

Nawab of India

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Hot Appetizers

- Samosas *a delicate whole wheat skin wrapped around a blend of spiced potatoes and peas*.....(3 pieces) 5.50
- around delicately spiced corn* (3 pieces) 5.50
- around pureed lentils lightly spiced with onion*.....(3 pieces) 5.50
- around ground chicken with onion and tomatoes*.....(3 pieces) 6.95
- Vegetable Samosa Platter *assortment of six samosas*..... 9.95
- Papad Roll *mashed potatoes rolled in papadum*..... 6.95
- Alu Tikki *potatoes and green peas patties, deep fried*..... 7.95
- Pakorras *batter made of spiced ground lentils, dipped and fried with potatoes and cauliflower* 5.95
- with onion* 5.95
- with spiced chicken breast* 6.95
- Shami Kabab *deep fried cutlets of ground lamb and lentil flour flavored with fresh coriander and spices*..... 8.95

Cold Appetizers

- Aloo Chat *diced cooked potatoes, tomatoes and cucumbers marinated in spices* 5.95
- Chicken Chat *diced roast chicken, tomatoes and cucumbers marinated in spices* 7.95
- Bhel Puri *crunchy rice, lentils, noodles, onion and garbanzo beans with mint & tamarind sauce* 5.95
- Chana Chat *cold salad made of garbanzo beans, tomatoes, cucumbers and onion* 5.95
- Papri Chat *crispy wafers, topped with diced potatoes and covered with sweet and sour sauce* 5.95

Soup & Salad

- Mulligatawny Soup *made with lentils and chicken broth*..... 4.95
- Garden Salad 3.95
- Tomato Soup 4.95

From The Tandoori Grill

- Tandoori Chicken *chicken marinated in spices, cooked in special clay oven with mesquite* 12.95

- Boti Kabab *pieces of lamb, marinated in spices, cooked on skewers in tandoori* 15.95
- Tandoori Mushrooms *large mushrooms marinated and grilled on tandoor*..... 10.95
- Lamb Sheekh Kabab *ground lamb sausage mixed with onions and spices, broiled on skewers*..... 14.95
- Mint Chicken Tikka *boneless pieces of chicken, marinated with mint sauce and grilled in tandoor*..... 14.95
- Reshmi Chicken *chicken-white meat marinated in mild spices, grilled in tandoor* 14.95
- Chicken Tikka *boneless pieces of chicken, marinated in yogurt and spices, grilled on skewers*..... 14.95
- Tandoori Shrimp *black tiger shrimp marinated in light exotic spices and grilled* 17.95
- Fish Tikka Kabab *boneless pieces of fish, marinated and broiled on skewer*..... 19.95
- Tandoori Lamb Chops *rack of lamb marinated in spices and grilled*..... 17.95

Lamb Curry - Curried Entrees With Lamb (Gosht) \$14.95

- Lamb Vindaloo *highly spiced lamb curry cooked with vinegar and potatoes (very hot)*
- Dal Gosht *lamb cooked with lentils*
- Rogan Josh *basic lamb curry moderately spiced*
- House Specialty Rara Mutton *tender pieces of lamb sauteed with delicious spicy coating, onions & tomatoes*.....
- Lamb Korma *mildly spiced lamb curry cooked in cream curry sauce*
- Gosht Sagwala *succulent pieces of lamb cooked with spinach and delicately spiced*..
- Karahi Gosht *lamb with tomatoes, onions & bell peppers stir-fried*.....

Chicken Curry - Curried Entrees With Chicken

- Chicken Tikka Masala *grilled chicken breast cooked in a creamy tomato sauce with delicate spices* 14.95
- Karahi Chicken *chicken curry, bell peppers, onions and tomatoes-stir fried*..... 13.95
- Tandoori Chicken Makhanwala *tandoori chicken in a right tomato and butter gravy*..... 14.95

- Chicken Sagwala *chicken cooked with spinach and cream* 13.95
- Chicken Korma *mildly spiced chicken curry cooked in cream curry sauce*..... 13.95
- Methi Chicken *in mild spices with fenugreek greens*..... 13.95
- Chicken Mugalai *cooked in delicate creamy sauce, cashew nut with savory hint of spice* 13.95
- Chicken Curry *basic chicken curry* 13.95
- Chicken Vindaloo *highly spiced chicken curry cooked with vinegar and potatoes*..... 13.95
- Nawab Chef Special Chicken *minced chicken cooked with cashew nut gravy & creamy sauce*..... 15.95

Breads From The Tandoori Oven

- Plain Naan *baked soft bread, made from refined wheat flour* 2.95
- Alu Parantha *whole wheat bread with stuffing of potatoes and green peas*..... 5.50
- Gobi Paratha *whole wheat flour bread, stuffed with cauliflower baked in tandoor*..... 5.50
- Poori *whole wheat breads deep fried* 3.50
- Paneer Kulcha *naan stuffed with indian cottage cheese*..... 5.95
- Kabuli Naan *naan baked with dates, cherries, coconut, raisins, and cashewnuts* . 5.50
- Keema Naan *refined wheat flour bread stuffed with minced lamb*..... 5.50
- Chapati *basic indian styled, whole wheat, baked in tandoor*..... 2.95
- Parantha *whole wheat bread having layers, baked in tandoor*..... 4.95
- Onion Kulcha *naan stuffed with green peppers and onions* 3.95
- Garlic Naan *garlic flavored naan*..... 3.95
- Spinach Kulcha *naan stuffed with onions and spinach* 5.50

Accompaniment's

- Raita *yogurt with cucumber, mildly spiced* 3.50
- Papadum *thin lentil wafers deep fried* .. 2.00

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From The Sea - Curried

Shrimp Bhuna <i>shrimp in thick, spicy gravy</i>	17.95
Shrimp Vindaloo <i>highly spiced shrimp curry with vinegar and potatoes</i>	17.95
Fish Curry <i>fish in mildly spiced gravy</i> ..	18.95
Fish Sagwala <i>fish and spinach curry</i> ...	18.95
Shrimp Curry <i>shrimp cooked in exotic curry sauce</i>	17.95
Shrimp Chilly Masala <i>prawns cooked with green peppers, tomatoes and onions-mildly spiced</i>	17.95
Shrimp Makhanwala <i>shrimp with tomato and cream</i>	17.95
Fish Makhanwala <i>curried fish in a sauce made from fresh tomatoes</i>	18.95

Sabz - Baag For The Vegetarians

Mutter Paneer <i>green peas and cottage cheese, mildly spiced</i>	10.95
Vegetable Kofta <i>assorted vegetables, minced shaped round and cooked in a mild gravy</i>	10.95
Methi Alu <i>spiced potatoes, cooked with fenugreek leaves</i>	10.95
Bagan Bhartha <i>eggplant-cooked in tandoor-sauteed with onions and tomatoes</i>	10.95
Bhindi Masala <i>okra cut in small pieces sauteed with onion, tomatoes and spices</i>	10.95
Bombay Alu <i>small dices of potatoes sauteed with cumin and onions</i>	10.95
Shahi Vegetable <i>vegetable cooked in a rich creamy sauce with exotic spices</i>	11.95
Aloo Saag <i>combination of spinach & potatoes</i>	10.95
Dal Makhani <i>lentils cooked with spices</i>	10.95
Yellow Dal <i>lighter form of indian lentils</i>	10.95
Aloo Gobi <i>potatoes and cauliflower</i>	10.95
Mixed Vegetable Curry <i>vegetable cooked in mild spices</i>	10.95
Sag Paneer <i>spinach and cottage cheese, cooked in spices</i>	10.95

Gobi Saag <i>house specialty of cauliflower and spinach mildly spiced</i>	10.95
Mushroom Mutter <i>mushroom and green peas in mild gravy</i>	10.95
Chana Masala <i>garbanzo beans cooked in sharp spices</i>	10.95
Navrattan Korma <i>assorted vegetables and homemade cottage cheese in mild sauce</i>	10.95
House Specialty - Karela <i>curried bitter melon</i>	11.95
Shahi Paneer <i>diced homemade cottage cheese cooked in a rich sauce with exotic spices</i>	12.95

Dhaan Ke Pakwan - Rice Delicacies

Rice Steamed Basmati	3.95
Kashmiri Pullav <i>from the valley of kashmir, pullav rice with nuts and fruits</i>	8.95
Chicken Biryani <i>tender pieces of chicken, aromatic spices, cooked with indian basmati rice</i>	13.95
Lamb Biryani <i>tender pieces of lamb, aromatic spices, cooked with indian basmati rice</i>	15.95
Peas Pullav <i>basmati rice and green peas, delicately flavored</i>	5.95
Vegetable Biryani <i>flavored basmati rice with assorted vegetables</i>	10.95
Shrimp Biryani <i>shrimp aromatic spices, cooked with indian basmati rice</i>	17.95

Desserts

Kulfi <i>saffron flavored ice cream with nuts and pistachio</i>	4.95
Rasmalai <i>sweet made from unprocessed cottage cheese in milk sauce</i>	4.95
Mango Kulfi <i>indian mango flavored ice cream</i>	4.95
Khbir <i>rice cooked in milk flavored with saffron</i>	3.95
Gulab Jamun <i>balled shaped from a dough of milk powder and flour, deep fried and soaked in sugar syrup</i>	4.95

Specialty Beverages

Lassi.....	3.50
Soft Drinks	2.50
Water Perrier, Evian..... (250ml)	3.50
Mango Lassi	3.95
Orange Juice.....	3.50
Indian Beer..... (small bottle)	5.00
(large bottle)	8.50

Imported Beer

Bass Ale.....	5.00
Heineken.....	5.00
Amstel.....	5.00
Lightbuckler <i>non-alcoholic</i>	4.00

Buffet

Lunch Buffet <i>mon-fri 11:30am-2:30pm</i>	10.95
Champagne Buffet <i>sat-sun & holidays</i>	14.50

Chef's Recommendations

Achari Tandoori or Curry <i>delicious spicy assortment of marinated chicken and / or lamb pieces grilled to perfection in a tandoori oven and served with naan bread</i>	16.95
Achari Lamb Chops <i>lamb chops marinated in achari spices</i>	18.95
Dinner Special Nawab Speical <i>vegetable samosa, fish tikka, chicken tikka, tandoori prawn, sheekh kabab, tandoori chicken, onion kulcha, chicken muglai, green salad, vegetable kashmiri pullav, dessert, tea or coffee</i>	35.95
Dinner Special Vegetarian Thali <i>vegetable samosa, saag paneer aloo gobi, dal bagan bhartha poories / naan vegetable biryani raita, papad, dessert, tea or coffee</i>	22.95
Dinner Special Mix Grill <i>salad, chicken tikka, chicken sheekh kabab, boti kabab tandoori prawn, tandoori chicken, tandoori prawn, tandoori chicken, fish tikka tandoori varieties, naan, dessert</i>	25.95