



# NAAN BREW

## appetizers

#1 Veggie Samosas	\$7
#2 Chicken Samosas	\$9
#3 Chicken Pakoras	\$8 Half/\$13 Full
#4 Fish Pakoras	\$8 Half/\$13 Full
#5 Aloo Tiki	\$8
#6 Veggie Pakoras	\$8 Half/\$12 Full
#7 Paneer Pakoras	\$8 Half/\$13 Full
#8 Gobi Pakoras	\$8
#9 Pappadan	\$4
#10 Meat Combo Plate	\$19
#11 Lasani Gobi	\$10
#12 Veggie Combo Plate	\$15
#13 Mint chutney, sweet & sour hot sauce, or mint yogurt	\$1.50
*Mango chutney	\$2

## naan

#14 Naan	\$5
#15 Garlic Naan	\$6
#16 Chicken Stuffed Naan *add paneer for \$2	\$12
#17 Veggie Stuffed Naan *add paneer for \$2	\$11
#18 Peshwari Naan	\$12
#19 Vegan Tandoori Roti	\$5

## salads & wraps

#20 Chicken Tikka Salad	\$12
#21 Chickpea Salad	\$9
<b>#22 Paneer Wrap</b>	\$11
Fresh paneer and veggies wrapped in naan and served with mint yogurt sauce.	
<b>#23 Garden Wrap</b>	\$10
Lettuce, tomato, and green onions wrapped in traditional naan bread, with mint yoghurt sauce.	
<b>#24 Chicken Wrap</b>	\$13
Marinated chicken with fresh veggies wrapped in naan and served with mint yogurt sauce.	
<b>#25 Lamb Wrap</b>	\$14
Marinated chicken with fresh veggies wrapped in naan and served with mint yogurt sauce.	
<b>#26 Meat Combo Wrap</b>	\$15
Marinated chicken, shrimp and lamb, with fresh veggies, wrapped in traditional naan bread, and served with mint yogurt sauce.	





## tandoor specialties

*All specialties come with plain Basmati rice. Additional Basmati rice is \$4.*

### #27 Tandoori Chicken

Chicken legs and thighs marinated in a yogurt sauce with spices, and cooked in the clay oven.

### #28 Chicken Tikka

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

### #29 Fish Tandoori

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

### #30 Lamb Kababs

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

### #31 Rack of Lamb

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

### #32 Tandoori Shrimp

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



## chicken specialties

*All specialties come with plain Basmati rice. Additional Basmati rice is \$4.*

### #34 Butter Chicken

Boneless chicken breast pieces in a cream sauce, flavored with garlic, ginger, and a blend of spices.

### #35 Chili Chicken

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

### #36 Palak Chicken

Boneless chicken breast pieces cooked with chopped spinach and a blend of spices.

### #37 Chicken Vindaloo

Boneless chicken pieces and potatoes cooked in a curry vinegar sauce.

### #38 Majestic Chicken

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

### #39 Chicken Curry

Boneless chicken breast pieces cooked in a traditional Indian curry sauce.

\$15

\$20

\$20

\$21

\$26

\$24

\$19

\$20

\$17

\$17

\$20

\$17





## chicken specialties

All specialties come with plain Basmati rice. Additional Basmati rice is \$4.

### #40 Chicken Tikka Masala \$20

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

### #41 Chicken Korma \$21

Chicken cooked in a creamy gravy with spices and garnished with almonds.

### #42 Karahi Chicken \$18

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

### #43 Chicken Saffron \$21

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

### #44 Channa Chicken \$18

Boneless chicken pieces cooked in a chickpea curry sauce.

### #45 Methi Chicken \$20

Boneless chicken pieces cooked with dry methi, and a blend of onions, tomatoes, ginger, and garlic.

### #46 Mango Chicken \$19

Boneless chicken pieces marinated in a mango cream sauce, cooked with spices.

### #47 Coconut Chicken Curry \$19

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

## lamb specialties

All specialties come with plain Basmati rice. Additional Basmati rice is \$4.

### #48 Lamb Curry \$19

Boneless lamb cooked in a traditional Indian curry sauce.

### #49 Lamb Palak \$19

Boneless lamb cooked with fresh chopped spinach, and traditional spices.

### #50 Kasturi Lamb Curry \$21

Boneless lamb cooked in a creamy saffron spice sauce.

### #51 Lamb Rogan \$20

Boneless lamb, marinated in yogurt, and cooked with Indian spices.

### #52 Lamb Cashewala \$21

Boneless lamb cooked in a cashew cream sauce, cooked with spices, and garnished with cashews.

### #53 Lamb Tikka Masala \$21


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

### #54 Lamb Vindaloo \$21

Boneless lamb and potatoes cooked with freshly roasted cinnamon, cloves, and spices.

### #55 Lamb Masala \$20

Boneless lamb and potatoes cooked with freshly roasted cinnamon, cloves, and spices.





## **lamb specialties**

*All specialties come with plain Basmati rice. Additional Basmati rice is \$4.*

**#56 Lamb Korma** \$22

Lamb cooked in a creamy spiced gravy, garnished with sliced almonds.

**#57 Lamb Karahi** \$20

Boneless lamb cooked in a homemade Indian sauce, and sautéed with bell peppers and onions.

**#58a Mango Lamb** \$21

Boneless lamb marinated in a mango cream sauce, and cooked with spices.

**#58b Coconut Curry Lamb** \$21

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

## **seafood specialties**

*All specialties come with plain Basmati rice. Additional Basmati rice is \$4.*

**#59 Fish Karahi** \$18

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

**#60 Fish Tikka Masala** \$21

Fish cooked in a creamy tomato sauce with traditional spices.

**#61 Tamarind Coconut Prawns** \$23

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

**#62 Cilantro Fish** \$22

Fresh fish rubbed with crushed cilantro and spices, cooked in a homemade curry sauce, and garnished with fresh cilantro.

**#63 Bombay Fish Curry** \$20

Fish cooked with fresh tomatoes and spices in a traditional curry sauce.

**#64 Fish Masala** \$20

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

**#65 Prawn Vindaloo** \$23


Prawns combines with fresh cinnamon, mustard seeds, cloves, and traditional spices.

**#66 Fish Vindaloo** \$20

Fish cooked with potatoes, and a vinegar spiced sauce.

**#67 Prawn Tikka Masala** \$23

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





## vegetable specialties

*All specialties come with plain Basmati rice. Additional Basmati rice is \$4.*

**#68 Aloo Gobi** \$14

Pieces of cauliflower and potatoes, cooked in traditional spices.

**#69 Palak Paneer** \$16

Freshly chopped spinach sautéed with traditional Indian paneer cheese.

**#70 Chili Paneer** \$19

Homemade paneer cooked in spices, with bell peppers and onions.

**#71 Malai Kofta** \$19

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

**#72 Daal Tarka** \$14

Lentils cooked with flavors of garlic, ginger, and traditional spices.

**#73 Matter Paneer** \$16

Homemade paneer, peas, cooked in a fresh tomato spiced gravy.

**#74 Channa Masala** \$15

Chickpeas cooked with tomatoes, ginger, garlic and spices.

**#75 Eggplant Bharta** \$16

Eggplant roasted in the clay oven, with cracked cumin, tomatoes, onions, and herbs.

**#76 Shahi Paneer** \$19

Homemade cheese cubes, cooked with a light sauce, spices, and garnished with cashews.

**#77 Channa Saag** \$18

Fresh chopped spinach sautéed with chick peas and spices.

**#78 Daal Makhni** \$15

Red kidney beans sautéed with fresh ginger, garlic and spices.

**#79 Veggie Korma** \$19

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

**#80 Saag** \$14


Fresh spinach sautéed with onions, peppers, and spices.


**#81a Okra Masala** \$15

Okra sautéed with bell peppers, onions, and spices.

**#81b Paneer Tikka Masala** \$19

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





## side orders

**#82 Vegetable Biryani** \$15

Basmati rice cooked with onions and bell peppers, other mixed veggies, and served with raita.

**#83 Chicken Biryani** \$17

Basmati rice cooked with chicken, bell peppers, onions, and spices.

**#84 Lamb Biryani** \$20

Basmati rice cooked with lamb, bell peppers, onions, and spices.

**#85 Paulo Rice** \$13

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

**#86 Steamed Rice** Small \$4/Large \$7

Plain cooked basmati rice.

**#88 Raita** \$4

Homemade yogurt mixed with tomatoes and cucumber.

**#90 French Fries** \$4

Precut frozen French fries deep fried.

## desserts

**#91 Cheesecake** \$8

Choice of plain, chocolate, mango, or strawberry flavors.

**#92 Ice Cream** \$5

Assorted flavors - ask your server

**#93 Tiramisu** \$8

Layered coffee-flavored Italian dessert.

*Ask your server for additional seasonal dessert options.*

## 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. **Dine-in only.***

**#94 Butter chicken and rice** \$8

**#95 Chicken Tikka from the tandoor oven and rice** \$8

**#96 Fried Chicken Pakoras (4 pieces) and French Fries** \$8

**#97 Fried Fish Pakoras (4 pieces) and French Fries** \$8

