



# FLAVORS OF INDIA

THE STREETS  
THE SPICES  
THE SOUL

**NAAN STOP INDIAN EATERY**  
**65 SLOANE ST. TE AWAMUTU 3800**  
**WWW.NAANSTOP.CONZ**  
**TASTE@NAANSTOP.CONZ / 07 870 18 18**

ORDER FROM OUR WEBSITE FOR BEST PRICE AND DEALS





# MUST-TRY BITES



## PAPADUM \$3

Crispy, thin lentil wafers, lightly seasoned and freshly Baked. The perfect crunchy accompaniment.

## MASALA PAPADUM \$7.50

A crisp lentil wafer topped with a vibrant, fresh salad of chopped onions, tomatoes, cilantro, and tangy spices. A zesty starter.

## ONION BHAJI \$10

Onion deep fried with chickpeas flour, served with coriander & mint chutney

## VEGETABLE SAMOSA(2PC) \$8

Triangle Flour Pastry filled with potatoes and peas deep fried and served with tamarind sauce

## PANEER TIKKA (VEG) \$16

Tandoori Cottage Cheese marinated in homemade tandoori paste served with coriander & mint chutney

## CHILLI PANEER \$20

Crispy cubes of Indian cottage cheese stir-fried with bell peppers, onions, and a sweet-spicy-tangy glaze. A bold Indo-Chinese favorite.

## SOYA CHAP TIKKA (VEG) \$16.50

Soya chap marinated in homemade tandoori paste served with coriander & mint chutney

## TANDOORI CHICKEN TIKKA \$18

Boneless chicken marinated in yogurt and spices, char-grilled in a clay oven (tandoor) for a smoky, succulent flavor.

## CHILLI CHICKEN \$22

Crispy tender Chicken Signature Indo-Chinese: Crispy morsels in a fiery, sweet & sour chili gravy.

## CHICKEN MALAI TIKKA \$18

Boneless chicken marinated in cream, cheese, and mild spices, grilled in the tandoor. Exceptionally tender, creamy, and delicately flavored.

## ACHAARI CHICKEN TIKKA \$18

Chicken tikka marinated in a unique blend of pickling spices, then grilled. A bold, tangy, and aromatic starter.

## GARLIC CHICKEN TIKKA \$18

Boneless chicken marinated in a robust paste of fresh garlic, herbs, and spices, grilled to a smoky perfection. Intensely aromatic.

## LAZZIZ CHICKEN TIKKA \$18

Boneless chicken marinated in a luxurious blend of silky cream, cashews, and mild spices, grilled for a tender, melt-in-the-mouth experience.

## LAMB CHOP \$20

Juicy, tender lamb chops marinated in aromatic spices and char-grilled to smoky perfection. A succulent and flavorful signature dish.

## LAMB SEEKH KABAB \$18

Finely minced lamb seasoned with traditional herbs and spices, skewered and grilled over charcoal for a tender, smoky flavor.

## TANDOORI PRAWNS \$20

Smoky, buttery, and infused with exotic Indian spices.

## AMRITSARI FISH \$17

Chunks of fish, marinated in carom seeds and gram flour, deep-fried to a golden crisp. Street-style, flavorful, and crunchy.

## PLATTERS

### NAAN STOP VEG PLATTER \$29

Includes Crispy Onion Bhaji, Paneer Tikka, soya chaap & Samosa

### NAAN STOP NON-VEG PLATTER \$35

Includes Tandoori Chicken Tikka, Malai Tikka, Garlic Tikka & Seekh Kabab

## MAINS

### BUTTER CHICKEN CLASSIC \$22.50

Tender pieces of chicken cooked in authentic Indian butter gravy & rice

### MANGO CHICKEN \$22.50

Succulent chicken in a sweet, tangy, and mildly spiced sauce with ripe mango puree. Bright, fragrant, and refreshing.

### CHICKEN VINDALOO \$22.50

A fiery, tangy curry with tender chicken, potatoes, and a bold blend of vinegar, garlic, and hot Goan spices. Intensely flavorful.

### CHICKEN TIKKA MASALA \$22.50

Tender grilled chicken tikka pieces in a rich, creamy tomato and butter sauce. Mildly spiced with a hint of smoke.

### CHICKEN LABABDAR \$23

Succulent chicken in a luxuriously creamy, buttery tomato gravy, infused with mild spices and a hint of smokiness. Rich and indulgent.

### CHICKEN KADAI \$22.50

Tender chicken and crisp bell peppers tossed in a robust, tomato-based gravy with freshly ground whole spices and coriander.

### HOME STYLE CHICKEN CURRY (BONE) \$21

Tender chicken pieces cooked in a robust, flavorful gravy with onions, tomatoes, and a blend of fragrant spices. A comforting classic. Served with rice.

### CHICKEN JALFREZI \$22.50

Stir-fried chicken and crisp vegetables in a bold, tangy tomato and green chili sauce. Spicy, sharp, and full of texture.

### LAMB ROGAN JOSH \$23.50

Succulent lamb braised in a rich, aromatic gravy with Kashmiri red chilies, yogurt, and fragrant whole spices. Tender and deeply flavorful.

### CHICKEN / LAMB SAAGWALA \$22.50 / \$23.50

Tender chicken/Lamb pieces simmered in a richly spiced, creamy spinach puree. Earthy, nutritious, and full of flavor.

### CHICKEN / LAMB KORMA \$22.50 / \$23.50

Aromatic, creamy curry with tender chicken/Lamb in a rich, nutty gravy of yogurt, cream, and delicate spices. Mild and luxurious.

### CHICKEN / LAMB / VEG BIRYANI

\$22.50 / \$23.50 / \$21

Fragrant basmati rice layered with tender, spiced chicken/Lamb and caramelized onions, cooked to perfection in the traditional dum style.

### PRWAN CURRY \$22.50

Succulent prawns simmered in a rich, aromatic butter gravy with traditional spices. Served with steamed rice.

Rice Served with this dish Vegetarian

Disclaimer: Please alert us to any food allergies or sensitivities. Our menu items may contain common allergens such as nuts, gluten, dairy, eggs, fish, shellfish, soy, and sesame.





# MAINS



## SHAHI PANEER \$21.50

Cubes of fresh paneer in a rich, creamy gravy of tomatoes, cashews, and aromatic spices. A luxurious and royal vegetarian delight.



## MUTTER PANEER \$21

Soft paneer cubes and sweet green peas in a creamy, mildly spiced tomato-based gravy. A classic and comforting favorite.



## ALOO JEERA \$18

Simple diced potatoes sautéed with aromatic cumin seeds, turmeric, and fresh coriander. A light, classic, and comforting dry curry.



## PALAK PANEER \$21.50

Fresh cubes of Indian cottage cheese (paneer) simmered in a smooth, spiced spinach puree. A classic, creamy, and wholesome dish.



## PANEER BUTTER MASALA \$21.50

Soft cubes of paneer in a luxuriously rich, creamy tomato gravy, simmered with butter and mild spices. An indulgent classic.



## CHANNA MASALA \$18

Chickpeas simmered in a robust, tangy, and aromatic onion-tomato gravy with traditional spices. A hearty and flavorful classic.



## KADAI PANEER \$21.50

Cubes of paneer and crisp bell peppers stir-fried in a robust, dry curry of freshly ground whole spices and tomatoes. Aromatic and textured.



## MIX VEG SPECIAL \$20

Fresh Seasonal Vegetables cooked in a rich, spiced onion-tomato gravy- simple, hearty, and full of flavor

## DAAL MAKHANI \$20

A luxurious, slow-cooked black lentil and kidney bean curry, simmered with butter, cream, and spices until rich and velvety smooth.



# NAAN BREADS

## PLAIN NAAN \$4

## BUTTER NAAN \$4.50

## RICE \$4

## CHEESE NAAN \$6.50

## CHEESE GARLIC NAAN \$7

## GARLIC NAAN \$5

## ALOO NAAN \$6

## KEEMA NAAN \$7

## CHILLI NAAN \$5

## TANDOORI ROTI \$4

## NAAN STOP SPECIAL NAAN \$7.50

## CHOCO NAAN \$6.50

## ONION SALAD \$5

## HONEY CHEESE NAAN \$7

## RAITA \$6

(Boondi Raita)

## JEERA RICE \$7.50

## PICKLES(ACHAAR) \$3

## MINT SAUCE \$3

## MANGO CHUTNEY \$3

## TAMARIND SAUCE \$3

# KIDS NAAN STOP

## BUTTER CHICKEN ON FRIES \$12

## BUTTER CHICKEN WITH RICE & NAAN (\$13) LAMB ROGAN JOSH WITH RICE & NAAN

# DESSERTS / METHAA

## GULAB JAMUN \$8

Warm, soft milk dumplings soaked in rose-cardamom syrup, served with a scoop of cool vanilla ice cream for a perfect contrast.

## MANGO KULFI \$9

A dense, creamy traditional Indian ice cream infused with the rich flavor of sweet Alphonso mango. Served frozen



Rice Served with this dish



Vegetarian

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