



SAVtakeOut.com

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# Naan on Broughton

**Naan on Broughton is a contemporary Indian restaurant providing an extensive menu of authentic premium Indian and Indo-Chinese cuisine. Naan is an excellent option for those on vegetarian and vegan diets, as well as gluten free and aims at providing exceptional flavors and consistency in their quality. Highly recommended!**

## APPETIZERS

**Browse through a selection of exquisite dishes to start your meal. Vegetarian and vegan options are indicated throughout Naan's menu.**

- Vegetable Samosa (V) \$6.59  
*Favorite! Crispy fried turnover, stuffed with potato and peas. (Veg)*
- Samosa Chaat (V) \$6.59  
*Mashed samosa with freshly cut veggies, topped with spicy, tangy and sweet sauces, and a dash of lemon. (Veg)*
- Pokora Mix Veg (V) \$7.69  
*Spiced veggie fritters, served with mint and yogurt sauce. Prepared vegan on request. (Veg, GF)*
- Manchurian Gobi (V) \$10.99  
*An Indo-Chinese recipe - tossed vegetables in Manchurian sauce. (Veg)*
- Pokora Onion (V) \$7.69  
*Fritters, served with mint and yogurt sauce. Prepared vegan on request. (Veg, GF)*
- Manchurian Baby Corn \$10.99  
*An Indo-Chinese recipe - tossed vegetables in Manchurian sauce. (Veg)*
- Okra Fries (Vegan) \$6.59  
*Battered okra deep fried to golden brown. (Vegan, GF)*
- Chili Paneer (V) \$12.09  
*Crispy cottage cheese cubes, tossed in a sweet and spicy sauce. (Veg)*
- Vegetarian Sampler (V) \$17.59  
*Samosa, chili paneer and onion pakora. (Veg)*
- Non-vegetarian Sampler \$18.69  
*Chicken 65, khema samosa and garlic shrimp.*
- Chicken Sixty-Five \$9.89  
*Award winning appetizer, delicacy of southern India, fried chicken tossed with curry leaves and mustard seeds.*
- Chicken Lollipop \$9.89  
*Frenched chicken winglet, marinated in special house spices, fried to a crispy consistency.*
- Andhra Fish Fry \$9.89  
*Tilapia fillet battered in flour, southern spices and lemon, fried till crisp served with lemon drizzle. (GF)*

## VEGETARIAN SPECIAL ENTREES

### Served with Basmati Rice

- Aloo Matar (V) \$12.09  
*Fresh peas and potato tempered with cumin and tossed with tomatoes. (Veg, GF)*
- Maa Ki Dal (V) \$10.79  
*Traditional lentils cooked with spinach and tempered with mustard and cumin. (Veg, GF)*
- Bhindi Masala (V) \$13.19  
*Okra cooked with onions and tomatoes, flavored with coriander and garlic. Prepared vegan on request. (Veg, GF)*
- Channa Masala (V) \$12.09  
*Favorite! Stewed chickpea in an onion and tomato sauce. Prepared vegan on request. (Veg, GF)*
- Chana Sag (V) \$13.99
- Rajma Masala (V) \$12.09  
*Kidney beans slow cooked with whole spices in a tangy tomato sauce. (Veg, GF)*
- Paneer Butter Masala (V) \$16.49  
*Favorite! Cottage cheese cubes simmered in rich tomato cream sauce, finished with butter. (Veg, GF)*
- Paneer Methi Malai (V) \$16.49  
*Cottage cheese and fenugreek cooked with cream and onion gravy. (Veg, GF)*
- Matar Paneer (V) \$16.49  
*Cottage cheese and fresh peas cooked with tomato and onion gravy. (Veg)*
- Achari Paneer (V) \$16.49  
*Cottage cheese and fresh peas cooked with pickled gravy. (Veg, GF)*
- Aloo Gobi (V) \$12.09  
*A Punjabi classic made with potato (aloo) and cauliflower (gobi), stir fried with the vibrant flavors of ginger, garlic, onions and cumin. Prepared vegan on request. (Veg, GF)*
- Mushroom-Do-Pyaza (V) \$13.19  
*Sauteed mushrooms cooked with an onion sauce and house spices. (Veg, GF)*
- Methi Matar (V) \$12.09  
*Fresh peas tossed with spinach tomato and cumin. (Veg, GF)*
- Malai Kofta (V) \$15.39  
*Potato, cheese and cauliflower dumplings, simmered in a rich creamy onion and tomato gravy flavored with fenugreek leaves. (Veg, GF)*
- Baingan Bharta (V) \$14.29  
*Clay oven roasted eggplant, mashed and tempered with mustard, onion and tomato. Prepared vegan on request. (Veg, GF)*
- Dal Makhani (V) \$10.99  
*Favorite! Black dal simmered in lentil spices and flavored with rich cream. (GF, Veg)*

## BREADS

**Hand rolled and freshly baked in Naan's clay oven**

- Plain Naan \$2.39
- Garlic Naan \$3.59  
*Favorite!*
- Butter Naan \$2.99
- Bullet Naan \$4.79  
*Thai chili infused*
- Rosemary & Olive Naan \$4.79
- Basil & Onion Naan \$4.79
- Peshwari Naan \$4.79  
*Raisins, pistachios, and desiccated coconut*
- Onion Kulcha \$4.79  
*Stuffed - onion & cilantro.*
- Stuffed Kulcha \$4.79  
*Stuffed - potato, onion & cilantro.*
- Roti \$2.99  
*Wholewheat flat bread.*
- Misi Roti (Vegan) \$3.59  
*Chickpea flour flatbread. Contains Gluten.*
- Sampler Basket \$9.59  
*Garlic, basil & onion naan, and onion kulcha.*

## KIDS MENU

- Popcorn Shrimp \$6.59
- Chicken Tenders \$5.49
- Cheese Naan \$3.29  
*(Veg)*
- Fries \$3.29

## ACCOMPANIMENTS

- Masala Papad \$3.29  
*Two black pepper and lentil crackers topped with tomato salsa. Choose between fried or roasted. (Veg)*
- Papad \$2.99  
*Two black pepper and lentil crackers baked in a clay oven. Choose between fried or roasted. (Veg)*
- Pulao \$5.49  
*Aromatic basmati rice cooked with flavorings. Choose from Jeera (cumin) or mixed vegetables. Prepared vegan on request. (Veg, GF)*
- Plain Basmati Rice \$3.29
- Seasoned Raita \$3.29  
*Yogurt mixed with onion, cilantro and carrot. (GF)*

## DESSERTS

- Bread Pudding \$7.19  
*Fried sweet potato bread pudding with cream*
- Rasmalai \$8.39  
*Patties of soft cheese soaked in pistachio milk*
- Gulab Jamun \$6.59  
*Milk dumplings soaked in sugar*

Garlic Shrimp \$10.99

*Tender shrimp tossed in homemade garlic sauce and spices. (GF)*

Cashew Chicken Pakora \$9.89

*Spiced chicken fritters, served with mint and yogurt sauce.*

Chicken Manchurian \$10.99

*Chicken tossed in Manchurian sauce. (GF)*

Apollo Fish \$9.89

*Tilapia lightly battered and tossed in garlic, Thai chilli cilantro and hoisin sauce.*

Pepper Chicken \$9.89

*Fried Chicken tossed with black pepper, curry leaves and red onion mix.*

Tandoori Wings \$8.79

*Deliciously crispy baked chicken wings seasoned with a mix of tandoori spices, paired with a cool mint chutney. (GF)*

**SOUP**

Sweet Corn Chicken Soup \$4.39

*Indo Chinese inspired soup made from sweetcorn and chicken.*

Tomato Rasam Soup (V) \$4.39

*Tomatoes braised in a pepper broth. (Veg)*

Sweet Corn Vegetable Soup \$4.39

*Indo Chinese inspired soup made from sweet corn and vegetable broth. (Veg)*

Mulligatawny Chicken Soup \$4.39

*Lentil based broth simmered with cumin.*

Mulligatawny Vegetable Soup (V) \$4.39

*Lentil based broth simmered with cumin. (Veg)*

Tomato Soup (V) \$4.39

*Made from rich tomatoes with olive oil, butter and garlic cloves. (Veg)*

**FROM THE CLAY OVEN**

**Served with rice and a choice of Makhani, House or Korma sauce.**

Chicken Tikka \$14.29

*Favorite! Boneless chicken pieces marinated in spiced yogurt and prepared in a clay oven. (GF)*

Chicken Hariyali Kebab \$13.19

*Cubed chicken marinated with mint, cilantro and house spices. Slow roasted in the tandoor, keeping it tender and juicy inside, and crisp on the outside. (GF)*

Tandoori Chicken \$13.19

*Bone-in chicken marinated in cilantro and mint based yogurt. (GF)*

Murgh Malai Kebab \$14.29

*Chicken marinated in heavy cream and mild flavors. (GF)*

Tandoori Shrimp \$18.69

*Favorite! Spiced jumbo shrimp cooked in clay oven. (GF)*

Lamb Chops \$21.99

*Marinated chops barbecued in the tandoor oven and served with a lemon dressing. (GF)*

Salmon Tikka \$14.29

*Marinated in tandoori spices - cumin, coriander, ginger garlic and lemon. Grilled to perfection. (GF)*

Veg Sheek Kebab (V) \$14.29

*Ground veg kebab served on a skewer. (Veg, GF)*

Paneer Tikka (V) \$15.39

*Cottage cheese cubes, marinated in yogurt and cooked in clay oven. (Veg, GF)*

Dal Tadka (V) \$9.89

*Slow cooked yellow lentils, tempered with garlic and cumin seeds. Prepared vegan on request. (Veg, GF)*

**NON-VEGETARIAN SPECIAL ENTREES**

**Served with Basmati Rice**

Hyderbadi Mutton Curry \$18.69

*Slow cooked bone in cubed goat, flavored with garam masala and tomatoes. (GF)*

Butter Chicken \$15.39

*Favorite! Tandoori chicken braised in a tangy and rich tomato sauce, finished with butter and fenugreek. (GF)*

Lamb Rogan Josh \$17.59

*Spicy curry flavored with fennel and ginger. (GF)*

Salmon Tikka Masala \$17.59

*Tandoori salmon slow cooked in a tangy tomato and cream sauce. (GF)*

House Special Shrimp Curry \$15.39

*Shrimp tossed in curry leaf and cooked with house sauce. (GF)*

Shrimp Pepper Fry \$15.39

*Shrimp tossed in curry leaf & pepper. (GF)*

Bhuna Gosh \$18.69

*Goat marinated with house spices tossed with onions and tempering. Roasted to perfection. (GF)*

Chicken Sukka \$15.39

*Chicken marinated with house spices tossed with onions and tempering. (GF)*

Lamb Fry \$17.59

*Spiced lamb fried with onions tomatoes. (GF)*

Goan Fish Curry \$17.59

*An aromatic fish curry (Tilapia) cooked with cool coconut milk and a special mix of slow roasted spices. Served with cilantro drizzle and ghee tempering. (GF)*

Home Style Chicken Curry \$17.59

*House special chicken curry. (GF)*

Chicken Kheema Curry \$15.39

*House special ground chicken stir fry. (GF)*

Achari Chicken Curry \$15.39

*A north Indian recipe with mild chilies and a tangy sauce. (GF)*

**BIRYANI**

**Slow cooked rice layered with your choice of protein, flavored with mint and saffron. Served with raita and gravy.**

House Special Biryani \$16.49

*Meats include chicken, lamb and shrimp. (GF)*

Veg Biryani (V) \$14.29

*(GF, Veg)*

Chicken Biryani \$15.39

*(GF)*

Lamb Biryani \$17.59

*(GF)*

Goat Biryani \$17.59

*(GF)*

Chicken Sixty-Five Biryani \$15.39

*Chicken Sixty-Five with marinated biryani rice.*

**INDO-CHINESE**

**A fusion of Indian and Chinese dishes inspired from north eastern India. Options for veg, egg, chicken or**

*syrup*

**BEVERAGE MENU**

Ice Tea (sweet) \$3.29

Ice Tea (unsweetened) \$3.29

Ice Tea (half sweet/half unsweet) \$3.29

Smart Water \$3.29

*Bottle*

Sparkling Water \$3.29

*Bottle*

**SPECIALITY BEVERAGES**

Plain Lassi (Yogurt Drink) \$4.39

Mango Lassi (Yogurt Drink) \$4.39

Salted Lassi (Yogurt Drink) \$4.39

**Need cutlery?**

**Cutlery only provided on request**

\*\* Please include cutlery pack/s

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**Standby for a phone call from our team**

**Our delivery team may need to call you to confirm directions, get access to gated communities, or for questions about your order. Please ensure that your phone is switched on and readily available for answering. It helps us to deliver your order to you and ensures you receive the best service possible.**

**\* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. (GF indicates Gluten Free option)**

## **YOUR CHOICE ENTREE**

**Choose from vegetables, Aloo (potato), or choose Paneer, Chicken or Lamb at an additional cost. Entree comes with a side of Basmati Rice.**

Saag	\$14.29
<i>Creamy spinach sauce tempered with onion &amp; ginger. Prepared vegan on request. (GF)</i>	
Kadai	\$13.19
<i>Flavorful coriander tomato based sauce with tossed onions and bell peppers. Prepared vegan on request (GF)</i>	
Korma	\$14.29
<i>Sauced made with cashew nuts and lightly spiced cream. (GF)</i>	
Vindaloo	\$14.29
<i>Vinegar and red pepper based curry with potatoes. Prepared vegan on request. (GF)</i>	
Tikka Masala	\$14.29
<i>Semi gravy with chunky tomato and onion sauce, tossed with onions and bell peppers. (GF)</i>	
Chattinad	\$14.29
<i>A classic Indian recipe, from the cuisine of Chettinad. Made with marinated protein with aromatic house spices, garnished with coriander leaves. (GF)</i>	
Hariyali	\$14.29
<i>A subtle sauce made with mint, coriander, herbs and mild spices. (GF)</i>	

## ***shrimp.***

Chicken Schezwan Wet	\$15.39
<i>Chicken in schezwan gravy, served with rice.</i>	
Burnt Garlic Fried Rice (V)	\$13.19
<i>Stir fried rice with garlic. (Veg)</i>	
Hakka Noodle	\$12.09
<i>Stir fried noodles street style.</i>	
Burnt Garlic Noodle	\$12.09
<i>Stir fried noodles with garlic.</i>	
Veg Schezwan Wet (V)	\$15.39
<i>Veg in schezwan gravy, served with rice.</i>	
House Fried Rice	\$12.09
<i>Stir fried street style rice.</i>	
Basil Fried Rice	\$12.09
<i>Stir fried rice with basil.</i>	