



Abdul Rahman

Taste of Nawab London N10 1LR When Abdul Rahman opened Taste of Nawab in Muswell Hill in 1996, many said it was a mistake. An Indian restaurant in this guiet North London neighbourhood? "Bound to fail," they warned. But Abdul saw it differently. He wasn't opening just another curry house — he was building a place where people felt truly looked after. Nearly three decades on, Taste of Nawab has become a beloved fixture of the community, known for its rich flavours, heartfelt hospitality, and remarkable consistency.

His journey began with a simple dream: to be his own boss and serve others. What he created instead was something far greater - a restaurant where customers feel like family, staff are treated with respect, and the food is crafted with uncompromising quality. "It was never just about food," Abdul reflects. "It's always been about people."

That people-first approach is what makes the Taste of Nawab experience stand apart. The menu is built on bold, distinctive recipes — no short-cuts, no generic flavours. Each dish is thoughtfully created, using premium ingredients and top-quality spices, even when cheaper alternatives are available. "You can taste the difference," Abdul says. And diners agree.

What also sets him apart is his commitment to community. From fundraising for Save the Children to supporting local schools, feeding the homeless, and stepping in quietly when neighbours are in need - Abdul doesn't advertise his acts of kindness. He simply gets on with it. "We've always been part of this community. Giving back is just what you do."

A hands-on leader. Abdul motivates his team not through pressure, but by example. Many of his staff have been with him for years, drawn by the culture of respect and shared purpose. "If you treat your team like family, they take pride in the work. And when your team's happy, that shows in the service."

The recipe for success is no secret. It's care, consistency, and community served generously, everyday.

Technology has found its place with iPads replacing order pads, helping streamline service and reduce errors. "Small changes, big impact," notes.

After 29 years in the trade, Abdul's focus now is on expanding into catering, bringing the Taste of Nawab experience to larger gatherings. "We've built something meaningful here. Now, I want to take that same standard share bevond the restaurant."

For Abdul, the recipe for success is no secret. It's care, consistency, and community - served generously, every day.