



MENU

NAAN & BREW

200 East Maple Street #101
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NaanAndBrew.com

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APPETIZERS

#1 VEGETABLE SAMOSAS
\$5.99

Two crispy fried patties stuffed with potatoes, peas, and spices and topped with chickpeas, homemade yogurt and sweet and sour chutney.

#3 CHICKEN PAKORAS
half: \$6.99 | Full: \$10.99

Boneless chicken pieces marinated in spices, battered and fried until golden brown.

#5 ALOO TIKI
\$6.99

Two croquettes with potatoes and spices, deep fried until golden brown, and topped with homemade yogurt and sweet and sour chutney.

#7 PANEER PAKORAS
half: \$5.99 | Full: \$9.99

Homemade cheese cubes, rubbed with spices battered, and deep fried.

#9 PAPPADAN
\$2.99

Two crispy pappadan rounds.

#11 LASANI GOBI
\$7.99

Deep fried fresh cauliflower marinated with homemade garlic sauce.

#2 CHICKEN SAMOSAS
\$6.99

Two crispy fried patties stuffed with chicken and spices, topped with chickpeas, homemade yogurt, and sweet and sour chutney.

#4 FISH PAKORAS
half: \$6.99 | Full: \$10.99

Boneless fish pieces marinated in spices, battered and deep fried until golden brown.

#6 VEGETABLE PAKORAS
\$6.99

Mixed vegetables are chopped into small pieces, mixed with spices, battered, and deep fried until golden brown.

#8 GOBI PAKORAS
\$6.99

Cauliflower pieces and potatoes that are marinated in spices, battered, and deep fried.

#10 INDIAN SALAD
\$7.99

Fresh cucumber, tomato, onions, and jalapenos served with mint yogurt sauce.

#12 VEGETABLE COMBO PLATE
\$12.99

Combination of one vegetable samosa, two vegetable pakoras, two potato pakoras, two cauliflower pakoras, and one aloo tiki.

#13 MEAT COMBO PLATE
\$15.99

Combination of chicken, lamb, and shrimp, prepared in a clay oven.



NAAN

#14 NAAN
\$3.25

Traditional bread prepared in a clay oven.

#16 CHICKEN STUFFED NAAN
\$10.25

*Add Paneer for \$1.99

Stuffed naan cooked in a clay oven with chicken.

#18 PESHWARI NAAN
\$10.99

Stuffed naan cooked in a clay oven, and stuffed with cherries, almonds, cashews, raisins, pistachios, and coconut.

#15 GARLIC NAAN
\$4.25

Bread prepared in a clay oven with fresh minced garlic.

#17 VEGGIE STUFFED NAAN
\$9.25

*Add Paneer for \$1.99

Stuffed naan cooked in a clay oven with your choice of spinach, mixed vegetables, or jalapeno.

#19 TANDOORI ROTI
\$3.99

Vegan roti, prepared in a clay oven.

SOUPS & WRAPS

#20A Classic Garden Salad
\$5.99

Lettuce, cucumbers, cherry tomatoes, red onions, served with the homemade sauce.

#20B Chickpeas Salad
\$6.99

Chickpeas, red onions, tomatoes, cucumbers, a hint of spices, garnished with cilantro, and dressing.

#22 PANEER WRAP
\$9.99

Paneer marinated in a blend of spices, crisp lettuce, onions, and tomatoes wrapped in traditional naan bread, and served with homemade mint yogurt sauce.

#24 CHICKEN WRAP
\$9.99

Pieces of chicken marinated in spices, crisp lettuce, onions, and tomatoes wrapped in traditional naan bread, and served with homemade mint yogurt sauce.

#21A Paneer Salad
\$7.99

Lettuce, tomatoes, olives, a hint of spices, and dressing.

#21B Chicken Tikka Salad
\$8.99

Lettuce, tomatoes, cucumbers, and homemade sauce.

#23 GARDEN WRAP
\$7.99

Lettuce, tomato, and green onions, wrapped in traditional naan bread, with mint yogurt sauce.

#25 LAMB WRAP
\$10.99

Pieces of lamb marinated in spices, crisp lettuce, onions, and tomatoes wrapped in traditional naan bread, and served with homemade mint yogurt sauce.

#26 MEAT COMBO WRAP
\$11.99

Marinated chicken, lamb, and shrimp, crisp lettuce, onions, and tomatoes, wrapped in traditional naan bread, and served with homemade mint yogurt sauce.

TANDOOR SPECIALTIES

All specialty items come with plain Basmati rice.
Additional Basmati rice is \$2.99.

#27 TANDOORI CHICKEN
\$14.99

Chicken drumsticks and thighs marinated in yogurt, and a blend of spices, and cooked in a clay oven.

#29 FISH TANDOORI
\$16.99

Fish pieces marinated in yogurt, ginger, garlic, and a blend of spices, and prepared in a clay oven.

#31 RACK OF LAMB
\$21.99

Rack of lamb marinated in olive oil, fresh ginger, garlic, and spices, and cooked in the clay oven.

#28 CHICKEN TIKKA
\$16.99

Chicken breast chunks marinated with spices, and slowly cooked in the clay oven.

#30 LAMB KABABS
\$18.99

Minced lamb with onions and bell peppers, cooked in a clay oven.

#32 TANDOORI SHRIMP
\$21.99

Shrimp marinated with spices and sour cream, cooked in a clay oven, and served on a hot skillet.

CHICKEN SPECIALTIES

All specialty items come with plain Basmati rice.
Additional Basmati rice is \$2.99.

#34 BUTTER CHICKEN
\$16.50

Boneless chicken breast pieces marinated in cream sauce, and slowly cooked in garlic, ginger, and a blend of spices and cream.

#36 PALAK CHICKEN
\$14.50

Boneless chicken breast pieces cooked with chopped spinach and spices.

#35 CHILI CHICKEN
\$16.50

Boneless chicken breast pieces cooked with green bell peppers, chilis, spices, garlic, and ginger.

#37 CHICKEN VINDALOO
\$15.50

Boneless chicken breast pieces cooked in curry sauce, with vinegar, potatoes and spices.

#38 MAJESTIC CHICKEN
\$16.50

Boneless chicken breast pieces marinated in a tomato-based red pepper sauce, cooked with fennel and red chili peppers.

Chicken Specialties continued on the next page...

CHICKEN SPECIALTIES

All specialty items come with plain Basmati rice.
Additional Basmati rice is \$2.99.

#39 CHICKEN CURRY
\$14.50

Chicken breast pieces cooked in traditional sauces, and spices.

#41 CHICKEN KORMA
\$15.99

Chicken cooked in mild creamy gravy and spices, garnished with almonds.

#43 CHICKEN SAFFRON
\$16.99

Chicken breast pieces cooked in a creamy cashew sauce with raisins, saffron, and garnished with almonds.

#45 METHI CHICKEN
\$18.99

Pieces of boneless chicken cooked with dry methi, onions, tomatoes, ginger, and garlic.

#40 CHICKEN TIKKA MASALA
\$16.99

Boneless chicken cooked in rich creamy tomato sauce, along with ginger, garlic, and a blend of spices.

#42 KARAHI CHICKEN
\$15.50

Chicken cooked in a homemade sauce with spices, bell peppers, and onions.

#44 CHANNA CHICKEN
\$15.50

Boneless chunks of chicken pieces, flavored chickpeas, and spices.

#46 MANGO CHICKEN
\$16.99

Boneless chicken breast pieces marinated in a mango cream sauce, and cooked with garlic, ginger, and spices.

#47 COCONUT CHICKEN CURRY
\$16.99

Boneless chicken breast marinated in a coconut cream sauce, and cooked with garlic, and a blend of spices.

LAMB SPECIALTIES

All specialty items come with plain Basmati rice.
Additional Basmati rice is \$2.99.

#48 LAMB CURRY
\$16.99

Boneless lamb pieces cooked with traditional spices and sauces.

#50 KASTURI LAMB CURRY
\$17.99

Tender pieces of lamb finished in creamy saffron and other spices.

#52 LAMB CASHEWALA
\$17.99

Tender lamb simmered in cashew cream sauce and other spices garnished with cashews.

#49 LAMB PALAK
\$16.50

Boneless lamb cooked with fresh chopped spinach and mild spices.

#51 LAMB ROGAN
\$17.99

Boneless lamb, marinated in yogurt and spices.

#53 LAMB TIKKA MASALA
\$18.99

Boneless lamb pieces cooked in a rich creamy tomato sauce, with ginger, garlic, and spices.

Lamb Specialties continued on the next page...

LAMB SPECIALTIES

All specialty items come with plain Basmati rice.
Additional Basmati rice is \$2.99.

#54 LAMB VINDALOO
\$18.99

Lamb pieces combined with freshly roasted cinnamon, potatoes, mustard seeds, cloves and other spices.

#56 LAMB KORMA
\$18.99

Lamb cooked in a mild creamy gravy and spices, garnished with sliced almonds.

#58a MANGO LAMB
\$18.99

Boneless lamb pieces marinated in a mango cream sauce, and cooked to perfection.

#55 LAMB MASALA
\$17.99

Lamb cooked with tomatoes, peppers and spices.

#57 LAMB KARAHİ
\$17.99

Lamb cooked in a homemade sauce, with authentic Indian spices, and sauteed bell peppers and onions.

#58b COCONUT CURRY LAMB
\$18.99

Boneless lamb pieces, marinated in a coconut cream sauce with ginger, garlic, and spices.

SEAFOOD SPECIALTIES

All specialty items come with plain Basmati rice.
Additional Basmati rice is \$2.99.

#59 FISH KARAHİ
\$16.50

Fish seasoned with mustard, onion flakes, peppers, and fresh tomatoes.

#60 FISH TIKKA MASALA
\$18.99

Fish in a tomato based butter cream sauce seasoned with herbs and spices, and cooked in clay pit.

#61 TAMARIND COCONUT PRAWNS
\$21.99

Marinated jumbo prawns sautéed with fresh garlic and ginger, and cooked in tangy tamarind coconut curry.

#62 CILANTRO FISH
\$21.99

Fresh fish rubbed with crushed cilantro and spices, cooked with fresh tomatoes, onions, and garnished with fresh cilantro.

#63 BOMBAY FISH CURRY
\$17.50

Pieces of fish cooked with tomatoes and exotic spices.

#64 FISH MASALA
\$18.99

Fish cubes cooked with tomatoes, mild spices, and garnished with coriander leaves.

#65 PRAWN VINDALOO
\$20.99

Prawns combined with fresh cinnamon aroma, mustard seeds, cloves and rare spices.

#66 FISH VINDALOO
\$18.99

Fish pieces cooked with potatoes, vinegar and hot spices.

#67 PRAWN TIKKA MASALA
\$21.99

Prawns cooked in a creamy sauce with garlic, ginger, and spices.

VEGETABLE SPECIALTIES

All specialty items come with plain Basmati rice.
Additional Basmati rice is \$2.99.

#68 ALOO GOBI
\$12.50

Pieces of cauliflower and potatoes,
cooked in spices.

#70 CHILI PANEER
\$16.50

Homemade cheese cooked in spices,
bell peppers, and onions.

#72 DAAL TARKA
\$11.50

Creamed lentils fried in garlic, ginger
and spices.

#74 CHANNA MASALA
\$13.50

Chick peas cooked with tomatoes,
ginger, garlic and spices.

#76 SHAHI PANEER
\$16.99

Homemade shredded cheese cooked
with light sauce and spices.

#78 DAAL MAKHNI
\$12.50

Red kidney beans mixed with sauces and
spices.

#80 SAAG
\$12.50

Fresh spinach sautéed with tomatoes,
onions, peppers, and spices.

#69 PALAK PANEER
\$14.50

Fresh chopped spinach cooked with
cheese cubes.

#71 MALAI KOFTA
\$15.50

Vegetables and paneer stuffed together,
battered and deep fried, served with
puree.

#73 MATTER PANEER
\$14.50

Homemade cheese, peas, cooked in a
fresh tomato gravy with spices.

#75 EGGPLANT BHARTA
\$14.50

Clay oven roasted eggplant, cracked
with cumin, tomatoes, onions and herbs.

#77 CHANNA SAAG
\$16.50

Fresh chopped spinach mixed with chick
peas and spices.

#79 VEGETABLES KORMA
\$16.99

Mixed vegetables finished with rich
curry cream sauce and garnished with
sliced almonds.

#81a OKRA MASALA
\$13.50

Okra sauteed with tomatoes, onion, and
spices, and cooked to perfection.

#81b PANEER TIKKA MASALA
\$16.99

Paneer pieces cooked in rich creamy tomato sauce, along with ginger, garlic, and a blend of
spices.



SIDE ORDERS & DESSERTS

#82 VEGETABLE BIRYANI

\$12.99

Basmati rice cooked with onions and bell peppers, combined with fresh vegetables, and served with raita.

#84 LAMB BIRYANI

\$16.99

Fresh basmati rice cooked with lamb, bell peppers, onions, and spices.

#86 STEAMED RICE

\$2.99

Plain cooked basmati rice.

#88 RAITA

\$2.99

Homemade yogurt mixed with tomatoes and cucumber.

#90 FRENCH FRIES

\$2.99

Precut frozen french fries deep fried.

#92 ICE CREAM

\$3.99

Assorted flavors - ask your server!

#83 CHICKEN BIRYANI

\$14.99

Fresh basmati rice cooked with chicken, bell peppers, onions, and spices.

#85 PAULO RICE

\$8.99

Basmati rice cooked with almonds, raisins, cashews, green peas, onions, and spices..

#87 HOMEMADE SAUCES

\$0.75

Your choice of mint chutney, sweet and sour sauce, mint yogurt sauce, or hot sauce. Mango chutney for \$1.00.

#89 KHEER

\$5.99

Sweet rice pudding made in a rich sauce, garnished with almonds.

#91 CHEESECAKE

\$6.99

Choice of plain, chocolate, or mango cheesecake.

#93 TIRAMISU

\$6.99

KID'S MENU

Served for kids age 8 and under, in restaurant only.
All kid's menu items include a fountain drink and ice cream.
Each item below is \$6.99.

#94 BUTTER CHICKEN AND RICE

#95 CHICKEN TIKKA FROM THE TANDOOR OVEN AND RICE

#96 FRIED CHICKEN PAKORAS (4 PIECES) AND FRENCH FRIES

#97 FRIED FISH PAKORAS (4 PIECES) AND FRENCH FRIES

PLEASE NOTE: ALL OF OUR SPICES ARE FRESHLY GROUND IN HOUSE FOR OPTIMUM FLAVOR, AND EACH DISH IS PREPARED TO ORDER. OUR SPICE LEVELS MAY BE ELEVATED DUE TO THE PURITY OF THE SPICES. PLEASE KEEP THIS IN MIND WHEN YOU ORDER YOUR SPICE LEVEL (1-5), AS THE HIGHER NUMBERS MAY BE SPICIER THAN EXPECTED.

