

VEGETABLE STARTERS		NAAZ RECOMMENDATIONS		BIRYANI DISHES	
All starters are served with salad		Butter Chicken Delight		Cooked with Basmati Rice to add the aroma of real saffron Served with medium strength vegetable curry sauce.	
You will appreciate that Indian Avant Garde Cuisine requires time and painstaking care to meet the required high standards. To whet your appetite while you wait the Chef has produced a unique variety of hors d'oeuvres.		Pieces of chicken cooked in Tandoor, served with a special Indian creamy sweet butter sauce			
		Naaz Special		Prawn / Vegetable Biryani	
		Pieces of chicken cooked in Tandoor, marinated with honey mangoes and delicate aromatic herbs and spices for a mild sweet finish		Chicken / Lamb Biryani	
Onion Bhaji		Special Murghi Massala		Chicken / Lamb Tikka Biryani	
Chopped onions, mixed with gram our and spices and fried		Tandoori chicken off the bone, grilled and fried with mince lamb in a spicy thick curry sauce		King Prawn Biryani	
Aloo Chop		Murghi Lazeez		Special Biryani	
Fried potatoes with onions and spices		Boneless tandoori chicken cooked in a creamy buttery sauce with coconut powder		Chicken, meat and prawns with pineapple, garnished with an omelette	
Vegetable Samosa		Rajasthani Lamb			
Mixed vegetables fried in a pastry case		Lamb on the bone cooked with fresh garlic, ginger, tomatoes, onions, green chillies, coriander, fenugreek, cloves, black cumin seeds and other selected spices			
Vegetable Mixed Starter		Kahla Gosht			
Samosa, onion bhaji, vegetable pakora and aloo chop		Tender lamb cooked with fresh ginger, onions and green chillies, fairly hot and spicy with crushed black pepper			
Paneer Tikka Kebab		Machli Sizzler			
Cubes of authentic Indian cheese coated with Tikka Masalla and char grilled		Monkfish and king prawn and haddock cooked with mixed peppers, onions, mushrooms, spices and served sizzling			
NON-VEGETABLE STARTERS		Lamb Shank Nihari			
		Slow-cooked lamb shank with brown onion and aromatic spices			
Chicken Tikka		Arkan Gosht			
Diced chicken or lamb marinated in a specially prepared sauce and cooked in Tandoor		Hot by the mouthful. Arkan people live in the hilly south-east of Bangladesh. These people eat lamb using the hottest red chillies and citrus to give a hot flavour.			
Lamb Tikka		Nizami Gosht			
Diced chicken or lamb marinated in a specially prepared sauce and cooked in Tandoor		A fairly hot stew dish, prepared with chunks of grilled lamb, gently simmered pickling spices. A superb lamb dish with plenty of strong flavours.			
Sheekh Kebab					
Lamb and chicken mixed with onion and herbs, cooked in Tandoor					
Mixed Kebab					
Chicken, onion bhaji, sheekh kebab					
Mixed Starter					
Sheekh kebab, chicken tikka, lamb tikka and tandoori king prawn					
Chicken Tikka Pakora					
Pieces of marinated chicken lightly coated with ground chickpeas and spices, flavoured with dried pomegranate seeds					
Fish Pakora					
White fish fillet lightly coated with ground chickpeas and spices, flavoured with dried pomegranate seeds					
Prawn Pureé					
Featherlight shell of Indian bread filled with lightly spiced prawns and fresh cream sauce					
Chicken Bhaji on Puree					
Shredded chicken pieces cooked herbs in a chat massala spices then served in a light, fluffy bread					
King Prawn Bhaji Pureé					
King size prawns cooked in a medium strength dry sauce served with pureé					
King Prawn Tandoori					
King size prawns marinated in a specially prepared sauce and cooked in Tandoor					
TANDOORI GRILL DISHES		CHEF SPECIALITIES		MASALLAM	
'Tandoor' is a traditional clay oven in which skewered meat is cooked over charcoal. The unique flavour have become familiar and well loved in the UK and for centuries in India. Tandoori dishes are served on a sizzling platter with salad.		Chef's Special		A whole chicken or leg of lamb marinated in rich sauces with herbs and spices and then roasted in the oven for at least 6 hours. Served with special basmati rice, kulcha nan, fresh salad and carved at your table. As a meal of this kind takes special care to prepare, we therefore ask for 24 hours notice.	
Paneer Tikka Shaslic Kabab		Your choice of chicken, lamb, king prawns or vegetable. Chef's favourite dish.		Chicken Masallam	
Homemade cheese marinated with yoghurt, spices and skewered along with onions, capsicum, tomatoes and sprinkled with chaat masala		Medium spiced, strongly flavoured, very much a home style of cooking. (£.60 pence extra for king prawns)		Enough for two people	
Chicken Tikka Sizzler		Balti		Lamb Masallam	
Pieces of chicken marinated in yoghurt and spices		Capsicum, onion, tomatoes, coriander, fenugreek leaves & balti spices		Enough for four people	
Lamb Tikka Sizzler		Tikka Masalla			
Pieces of chicken marinated in yoghurt and spices		Cooked with tomatoes, onions, peppers, spices, special tikka sauce, coconut & cream			
Tandoori Chicken Sizzler		Makoni			
Chicken marinated in yoghurt and spices		Marinated chicken cooked in butter with peeled tomatoes & fresh cream			
Chicken Shaslic Kebab		Pasanda Nawabi			
Pieces of chicken marinated in yoghurt, spices and skewered along with onions, capsicum and tomatoes		Cooked with fresh cream, coconut & mild spices. A popular dish in Lackhon			
Lamb Hasina Kebab		Karai			
Chunks of lamb marinated in yoghurt, spices and skewered along with onions, capsicum and tomatoes		Cooked with herbs, spices, tomatoes, ginger, peppers & roasted onion			
Special Tandoori		Sylheti Shatkora			
Assortment of Tandooris		Cooked in yoghurt, cinnamon, bay leaves & garam masalla, flavoured with Shatkora fruit, tangy aromatic citrus from Bangladesh			
Tandoori King Prawn		Chicken Tikka			
King Prawn marinated in yoghurt and spices		Lamb Tikka			
		Fish or King Prawns			
HOT & SPICY		OLD FAVOURITES		BASMATI RICE	
Murg Kali Mirch		Dansak		Plain Rice	
Pieces of chicken breast cooked with onions, tomatoes, inger, cumin, coriander seeds, green and red chillies		Hot, sweet & sour cooked with lentils, pineapple, & lemon juice		Egg Pilau	
Chicken Jalfrezi		Korma		with egg	
Chicken cooked with tomatoes, peppers, onions and fresh green chillies in fairly hot spices		Very mild curry prepared with cream and coconut		£3.90	
Chicken Shobuz Masalla		Methi		Keema Rice	
Chicken cooked with a variety of fresh green herbs, crushed garlic and ginger in fairly hot spices		Cooked with fenugreek leaves, tomatoes, onion & peppers		£3.90	
Jhal Jhingra		Saag		with minced meat and onion	
King Prawns cooked with green chillies from Chettinad, fresh and full of bite, together with tomatoes, onions, black pepper, cumin, ginger, red chillies and coriander seeds		Cooked with stir fried spinach, peppers & tomatoes		£3.90	
		Bhuna		Coconut Rice	
		Cooked with herbs, tomatoes and peppers in a thick sauce		£3.90	
		Dupiaza		with Indian butter, sultanas, coconut and fried onions	
		Cooked with roast onions, tomatoes, peppers and spices			
		Madras			
		Originates from Madras, cooked in fairly hot spices			
		Rogan Josh			
		Stewed pimentos, onions and tomatoes, fresh coriander and cinnamon			
		Pathia			
		Sweet hot and sour Bhuna style			
		Malaya			
		Cooked with pineapple and coconut cream			
		----AVAILABLE WITH----			
		Vegetable			
		£9.50			
		Prawn			
		£11.90			
		Chicken			
		£10.50			
		Fish / King Prawns			
		£13.90			
		Lamb			
		£11.90			
		Maximum table time 2 hours unless requested with notice			

DESSERTS

Ice Cream Menu Available (Please ask serving staff)

COFFEE

Coffee	£2.50
Liqueur	£5.50

APERITIFS & SPIRITS

Martini – Dry / Sweet / Bianco	£2.80	Spiced Rum	£3.20
Pernod	£2.80	Disaronno	£3.20
Pimms No.1 (Pimms Cup)	£2.90 / £4.20	Absolute Vodka (Full Range)	£3.50
Archers	£3.20	Beefeater Gin (Full Range Available)	£3.50
Bacardi	£3.20	Hendricks	£3.90
Campani	£3.20	Aviation	£3.90
Bombay Sapphire	£3.20		

BEERS

0.0% Alcohol	£2.90	Draught Cobra (pint)	£5.00
Stella Artois	£3.50	Bulmers Original	£5.50
Cobra	£3.50	Old Mout Cider	£6.00
Budweiser	£3.50	(Ask serving staff for flavours)	
Draught Cobra (half pint)	£3.90		

LIQUEURS

Malibu	£2.80	Bailey's	£3.50
Sambuca	£3.00	Cointreau	£3.50
Limoncello	£3.00	Tia Maria	£3.50
Port	£3.20	Southern Comfort	£3.90
Sherry	£3.20		

COGNAC & BRANDY

Courvoisier	£3.90
Hennessy	£4.20
Remy Martin VSOP	£4.50

WHISKY & BURBON

Chivas Regal	£3.90	Glenfiddich	£4.50
Jamesons	£3.90	Buffalo Trace	£4.50
Jack Daniels	£3.90		

SOFT DRINKS

A variety of soft drinks (are available)	£3.00 / £4.00
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LASSI

By the jug only (Ask serving staff for flavours)	£8.00
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At Café Naaz restaurant we put a great deal of thought into our menu. We like to combine traditional classic with the contemporary favourites and use only authentic ingredients in our recipes.

The result is a wide selection of delicious food which we hope you enjoy time and time again.

All items are subject to availability.

We cook our food fresh

to order, so please allow good time for preparation. Waiting times stated are for guidance only and are not guaranteed.

We do not accept cheques.

We accept all major credit cards (minimum order £10.00)

Takeaway orders are collection only.

Management reserve the right to refuse service.



CAFÉ NAAZ

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CAFÉ
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Menu