

NAWAB

INDIAN CUISINE

DINNER

Monday – Thursday . 05:00 pm – 09:00 pm

Friday – Saturday . 05:00 pm – 09:30 pm

Sunday . 05:00 pm – 09:00 pm

Tuesday: Closed.

*Nawab's Specialties:
All Entrees Served with
Basmati Rice*

V-Vegan, GF-Gluten-Free

18% Service Charge Will Be Added to
Parties of 6 or More

www.nawabvirginiabeach.com,
info@nawabvirginiabeach.com

FIRST COURSE SELECTIONS

VEGETABLE PAKORA CRISPY VEGETABLE FRITTERS, CHUTNEY PAIRING	(V)(GF)	\$7
SUBZ SAMOSA VEGETABLE TURNOVERS SPICED POTATOES-GREEN PEAS FILLING	(V)	\$7
GOBHI MANCHURIAN CAULIFLOWER FLORETS, SOY TOMATO GLAZE, GARLIC	(V)	\$10
CHAAT PAPRI SPICED GARBANZOS, POTATO, WHEAT CRISPS, MINT-TAMARIND-YOGURT DRESSING		\$8
PANEER TIKKA TANDOOR ROASTED HOMEMADE PANEER, GARLIC—HERB MARINADE	(GF)	\$10
CHICKEN ZAFRANI KABAB CHARCOAL GRILLED CHICKEN BREAST, SAFFRON—GINGER MARINADE	(GF)	\$11
KARARA MURG TANDOOR GRILLED CHICKEN, SPICY MASALA	(GF)	\$12
SHRIMP TAK A TAK SEARED SHRIMP, ZESTY MASALA, SCALLIONS, PEPPERS	(GF)	\$12
NAWAB'S KABAB SAMPLER TRIO OF TANDOOR ROASTED KABABS; FISH, CHICKEN, & LAMB	(GF)	\$14

SOUPS & SALADS

MULLIGATAWNY SOUP DELICATELY SPICED YELLOW LENTIL SOUP	(V)(GF)	\$5
HOUSE SALAD ASSORTED SEASONAL GREENS, CUCUMBER, TOMATO, HOUSE DRESSING	(V)(GF)	\$5
KACHUMBER SALAD CUCUMBER, TOMATOES, ONION, SPICED FRESH LEMON & CILANTRO	(V)(GF)	\$6

BIRYANIS

BASMATI RICE, SEASONED WITH SAFFRON, IRIS WATER & DELICATE SPICE, BRAISED PROTEIN OF YOUR CHOICE

VEGETABLES	(GF)	\$17
CHICKEN	(GF)	\$18
LAMB	(GF)	\$21
GOAT (ON THE BONE)	(GF)	\$21
NAWABI SHRIMP, CHICKEN, VEGETABLES	(GF)	\$20

TANDOORI ENTREES

PANEER & VEGETABLE SHASHLIK FRESH VEGETABLES, HOMEMADE PANEER, PUNJABI MARINADE	(GF)	\$18
TANDOORI CHICKEN TIKKA BONELESS CHICKEN BREAST, YOGURT-TURMERIC-PAPRIKA MARINADE	(GF)	\$19
TANDOORI MURG CHICKEN ON THE BONE, YOGURT-CUMIN-CORIANDER MARINADE	(GF)	\$19
SALMON TIKKA SALMON FILETS, AROMATIC SPICE BLEND, YOGURT MARINADE	(GF)	\$21
TANDOORI PRAWNS JUMBO SHRIMP, YOGURT-AJWAIN MARINADE	(GF)	\$21
SHRIMP & CHICKEN ZAFRANI JUMBO SHRIMP, CHICKEN BREAST, SAFFRON-GINGER MARINADE	(GF)	\$21
BOTI KABAB LAMB FILETS, YOGURT-GARLIC MARINADE	(GF)	\$21
MIXED GRILL CHICKEN TIKKA, LAMB KABAB, SALMON TIKKA, TANDOORI PRAWN	(GF)	\$22

THE CLASSICS:

PLEASE CHOOSE YOUR CHOICE OF PROTEIN AND SAUCE

KORMA	(GF)
DELICATE CREAM SAUCE WITH CARDAMOM AND CASHEW	
PUNJABI CURRY	(V)(GF)
TRADITIONAL NORTH INDIAN CURRY SAUCE, EARTHY AROMATICS	
SAAG	(GF)
SPINACH, HERBS WITH FENUGREEK	
TIKKA MASALA	(GF)
CREAMED TOMATO-FENUGREEK SAUCE	
VINDALOO	(V)(GF)
SOUTHERN INDIAN HOT AND SPICY SAUCE	
KADHAI	(V)(GF)
PUNJABI TADKA, GARLIC, GINGER, ONION, PEPPERS, SAVORY SPICES	

Vegetables 16 // Paneer 17 // Tofu 16 // Chicken 19 // Lamb 21 // Fish 21 // Shrimp 21

VEGETARIAN

MALAI METHI KOFTA		\$17
VEGETABLE CROQUETTES, BUTTERCREAM-FENUGREEK SAUCE		
PALAK PANEER	(GF)	\$17
SLOWCOOKED CREAMED STYLE SPINACH, HOMEMADE INDIAN CHEESE		
PANEER MAKHNI	(GF)	\$17
HOMEMADE INDIAN CHEESE, CREAMED TOMATO SAUCE		
MUGHLAI PANEER	(GF)	\$17
HOMEMADE INDIAN CHEESE, CASHEW SAUCE, POPPYSEEDS, YOGURT, FENNEL		
BAINGAN BHARTHA	(V)(GF)	\$17
MASHED TANDOOR BROILED EGGPLANT, GARLIC, TOMATOES, & PUNJABI TADKA		
MASALEDAAR BHINDI	(V)(GF)	\$17
OKRA, ONIONS, PEPPERS, SAVORY SPICE		
TOFU BROCCOLI KADHAI	(V)(GF)	\$17
PUNJABI TADKA, GARLIC, GINGER, ONION, PEPPERS, SAVORY SPICES		
GOAN VEGETABLE CURRY	(V)(GF)	\$17
VEGETABLES, MUSTARD SEEDS, LIGHT COCONUT CURRY SAUCE		
METHIWALA SUBZ	(V)(GF)	\$17
VEGETABLES, PUNJABI SPICE, FENUGREEK SAUCE		
CHANA MASALA	(V)(GF)	\$16
CHICKPEAS, POTATOES, TOMATOES, PUNJABI MASALA		
DAL MAKHNI	(GF)	\$16
SLOW COOKED LENTILS, BUTTER, GARLIC, GINGER, TOMATOES		
DAL TADKA	(V)(GF)	\$16
SLOW COOKED YELLOW LENTILS, GARLIC-GINGER SAUTÉ		

SEAFOOD // POULTRY // MEAT

SALMON MAKHNI	(GF)	\$21
SALMON FILETS ROASTED IN TANDOOR, CREAMED TOMATO, FENUGREEK SAUCE		
FISH MALABARI	(GF)	\$21
SEASONAL FISH, TAMARIND, FENUGREEK, COCONUT, CURRY LEAVES		
AAM AADRAK KA JHINGA	(GF)	\$21
JUMBO SHRIMP, JULIENED GINGER, MANGO, KASHMIRI RED CHILI		
SEAFOOD KERALA CURRY	(GF)	\$21
SHRIMP AND FISH, COCONUT, MUSTARD, CURRY LEAVES		
CRAB MASALA	(GF)	\$24
JUMBO LUMP CRAB, TOMATO CREAM SAUCE		
BEWALI SHRIMP & CHICKEN	(GF)	\$21
CHICKEN & SHRIMP, LIGHT CREAM SAUCE, DRIED FRUITS		
CHICKEN TIKKA MASALA	(GF)	\$19
ROASTED CHICKEN TIKKA, CREAMED TOMATO SAUCE, INDIA'S CLASSIC		
BUTTER CHICKEN	(GF)	\$19
PULLED TANDOORI CHICKEN, TOMATO-FENUGREEK SAUCE, HINT OF HONEY		
BALTIWALA MURG	(GF)	\$18
TRADITIONAL INDIAN STYLE "STIR-FRY", CHICKEN, GARLIC, ONIONS, TURMERIC		
CHICKEN KOZHAMBU	(GF)	\$18
SOUTHERN INDIAN SPICED CURRY, BLACK PEPPERCORNS, COCONUT MILK		
METHIWALA MALAI CHICKEN	(GF)	\$18
CHICKEN, CREAMY MUGHLAI SAUCE, FENUGREEK		
LAMB BHUNA	(GF)	\$21
BROWNEED LAMB STEW, CORIANDER, CUMIN, NUTMEG, MACE, CLOVES		
LAMB ROGAN JOSH	(GF)	\$21
TENDER LAMB, ANISE-CLOVE-MACE SEASONED KASHMIRI CURRY		
BOTI KABAB PATIA	(GF)	\$21
ROASTED LAMB FILETS, MANGO-GINGER GLAZE		
LAMB HARIYALI LAZATDAAR	(GF)	\$21
CILANTRO MARINADE, AROMATIC CASHEW CRÈME		
LAMB VINDALOO	(GF)	\$21
GARLIC-VINEGAR MARINADE, CHILIES, TOMATO, HOT & SPICY SAUCE		
GOAT CURRY	(GF)	\$21
GOAT MEAT ON THE BONE IN A TRADITIONAL PUNJABI STYLE CURRY		

BREADS

NAAN		\$4
INDIA'S TRADITIONAL WHITE FLOUR BREAD		
GARLIC NAAN		\$5
NAAN BREAD TOPPED WITH PRESSED GARLIC & FRESH HERBS		
ROTI	(V)	\$4
UNLEAVENED WHOLE WHEAT BREAD		
PARATHA		\$5
LAYERED BUTTERY WHOLE WHEAT BREAD		
AMRITSARI KULCHA		\$6
PUNJABI STYLE STUFFED BREAD, POTATOES, ONIONS, CORIANDER SEEDS		
PESHAWARI NAAN		\$6
STUFFED NAAN, COCONUT, CASHEW, MARASCHINO CHERRIES		
ASSORTED BREADS		\$10
NAAN, GARLIC NAAN, ROTI		

SIDES

RAITA	(GF)	\$5
YOGURT, GRATED CUCUMBER, CUMIN		
ONION CHUTNEY	(V)(GF)	\$4
DICED ONION, PUREED TOMATOES, VINEGAR, MANGO POWDER		
MANGO CHUTNEY	(V)(GF)	\$5
PRESERVED MANGOES, LIGHT SPICE		
ACHAR	(V)(GF)	\$5
INDIA'S SAVORY MIXED "PICKLE"		
ROASTED PAPAD	(V)(GF)	\$5
CRISPY LENTIL FLOUR WAFERS, TANDOOR ROASTED		
ASSORTED CONDIMENTS	(GF)	\$10
RAITA, ONION CHUTNEY, MANGO CHUTNEY		
GRILLED VEGETABLES	(V)(GF)	\$10
LIGHTLY SEASONED FRESH VEGETABLES		