

Nawab Goat (All Curries Served with Plain Basmati Rice)

66	Goat Curry.....	\$17.49
	Goat cube cooked in tomato, onion based sauce	
67	Goat Saag	\$17.49
	Goat cubes cooked in baby spinach puree and seasoned with onion based sauce	
68	Kadai Goat	\$17.49
	Goat cubes cooked with an onion based sauce and finished with fresh bell pepper and black pepper	
69	Goat Tikka Masala.....	\$17.49
	Goat cube cooked with onion, tomato based sauce	
70	Goat Vindaloo	\$17.49
	A fiery spicy curry from western India, cooked spice, fresh ginger and Kashmiri red chillies	
71	Goat Korma	\$17.49
	Boneless cubes of goat cooked in mildly cashew nut sauce	

Nawab Lamb (All Curries Served with Plain Basmati Rice)

72	Lamb Saag	\$17.49
	Lamb cubes cooked in a baby spinach puree and seasoned with an onion based sauce	
73	Lamb Tikka masala	\$17.49
	Lamb tikka cubes cooked with an onion based sauce and finished with fresh bellpeppers, onions and garlic	
74	Lamb Vindaloo	\$17.49
	A fiery spicy curry from western India, cooked with spices, fresh ginger and Kashmiri chillies	
75	Lamb Kadai	\$17.49
	Lamb cube cooked in onion, tomato based sauce, finished with ginger and bell pepper	
76	Lamb Roganjosh	\$17.49
	Tomato and onion curry tempered with Kashmiri spices	
77	Lamb Korma	\$17.49
	Boneless cubes of lamb in mildly cashew nut sauce	

Nawab Seafood (All Curries Served with Plain Basmati Rice)

78	Fish Methi Malai	\$17.49
	Basa fillets cooked with fresh fenugreek leaves and creamy cashew nut sauce	
79	Fish Tikka Masala	\$17.49
	Basa fillets cooked with bell peppers, onions and garlic	
80	Prawn Coconut Goan Curry	\$17.49
	Jumbo prawns cooked in coconut flavoured curry infused with tamarind	
81	Prawn Tikka Masala	\$17.49
	Jumbo prawns cooked in an onion based sauce and finished with fresh bell peppers, onions and garlic	
82	Fish Coconut Goan Curry	\$17.49
	Cooked fish in coconut flavoured curry infused with tamarind	

Nawab Biryanis & Rice

83	Plain Rice	\$4.99	88	Chicken Biryani with Bone	\$12.99
84	Plain Biryani	\$5.99	89	Lamb Biryani	\$16.99
85	Vegetable Pulao	\$8.99	90	Goat Biryani	\$16.99
86	Vegetable Biryani	\$14.49	91	Shrimp Biryani	\$17.99
87	Chicken Biryani	\$16.49	92	Fish Biryani	\$16.49
			93	Jeera Rice	\$6.49

Nawab Naan

94	Whole Wheat Roti (plain/butter)	\$2.49/2.75	99	Garlic Naan	\$4.49
95	Plain Naan	\$2.99	100	Spinach & Cheese Naan ..	\$5.99
96	Onion Kulcha	\$4.49	101	Chicken & Cheese Naan ...	\$5.99
97	Butter Naan	\$3.35	102	Peshwari Naan	\$5.99
98	Cheese Naan	\$5.99	103	Rosemary Naan	\$3.99

Sides

104	Mango Chutney	\$3.49	107	Tamarind Chutney	\$1.49
105	Chilli Garlic Chutney	\$1.49	108	Mixed Pickle	\$1.99
106	Mint Coriander	\$1.49	109	Raita	\$4.99

Desserts

110	Gulab Jamun	\$5.99
	Indian timbits in a sweet cardamom-infused rose syrup	
111	Ras-Malai	\$5.99
	Tender Flattened balls of fresh cheese soaked in Devonshire cream, Flavoured with cardamom and chopped pistachio nuts	
112	Gajar Ka Halwa	\$6.49
	Carrot based sweet dessert pudding	

Drinks

113	Sprite	\$2.49	117	Ice Tea	\$2.49
114	Coca Cola	\$2.49	118	Coke Diet	\$2.49
115	Pepsi	\$2.49	119	Mango Lassi	\$5.99
116	Canada Dry	\$2.49			

Full Family Combo

120	Dinner For 1	\$24.99	121	Dinner For 2	\$46.99
	Chef's appetizer - Pakora or Samosa			Chef's appetizer - Pakora or Samosa	
	Choice of any meat or veg entrée*			Choice of 1 meat and 1 veg entrée*	
	Steamed rice			Steamed rice	
	2 Gulab jumun			4 Gulab jumun	
	2 Tandoori baked plain naan			2 Tandoori baked plain naans	
	*Chicken, Lamb, Goat & Fish			*Chicken, Lamb, Goat & Fish	
122	Dinner For 4	\$87.99	123	Dinner For 8	\$159.99
	Chef's appetizer - Parkora or Samosa			Chef's appetizers - Pakora or Samosa	
	Choice of any 2 meat and 2 veg entrée*			Choice of any 4 meat and 4 veg entrée*	
	2 Steamed rice			4 Steamed rice	
	8 Gulab jumun			16 Gulab jumun	
	4 Tandoori baked plain naans			8 Tandoori baked plain naans	
	*Chicken, Lamb, Goat & Fish			*Chicken, Lamb, Goat & Fish	

Hakka Chinese

124	Hakka Noodles Veggie	\$11.99	128	Hakka Veg Manchurian ...	\$9.99
125	Hakka Noodles Chicken	\$13.99	129	Hakka Egg Fried Rice	\$9.99
126	Hakka Chicken Manchurian ..	\$15.99	130	Hakka Chicken Fried Rice	\$11.99
127	Hakka Veggie Fried Rice	\$8.99	131	Hakka Chicken Chilli	\$15.99
				(choice of dry & gravy)	

Nawab
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Some items on our menu may contain nuts or allergens.

Please advise us if you have any food allergies.



Nawab Soups

01	Tomato Soup	\$6.00
02	Lentil Spinach	\$6.50
03	Chicken Manchow Soup	\$7.50

Nawab Appetizers

04	Pulled Lamb Sliders	\$13.99
Slow cooked lamb folded in a freshly baked tandoori naan served with hand-cut fries		
05	Butter Chicken Wrap	\$13.99
Sliced cooked chicken tikka with julienned salad served with hand-cut fries		
06	Paneer Tikka Naanwich Wrap	\$13.99
Sliced cooked cheese with julienned salad served with hand-cut fries		
07	Chicken Seekh Naanwich Wrap	\$13.99
Minced meat infused with chef's spices		
08	Lamb Seekh Naanwich Wrap	\$13.99
Minced meat infused with chef's spices		
09	Butter Chicken Poutine	\$13.99
"Best of East and West" (A. Pataki, Toronto Star 2014) Hand-cut fries topped with cheese on piping hot butter chicken sauce		
10	Chili Chicken Wings	\$13.99
Crispy lollipop wings tossed in a savoury batter		
11	Vegetable Samosa	\$6.49
Vegetables stuffed in a pastry and fried until crispy		
12	Chicken Samosa	\$7.49
Triangular pastries filled with chicken		
13	Mixed Vegetable Pakora	\$7.49
Assorted vegetables marinated in a chick-pea batter and deep fried		
14	Chicken Pakora	\$12.99
Made using boneless chicken and chickpea flour/besan		
15	Onion Bhaji	\$7.49
Onion battered in garam masala and garam flour		
16	Garlic Vegetable Balls	\$8.99
Chef's artisan vegetable dumplings, pan-sauteed in tomato-garlic sauce		
17	Plain Frites	\$5.49
Fresh Hand cut fries with Chai Masala		
18	Masala Fries	\$6.99
Fresh Hand cut fries with chef's spices		
19	Classic Samosa and Pakora Platter	\$19.49
The street food combination of potato-peas samosa, veg pakora, paneer pakora and garlic vegetable ball		
20	Garden Salad	\$7.99
Cucumber, tomato, onion and lettuce served with salad dressings (Ranch)		
21	Paneer Pakora	\$9.99
Paneer fingers marinated in chick-pea batter and deep fried		

Nawab Tandoori Sizzlers

From Traditional Clay Oven

22	Paneer Tikka	\$15.99
Indian cheese cubes marinated in yogurt garlic, ginger and tandoori spices		
23	Saffron Chicken Tikka	\$15.99
Tender morsels of chicken breast, marinated in saffron, cooked in a clay oven		
24	Fish Tikka	\$17.99
Boneless cubes of fish marinated in garlic lime juice, yogurt and spices with barbecued vegetables		
25	Murg Malai Kabab	\$15.99
Chicken blended with garlic, cashew nut, yogurt & spices and roasted oven charcoal		
26	Chicken Tikka	\$15.99
Tandoori marinated chicken breast grilled in a clay oven		

27	Chicken Seekh Kabab	\$14.99
Minced meat infused with chef's spices		
28	Lamb Seekh Kabab	\$15.99
Minced lean lamb marinated overnight in ginger, green chillies & cilantro		
29	Tandoori Jumbo Prawns	\$21.99
Jumbo prawns marinated in tandoori spices and yogurt, grilled in traditional clay over		
30	Tandoori Chicken- Half	\$15.99
Marinated in tandoori spices		
31	Mixed Grilled Platter	\$34.99
Chicken tikka, saffron tikka, murg malai kabab, shrimp, lamb seekh kabab, chicken seekh kabab and barbecued vegetables		

Nawab Vegetable Entrees

(All Curries Served with Plain Basmati Rice)

32	Daal Tadka	\$13.49
Yellow lentils cooked with onions & tomatoes		
33	Daal Makhni	\$14.49
Black lentils slow cooked for 8 hours, finished with fresh white butter		
34	Channa Masala	\$12.99
Chick peas cooked in an onion, tomato based sauce		
35	Baigan Bhagera	\$13.99
Famous dish from the Patiala's royal family, eggplant stir fried in ginger, garlic & dried mango		
36	Aloo Gobi	\$13.99
Potato and cauliflower florets cooked in ginger, garlic and tomato based sauce		
37	Mutter Methi Malai	\$13.99
Green peas and mildly spiced fresh methi leaves cooked with creamy cashew nut		
38	Paneer Makhni	\$14.99
Paneer cooked in a tomato makhni sauce		
39	Mutter Paneer	\$14.99
Green peas and paneer cooked in a mild, flavourful cashew nut sauce		
40	Saag Paneer	\$14.99
Paneer cubes simmered in a baby spinach puree & onion-based sauce		
41	Saag Channa	\$13.49
Chick peas and spinach cooked with ginger, garlic, onion and ground spices		
42	Palak Kofta	\$15.49
Baby spinach & paneer dumplings, tossed with creamy spinach sauce		
43	Cumin Potatoes	\$11.49
Potatoes sautéed with cumin		
44	Bhindi Masala	\$13.49
Sautéed okra, cooked with fresh ginger, garlic, tomatoes onions and spices		
45	Chilli Garlic Paneer	\$14.99
Paneer cooked with green chillies, onions and peppers		
46	Paneer Tikka Masala	\$14.99
Paneer Tikka cubes cooked in a creamy onion sauce, finished with bell peppers, onion and garlic		
47	Veg Goan Curry	\$13.99
Curry leaves and chilli paste simmered with coconut milk		
48	Baigan Bharta (Smoked Eggplant)	\$14.99
Tandoori smoked infused with house spices		
49	Veg Thawa	\$13.49
Mix Vegetable sautéed Indian masala		
50	Veg Jaalfraze	\$13.99
Slightly sweet and sour flavour		

Nawab Chicken Entrees

(All Curries Served with Plain Basmati Rice)

51	Butter Chicken	\$16.99
Most famous dish of Indian cuisine. Boneless pieces of tandoori chicken simmered in a rich tomato and white Butter flavoured sauce, infused with dried fenugreek		
52	Chicken Pasanda	\$16.99
Tender morsels of chicken prepared in special mild cashew nuts and saffron sauce		
53	Chicken Tikka Masala	\$16.99
National dish of the U.K. Chicken tikka cubes cooked in a creamy onion based sauce finished with bell peppers, onions and garlic		
54	Saag Chicken	\$16.49
Chicken cubes cooked in a baby spinach puree and seasoned with onion based sauce		
55	Kadai Chicken	\$15.99
Chicken cube cooked in onion, tomato based sauce, finished with ginger and bell pepper.		
56	Chicken Vindaloo	\$15.99
A fiery spicy curry from western India, cooked with spices, fresh ginger and Kashmiri red chillies		
57	Chicken Methi	\$16.49
Chicken cubes cooked with medium spiced fresh fenugreek leaves, a popular dish from the state of Punjab		
58	Chicken Korma	\$16.99
Mild north Indian dish. Chicken simmered in cashew nut sauce of onion ginger garlic sauce		
59	Bombay Chicken	\$16.99
Chicken cooked in tomato-chilly based sauce cooked with curry leaves and mustard seeds		
60	Chicken Goan Coconut Curry	\$16.99
Curry leaves and chilli paste simmered in coconut milk		
61	Chicken Green Curry	\$16.99
Mint-coriander infused coconut milk curry		
62	Chilli Garlic Chicken	\$15.99
Chicken diced tossed finely with chilly, garlic, lime juice and cooked with chopped tomatoes, onion, and flavoured with green pepper		
63	Chicken Kali Mirch	\$16.99
Chicken cubes cooked with onion tomato sauce with lots of crushed black pepper and finished with butter cream		
64	Chicken Curry (Home style)	\$15.99
Boneless chicken cube, cooked in tomato, onion based sauce		
65	Chicken Lazeez	\$16.99
Boneless BBQ chicken cube cooked in cashew nut sauce and finished with cream and shredded cheese		

