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Authentic Indian Appetizers

Vegetable Jumbo Samosa - ** — \$8.00

Crisp, flaky pastry filled with potato and peas, spiced with cumin, turmeric, garam masala, and a hint of chili. Served with chutney

Samosa Chaat- Vegetarian — \$10.00

Hot, flaky samosa blanketed with chickpeas and red onion, swirled with mint cilantro, and tamarind chutney and yogurt

Aloo Papri Chaat - Vegetarian — \$8.50

Crisps (papri) topped with potato (aloo), chickpeas and red onion, swirled with mint cilantro, and tamarind chutney and yogurt

Hara Bhara Kabab - Vegetarian — \$13.00

Crispy, golden patties of spiced spinach, peas, and potatoes, bursting with vibrant flavors. Served with refreshing mint chutney.

Chilly Pakora — \$11.00

Whole green chilies coated in seasoned gram flour batter, then deep-fried until crispy and golden. A bold, spicy street-style snack served hot and crunchy.

Vegetable Pakoda-Vegan — \$8.00

Pakoda" is a popular Indian snack made by deep-frying battered vegetables.

Paneer Pakoda - Vegetarian — \$11.00

"Pakoda" is a popular Indian snack made by deep-frying battered vegetables and paneer.

Chicken Pakora — \$11.95

Tender pieces of boneless chicken, marinated in a flavorful blend of traditional spices, coated in a light and crispy chickpea flour batter, and deep-fried to golden perfection.

Fish Pakoda — \$15.00

"Pakoda" is a popular Indian snack made by deep-frying battered fish.

Aloo Paratha- Vegetarian — \$6.50

Perfectly baked flat wheat bread stuffed with potato, and spices.

Chilly Chicken Appetizer- Spice level starts at Medium due to Chilly — \$16.00

Tender strips of chicken combined with pepper, onion and a spicy chili soy sauce

Chicken Seekh Kebab - Includes Free Chef's Signature Tandoori Sauce — \$21.00

A popular Indian dish made with minced chicken mixed with various spices and herbs, shaped onto skewers, and then grilled or roasted

Chilly Paneer- Vegetarian — \$19.00

Cubes of paneer cooked in tomato spicy sauce with onion & green chilies

Chicken 65 — \$18.00

Tender chicken thigh pieces marinated in yogurt, ginger-garlic, and Kashmiri chili, lightly crisped and tossed with garlic, curry leaves in a bold, tangy red masala.

Kodi Vepudu Aka: Spicy Andhra State Chicken Fry -Minimum Spice Level Medium — \$18.00

Kodi Vepudu is a popular Andhra-style spicy dry chicken fry from South India. In Telugu, Kodi means "chicken" and Vepudu means "fry" or "sauté". It is known for its intense heat, aroma, and use of spices like chili powder, turmeric, and curry leaves

Chilly Chicken Wings — \$18.00

Juicy Crispy chicken wings tossed in a bold green chili sauce with fresh green chilies, garlic, onions, and peppers for a flavorful spicy kick.

Chicken Lollipop (4 or 5 large lollipops) — \$17.00

Crispy, juicy chicken wing lollipops marinated in bold Indo-Chinese spices, fried to perfection, and served with mint chutney, tamarind sauce, and ketchup. Served with 4–5 large chicken lollipop.

Paneer Tikka- Vegetarian — \$21.00

Cottage cheese cubes, red onions, green peppers, marinated in yogurt and spices.



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Indian Chicken Cutlet with Masala Fries-\$15.00

Crispy golden chicken patties made with seasoned minced chicken, fresh herbs, potatoes, and traditional Indian spices, lightly breaded and fried to perfection. Served with masala fries, mint chutney, and ketchup

Cabbage Manchurian - **- Vegetarian — \$15.00

Battered Slender cabbage bites, quick fried and finished with a subtle coconut glaze with mustard seeds

Gobi/ Cauliflower/Manchurian - ** — \$15.00

Battered cauliflower bites, quick fried and finished with a subtle coconut glaze with mustard seeds

Bombay Egg Bhurji (Indian-Style Scrambled Eggs – Cage-Free) — \$12.00

A bold Indian-style scrambled egg dish bursting with flavor. Fluffy eggs are sautéed with onions, tomatoes, green chilies, and fresh cilantro, then tossed in aromatic spices like turmeric, cumin, and garam masala. Finished with a touch of butter and served hot — a savory comfort dish that pairs perfectly with naan or roti.

Jumbo Omelet-(Cage Free Eggs) — \$10.00

A hearty and satisfying jumbo omelet made with five farm-fresh cage free eggs, sautéed onions, and ripe tomatoes, cooked to perfection. Lightly seasoned for a rich, fluffy texture and packed with bold flavor.

Large Masala Fries — \$4.99

Crispy fries tossed in our signature masala spice, served with ketchup.

Tandoor - All Items Include Chef's Signature Tandoori Sauce

Paneer Tikka - Vegetarian — \$21.00

Cottage cheese cubes, red onion, red and green peppers, yogurt, and cream cheese marinade with nutmeg and cardamom, includes complimentary rice.

Malai Chicken Tikka - Includes Free Chef's Signature Tandoori Sauce — \$21.00

Boneless chicken breast, sour cream and cream cheese marinade with nutmeg and lemon. Includes rice and are served with mint cilantro chutney

Lasooni Chicken Tikka - Includes Free Chef's Signature Tandoori Sauce — \$21.00

Boneless chicken breast, yogurt and garlic marinade with lemon, fenugreek and saffron

Lamb Tikka - Includes Free Chef's Signature Tandoori Sauce — \$23.00

Marinated lamb cubes subtly flavored with spices cooked on skewer in tandoor. Includes rice and are served with mint cilantro chutney

Chicken Seekh Kebab - Tandoor (Includes Free Chef's Signature Tandoori Sauce) — \$23.00

Minced chicken marinated in spices, onions, cilantro, cooked in tandoor. Includes rice and are served with mint cilantro chutney

Chicken & Cheese Seekh Kebab - Includes Free Chef's Signature Tandoori Sauce — \$24.99

Minced chicken marinated in spices, onions, cilantro, cheese cooked in tandoor. Includes rice and are served with mint cilantro chutney

Reshmi Kabab - Includes Free Chef's Signature Tandoori Sauce — \$21.00

Minced chicken Supremes marinated in mild spices, roasted in clay oven. Includes rice and are served with mint cilantro chutney, includes complimentary rice.

Lamb Seekh Kebab - Tandoor (Includes Free Chef's Signature Tandoori Sauce) — \$24.00

Minced Lamb marinated in spices, onions, cilantro, cooked in tandoor. Includes rice and are served with mint cilantro chutney

Boti Lamb Kabab - Includes Free Chef's Signature Tandoori Sauce — \$23.00

Lamb leg, yogurt and mustard oil marinade with lemon, fenugreek, cumin and coriander. Includes rice and are served with mint cilantro chutney

Tandoori Jumbo Prawns - Includes Free Chef's Signature Tandoori Sauce — \$28.00

Prawns braised with yogurt and delicate spices cooked on skewer in tandoor. Includes rice and are served with mint cilantro chutney

Tandoori Chicken - Includes Free Chef's Signature Tandoori Sauce — \$21.00

Bone-in chicken steeped in yogurt and mustard oil marinade with garam masala, chili, cumin and coriander. Includes rice and are served with mint cilantro chutney

Tandoori Sword Fish - Includes Free Chef's Signature Tandoori Sauce — \$25.00

Cubes of fish cooked in tandoor with onions and bell peppers. Includes rice and are served with mint cilantro chutney



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Tandoori Chicken Wings - Tandoor (Includes Free Chef's Signature Tandoori Sauce) — \$23.00

Juicy chicken wings marinated overnight in authentic tandoori spices, yogurt, ginger, garlic, and fresh herbs, then roasted in a traditional tandoor oven for a smoky, flavorful finish. Served with mint chutney.

Tandoori Pomfret - Includes Free Chef's Signature Tandoori Sauce + rice — \$23.00

Whole pomfret fish marinated in traditional tandoori spices, yogurt, ginger, garlic, and fresh herbs, then flame-roasted in the tandoor for a smoky, flavorful finish. Includes complimentary rice and FREE Chef's Signature Tandoori Sauce

Tandoori Mix Grill - Includes Free Chef's Signature Tandoori Sauce — \$29.00

Assorted tandoori chicken, chicken tikka kabab, lamb kabab, shrimp, & fish kabab served with rice. Include rice and are served with mint cilantro chutney.

Tandoor Kabab Super Naanwich-(Wrapped in your choice of Indian bread — Naan or Roti)

● **Chicken Kabab Super Naanwich — \$15.99**

Tandoor-grilled marinated chicken tossed with fresh onions and bell peppers, served with naan or roti of your choice. Served with mint-cilantro chutney and tamarind sauce on the side.

● **Lamb Kabab Super Naanwich — \$19.99**

Tender tandoor-grilled lamb tossed with fresh onions and bell peppers, served with naan or roti of your choice. Served with mint-cilantro chutney and tamarind sauce on the side.

● **Paneer Kabab Super Naanwich - Veg — \$14.99**

Tandoor-grilled paneer cubes tossed with fresh onions and bell peppers, served with naan or roti of your choice. Served with mint-cilantro chutney and tamarind sauce on the side.

● **Hara Bara Kabab Super Naanwich - Veg — \$14.99**

Crispy spinach & green-pea vegetable kababs tossed with fresh onions and bell peppers, served with naan or roti of your choice. Served with mint-cilantro chutney and tamarind sauce on the side.

Non-Vegetarian Entrées

Chicken Tikka Masala - includes complimentary rice! — \$21.00

Boneless chicken breast in hearty tomato onion sauce rich with cumin, coriander, ginger, and fenugreek. Includes rice

Butter Chicken - includes complimentary rice! — \$21.00

Aka chicken makhani. Boneless chicken thighs in buttery tomato cream sauce spiced with clove, nutmeg, cardamom, and cinnamon. Includes rice. (Picture shared by customer)

Shrimp Tikka Masala - includes complimentary rice! — \$25.00

Juicy shrimp cooked in a rich, creamy tomato sauce with traditional spices. Includes complimentary rice.

Shrimp Masala - includes complimentary rice! — \$25.00

Masala shrimp is a quick, flavorful Indian-style curry featuring shrimp cooked in a spiced, aromatic tomato-onion gravy. includes complimentary rice!

Lamb Tikka Masala - includes complimentary rice! — \$23.00

Tender pieces of marinated lamb, grilled to perfection and simmered in a rich, creamy tomato-based sauce infused with aromatic spices. Includes Rice!

Mango Chicken - includes complimentary rice! — \$23.00

Mango Chicken is a delicious buttery dish that combines the rich flavors of Indian spices with the tangy sweetness of ripe mangoes. Served with Rice.

Chicken Korma - includes complimentary rice! — \$21.00

Boneless chicken in creamy sauce of cashews, onion and ricotta spiced with cardamom, clove and cinnamon. Includes rice. Korma Served with almonds and cashews, please let us know if you are allergic to almonds and cashews, we will exclude nuts from your korma.

Lamb Korma - includes complimentary rice! — \$21.00

Lamb in creamy sauce of cashews, onion and ricotta spiced with cardamom, clove and cinnamon. Includes rice. Korma Served with almonds and cashews, please let us know if you are allergic to almonds and cashews, we will exclude nuts from your korma.



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Shrimp Korma-Includes complimentary rice. — \$23.00

Tender shrimp simmered in a luxurious korma sauce of ground cashews, cream, and delicate spices, creating a smooth, mildly sweet, and rich flavor profile. Includes complimentary rice.

Chicken Madras - includes complimentary rice! [Spice level starts at medium.] — \$21.00

Chicken madras is a flavorful and spicy south Indian curry dish. Coconut milk, cinnamon, cloves, cardamom and curry leaves. Includes rice [Spice level starts at medium.]

Chicken Naram Garam - includes complimentary rice! — \$23.00

Naram garam is a popular Indian dish known for its succulent and tender chicken pieces cooked in a spicy gravy. Includes rice

Lamb Naram Garam - includes complimentary rice! — \$23.00

Naram garam is a popular Indian dish known for its succulent and tender lamb pieces cooked in a spicy gravy. Includes rice

Shrimp Naram Garam - includes complimentary rice! — \$23.00

Naram garam is a popular Indian dish known for its succulent and tender shrimp pieces cooked in a spicy gravy. Includes rice

Achari Chicken - includes complimentary rice! — \$23.00

Achari chicken (or achari murgh) are dishes with a tangy, pickled flavor, inspired by the Indian pickle or achari. Includes rice

Achari Lamb - includes complimentary rice! — \$23.00

Achari lamb are dishes with a tangy, pickled flavor, inspired by the Indian pickle or achari. Includes rice

Shrimp Vindaloo - includes complimentary rice! [Spice level starts at medium.] — \$23.00

Succulent shrimp simmered in a vibrant red vindaloo sauce, slow-cooked with garlic, vinegar, and bold Indian spices. Rich, tangy, and perfectly spiced for true heat lovers — served with complimentary rice. Note: Vindaloo is traditionally bold and spicy. [Spice level starts at medium.]

Chicken Kadai - includes complimentary rice! — \$21.00

Chicken cooked in fresh tomatoes, bell-peppers, onions, herbs, & spices. Includes rice

Lamb Kadai - includes complimentary rice! — \$23.00

Lamb Kadai (also known as Lamb Karahi or Karahi Gosht) is a popular North Indian and Pakistani curry characterized by its thick, spicy tomato-and-ginger-based sauce

Chicken Vindaloo - includes complimentary rice! [Spice level starts at medium.] — \$23.00

Chicken cubes simmered in a vibrant red vindaloo sauce, slow-cooked with garlic, vinegar, and bold Indian spices. Rich, tangy, and perfectly spiced for true heat lovers — served with complimentary rice. Note: Vindaloo is traditionally bold and spicy. [Spice level starts at medium.]

Lamb Vindaloo - includes complimentary rice! [Spice level starts at medium.] — \$23.00

Lamb leg cubes with a flavorful sauce of tomato, ginger, black cardamom, and bay leaves. Includes rice. Note: Vindaloo is traditionally bold and spicy. [Spice level starts at medium.]

Chicken Saag - includes complimentary rice! — \$21.00

Tender chicken simmered in a creamy spinach curry seasoned with garlic, ginger, and a blend of traditional Indian spices. Rich, flavorful, and perfectly balanced for a hearty, comforting dish.

Lamb Saag - includes complimentary rice! — \$23.00

Tender lamb simmered in a creamy spinach curry seasoned with garlic, ginger, and a blend of traditional Indian spices. Rich, flavorful, and perfectly balanced for a hearty, comforting dish.

Lamb Rogan Josh- includes complimentary rice! [Spice level starts at medium.] — \$23.00

Traditional Kashmiri lamb curry slow-cooked with yogurt, ginger, cardamom, fennel, and aromatic spices for a rich, flavorful finish. Spice level starts at medium. Served with complimentary rice.

Chilly Chicken - Includes complementary rice-Spice level starts at Medium due to Chilly — \$21.00

Boneless chicken cooked in tomato onion sauces with green chilies & Indian spices. Includes rice



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Vegetarian Entrées - Items with ** Available Vegan Upon Request

Dal Makhani - includes complimentary rice! — \$16.00

Black lentils and red kidney beans cooked slowly with tomato, garlic and butter. Includes rice

Classic Dal Tadka - **-includes complimentary rice! — \$16.00

Yellow lentils tempered with garlic, ginger and toasted whole red chilis. Includes rice

Dal Palak - **- includes complimentary rice! — \$16.00

Yellow lentils cooked with fresh spinach. Includes rice

Chana Masala - **- includes complimentary rice! — \$16.00

Whole chickpeas stewed with tomato, ginger, garlic, and turmeric. Includes rice

Chana Palak - (Spinach with Chickpeas) **- includes complimentary rice! (Vegan) — \$17.00

A wholesome vegetarian dish made with tender chickpeas simmered in a rich, spiced spinach gravy. Cooked with onions, tomatoes, garlic, and traditional Indian spices for a flavorful and nutritious meal. Includes complimentary rice.

Aloo Gobi - ** includes complimentary rice! — \$17.00

Potato and turmeric spiced cauliflower cooked with tomato, onion, ginger and garlic. Includes rice

Gobi Mutter - **-includes complimentary rice! — \$17.00

Cauliflower, peas, & potatoes stir-fried and tossed in a blend of turmeric, cilantro, ginger, onion, and chili powder. Includes rice

Aloo Mutter (Peas) - ** includes complimentary rice! — \$17.00

A classic North Indian dish made with tender potatoes and green peas simmered in a flavorful tomato-onion curry with aromatic spices. Includes complimentary rice.

Matar Paneer- includes complimentary rice! — \$19.00

Cubes of cottage cheese and peas in a rich cashew sauce with toasted fennel, fenugreek and cardamom. Includes rice

Methi Mutter Malai-includes complimentary rice! - \$17.50

A classic North Indian curry made with fresh fenugreek leaves (methi) and green peas (mutter) simmered in a rich, creamy sauce delicately flavored with aromatic spices. Mild, smooth, and slightly sweet, this vegetarian favorite is known for its comforting flavor and velvety texture.

Served with complimentary rice. 🌱

Vegetable Makhanwala (creamy tomato-butter sauce) - includes complimentary rice! -\$17.50

A rich and flavorful North Indian dish made with fresh garden vegetables simmered in a creamy tomato-butter sauce, delicately seasoned with aromatic spices. "Makhanwala" means "made with butter," giving this curry its smooth, velvety texture and mildly sweet, comforting flavor. Served with complimentary rice.

Soya Chaap Masala - includes complimentary rice! \$17.50

Tender soya chaap simmered in a rich tomato-onion gravy with garlic, ginger, and aromatic Indian spices. A hearty, protein-rich North Indian favorite. Served with complimentary rice. 🌱

Paneer Tikka Masala - includes complimentary rice! — \$19.00

A flavorful Indian dish made with marinated and grilled paneer (Indian cottage cheese) served in a creamy tomato-based sauce. Includes rice

Palak Paneer- includes complimentary rice! — \$19.00

Cubes of cottage cheese in velvety spinach sauce spiced with ginger, garlic and onion. Includes rice

Paneer Bhurji - includes complimentary rice! — \$20.00

A popular north Indian dish made with crumbled paneer (Indian cottage cheese) cooked with onions, tomatoes, and spices. Includes rice

Paneer Naram Garam - includes complimentary rice! — \$23.00

Naram garam is a popular Indian dish known for its succulent and tender paneer (cottage cheese) pieces cooked in a spicy gravy. Includes rice

Shahi Paneer- includes complimentary rice! — \$21.00

Shahi Paneer: Soft paneer cubes in a rich, creamy cashew-tomato gravy with delicate spices. A royal, mildly sweet delight.

Malai Kofta-includes complimentary rice! — \$17.00

Potato and cottage cheese dumplings in a slow cooked cashew onion sauce fragrant with cumin, coriander and fenugreek. Includes rice



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Navratan Korma- includes complimentary rice! — \$17.00

Royal entrée with garden fresh vegetables gently cooked with coconut and spices, sprinkled with nuts and fresh cilantro, includes rice. Korma Served with almonds and cashews, please let us know if you are allergic to almonds and cashews, we will exclude nuts from your korma.

Bhindi Masala - ** - includes complimentary rice! — \$17.00

A popular Indian dish made with okra (bhindi) cooked in a spicy and flavorful tomato-based gravy. Includes rice

Baingan Bharta - ** includes complimentary rice! — \$17.00

Smoky roasted eggplant in a slow cooked stew of tomato and onion with mustard seeds, garam masala, ginger and turmeric. Includes rice

Vegetable Vindaloo - includes complimentary rice! [Spice level starts at medium.] — \$19.00

A hearty mix of fresh vegetables simmered in our vibrant red vindaloo sauce, slow-cooked with garlic, vinegar, and bold Indian spices. Tangy, spicy, and full of flavor — served with complimentary rice. Note: Vindaloo is traditionally bold and spicy. [Spice level starts at medium.]

Lahori Anda (Cage Free Egg) Chana Masala - **- includes complimentary rice! — \$18.00

A classic Lahori favorite — tender chickpeas slow-cooked in a rich, spicy tomato and onion gravy, infused with traditional Punjabi spices and topped with perfectly boiled cage free eggs. Includes rice

Bombay Egg Bhurji (Indian-Style Scrambled Eggs – Cage-Free) — \$12.00

A bold Indian-style scrambled egg dish bursting with flavor. Fluffy eggs are sautéed with onions, tomatoes, green chilies, and fresh cilantro, then tossed in aromatic spices like turmeric, cumin, and garam masala. Finished with a touch of butter and served hot — a savory comfort dish that pairs perfectly with naan or roti.

Biryani (Indian Rice Based Dishes)

Vegetable Biryani - **-Includes Cucumber Raita (Vegan: replace with mango chutney optional) — \$17.00

Spice Infused Basmati Rice Layered with slow cooked tomato sauce. Served with Cucumber raita, a cool and savory yogurt preparation.

Vegetable & Cage Free Egg Biryani - Includes a Side of Fresh Cucumber Raita — \$18.00

Fragrant basmati rice layered with cage-free eggs in a slow-cooked spiced tomato gravy. Served with cucumber raita — a cool, savory yogurt side.

Paneer Biryani - Includes a Side of Fresh Cucumber Raita — \$18.00

Spice Infused Basmati Rice Layered with slow cooked tomato sauce. Served with Cucumber raita, a cool and savory yogurt preparation.

Chicken Biryani - Includes a Side of Fresh Cucumber Raita — \$19.00

Spice Infused Basmati Rice Layered with slow cooked tomato sauce. Served with Cucumber raita, a cool and savory yogurt preparation.

 Chicken 65 Biryani — \$22.00

Fragrant special biryani rice layered with tender chicken thigh pieces marinated in yogurt, ginger-garlic, and Kashmiri chili, lightly crisped and tossed with garlic and curry leaves in a bold, tangy red masala. Slow-cooked to infuse deep flavor in every bite. Served with a side of cooling raita.

Lamb Biryani - Includes a Side of Fresh Cucumber Raita — \$22.00

Spice Infused Basmati Rice Layered with slow cooked tomato sauce. Served with Cucumber raita, a cool and savory yogurt preparation.

Chef's Mixed Special Chicken & Lamb Biryani – Includes a Side of Fresh Cucumber Raita — \$22.00

A flavorful blend of tender chicken and lamb (50/50), slow-cooked with fragrant basmati rice, aromatic spices, and herbs. Served with a side of fresh cucumber raita.

Fish Biryani - Includes a Side of Fresh Cucumber Raita — \$20.00

Spice Infused Basmati Rice Layered with slow cooked tomato sauce. Served with Cucumber raita, a cool and savory yogurt preparation.

Shrimp Biryani - Includes a Side of Fresh Cucumber Raita — \$22.00

Spice Infused Basmati Rice Layered with slow cooked tomato sauce. Served with Cucumber raita, a cool and savory yogurt preparation.

Chicken Fried Rice — \$19.00

Fluffy jasmine rice stir-fried with tender chicken, fresh vegetables, and a savory blend of garlic, ginger, and soy sauce. A comforting classic!

Vegetable Fried Rice — \$17.00

Fluffy jasmine rice stir-fried with fresh vegetables, and a savory blend of garlic, ginger, and soy sauce. A comforting classic!

Shrimp Fried Rice — \$19.50

Fluffy jasmine rice stir-fried with juicy shrimp, fresh vegetables, and a savory blend of garlic, ginger, and soy sauce. A comforting classic with seafood flair!



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Signature Indian Curry Pots

Vegetable Curry - ** - includes complimentary rice! — \$19.00

Authentic flavors combination of spices, rich and creamy sauce, served with a variety of vegetables.

Traditional Curry- Vegetarian - ** - includes complimentary rice! — \$19.00

Homestyle sauce with tomato, ginger, onion, cumin, and fenugreek

Kaju Curry- Vegetarian - includes complimentary rice! — \$21.00

Authentic flavors combination of spices, rich and creamy sauce, with a good vegetarian source of protein slivered with Cashews.

Paneer Curry- Vegetarian - includes complimentary rice! — \$21.00

Authentic flavors combination of spices, rich and creamy sauce, perfectly tender paneer a good vegetarian source of protein.

Chicken Curry - includes complimentary rice! — \$22.00

Authentic flavors combination of spices, rich and creamy sauce, perfectly tender chicken

Fish Curry - includes complimentary rice! — \$23.00

Authentic flavors combination of spices, rich and creamy sauce, served with fish.

Lamb Curry - includes complimentary rice! — \$23.00

Authentic flavors combination of spices, rich and creamy sauce, served with lamb.

Shrimp Curry - includes complimentary rice! — \$23.00

Authentic flavors combination of spices, rich and creamy sauce, served with jumbo shrimp.

Goan Fish Curry – includes complimentary rice! (Chef's Special) — \$24.00

Fresh fish simmered in a vibrant coconut-based curry with tangy tamarind, garlic, and signature Goan spices. A perfect balance of heat, richness, and coastal freshness. full of coastal flavor.

Goan Prawn Curry – includes complimentary rice! — \$25.50

Succulent prawns cooked in a vibrant coconut-based curry infused with tamarind, red chilies, garlic, and classic Goan spices. A perfect balance of heat and tang.

Kids Desi (Indian) Combo Meal 🧒🧒

🧒 Kids Desi (Indian) Meal Box 🧒 — \$10.99

A fun and flavorful combo made just for kids! Includes 1 crispy vegetable samosa or chicken cutlet, your choice of chicken or veggie pakoras, and a large portion of masala fries, served with mint sauce and ketchup, plus your choice of a drink — mango lassi, Sprite, Coke, Pepsi, or Fanta. Perfectly portioned and full of taste kids love!

Signature Indian Breads

Plain Super Naan — \$3.00

A leavened, oven-baked flatbread

Butter Super Naan — \$5.00

Oven-baked flatbread stuffed with butter and herbs

Garlic Chilly Cilantro Super Naan — \$5.00

Oven-baked flatbread brushed with garlic-herb butter and sprinkled with fresh green chilies and cilantro.

Cheese Super Naan — \$5.00

Oven-baked flatbread stuffed with cheese and herbs

Kheema Super Naan — \$7.00

Oven-baked flatbread stuffed with a spiced minced meat filling called "Kheema."

Lachha Paratha — \$5.00

Crispy, flaky, layered whole wheat flatbread

Garlic Super Naan — \$5.00

Oven-baked flatbread brushed with a garlic-herb butter

Chili Cilantro Super Naan — \$5.00

Oven-baked flatbread stuffed with chili and cilantro

Onion Super Naan — \$5.00

Oven-baked flatbread topped with onion and sage mix

Cheese & Garlic Super Naan — \$5.00

Oven-baked flatbread stuffed with cheese, garlic and herbs

Roti - ** — \$3.00

Whole-wheat flour bread

Aloo Paratha- Vegetarian — \$6.50

Perfectly baked flat wheat bread stuffed with potato, and spices.



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Bread Basket (4 Assorted) — \$13.00-Combo Naan, garlic naan, lachha paratha, and onion sage naan

Sides & Add-Ons

Basmati Rice - Vegan — \$4.00

Basmati Rice is known for its aromatic flavor and long grain, making it a versatile option for various cooking styles. Elevate your dishes with the rich and fragrant taste of Basmati Rice.

Basmati Jeera Rice – Vegan — \$6.00

Fragrant long-grain basmati rice lightly sautéed with cumin seeds (jeera) and aromatic spices for a flavorful, authentic Indian side dish that pairs perfectly with curries and tandoori entrées.

Cucumber Raita- Vegetarian — \$3.00

Cucumber Raita is a refreshing and cooling yogurt-based condiment with a creamy and tangy taste. It is the perfect accompaniment to spicy Indian dishes, providing a soothing and palate-cleansing contrast. Add this delightful condiment to your cart now and elevate your culinary experience!

Mango Chutney- Veg — \$5.00

Experience the perfect balance of sweetness and tanginess with our Mango Chutney. This versatile condiment, made with an authentic Indian recipe, adds a burst of flavor to any dish. Elevate your meals with the delightful taste of our Mango Chutney today!

Onion and Chili Salad — \$3.00

Indulge in the refreshing flavors of our Onion and Chili Salad, featuring a delightful combination of crunchy textures and a spicy kick. This salad is a perfect choice for those who enjoy bold and invigorating flavors. Add a burst of excitement to your meal with our Onion and Chili Salad.

Mixed Salad — \$6.00

Elevate your dining experience with our delightful mixed salad. Bursting with freshness and vibrant flavors, this nutritious blend of crisp greens, colorful vegetables, and tangy dressings is the perfect choice for a healthy and satisfying meal. Order now and indulge in a refreshing and nourishing salad that will leave you wanting more.

Kachumber- Veg-Indian-style fresh salad — \$6.00

Kachumber is a fresh Indian salad made with finely chopped vegetables, cucumber, tomato, onion, and green chili, mixed with lemon juice, salt, and fresh herbs

Large Masala Fries — \$4.99

Crispy fries tossed in our signature masala spice, served with ketchup.

Chef's Signature Tandoori Sauce! — \$6.00

A unique blend of spices and flavors crafted by our chef—this exclusive recipe is our proud secret and an intellectual property. Its taste can't be described, only experienced!

Beverages

Sweet Lassi — \$5.50

Sweet yogurt drink

Salty Lassi — \$5.50

Salted yogurt drink

Mango Lassi — \$6.00

Fresh mango & yogurt drink

Coke/Pepsi/Diet Coke/Pepsi

Mountain Dew/ Fanta/ Sprite (Cans) —\$2.5

FIJI Natural Artesian Bottled Water- FIJI Water — \$2.49

Signature Indian Desserts

Gulab Jamun — \$7.00

Deep fried cheese balls in honey syrup

Kheer - Rice Pudding — \$7.00

A creamy rice pudding, delicately flavored with Cardamom & topped with almonds and pistachios. Served chilled.

Kulfi-(Home Made, Chef's Special) — \$7.00

A classic Indian frozen dessert made from slow-reduced milk, rich & creamy in texture. Available in Mango (fruity). and Coconut (smooth) flavors.

Special Gajar ka Halwa — \$8.00

traditional carrot pudding slow-cooked. with milk & cardamom. (Optional cashew topping for extra crunch)