



Naan Stop Indian Eatery

Starter



Crispy Cauli & Onion (Veg)

Cauliflower and onion deep fried with chickpeas flour, served with coriander & mint chutney

\$14.50

Vegetable Samosa(2Pc)

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

\$8

Paneer Tikka (Veg)

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

\$16

Soya Chap Tikka (Veg)

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

\$16.50

Paav Bhaji (Veg)

A beloved Indian street food dish made with a spicy, tangy mash of mixed vegetables (bhaji) cooked in a tomato-based gravy and flavored with aromatic spices. Served with buttered, toasted buns (paav).

\$18.50

Papadum

A thin, crispy Indian wafer made from lentil & chickpea flour, seasoned with spices.

\$2

Masala Papadum

A crispy thin Indian lentil wafer (papadum) topped with a zesty mix of finely chopped onions, tomatoes, cilantro, and a sprinkle of chaat masala.

\$7.50

Platters

NAAN STOP VEG PLATTER

Includes Crispy Cauliflower & Onion Bhaji, Paneer Tikka & Samosa

\$29

NAAN STOP NON-VEG PLATTER

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

\$35.00

Tandoori Chicken Tikka

Fresh Chicken Thigh marinated with classic tandoori spices, hung curd served with coriander chutney & pickled onion

\$17.50

Chicken Malai Tikka

Tender thigh chicken marinated in rich blend of yogurt, creamy cashew nuts & warming spices, then grilled to perfection in tandoor

\$18

Achaari Chicken Tikka

Succulent pieces of chicken marinated in a tangy and spicy blend of pickling spices (achaar masala), yogurt, and mustard oil, then grilled to perfection.

\$17.50

Garlic Chicken Tikka

Juicy pieces of chicken marinated in a robust blend of garlic, yogurt, and aromatic spices, then grilled to smoky perfection. Packed with bold, garlicky flavors served with mint chutney and a squeeze of lemon.

\$17.50

Chilli Chicken

Crispy tender chicken tossed in a spicy, tangy sauce with bell peppers, onions, and green chilies. A perfect blend of heat and flavor, this is a Indo-Chinese dish.

\$20

Tangri Chicken (2Pc)

Juicy tender chicken drumsticks marinated in a rich blend of yogurt, spices, and herbs, then roasted to perfection and served with mint chutney and lemon wedges.

\$15

Lamb Seekh Kabab

Minced Lamb mixed with Indian spices cooked in tandoor served with mint yoghurt chutney

\$18

Lamb Tikka

Succulent pieces of lamb marinated in a spiced yogurt blend infused with garlic, ginger, and aromatic spices, then grilled to smoky perfection served with mint chutney and fresh salad.

\$18

Amritsari Fish

Indian Spiced marinated deep fried Fish served with lemon & sauce

\$17

Main Course

(All Mains served with Rice)

Butter Chicken Classic

Tender pieces of chicken cooked in authentic Indian butter gravy

\$20

Chicken Tikka Masala

Marinated pieces of smokey chicken tikka mixed in a creamy & warmly spiced curry

\$20

Chicken Kadai

Meat sautéed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices with a dash of cream

\$21

Chicken Korma

Chicken Korma! Tender chicken cooked in a rich and velvety sauce made with yogurt, nuts, and a blend of warming spices, including cumin, coriander, and cardamom.

\$21

Chicken Saagwala

Chicken pieces simmered in a flavorful blend of fresh spinach, aromatic spices, and herbs. A creamy, vibrant dish with a perfect balance of earthy and rich flavors.

\$19.50

Home style Chicken Curry (Bone)

A comforting and wholesome dish featuring tender chicken pieces simmered in a rich, aromatic gravy made with onions, tomatoes, garlic, ginger, and a blend of traditional spices.

\$19.50

NAAN STOP INDIAN EATERY
65 Sloane St, Te Awamutu 3800
www.naanstop.co.nz
taste@naanstop.co.nz / 07 870 18 18

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.





Naan Stop Indian Eatery

Main Course

(All Mains served with Rice)

Lamb Rogan Josh \$21

A classic Kashmiri dish featuring tender lamb slow-cooked in a rich, aromatic sauce of yogurt, tomatoes, and a blend of traditional spices.

Lamb Shank \$24.50

Slow-cooked lamb shank stew in a rich, flavorful broth infused with spices, herbs, and fragrant aromatics. Tender lamb falls off the bone in this classic Mughal-era dish, simmered for hours in a delicate blend of cumin, coriander, cinnamon, and cardamom.

Lamb Korma \$21

A luxurious and mildly spiced Indian dish made with tender pieces of lamb slow-cooked in a rich, creamy sauce of yogurt and ground nuts. Flavored with aromatic spices like cardamom, cinnamon, and cloves, it's a fragrant and indulgent curry, perfect with naan or steamed rice.

Vegetarian

Aloo Gobhi \$19

Vegetarian dish made with tender potatoes (aloo) and cauliflower (gobi) cooked with onions, tomatoes, and a blend of aromatic spices like turmeric, cumin, and coriander.

Aloo Jeera \$18

A simple yet flavorful Indian dish made with diced potatoes sautéed with cumin seeds, green chilies, and a touch of turmeric. Light, aromatic, and mildly spiced, it's a comforting side dish perfect with roti or rice.

Channa Masala \$18

A hearty and flavorful North Indian dish made with chickpeas simmered in a spiced tomato-based gravy. Infused with garlic, ginger, and aromatic spices like cumin, coriander, and garam masala.

Mix Veg Special \$19.50

A vibrant medley of fresh seasonal vegetables cooked in a rich, spiced tomato-based gravy. Infused with aromatic herbs and spices, this wholesome and colorful dish offers a delightful balance of flavors and textures, perfect with naan or steamed rice.

Daal Makhani \$19

A rich and creamy lentil dish made with black lentils and kidney beans, slow-cooked with butter, cream, and a blend of aromatic spices like cumin, garam masala, and fenugreek. Luxuriously smooth and flavorful, perfect with naan or steamed rice.

Palak Paneer \$20

A nutritious and creamy Indian dish made with soft cubes of paneer (Indian cottage cheese) simmered in a smooth, flavorful puree of spinach (palak), garlic, ginger, and aromatic spices. Lightly spiced and rich in flavor, it's a wholesome vegetarian favorite, best served with naan or rice.

Mutter Panner \$19.50

A classic North Indian dish featuring soft cubes of paneer (Indian cottage cheese) and green peas cooked in a creamy, spiced tomato-based gravy. Flavored with ginger, garlic, and aromatic spices, it's a comforting and satisfying vegetarian delight.

Kadai Paneer \$20

A robust and flavorful Indian dish featuring paneer (Indian cottage cheese) and bell peppers cooked in a spicy, tangy tomato-based gravy. Infused with freshly ground kadai spices, ginger, garlic, and coriander, it's a vibrant and aromatic dish, best enjoyed with naan or rice.

Paneer Butter Masala \$19

A rich and creamy Indian dish made with tender cubes of paneer (Indian cottage cheese) simmered in a velvety tomato-based sauce, infused with butter, cream, and aromatic spices like garam masala and kasuri methi.

Naan Stop Biryani

Veg Biryani \$19.00

A fragrant and flavorful Indian rice dish made with basmati rice, mixed vegetables, and a blend of aromatic spices like saffron, cardamom, and cinnamon. Layered with caramelized onions, fresh herbs, and a touch of ghee, it's a wholesome and satisfying vegetarian delight.

Chicken Biryani \$20.50

A classic Indian rice dish featuring tender pieces of marinated chicken layered with fragrant basmati rice, caramelized onions, and a blend of aromatic spices like saffron, cardamom, and cinnamon. Slow-cooked to perfection, it's a rich, flavorful, and hearty meal.

Bread / Naan

Plain Naan \$4

Butter Naan \$4.50

Keema Naan \$7
(Spiced Lamb mince mix stuffed Naan)

Garlic Naan \$5

Cheese Garlic Naan \$6.50

Rice \$4

Raita \$6

(Creamy Yogurt whisked with finely chopped cucumbers & herbs packed with flavor)

Tandoori Roti \$4

Aloo Naan \$6
(Spiced Potato mix stuffed Naan)

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KIDS NAAN STOP

Butter Chicken with Rice

\$9

Lamb Rogan Josh with Rice

\$9

Desserts / Methaa

Gulab Jamun

\$8.00

A classic Indian dessert made from soft, melt-in-your-mouth dumplings of milk solids (khoya) and flour, deep-fried to golden perfection and soaked in a fragrant sugar syrup infused with cardamom and rose water. Sweet, rich, and indulgent.

Mango Kulfi

\$9.00

A Creamy, traditional Indian frozen dessert made with slow-cooked milk, sweet mango pulp, and a hint of cardamom. Topped with crunchy almonds, pistachios for a refreshing, indulgent treat.

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