would flavour any meat admirably GF VG

Rogan Josh - Medium
A sauce made from stewed pimentos, onions and tomatoes, flavoured with fresh coriander and cinnamon GF VG

Jalfrezi - Hot
A dry consistency made from tomatoes, chilli and onions, scented with fenugreek GF VG

Balti - Medium to Hot
Very dry, thick consistency, where the meat is slowly braised with tomatoes, ginger and natural yoghurt GF

Karahi - Medium
Cooked in a traditional karahi with garlic, fresh herbs and spices GF VG

Dansak - Medium to Hot
Sweet and sour sauce consisting mainly of lentils GF

Makhani - Mild to Medium
A flavoursome, creamy sauce with herbs and spices GF VG

Achar - Medium
Marinated with aniseed and onion seeds GF

Choose your sauce from our Classic Curries, then add one of the following:

Chicken	7.45
Vegetable	7.45
Minced Lamb	7.45
Meat	7.95

CHEFS RECOMMENDATIONS

Butter Chicken 7.95
Saucy with a thick consistency, flavoured with garlic, finished with a touch of cream and butter

Lamb Nihari 9.45
A popular dish in New Delhi and Lahore, slow cooked lamb in a delicately spiced sauce

Nirali Murgh 7.95
Marinated chicken cooked in a creamy sauce with tomatoes, garnished with cashews and fried onions

Chicken Pistachio Masala 7.95
Pan fried chicken with chopped pistachios, double cream, tomatoes and a very light and delicate flavour

Chicken Tikka Masala 7.95
Highly spiced sauce made from natural yoghurt scented with saffron, cumin and garden mint

FROM THE GRILL

Tandoori King Prawns 12.95
Marinated king prawns cooked in the tandoor served with caramelised onions and rice

Chicken Breast Steak 10.95
Marinated chicken steaks grilled and served with fries or rice

Chicken Shashlik 9.95
Char-grilled chicken, peppers and onions in a medium spiced sauce, served with rice

Tandoori Mixed Grill 15.95
Lamb chops, tandoori chicken, chicken tikka, lamb kebab, chicken kebab, malai tikka, accompanied with grilled peri peri corn on the cob and peppers

Chicken Steak Burger 6.95
Marinated chicken steaks in a bun served with fries

V Vegetarian VG Vegan GF Gluten Free N Nuts

FROM THE TAWA

Tawa Gosht 10.95
Lamb on the bone cooked in traditional Punjabi style GF

Tawa Chicken Fry 9.95
Mouthwatering shallow fried chicken with onions chillies and spices GF

Tawa Fish 10.95
Fish Tikka pieces tossed in a blend of spices, onions, coriander and green chillies

Lamb Turka 9.45
Flashed fried scallions, chillies and root ginger, finished with soy sauce, lemon and natural yoghurt, light and very flavoursome GF

VEGETARIAN

Aloo Methi 3.95
Potatoes with fenugreek GF VG

Jhatpat Bhindi 3.95
Okra, red peppers GF VG

Aloo Bengan 3.95
Potatoes and aubergines GF VG

Khumb Kali Mirch 3.95
Black pepper and mushroom masala GF VG

Palak Aloo 3.95
Spinach and potatoes GF VG

Gobi Matter 3.95
Cauliflower and green peas GF VG

Palak Paneer 3.95
Spinach and Indian cheese GF

Chatputa Chana and Rajma 3.95
Chana and red kidney beans with green chillies GF VG

Dal Turka 3.95
Chana and masoor dal GF

RICE

Dum Biryani
Slow oven cooked marinated meat and rice, served with raita

Chicken GF	7.95
Lamb GF	8.95
Vegetable GF	7.95
Lemon Ginger Pilau GF VG	2.95
Coriander Lime Zest Pilau GF VG	2.95
Vegetable Pilau GF VG	2.95
Mushroom Pilau GF VG	2.95
Egg and Spring Onion Pilau GF	2.95
Pilau Rice GF VG	2.45
Boiled Rice GF VG	2.45

BREADS & SIDES

Naan V	1.95
Garlic Naan V	2.95
Peshwari Naan V N	2.95
Garlic, Cheese and Coriander Naan V	2.95
Keema Naan	2.95
Kulcha Nan Onion and coriander or chilli and cheese V	2.95
Paratha V	1.90
Stuffed Paratha Aloo or keema	2.95
Chapati VG	0.60
Roti VG	0.95
Fries V	2.25
Popadom GF VG	0.60
Chutney Tray GF	1.80
Raita GF	0.90

DESSERTS

Gajar Halwa Traditional Punjabi dish made with carrots	3.75
Gulabjamon Asian doughnuts served warm with luxury ice cream	3.75
Ras Malai Sweet cheese dumplings immersed in chilled creamy milk	3.95
Chocolate Fudge Cake	3.95
Molten Chocolate Cake	3.95
Chocolate Torte GF	4.25
Chocolate Fondant Cake	3.75
Strawberry Cheesecake	3.75
Ferrero Rocher Cheesecake	3.95
Peanut Caramel Heaven	3.95
Rockslide Brownie	3.95

TARTS & SPONGES

Served with custard

Chocolate Sponge	3.95
Treacle Tart	3.95
Jam Coconut Sponge	3.95
Raspberry Tart	3.95

DRINKS

Coke 1.5 litre	3.50
Sprite 1.5 litre	3.50