



SAVtakeOut.com

(912) 228-5092

<http://www.savtakeout.com>

Naan on Broughton

Support your local restaurants and delivery services

Food for thought.. 60% of earnings from orders made through the big national delivery companies instantly leaves our local community.

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!

Dietary Codes

(VEG) - Vegetarian, (VGN) - Vegan,
(GF) - Gluten Free

VEGETARIAN APPETIZERS

Samosa Chaat (VGN)	\$8.80
<i>Mashed samosa with freshly cut veggies, topped with spicy, tangy and sweet sauces, and a dash of lemon</i>	
Pakora Mix Veg (GF, VGN)	\$9.90
<i>Spiced veggie fritters, served with mint and yogurt sauce</i>	
Pakora Onion (GF, VGN)	\$9.90
<i>Fritters, served with mint and yogurt sauce</i>	
Vegetable Samosa (VEG)	\$7.70
<i>Favorite! Crispy fried turnover, stuffed with potato and peas</i>	
Manchurian Gobi (VGN)	\$13.20
<i>An Indo-Chinese recipe - tossed vegetables in Manchurian sauce</i>	
Okra Fries (GF, VGN)	\$8.80
<i>Battered okra deep fried to golden brown</i>	
Vegetarian Sampler (VEG)	\$19.80
<i>Samosa, chili paneer and onion pakora</i>	
Chili Paneer (VEG)	\$13.20
<i>Crispy cottage cheese cubes, tossed in a sweet & spicy sauce</i>	

NON-VEGETARIAN APPETIZERS

Chicken Lollipop	\$13.20
<i>Frenched chicken winglet, marinated in special house spices, fried to a crispy consistency</i>	
Apollo Fish	\$14.30
<i>Tilapia lightly battered and tossed in garlic, Thai chill cilantro and hoisin sauce</i>	
Andhra Fish Fry (GF)	\$13.20
<i>Tilapia fillet battered in flour, southern spices and lemon, fried till crisp served with lemon drizzle</i>	

VEGETARIAN ENTREES

Served with Basmati rice	
Bhindi Masala (VGN)	\$14.30
<i>Okra cooked with onions and tomatoes, flavored with coriander and garlic</i>	
Channa Masala (VGN)	\$13.20
<i>Favorite! Stewed chickpea in an onion and tomato sauce</i>	
Aloo Gobi (VGN)	\$14.30
<i>A Punjabi classic made with potato (aloo) and cauliflower (gobi), stir fried with the vibrant flavors of ginger, garlic, onions and cumin</i>	
Baingan Bharta (VEG)	\$15.40
<i>Tandoori eggplant mashed with roasted onion, tomato & cilantro</i>	
Malai Kofta (VEG)	\$16.50
<i>Potato, cheese and cauliflower dumplings, simmered in a rich creamy onion and tomato gravy flavored with fenugreek leaves</i>	
Paneer Butter Masala (VEG)	\$17.60
<i>Favorite! Cottage cheese cubes simmered in rich tomato cream sauce, finished with butter</i>	
Paneer Methi Malai (VEG)	\$17.60
<i>Cottage cheese and fenugreek cooked with cream and onion gravy</i>	
Matar Paneer (VEG)	\$17.60
<i>Cottage cheese and fresh peas cooked with tomato and onion gravy</i>	
Maa Ki Dal (VGN)	\$11.00
<i>Traditional lentils cooked with spinach and tempered with mustard and cumin</i>	
Dal Makhani (VGN)	\$13.20
<i>Favorite! Black dal simmered in lentil spices and flavored with rich cream</i>	
Dal Tadka (VGN)	\$11.00
<i>Slow cooked yellow lentils, tempered with garlic and cumin seeds</i>	

NON-VEGETARIAN ENTREES

Served with Basmati Rice	
Butter Chicken	\$17.60
<i>Favorite! Tandoori chicken braised in a tangy and rich tomato sauce, finished with butter and fenugreek</i>	
Chicken Sukka	\$17.60
<i>Chicken marinated with house spices tossed with onions and tempering</i>	
Home Style Chicken Curry	\$17.60
<i>House special chicken curry</i>	
Goan Fish Curry	\$18.70
<i>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</i>	
Salmon Tikka Masala	\$22.00
<i>Tandoori salmon slow cooked in a tangy tomato and cream sauce</i>	

BREADS

Hand rolled and freshly baked in Naan's clay oven

Plain Naan	\$2.20
Butter Naan	\$3.30
Garlic Naan	\$3.30
<i>Favorite!</i>	
Bullet Naan	\$4.40
<i>Thai chili infused</i>	
Rosemary & Olive Naan	\$4.40
Basil & Onion Naan	\$4.40
Peshwari Naan	\$5.50
<i>Raisins, pistachios, and desiccated coconut</i>	
Roti	\$3.30
<i>Wholewheat flat bread</i>	
Onion Kulcha	\$4.40
<i>Stuffed with onion & cilantro</i>	
Stuffed Kulcha	\$5.50
<i>Stuffed with potato, onion & cilantro</i>	

KIDS MENU

Popcorn Shrimp	\$7.70
Chicken Tenders	\$6.60
Cheese Naan (VEG)	\$4.40
Fries	\$5.50

SIDES

Pappad (VEG)	\$2.20
<i>Two black pepper and lentil crackers baked in a clay oven. Choose between fried or roasted. (Veg)</i>	
Masala Pappad (VEG)	\$3.30
<i>Two black pepper and lentil crackers topped with tomato salsa. Choose between fried or roasted. (Veg)</i>	
Plain Basmati Rice	\$3.30
Yogurt / Raita (GF)	\$3.30
<i>Yogurt mixed with onion, cilantro and carrot. (GF)</i>	

DESSERTS

Gulab Jamun	\$6.60
<i>Milk dumplings soaked in sugar syrup</i>	
Rasmalai	\$6.60
<i>Patties of soft cheese soaked in pistachio milk</i>	

BEVERAGE MENU

Ice Tea (Sweet)	\$3.30
Ice Tea (Unsweetened)	\$3.30
Ice Tea (Half Sweet/Half Unsweet)	\$3.30
Water	\$3.30
<i>Bottle</i>	
Coke	\$3.30
Sparkling Water	\$3.30
<i>Bottle</i>	
Diet Coke	\$3.30

Garlic Shrimp (GF)	\$14.30
<i>Tender shrimp tossed in homemade garlic sauce and spices</i>	
Non-Veg Sampler	\$20.90
<i>Chicken 65, khema samosa and garlic shrimp</i>	
Chicken Sixty-Five	\$13.20
<i>Award winning appetizer, delicacy of southern India, fried chicken tossed with curry leaves and mustard seeds</i>	
Cashew Chicken Pakora	\$13.20
<i>Spiced chicken fritters, served with mint and yogurt sauce</i>	
Pepper Chicken	\$13.20
<i>Fried chicken tossed with black pepper, curry leaves and red onion mix</i>	
Kheema Samosa	\$8.80
<i>Crispy fried turnovers, stuffed with ground chicken and peas</i>	
Tandoori Wings (GF)	\$13.20
<i>Deliciously crispy baked chicken wings seasoned with a mix of tandoori spices, paired with a cool mint chutney</i>	

SOUPS

Sweet Corn Chicken Soup	\$6.60
<i>Indo Chinese inspired soup made from sweet corn and chicken</i>	
Sweet Corn Vegetable Soup (VEG)	\$6.60
<i>Indo Chinese inspired soup made from sweet corn and vegetable broth</i>	
Mulligatawny Vegetable Soup (VEG)	\$6.60
<i>Lentil broth simmered with cumin</i>	
Mulligatawny Chicken Soup	\$6.60
<i>Lentil broth simmered with cumin</i>	
Tomato Soup (VGN)	\$6.60
<i>Fresh tomatoes infused with mild flavors of cumin and cilantro</i>	
Rasam Soup (VGN)	\$6.60
<i>A southern delicacy known as rasam. Tomatoes, herbs braised in a pepper broth</i>	

FROM THE CLAY OVEN

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

Chicken Tikka	\$17.60
<i>Favorite! Boneless chicken pieces marinated in spiced yogurt and prepared in a clay oven</i>	
Chicken Hariyali Kebab	\$17.60
<i>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</i>	
Bone-In Tandoori Chicken	\$17.60
<i>Bone-in chicken marinated in cilantro and mint based yogurt</i>	
Murgh Malai Kebab	\$17.60
<i>Chicken marinated in heavy cream and mild flavors</i>	
Lamb Chops	\$24.20
<i>Marinated chops barbecued in the tandoor oven and served with a lemon dressing</i>	
Seekh Kebab	\$19.80
<i>Ground lamb kebab skewered and cooked in a clay oven</i>	
Salmon Tikka	\$22.00
<i>Marinated in tandoori spices - cumin, coriander, ginger garlic and lemon</i>	
Non-Veg Platter	\$24.20
<i>Chicken tikka, sheek kebab & chicken hariyali</i>	
Paneer Tikka (VEG)	\$17.60

House Special Shrimp Curry	\$18.70
<i>Shrimp tossed in curryleaf and cooked with house sauce</i>	
Lamb Rogan Josh	\$19.80
<i>Spicy curry flavored with fennel and ginger</i>	
Hyderbadi Mutton Curry	\$19.80
<i>Slow cooked bone in cubed goat, flavored with garam masala and tomatoes</i>	

BIRYANI

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

House Special Biryani (GF)	\$18.70
<i>Meats include chicken, lamb and shrimp</i>	
Veg Biryani (GF)	\$15.40
Chicken Biryani (GF)	\$16.50
Lamb Biryani (GF)	\$18.70
Goat Biryani (GF)	\$18.70
Chicken 65 Biryani	\$17.60
<i>Chicken 65 with marinated biryani rice</i>	

INDO-CHINESE

A fusion of Indian and Chinese dishes inspired from north eastern India.

Options for veg, egg, chicken or shrimp.

Hakka Noodle	\$14.30
<i>Stir fried noodles street style</i>	
Burnt Garlic Noodle	\$14.30
<i>Stir fried noodles with garlic</i>	
House Fried Rice	\$14.30
<i>Stir fried street style rice</i>	
Burnt Garlic Fried Rice (VEG)	\$14.30
<i>Stir fried rice with garlic</i>	
Basil Fried Rice	\$14.30
<i>Stir fried rice with basil</i>	

Sprite	\$3.30
Fanta Orange	\$3.30
Pink Lemonade	\$3.30

Need cutlery?

Cutlery only provided on request
Please include cutlery pack/s

Standby for a phone call from our team

We may need to call you to confirm details about your order, directions or gain access to gated communities. Please ensure that your number provided on the order is accurate and readily available for answering. It helps us to deliver your order and ensures you receive the best service possible.
* **FOOD ALLERGIES** - Should you have any allergy concerns, please ensure to add this as a special instruction on your order to inform restaurants and be contactable for questions. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. (VEG) - Vegetarian, (VGN) - Vegan, (GF) - Gluten Free

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www.shotbysomi.com

*Cottage cheese cubes, marinated
in yogurt and cooked in clay oven*

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 \$15.40

*Creamy spinach sauce tempered
with onion & ginger. Prepared vegan
on request.*

Kadai \$15.40

*Flavorful coriander tomato based
sauce with tossed onions and bell
peppers. Prepared vegan on request.*

Korma \$16.50

*Sauced made with cashew nuts
and lightly spiced cream*

Vindaloo \$16.50

*Vinegar and red pepper based
curry with potatoes. Prepared vegan
on request.*

Chattinad \$16.50

*A classic Indian recipe, from the
cuisine of Chettinad. Made with
marinated protein with aromatic
house spices, garnished with
coriander leaves.*

Tikka Masala \$16.50

*Favorite! Semi gravy with chunky
tomato and onion sauce, tossed with
onions and bell peppers.*