

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 Shuruaat

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

Lambs 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.

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

Mithai-e-Mahal

Palace Desserts

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

Mashroob-e-Nawabi

Royal Drinks

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



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!