

DUM BIRIYANI





Basmati rice cooked with garden herbs and brown onions. Served with mirchi ka salan (**has peanuts**) and burhani raita

Chicken on the bone	15
Lamb	16
Goat on the bone	18

KABABS

TANDOORI BROCCOLI	13
Skewered garlic broccoli	
TANDOORI CHICKEN	15
Skewered chicken on the bone	
CHICKEN TIKKA	15
Skewered boneless chicken	
SARSONWALI TIKKA	15
Chicken in mustard marinade grilled to perfection	
KAKORI KABAB	16
Skewered lamb rolls	
ADRAK KE PANJE	19
Ginger flavor lamb chops grilled to perfection	
JHINGA MALAI KABAB	19
Skewered shrimp in a creamy marinade	
SALMON TIKKA	20
Marinated and grilled to perfection in our tandoor	
BADE MIYA PESHKASH	22
Our favorite kababs from the tandoor	

CHICKEN

DUM KOKUR	14
Chicken curry on the bone	
MURGH KORMA ZAFRANI (has nuts)	15
Skewered chicken in a saffron infused white sauce	
CHICKEN TIKKA MASALA	15
Skewered chicken in a creamy tomato sauce	
MURGH BUTTER MASALA 	15
Tandoor chicken strips with bell peppers in a butter sauce	
KASHMIRI DAHI MURGH	15
Skewered chicken in a yogurt cardamom gravy	
MURGH SAAG	15
Chicken cooked with spinach	
LATA SHETTY 'S KORI GASSI 	15
A Manglorean coconut chicken curry	
MIRAPAKAYA KODI 	15
An Andhra chicken tossed with coconut & green chilies	
MELUGU KOZHI CHETTINAD 	15
Pepper chicken from the house of Chettiyars	

If you have a food allergy, please inform your server

LUNCH SPECIALS

11:30 AM TO 3 PM
IN HOUSE OR TAKE OUT



ENTREES

Served with cabbage, dal, rice, naan or roti

CHICKEN

CHICKEN TIKKA MASALA	9
Cooked in a creamy tomato sauce	
CHICKEN VINDALOO 	9
A Goan specialty with red chilies and vinegar	
CHICKEN SAAG	9
Chicken cooked with spinach and ginger	
CHICKEN CHETTINAD 	9
Pepper chicken from the house of Chettiyars	

VEGETARIAN

CHOLE	8
A chickpea preparation with onions & garden herbs	
ALOO GOBI GHAR KI	8
A homestyle preparation of potatoes & cauliflower	
ALOO BAIGAN	8
Potatoes and eggplant infused with fenugreek & garlic	
PALAK PANEER	8
Spinach and paneer cheese cooked with ginger	
BINDI SASURALWALI	9
Okra you would eat at your in laws house	
MALAI KOFFE	9
Paneer and raisin croquettes topped with a nutty cream sauce	
BAGHARA BAIGAN	9
A Hyderabad eggplant curry in a peanut masala gravy	
BUTTER PANEER	9
Paneer cheese cooked in a creamy tomato sauce	

KABAB PESHKASH

Served with spinach, dal, rice, naan or roti

VEGETABLE KABAB PLATTER	11
MEAT KABAB PLATTER	12

LAMB

LAMB SAAG	11
Cooked with spinach and ginger	
DALCHA	11
A Hyderabad specialty with lamb and lentils	
LAMB MADRAS 	11
Lamb curry with coconut, dry red chilies and curry leaves	
KEEMA DO PYAAZA	11
Minced lamb cooked with onions and bell peppers	

SEAFOOD

SHRIMP CURRY	11
Shrimp cooked with onions and garlic	
SHRIMP NAWABI	11
A creamy tangy dish with curry leaves	
SHRIMP PAPPAS	11
Shrimp cooked with kokum and coconut	
FISH MOILEE	11
Coconut fish curry from Kerala	
SALMON TIKKA	11
Marinated & grilled to perfection in our tandoor	

LUNCH:

Monday – Sunday:
11:30AM – 3PM

DINNER:

Monday – Thursday:
5PM – 11PM

Friday - Saturday:
5PM - 12 Midnight

Sunday:
5PM – 10PM



Local
Postal Customer

CHOTE NAWAB

INDIAN CUISINE



212.679.4603

CATERING FOR ALL OCCASIONS

115 Lexington Avenue
New York, NY 10016

FREE DELIVERY

\$20 Min.

PARTY SPACE AVAILABLE

"CHOTE NAWAB ... emphasizes kebabs from the princely states in India, and rice dishes cooked in sealed pots."

-New York Times

"A clean, sophisticated setting sets Chote Nawab's regional Indian food apart from its Murray Hill neighbors."

- NY Magazine

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STARTERS




VEG

MULLIGATAWNY SOUP	5
Lentil soup tempered with curry leaves	
ALOO PARATHA	6
Paratha bread stuffed with spiced potatoes	
ALOO TIKKI CHAAT	7
Potato patties topped with chickpeas and chutnies	
GOBI TAKA TIN	8
Cauliflower tossed with onions and bell peppers	
BAIGAN DAHIWALA	8
Eggplant layered with yogurt and tamarind	
VEGETABLE SEEKH KABAB	8
Skewered vegetable rolls and mango chutney	
ALOO PANEER BHARWAN	8
Potatoes stuffed with paneer cheese	
LUCKNOWI PANEER TIKKA	8
Paneer cheese grilled with bell peppers	
ACHARI GUCHI 	8
Skewered pickled mushrooms	

NON VEG

CHICKEN 65 	9
A popular chicken fry from southern India	
MURGH NAWAB TIKKA	10
Chicken thighs marinated and grilled to perfection	
MURGH MALAI TIKKA	10
Skewered chicken in a creamy marinade	
RESHMI KABAB	10
Skewered chicken rolls	
MURGH HARYALI TIKKA	10
Skewered chicken in green masala	
MURGH ACHARI TIKKA 	10
Skewered pickled chicken	
KOZHI DRY ROAST 	10
Chicken sautéed with curry leaves & southern spices	
TUNDE KA KABAB	10
Lamb patties from Lucknow	
LAMB PEPPER FRY 	12
Lamb sautéed with peppercorns, coconut & curry leaves	
JHINGA KABAB	12
Shrimp grilled to perfection	
CHOTE MIYAN PESHKASH	15
A medley of our favorite kababs	

CHOTE NAWAB SPICY CLUB


Chicken	15	Lamb	17
Shrimp	18	Veg / Paneer	14
VINDALOO  			
A Goan preparation with vinegar, dry red chillies and ginger			
PHALL 			
A British Indian influence curry with habenaro & green chillies			

MEAT

DUM ROGAN JOSH	17
A popular Kashmiri lamb curry	
LAMB SAAG	17
Lamb cooked with spinach	
DALCHA	17
A Hyderabad specialty with lamb and lentils	
LAMB KORMA ZAFRANI (has nuts)	17
Lamb cooked in a saffron infused white sauce	
LAMB BHUNA MIRCHWALA 	17
A dry lamb curry preparation with green chillies	
LAMB MADRAS 	17
Lamb cooked with coconut, dry red chillies & curry leaves	
LAMB CHOPS MASALENDAR	20
Lamb chops in a tomato onion gravy with cream	
GOAT NIHARI	20
A stew like curry on the bone	
PATIALA GOAT CURRY	20
Goat curry on the bone with onions and tomatoes	

SEAFOOD

BAGHARI JHINGA NAWABI	18
Shrimp cooked in a tangy cream sauce with curry leaves	
SHRIMP CURRY	18
A popular Mughlai curry with onions and tomatoes	
MANGLOREAN SHRIMP	18
A coconut shrimp curry	
LATA SHETTY'S SHRIMP AJADINA 	18
Shrimp cooked with fresh coconut and dry red chillies	
KONJU PAPPAS	18
Shrimp cooked with kokum, coconut and tomatoes	
KOTAYAM MOILEE	18
A Keralite coconut fish curry with turmeric and ginger	
GOA FISH CURRY 	18
A fish preparation with tamarind and coconut	


 = Spicy

VEGETABLES

DAL MEIN KALA	11
Our version of creamy black lentils	
TADKA DAL	11
Yellow lentils tempered with cumin and green chillies	
EGGPLANT KOTHIMEERA	12
Eggplant cooked in green marsala and tamarind	
CHOLE	12
Curried chickpeas Punjabi style	
ALOO GOBI GHAR KI	13
Home style potatoes and cauliflower	
BINDI SASURALWALI	13
Okra you would eat at your in law's house	
SAAG PANEER	13
Spinach cooked with paneer cheese	
MATTAR PANEER	14
Green peas and paneer cheese in a creamy tomato sauce	
NIMBU PANEER	14
Grated paneer with lime, onions and coriander	
MALAI KOFTA (has nuts)	14
Vegetable croquettes cooked in a creamy sauce	
PANEER MALAI MARKE	14
Paneer cheese and bell peppers in a creamy tomato sauce	
NAVRATAN KORMA (has nuts)	14
Vegetables, paneer cheese and pineapple in a cream sauce	
BAGHARA BAIGAN MIRCH KA SALAN 	14
Eggplant and chili cooked with peanut masala gravy (has nuts)	

KADAI KHANA

Wok style preparations with onions, bell peppers & garden herbs	
VEGETABLE / PANEER	13
CHICKEN (Boneless)	15
LAMB	17
GOAT (Bone)	19
SHRIMP	18

 = Spicy

SIDES

BASMATI RICE	4
Enjoy with your curries	
TAHIRI	9
A pulav rice with vegetables and ghee	
BURHANI RAITA	4
Refreshing Hyderabad style yogurt	
TIMATAR RAITA	4
Yogurt with tomatoes and ginger	
MANGO CHUTNEY	3
A sweet relish	
Pickle	2

ROTIYAN

NAAN	3.50
Tandoor fired white flour bread	
Garlic	4
Chili Onion 	4
Reshuari Chili Onion	4
Paneer Chesse	5
Peshwari (has nuts)	5
Chicken	5
Keema (Lamb)	5
PARATHA	4
Multi layered bread	
TANDOOR ROTI	3
Whole wheat bread	
ROOMALI	4
Paper thin bread	

DESSERTS

MALAI KULFI Ice cream	6
RASMALAI	6
Cottage cheese rounds in sweet milk	
GULAB JAMUN	5
Cardamom infused milk balls	

DRINKS

SODAS (Coke, Diet Coke, Ginger Ale)	2.50
VOSS WATER	3.50
LASSI (Yogurt smothie)	5
(MANGO / SWEET / SALTY)	

 = Spicy