

CHOTE NAWAB

..... INDIAN CUISINE



**115 Lexington Avenue
New York, NY 10016**

www.chotenawabnyc.com

VEGETARIAN STARTERS

- MULLIGATAWNY SOUP**
Yellow lentils, lemon
- SAMOSA**
Pastries, spiced potatoes, cauliflower
- ALOO TIKKI CHAAT**
Potato patties, chickpeas, chutneys
- GOBI TAKA TIN** 🍷
Spiced cauliflower, Bell peppers, fenugreek
- ALOO PANEER BHARWAN** 🍷
Paneer cheese stuffed Potatoes
- LUCKNOWI PANEER TIKKA**
Smoked Paneer cheese
- ACHARI GUCHI** 🍷👍
Skewered pickled mushrooms

NON VEGETARIAN STARTERS

- MURGH 65** 🍷
Chicken fry, curry leaves
- MURGH NAWABI TIKKA**
Skewered Chicken thighs, red marinade
- MURGH MALAI TIKKA**
Grilled Spring Chicken, Creamy marinade
- GILAFI RESHMI** 🍷
Skewered Chicken rolls, bell peppers, cheese
- MURGH HARIYALI TIKKA**
Skewered Chicken, Green masala
- MURGH ACHARI TIKKA** 🍷
Skewered pickled chicken
- KOZHI DRY ROAST** 🍷
Sautéed Chicken, curry leaves, southern spices
- LAMB PEPPER FRY** 🍷
Peppercorns, coconut, curry leaves
- TUNDE KA KABAB** 🍷
Melt in your mouth Lamb kebabs
- SUNHARI JHINGA KABAB** 🍷
Shrimp grilled to perfection, saffron
- GOAT PEPPER FRY**
Peppercorns, Coconut, Curry Leaves
- CHOTE MIYA PESHKASH**
Medley of our favorite kebabs

🍷... Must try

🍷... Spicy

If you have a food allergy, please inform your server.

Serve, Love, Give, Purify, Meditate, Realise

- Swami Sivananda Saraswati

VEGETABLES

- 6.50 DAL ME KALA**
Our version of creamy black lentils **14.95**
- 7.95 SAG PANEER**
Spinach & cheese, garden herbs **15.95**
- 7.95 MUTTER PANEER**
Cheese & green peas, creamy tomato sauce **15.95**
- 9.50 MALAI KOFTA**
Vegetable croquettes, creamy nut sauce **15.95**
- 11.50 PANEER MALAI MARKE**
Cheese, creamy nut sauce, fenugreek **15.95**
- 11.50 NAVARATAN KORMA**
Vegetables, paneer cheese, creamy nut sauce **15.95**
- 11.50 VEGETABLE KADAI**
Tossed with onions, bell pepper, fenugreek **15.95**

VEGAN

- 11.95 TADKA DAL**
Yellow lentils, cumin, green chilies **13.95**
- 12.50 CHOLE**
Curried chickpeas Punjabi style **14.95**
- 13.50 ALOO GOBI GHAR KI**
Home style potatoes & cauliflower **15.50**
- 13.50 BHINDI SASURALWALI**
Okra you would eat at your in-laws house **15.50**
- 13.50 BAIGAN BHARTA**
Smoked eggplant, roasted spices, garden herbs **15.50**
- 13.50 KATRIKA KOTHIMEERA** 🍷
Eggplant, tamarind, green masala **15.50**
- 13.50 BAGHARA BAINGAN MIRCH KA SALAN** 🍷👍
Eggplant, green chilies, peanut gravy **15.50**

ROTIYAN

- 14.50 NAAN** **3.95**
Tandoor fired white flour bread
- | | | | |
|---------------|------|---------------------|------|
| Garlic | 4.95 | Chili Onion | 4.95 |
| Onion | 4.95 | Chili Dhaniya | 4.95 |
| Paneer Cheese | 5.95 | Peshwari (has Nuts) | 5.95 |
| Chicken | 6.95 | Keema (lamb) | 6.95 |
- TANDOORI ROTI** **3.95**
Whole wheat bread
- PARATHA** **4.95**
Multilayered bread
- ROOMALI** **5.50**
Paper thin bread
- ALU PARATHA** **6.95**
Stuffed with spiced potatoes

CHICKEN

DUM KUKUR

Chicken curry on the bone

KADAI CHICKEN

Onions, bell pepper, fenugreek, green chilies

MELAGU KOZHI CHETTINAD 🍴

Pepper Chicken from the house of Chettiyars

MIRAPAKAYA KODI 🍴

Spiced chicken, coconut, green chilies, garden herbs

MURGH KORMA ZAFRANI

Spring Chicken saffron, creamy nut sauce

KASHMIRI DAHI MURGH 🍴

Spring chicken, yogurt, brown onions, fresh coriander

LATA SHETTY'S KORI GASSI 🍴

Manglorean coconut Chicken curry

MURGH BUTTER MASALA

Tandoori chicken strips, bell pepper, creamy tomato sauce

CHICKEN TIKKA MASALA

Creamy tomato sauce

MEAT

ROGAN JOSH

Lamb curry, saffron, yogurt

SAAG GOSHT

Spiced lamb & pureed spinach

DALCHA 🍴

Lamb & lentils, garden herbs

LAMB KORMA ZAFRANI

Creamy nut sauce, saffron

GOSHT BHUNA MIRCHWALA 🍴

Lamb, onions, bell pepper, green chilies

LAMB MADRAS 🍴

Coconut, dry red chilies, curry leaves

KEEMA DO PIAZA 🍴

Minced lamb, onions, bell pepper, green chilies

KADAI GOAT

Onions, bell pepper, fenugreek, green chillies

PATIALA GOAT CURRY (Bone-in)

A popular Punjabi style curry, onions, tomatoes

CHOTE NAWAB SPICY CLUB 🍴🍴

VINDALOO

A Goan Preparation with vinegar, dry red chilies, ginger

PHALL

A British Indian influence, Habanero & green chilies

Veg/ Paneer

16.95

Chicken

17.95

Lamb

19.95

Shrimp

22.95

SEAFOOD

15.50

BAGARI JHINGA NAWABI 🍴

Shrimp, tangy tomato sauce, curry leaves

16.50

JHINGA CURRY

Shrimp curry, Mughlai style

16.50

KONJU PAPPAS 🍴

Shrimp, Kokum, coconut & tomato sauce

16.50

KOTAYAM MOILEE 🍴

Fish, turmeric infused coconut milk, curry leaves

17.95

GOA FISH CURRY

Tamarind, coconut, curry leaves

17.95

JHINGA AJADINA

Shrimp, cooked with coconut & red chillies

17.95

TANDOOR

TANDOORI VEGETABLES 🍴

Grilled veggies

17.95

TANDOORI CHICKEN

Skewered chicken on the bone, red marinade

17.95

SARSONWALI TIKKA 🍴

Skewered chicken, mustard marinade

18.95

KAKORI KABAB

Skewered lamb rolls, roasted spices

18.95

METHI SALMON TIKKA 🍴

Grilled in tandoor, fresh fenugreek leaves

18.95

ADRAK KE PANJE 🍴

Lamb chops grilled to perfection, ginger

18.95

BADE MIYA PESHKASH

Our favorite kebabs

18.95

DUM BIRYANI

(Hyderabadi style)

18.95

Basmati rice, garden herbs & whole masala served w/
mirchi ka salan (has peanuts) & Raita

18.95

Vegetable Biryani

Chicken on the Bone

Lamb

Goat (Bone-in)

Shrimp

20.95

20.95

21.95

21.95

PICKLE 🍴

MANGO CHUTNEY

A sweet relish

BASMATI RICE

Enjoy with your curries

BHURANI TIMATAR RAITA 🍴

Yogurt with tomato, garlic, cumin

JEERA RICE

Cumin rice

TAHIRI 🍴

A pulav rice with vegetables and ghee

2.50

2.95

3.95

4.95

6.95

9.95

SIDES

22.95

22.95

22.95

22.95

22.95

22.95

16.50

17.50

18.50

19.50

23.95

24.95

25.95

15.95

17.95

18.95

20.95

21.95

2.50

2.95

3.95

4.95

6.95

9.95



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The New York Times

DINING & WINE

Off the Menu

By FLORENCE FABRICANT

JUNE 19, 2012

CHOTE NAWAB Shiva Natarajan, who is originally from Kolkata, has opened more than a dozen restaurants in Manhattan, Westchester and Connecticut over the last 12 years. His latest emphasizes kebabs from the princely states in India, and rice dishes cooked in sealed pots. “For each of my restaurants, I like to explore different cuisines from different parts of India or Asia,” said Mr. Natarajan, 47. “You may see the same dish like aloo gobi on several menus, but each will be made differently depending on the region.” (Aloo gobi is a spiced potato and cauliflower dish.) Chote Nawab is on the same block as three of his other restaurants.

NEW YORK

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

ZAGAT®

“Modern decor meets Bollywood art at this Indian hot spot known for kebabs & dum biryani rice pots.”