



NAWABI
RESTAURANT



WELCOME TO NAWABI

Step into the world of Mughal royalty, where dining was an art form, fit for emperors. Inspired by the royal kitchens of the Mughal court, Nawabi brings you an immersive dining experience that captures the rich history, royal flavours, and decadent feasts once enjoyed by emperors and nobility. From the aromatic spices to the luxurious presentation, every dish at Nawabi is crafted to transport you to an era where dining was a celebration of art, culture, and indulgence.



FOOD PREFERENCES

Look for these icons
in our Menu



Chef's
Recommendation



Spicy



Vegan



Gluten

CONTACT US



353 Cleveland St, Surry Hills, Aus



nawabirestaurant.com.au



1300 NAWABI

VEG BANQUET

Choice of two appetiser, one main, rice/bread, dessert & soft drink.

Add specials +5

49.9

MEAT BANQUET

Choice of two appetiser, one main, rice/bread, dessert & soft drink.

Add specials +5

59.9

APPETISERS

VEGETABLE PAKORA

Mixed vegetables in spiced chickpea batter, deep-fried until golden and crispy.

13.9

ALOO TIKKI CHAAT

Crispy potato patties topped with chickpeas, yogurt, chutneys, and fresh herbs.

14.9

SAMOSA

Crispy pastry triangles filled with spiced potatoes and peas, served with mint chutney.

14.9

PANEER TIKKA

Marinated cottage cheese cubes grilled with capsicum and onions in the tandoor.

18.9

PAANI PURI

Crispy hollow shells filled with spiced water, tamarind chutney, and spicy chickpeas and potato mix.

14.9

CHICKEN BEHARI BOTI

Boneless chicken marinated in yogurt and traditional spices, charcoal-grilled to perfection.

20.9

SEEKH KEBAB

Hand-minced chicken/lamb seasoned with fresh herbs and spices, flame-grilled on skewers.

20.9

❖ CHICKEN ❖ LAMB

LAMB CHOPS

Tender lamb chops marinated in aromatic spices and grilled to perfection.

27.9

TANDOORI PRAWNS

Fresh prawns marinated in yogurt and spices, cooked in the tandoor.

28.9

FRIED FISH

Fresh fish fillets coated in spiced batter and fried until golden.

27.9



MAINS

MAKHANI

23.9

Rich tomato and cream curry with butter, finished with aromatic spices.

❖ CHICKEN ❖ PANEER

KARAHI 🍲

27.9

Traditional wok-cooked curry with tomatoes, ginger, and fresh herbs.

❖ CHICKEN ❖ LAMB ❖ PANEER

HANDI 🍲

27.9

Slow-cooked rich curry in a clay pot with onions, tomatoes, and traditional spices.

❖ CHICKEN ❖ LAMB ❖ PANEER

SAAG

25.9

Creamy spinach curry with garlic, ginger, and aromatic seasonings.

❖ CHICKEN ❖ LAMB ❖ PANEER

BEEF VINDALOO

24.9

Spicy Portuguese-influenced curry with tender beef in a tangy, fiery sauce.

GOAN FISH CURRY 🍲🌶️

26.9

Fresh fish simmered in a fragrant coconut milk curry with tamarind, curry leaves, and Goan spices.

OKRA FRY 🌿

22.9

Fresh okra deep-fried and stir-fried with onions, tomatoes, and traditional seasonings.

DAAL TARKA 🌿

21.9

Slow-cooked yellow lentils tempered with cumin, garlic, and aromatic spices.

SMOKED EGGPLANT 🌿

21.9

Charcoal-roasted eggplant mashed with onions, tomatoes, and fresh herbs.

CREAMY BLACK LENTILS

21.9

Rich black lentils slow-cooked with cream, butter, and traditional spices.

BIRYANI

25.9

Fragrant basmati rice layered with your choice of protein, slow-cooked with saffron and traditional spices.

❖ CHICKEN ❖ LAMB ❖ VEG





RICE & BREADS

BASMATI RICE 5.9

Long-grain aromatic rice, steamed to fluffy perfection.

PEA PULAO RICE 7.9

Fragrant basmati rice cooked with green peas and whole spices.

PLAIN NAAN 4.9

Traditional leavened bread, baked fresh in our tandoor oven.

❖ BUTTER (+1)

❖ GARLIC (+1)

❖ CHILLI (+1)

❖ CHEESE (+2)

ROGHNI NAAN 5.9

Rich naan brushed with ghee and sprinkled with sesame seeds.

SWEET PESHAWARI NAAN 7.9

Soft naan stuffed with coconut, almonds, and raisins.

PLAIN ROTI 4.9

Whole wheat flatbread, baked fresh in our tandoor oven.

LAYERED PARATHA 6.9

Flaky, buttery whole wheat bread with multiple crispy layers.

DESSERTS

KULFI 7.9

Rich and creamy popsicle made with slow-cooked milk and mangoes/pistachios.

❖ MANGO

❖ PISTACHIO

GULAB JAMUN WITH ICE CREAM 10.9

Golden milk dumplings in rose syrup, served with vanilla ice cream.

RAS MALAI 7.9

Soft cottage cheese dumplings in sweetened, cardamom-scented milk.

CONDIMENTS

PAPADUMS 4.9

RAITA 4.9

MINT CHUTNEY 3.9

MANGO CHUTNEY 3.9

MIXED PICKLE 3.9

SLICED ONION LACCHA 4.9

DISCLAIMER

1. 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.

2. All card payments are subject to 1.4% surcharge.

3. Prices and items are subject to seasonal changes.

4. Should your reservation date fall on a public holiday a surcharge of 15% will apply to all food and beverage prices.

5. Corkage fee of \$4.50 applies per person.

