

DRINKS

Can of Coke	£1.00
Can of Diet Coke	£1.00
Can of Fanta	£1.00
Can of 7up	£1.00
Lassi Mango 250ml	£2.50
Lassi Sweet 250ml	£2.50
Lassi Salty 250ml	£2.50
Fresh Squeezed Orange Juice 250ml	£2.50

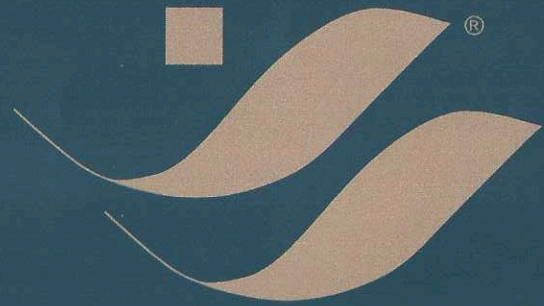
• **FOOD ALLERGIES AND INTOLERANCES** •

All dishes are prepared where
nuts and allergens are present.

Dishes may contain nuts and allergens.

If you have any concern, please contact
a member of staff

**We specialise in outdoor catering for
Wedding, Birthday, Corporate
and all other events.
Please ask a member of staff.**



ROYAL NAWAAB®
MANCHESTER • LONDON

Takeaway Menu

Royal Nawaab

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DESSERTS

Kheer (N)	£5.99
Rice pudding prepared with boiled rice, milk and sugar and flavoured with cardamom, pistachio or almonds.	
Gulab Jamun (N)	£5.99
Cottage cheese mixed with eggs, semolina, all purpose flour, cardamom powder, a hint of baking powder and rose water and then rolled into balls and deep fried and soaked in sugar syrup and garnished with nuts.	
Gajar Halwa (N)	£5.99
Fresh carrot prepared with milk, sugar, cream and garnished with nuts.	
Moong Daal Halwa (N)	£5.99
Sweetened semolina fried in oil and made with split green gram.	
Sheer Khurma (N)	£5.99
Dessert made with vermicelli, fried in oil and then mixed with thickened milk, dates, sugar and nuts.	
Sooji Halwa (N)	£5.99
Sweetened semolina fried in oil & garnished with nuts.	
Fruit Trifle (N)	£5.99
Dessert made with sponge cake and custard and topped with whipped cream.	
Sticky Toffee Pudding (N)	£5.99
Thick moist sponge cake covered with toffee sauce and topped with warm custard.	
Chocolate Brownie (N)	£5.99
Soft and moist chocolate brownies prepared with semi-sweet, milk and bitter sweet chocolate chips.	

ACCOMPANIMENTS

SIDES, SALADS & CHUTNEYS POPPADOMS

Poppadoms	£2.95
Fried thin circular crisp made from a mixture of flour and water Notice: All chutney to be ordered seperately.	
Naan	£2.25
Leavened flat bread made with butter, eggs and cooked in a clay oven.	
Kulcha Naan	£2.50
Leavened flat bread made with butter, eggs and sesame seeds and cooked in a clay oven.	
Garlic Naan	£3.25
Leavened flat bread made with butter, eggs and cooked in a clay oven and stuffed with garlic.	

ACCOMPANIMENTS

Peshawari Naan (N)	£3.25
Leavened flat bread made with butter, eggs and cooked in a clay oven and stuffed with sugar, almonds, raisins, pistachio nuts and coconut powder.	
Plain Paratha	£2.75
Unleavened oiled bread with rich, flaky layers, similar to griddle bread.	
Keema Paratha	£3.25
Unleavened oiled bread with rich, flaky layers filled with spicy lamb mince meat.	
Aloo Paratha	£3.25
Unleavened oiled bread with rich, flaky layers filled with spicy mashed potatoes.	
Tandoori Roti	£2.25
Dry roasted unleavened bread made from wheat flour and cooked in a clay oven.	
Corn Bread (Makki Ki Roti)	£2.95
Flat unleavened bread made from corn flour.	
Puri	£1.95
Unleavened deep fried bread.	
Plain Pilau Rice	£3.50
Basmati rice cooked with light spices and onion.	
Boiled Rice	£2.75
Plain white Basmati rice cooked to perfection.	
Vegetable Fried Rice (V)	£3.00
Plain white basmati rice gently fried to perfection with vegetables.	
Masala Chips	£3.00
Royal Nawaab's signature potato wedges coated in a special tangy marinade and then deep fried.	
Plain Chips	£2.75
Beautiful and light these stunning soft chips would make a wonderful accompaniment to any our main courses.	
Mixed Salad	£2.75
Fresh mix of diced iceberg lettuce, cucumbers, tomatoes, red onion, black and green olives and garnish with shredded carrots.	

CHUTNEYS

Mint Chutney	£1.00
Mango Chutney	£1.00
Tomato Chutney	£1.00
Chilli Sauce	£1.00

STARTERS

Seekh Kebab	£5.99
Tender minced meat mixed with fresh onion, green chilli, herbs and spices and prepared over the grill.	
Lamb Chapli Kebab	£5.99
Tender lamb minced mixed with fresh onion, green chilli, herbs and spices and shallow fried.	
Chicken Chapli Kebab	£5.99
Tender chicken minced mixed with fresh onion, green chilli, herbs and spices and deep fried.	
Chicken Tikka	£5.99
Cubes of chicken marinated in yoghurt and spices and prepared over the grill.	
Grilled Chicken Wings	£5.99
Succulent chicken wings marinated in spices and yoghurt and prepared over the grill.	
Sesame Chicken Wings	£5.99
Chicken wings coated in a spicy and lightly seasoned crisp batter with sesame seeds and then deep fried.	
Chicken Drum Sticks	£5.99
Chicken Drum Sticks marinated in a special yoghurt sauce and prepared over the grill.	
Fish Masala	£5.99
Chunks of fish marinated in masala sauce with herbs and spices and deep fried.	
Samosa Chaat (V)	£6.95
Vegetable Samosa with a spicy chickpea curry, a dash of yoghurt, chutneys and garnished with fresh onions and green chillies.	
Vegetable Spring Rolls (V)	£5.99
Spicy Vegetables stuffing, raisins and coconut coated in ghee in a hand folded crispy pastry.	
Vegetable Samosa (V)	£5.75
Mixed vegetables in a triangle shaped crispy pastry and deep fried.	
Aloo Pakora (V)	£5.75
Potato fritters made with gram flour.	
Onion Pakora (V)	£5.75
Onion fritters made with gram flour.	

MAINS

Namkeen Gosht (Lamb)	£10.95
A traditional lamb dish cooked with green chillies, onion, ginger, garlic, yoghurt and salt. (Portion Size: Approximate weight 450g)	
Lamb Haandi (boneless)	£9.95
Cubes of boneless lamb cooked in a Haandi pot on low heat with herbs and spices. (Portion Size: Approximate weight 450g)	
Karahi Lamb (on the bone)	£9.50
Lamb on the bone marinated with yogurt and spices and then cooked with fresh onions, green chillies, ginger, tomatoes, garlic, coriander, herbs and spices. (Portion Size: Approximate weight 450g)	
Lamb Palak	£9.50
Lamb on the bone marinated in garlic, ginger & spices, cooked with fresh onion tomatoes & spinach. (Portion Size: Approximate weight 450g)	
Lamb Daal	£9.50
Lamb on the bone with lentils and cooked in traditional herbs and spices along with chillies, garlic, ginger and onions. (Portion Size: Approximate weight 450g)	
Haleem	£10.95
Royal Nawaab's signature paste-like dish made with wheat, barley, lamb meat and lentils cooked on low heat with spices and garnished with ginger, green chillies and lemon. (Portion Size: Approximate weight 450g)	
Lamb Nihari	£10.95
Royal Nawaab's signature dish of boneless pieces of lamb cooked on low heat allowing the lamb to be cooked in its own stock and natural flavours. A saucy dish containing a delicate blend of herbs and spices. (Portion Size: Approximate weight 450g)	
Lamb Paya	£10.95
Royal Nawaab's signature dish with soup-like consistency prepared from lamb trotters feet of lamb on very low heat added with special herbs, and spices. (Portion Size: Approximate weight 450g)	
Tawa Chicken	£8.95
Chicken marinated in special masala and cooked with fresh ingredients on tawa. (Portion Size: Approximate weight 450g)	

MAINS

- Chicken Karahi (boneless)** £8.95
Cubes of boneless chicken marinated with yogurt and spices and then cooked with fresh onions, green chillies, ginger, tomatoes, garlic, coriander, herb and spices.
(Portion Size: Approximate weight 450g)
- Chicken Keema Muttar** £8.95
Chicken mince cooked with green peas, herbs and spices.
(Portion Size: Approximate weight 450g)
- Butter Chicken** £8.95
Cubes of chicken cooked in a creamy buttery sauce consisting of herbs and spices, garlic, ginger and a touch of cream.
(Portion Size: Approximate weight 450g)
- Chicken Biryani** £10.95
Royal Nawaab's signature specially flavoured basmati rice with boneless chicken cooked with traditional herbs and spices and garnished with fried onions.
(Portion Size: Approximate weight 450g)
- Chicken Korma (mild)** £8.95
Pieces of boneless chicken cooked with spices and cream and garnished with nuts and shredded coconut.
(Portion Size: Approximate weight 450g)
- Chicken Tikka Masala** £8.95
Cubes of chicken breast cooked in a clay oven, and finished in a special sauce with selected herbs and spices.
(Portion Size: Approximate weight 450g)
- Chicken Madras** £8.95
Chicken curry prepared with herbs and spices and lots of chillies.
(Portion Size: Approximate weight 450g)
- Chicken Jalfrezi** £8.95
Chicken curry cooked in a special combination of fresh onions, peppers and selected herbs and spices.
(Portion Size: Approximate weight 450g)
- Chicken Achari** £8.95
Boneless breast of chicken marinated in yoghurt then cooked with fresh onions, tomatoes and garlic.
(Portion Size: Approximate weight 450g)
- Mixed Vegetable (V)** £7.95
Selection of mix vegetables cooked with fresh onion, tomatoes, herbs and spices.
(Portion Size: Approximate weight 450g)

MAINS

- Channa Masala (V)** £7.95
Chickpeas cooked in a dry sauce with ginger, garlic, tomatoes and herbs and spices.
(Portion Size: Approximate weight 450g)
- Tarka Daal (V)** £7.95
Lentils cooked in traditional herbs and spices along with chillies, garlic, ginger and onions.
(Portion Size: Approximate weight 450g)
- Sarson Ka Saag (V)** £7.95
Green leaf of mustard cooked with traditional herbs and spices.
(Portion Size: Approximate weight 450g)
- Karhi Pakora (V)** £7.50
A thick gravy prepared with chickpea flour, and contains vegetable fritters or pakoras to which sour yogurt is added to give it little sour taste.
(Portion Size: Approximate weight 450g)
- Paneer Muttar (V)** £7.95
Green peas cooked with cubes of cottage cheese and traditional herbs and spices.
(Portion Size: Approximate weight 450g)
- Lobia (Red Kidney Beans) (V)** £7.95
Red kidney beans cooked with a special gravy of onion and tomatoes and select signature spices.
(Portion Size: Approximate weight 450g)
- Chicken Lasagne** £8.50
A traditional lasagne made with succulent chicken mince and creamy tomato spice and vegetables.
(Portion Size: Approximate weight 450g)
- Chicken Cheese Pasta** £8.50
Cheesy chicken pasta offering a wondrous mixture of flavors and the combination of mozzarella cheese and chicken mince.
(Portion Size: Approximate weight 450g)
- Sweet and Sour Chicken** £8.50
A brilliant blend of flavors awaits in your in our amazing sweet and sour chicken amazing on its own or with accompaniments.
(Portion Size: Approximate weight 450g)
- Vegetable Noodles (V)** £7.99
Noodles consisting of carrot, cabbage and capsicum and prepared in soya sauce.