

Open 6PM - 11PM



NAWABI
RESTAURANT

EXPERIENCE ROYALTY

1300 NAWABI

353 Cleveland St, Surry Hills NSW 2010

www.nawabirestaurant.com.au

Shahi Banquet Menu

Dine in only - Minimum 4 Person

Banquet Menu 1

Veg Pakora

Chicken Tikka

Lamb Sheekh Kebab

Choose any 3 curries
(except seafood and specials)

Naan and Rice

Dessert
(Kheer/Mango Kulfi)

\$59



Banquet Menu 2

Aloo Tikki Chaat

Malai Tikka

Sheekh Kebab

Nawabi Special fish

Choose any 4 curries
(except specials)

Naan and Rice

Dessert
(Kheer/Mango Kulfi)

\$69



Appetisers

Shahi Shuruuat

Royal Beginnings

Pakora-e-Bahar 13

Vegetable Pakora

An array of vegetables dipped in a batter of special roasted ground spices, chickpea flour and deep-fried. Served with tamarind chutney.

Aloo Tikki-e-Jannat 13

Aloo Tikki Chaat

A spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys, curd, chaat masala.

Begum Bahaar Samosa Thaal 15

Samosa Platter

Crisp pastry shells stuffed with zesty combination of spiced, potatoes and peas. Served with Tamarind Chutney.

Noor-e-Paneer Tikka 18

Paneer Tikka

Cubes of fresh cottage cheese flavoured with ginger, garlic and a secret blend of spices, delicately grilled to produce a mouthwatering taste. Served with mint chutney.

Murgh Tikka-e-Shahi 18

Chicken Tikka

All-time favourites! "Tikka" comes from Persian language of the Mughals meaning "pieces"; Tender pieces of chicken marinated in chef's special sauce and cooked to perfection in tandoor. Served with mint chutney.

Seekh-e-Badami Bakra 19

Lamb Seekh Kebabs with almond essence

The fine minced lamb mixed with coriander, green chillies, herbs and spices, all layered over a skewer and cooked tenderly in a clay oven. Served with mint chutney.

Murgh Malai-e-Nawabi 19

Chicken Malai Tikka

Boneless tender chicken, marinated in yoghurt and spices finished with creamy touch and cooked in tandoor. Served with mint chutney.

Pasanda-e-Mughal 26

Lamb Cutlets

Lamb's mince patties with chopped onions, tomatoes, green chillies, coriander, cumin and pomegranate seeds. Pan-fried lightly coated with flour. Comes with salad and mint sauce.

Jhinga-e-Noor Tandoori 27

Vegetable Pakora

King Prawns marinated in garlic, lemon with a delicate touch of spices and barbecued in our clay oven. Comes with mint chutney.

Machli Tandoori-e-Badshah 26

Tandoori Fish

Fresh fish cubes enveloped in our very own special tandoori marinating and char grilled in tandoor.

Machli Nawabi-e-Khaas 24

Nawabi Special Fish

Ling fillets marinated in a traditional Lahori way in spicy chickpea flour and deep-fried to a crispy outer shell retaining the entire flavour within. Served with mint chutney.

Shahi Thaal-e-Mazaa 42

Meat Platter for Two - Chicken, Lamb, Paneer

A mouthwatering combination of Chicken Tikka, Lamb Seekh Kebabs, Lamb Cutlets and Nawabi Special Fish. This Shahi Thaal is given a royal tandoori treatment. Comes with mint chutney.

Thaal-e-Mughal Sabzi 32

Vegetarian Platter - Paneer, Samosa, Aloo, Pakora

A mouthwatering combination of Samosa, Paneer Tikka, Aloo Tikka and Pakora. A true delight for vegetarians. Comes with mint chutney.

Main Course - Chicken

Shahi Nawabi Khana

Royal Meat Feast

Murgh Makhani-e-Jahangir 23

Butter Chicken

Roasted in tandoor and then pan finished with a subtly spiced blend of tomatoes, cream and dry fenugreek leaves. A true classic.

Murgh Tikka-e-Masala 23

Chicken Tikka Masala

Marinated in spicy yogurt and slowly char grilled, before being cooked in wok with capsicum, onion, tomatoes, green herbs and garnished with fresh ginger.

Murgh Qorma-e-Mumtaz 23

Chicken Korma

Tender chicken pieces cooked with cashew, almond, and herbs, finished with cream and dry nuts.

Karahi-e-Murgh Shahi 23

Chicken Karahi (Boneless +\$3)

Spicy Chicken dish prepared in Mughal traditional woks using onion, tomatoes, ginger, garlic and fresh ground spices known as Karahi Masala.

Murgh Matka-e-Jashn 🍷 27

Chicken Matka

Chicken pieces marinated in a blend of yogurt and spices, then slow-cooked in the handi with a flavorful and creamy tomato-based curry resulting in a rich, savory dish with a perfect balance of spices.

Murgh Jalfrezi-e-Zaiqa 23

Chicken Jalfrezi

Boneless chicken cooked in Pakistani style with seasonal vegetables.





Main Course - Lamb

Shahi Nawabi Khana

Royal Meat Feast

Rogan Josh-e-Sultan 24

Lamb Rogan Josh

All-time favourite A traditional lamb curry cooked in mild Kashmiri spices, finished with coriander.

Nawabi Korma-e-Bakra 24

Boneless Goat Curry in Creamy Gravy

Dice lamb cooked in mild aromatic cream, cashew, almonds, herbs, And finished with dry nuts.

Buhna Gosht-e-Shaandaar 24

Slow Cooked Lamb

Tender and juicy mutton marinated with aromatic spices and slow cooked to perfection.

Karahi-e-Mutton Nawabi 27

Mutton Karahi

Spicy Mutton dish prepared in Mughal traditional woks using onion, tomatoes, ginger, garlic and fresh ground spices known as Karahi Masala.

Karahi-e-Bakra 27

Lamb Karahi

Spicy Lamb dish prepared in Mughal traditional woks using onion, tomatoes, ginger, garlic and fresh ground spices known as Karahi Masala.

Saag Gosht-e-Mughal 25

Lamb with Spinach

A combination of tender diced lamb cooked with garden fresh spinach, green herbs, and various aromatic spices and finished with ginger.

Achhari Gosht-e-Boneless 25

Pickled Spiced Lamb

Tender lamb marinated in pickled spices to give spicy and tangy flavour after cooking. It is something different.

Main Course - Beef

Shahi Nawabi Khana

Royal Meat Feast

Beef Vindaloo-e-Lazeez 🌶️ 24

Spicy Beef Vindaloo

Diced beef cooked in a hot and tangy sauce, in Goan style with a touch of vinegar and garnished with green chilli.

Beef Madras-e-Shahi 🍛 26

Madras Beef Curry

A typical south Indian curry cooked with mustard seeds, fresh curry leaves, and coconut cream and hot spices.

Beef Bombay-e-Jaam 24

Bombay Beef Curry

Cubes of beef cooked with potatoes in rich aromatic spices, and garnished with coriander.

Beef Badami Qorma 24

Beef Almond Qorma

Diced beef pieces cooked with cashew, almonds, herbs, finished with cream and dry nuts.

Main Course - Fish

Shahi Nawabi Khana

(Royal Meat Feast)

Goan Machli Qorma 🌶️ 🍛 26

Goan Fish Curry

A famous Goan specialty dish, fish fillets simmered in a tangy sauce made from coconut, tamarind and red chillies.

Machli Masala-e-Jahanara 26

Fish Masala

Fish fillets sautéed with crush pepper, brown onion, tomato and a secret blend of spices, making it a royal specialty.

Jhinga Malabari-e-Noor 27

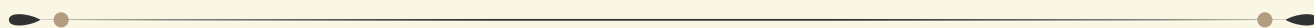
Prawns Malabari

King prawns cooked in a rich creamy tomato and coconut sauce, ensuring a very authentic taste.

Jhinga Masala-e-Shaandar 27

Prawns Masala

For those who love Prawns, this is a treat, cooked with fresh chilli and tomatoes, and tempered with mustard seeds and cumin, making it a true speciality.



Main Course - Vegetarian

Zaika-e-Shahi Subz

Royal Vegetarian Feast

Paneer Makhani Badshahi 22

Paneer Makhani

Cottage cheese cooked with tomatoes, cashew, almond, and delicious seasoning to makes this dish a flavourful delight.

Baingan-e-Jahangir 23

Smoked Eggplant

A combination of baby eggplants and potato slow cooked in tomato, onion sauce and exotic spices.

Dal-e-Makhani Mughlai 21

Creamy Black Lentils

A classic lentil delicacy, A puree of black lentils cooked overnight, flavoured with mild herbs and spices, topped with the rich taste of butter. It is seductively tantalizing.

Aloo Gobi Nizami 20

Aloo Gobi

A delicious blend of baby potatoes and cauliflower cooked with herbs and spices, garnished with coriander and juicy stems of ginger, ensuring a very authentic taste.

Tarka-e-Sultan 20

Daal Tarka

Made rich with a mix of yellow lentils cooked in a low flame with a secret blend of herbs, spices and tempered in butter with a touch of curry leaves and mustard seeds.

Bindi-e-Bahaar 22

Okra Fry

Fresh green Okra (lady fingers) delicately cooked with onion, tomatoes, in a secret blend of Nawabi's spices. Cooked to perfection, garnished with coriander and ginger.

Qorma-e-Shahi Sabz 20

Vegetable Qorma

Korma style fresh vegetable cooked with cashew, almonds, herbs, finished with cream and dry nuts.

Saag Paneer-e-Badshah 22

Spinach Paneer

A traditional blend of cottage cheese cubes tossed in spinach and finished with a tempering of chopped garlic and cumin.

Paneer Karahi-e-Nawabi 22

Paneer Karahi

Cottage cheese cooked in a wok with onion, tomatoes, capsicums and exotic spices with a tempering of coriander and green chillies. A traditional Punjabi dish.

Malai Kofta-e-Noor 22

Malai Kofta

Cottage cheese and vegetable dumpling with dry fruits cooked in a creamy sauce a secret blend of spices. A dish of king's taste.

Rice Biryani

Basmati Safed Chaawal 5

Plain Rice

Steamed long grain fluffy basmati rice.

Mutter Pulao-e-Bahar 7

Pea Pulao Rice

Long grain basmati rice cooked with saffron, garden peas, fried onion and spices to perfection.

Murgh Biryani-e-Shahi 24

Chicken Biryani

The most Royal of rice dishes. Aromatic Basmati Rice slow cooked with chicken in a variety of herbs and spices, utilizing only the finest and freshest ingredients. Served with Raita.

Jhinga Biryani-e-Masala 28

Prawn Biryani

A delightful mix of succulent prawns and basmati rice cooked with a tomato and onion based sauce, flavours and fixings utilized as a part of biryani are grand that only one couldn't envision, served with Raita.

Bakra Biryani-e-Shaandar 25

Goat/Lamb Biryani

Aromatic Basmati Rice slow cooked with lamb/goat in a variety of herbs and spices, utilizing only the finest and freshest ingredients. Served with Raita.

Sabzi Biryani-e-Rang 24

Vegetable Biryani

A mix of vegetables cooked with a unique sauce and left stew in their regular squeeze that draws out a rainbow of heavenly flavours, covered with Basmati rice and served with Raita.

Condiments

Aam Ki Chutney 3

Mango Chutney

Anarkali Raita 4

Raita with Cucumber Twist

Pudina Chutney 3

Mint Chutney

Mixed Achar-e-Bahar 3

Mixed Pickle

Pyaaaz-e-Khaas 5

Sliced Onion Laccha

Papad-e-Mughal Darbar 5

Masala Papadum

Bagh-e-Nawabi Salad 8

Mix Salad

Dahi-e-Taza 3

Fresh Yogurt

Sheermal Aur Saath Royal Breads and Sides

Naan-e-Saada 🌾 Plain Naan	4
Makhan Naan-e-Shahi 🌾 Butter Naan	5
Lehsuni Naan-e-Noor 🌾 Garlic Naan	5
Peshawari Naan-e-Mitha 🌾 Sweet Peshawari Naan	7
Roti-e-Safed 🌾 Plain Roti	4
Cheese Naan-e-Zaiqa 🌾 Cheese Naan	6
Lehsuni Paneer Naan 🌾 Cheese Garlic Naan	7
Noor-e-Mirch Cheese Naan 🌶️🌾 Chilli Cheese Naan	7
Paratha-e-Lachha 🌾 Layered Paratha	6
Aloo Paratha-e-Jannat 🌾 Potato Paratha	7
Keema Naan-e-Mughal 🌾 Lamb Keema Naan	7

Mithai-e-Mahal Palace Desserts

Shahi Gulab Jamun Gulab Jamun	10
Ras Malai-e-Noor Ras Malai	7
Zafrani Kheer-e-Badshah Saffron Rice Pudding	7
Aam Kulfi-e-Mumtaz Mahal Mango Kulfi	7
Pista Kulfi-e-Mughal Pistachio Kulfi	7
Nawabi Falooda-e-Noor 🍷 Royal Nawabi Falooda	12

Mashroob-e-Nawabi Royal Drinks

Aam Panna-e-Bahar Mango Lassi	6
Badshahi Lemon Ginger Fizz Lemon Ginger Mojito	6
Nariyal Pani-e-Mughal Coconut Water	6
Mashroob-e-Thanda Cold Drinks Coke, Coke Zero, Lemonade, Solo, Sunkist	5



NAWABI
RESTAURANT

Food Preferences:

Look for these icons
in our Menu


Chef's
Recommendation


Spicy


Vegan


Gluten

Allergy Disclaimer:

We prepare our food in a kitchen that handles common allergens, including but not limited to nuts, gluten, dairy, soy, eggs. While we take precautions to avoid cross-contact, we cannot guarantee that any dish is completely free from allergens. Customers with severe allergies are advised to exercise caution and inform our staff of their dietary needs.

Thank you for understanding!