Lunch Menu

Available From11.30 AM To 2.30 PM Everyday

Appetizers

Apple-Yukon Gold Chaat: Dough Crisps, Onions, Chutneys, Sweet Yogurt	5.95
Samosa: Homemade Pastry, Spiced Potatoes, Peas, Tamarind Chutney	5.95
Gobhi Masala Fry: Batter Fried Cauliflower, Tomato-Garlic Glaze, Soy, Peppers	6.95
Tarkari Bhajia: Onions-Spinach-Carrot Fritters, House Spice Mix, Chutney	6.95
Chennai Masala Chicken: Roasted Chicken, Onion Masala, Ginger	7.95
Assorted Vegetarian Appetizers: Bhajia, Samosa, Tikki	9.95
Tomato-Coconut Bisque: Southern Indian Spice Blend, Mustard Seeds, Lime	4.95
Kachumber: Tomatoes, Cucumber, Onions, Lime, Spiced Green Mango Powder	4.95

Tandoori Spiced Entrees: Roasted and Griddled

Served With Seasoned Vegetables

Chutney Glazed Fish: Fish of the Day Fillet, Sour Chili Chutney Marinade	15.95
Tawa Spice-Malai Jhinga: Shrimp, Carom-Cream Marinade, Mumbai Masala Rub	19.95
Punjabi Chicken Tikka: Chicken Breast, Smoked Paprika, Yogurt, Ginger	15.95
Achari Lamb Tikka: Leg of Lamb, Tandoori Spices, Kashmiri Chili, Sour Cream	17.95
Tandoori Mixed Grill: An Assortment of the Above	19.95

Breads

Naan / Whole Wheat Roti	2.95
Garlic Naan / Paratha/ Fried Bhatura	3.50
Spicy Bullet Naan/ Aloo Paratha	3.95
Spinach Kulcha/ Onion-Paneer Kulcha	3.95
Akbari Naan: Almond, Coconut, Cherries	3.95
Assorted Bread Basket: Onion-Paneer Kulcha, Garlic Naan, Roti	6.95

Nawab's Vegetarian Classics

Served With Basmati Rice

Aloo Gobhi: Potatoes, Cauliflower Florets, Ginger, Nigella, Onions	12.95
Vegetable Korma: Assorted Simmered Vegetables, Cashew-Cream Sauce, Cardamom	12.95
Paneer Makhni: Tomato-Fenugreek Sauce, Garam Masala,	14.95
Saag Paneer: Creamed Style Spinach, Onions, Fenugreek, Garlic	13.95
Amritsari Chole: Garbanzo Beans, Ginger, Pomegranate Powder, Garlic	11.95
Dal Makhni: Slow Simmered Black Lentils, Tomatoes, Butter, Cumin	11.95

Nawab's Vegetarian Specials

Served With Basmati Rice

Tofu- Vegetable Sukka: Mixed Vegetables, Coconut, Tamarind, Ginger, Chili	11.95
Bhindi Masala: Okra, Onions, Tomatoes, Ginger, Garlic	12.95
Baingan Bahar: Eggplant Chunks, Bell Pepper, Garlic, Mint, Spices	13.95
Khumbh-Methi-Makai: Crimini Mushroom, Corn, Aromatic Fenugreek Curry	12.95
Lehsooni Paneer-Subz: Marinated Paneer, Vegetables, Garlic-Cashew-Tomato Sauce	13.95
Subz Bahar Kofta: Potato & Vegetable Croquettes, Semolina, Aromatic Cream Sauce	13.95
Chili Paneer: Sauteed With Tomatoes, Ginger, Garlic, Peppers, Soy	13.95

Nawab Regional Specials

Served With Basmati Rice

Konkani Prawn Curry: Kokum-Fenugreek- Coconut Sauce, Tamarind, Cilantro	17.95
Chicken Kozhambu: Southern Indian Style Chicken Curry, Curry Leaves, Star Anise	13.95
Ananas-Kaju-Malai Chicken: Cashew-Brown Onion Sauce, Cream, Pineapple Chunks	14.95
Lamb-Mushroom-Coconut Curry: Goan Spice Mix, Ginger, Mustard, Cilantro	18.95
Lamb Angaar: Yogurt- House Spices Marinated Lamb Chunks, Chili Paste, Tamarind	18.95
Taariwala Goat: Punjabi Style Goat Curry, House Spice Mix, Peppercorns, Ghee	17.95
Goat Biryani: Curried Goat & Rice Scented With Saffron, Iris, Fennel & Black Pepper	17.95

The Nawab Classics

Served With Basmati Rice

Korma: Aromatic Cashew Cream Sauce With Cardamom & Iris Essence

Tikka Masala: Creamed Tomato-Fenugreek Sauce

Curry: Onion Tomato Sauce With Ginger, Garlic & Spices

Subziwala Salan: Curry Sauce With Vegetable Blend and Spices

Patia: Inspired By The Parsi Home Style Curry With Tamarind, Mango and Ginger

Saagwala: Creamed Style Spinach, Slow Simmered With Garlic and Fenugreek

Vindaloo: A Spicy Goan Style Curry With Chilies, Garlic and Vinegar

Biryani: A Fragrant Rice Dish With Saffron, Iris Essence and Fennel Powder

Paneer 11.95/ Fish Or Shrimp 15.95/ Chicken 12.95/ Lamb 16.95/ Combination 19.95

18% Gratuity Will Be Added To Checks Of Parties Of 5 Or More