



SAVtakeOut.com

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<http://www.savtakeout.com>

Naan Appetit - Pooler

This menu is only available for takeout orders only for pickup in Pooler

Situated in Pooler, Naan Appetit is the sister restaurant to Naan on Broughton in Savannah. Offering 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.

- Chicken 65 Appetizer \$10.99
Delicacy of Southern India, fried chicken tossed with curry leaves and mustard seeds.
- Pepper Chicken Appetizer \$10.99
Fried chicken tossed with black pepper, curry leaves, and red onion mix.
- Khema Samosa Appetizer \$7.69
Crispy fried turnovers stuffed with ground chicken and peas.
- Garlic Shrimp Appetizer \$12.09
Tender shrimp tossed in a homemade garlic sauce and spices
- Apollo Fish Appetizer \$12.09
Crispy fish, tossed in onion and tomato sauce with a dash of yogurt
- Andhra Fish Fry Appetizer \$12.09
Pan fried fish with ground spices topped with curry leaves.
- Vegetable Samosa \$6.59
Crispy fried turnover, stuffed with potato and peas
- Chili Paneer Appetizer \$12.09
Cottage cheese cubes, tossed in a sweet and spicy sauce
- Harabhara Kebab \$8.79
Spinach and lentils cakes stuffed with cream cheese
- Pakora Onion-Mix Veg Appetizer \$7.69
Spiced veggie fritters, served with mint and yogurt sauce
- Vegetarian Sample (V) Appetizer \$17.59
Samosa, Chili Paneer and Harabhara Kebab
- Non-Vegetarian Sampler Appetizer \$18.69
Chicken 65, khema samosa, garlic shrimp

SOUPS & SALADS

YOUR CHOICE ENTREES

Choice of vegetables, aloo chicken, paneer, lamb or shrimp. Served with your choice of fresh baked naan or fragrant basmati Rice

- Saag Dinner \$14.29
Favorite! Creamy spinach sauce tempered with onion and ginger
- Kadai Dinner \$13.19
Cottage cheese Coriander flavored tomato based sauce with tossed onions and bell peppers
- Chattinad Dinner \$14.29
South Indian curry, cooked with mustard seeds, curry leaves and coconut milk
- Korma Dinner \$14.29
Creamy sauce made with cashew nuts and lightly spiced cream
- Tikka Masala Dinner \$14.29
Semi gravy with chunky tomato and onion sauce tossed with onion and green bell peppers
- Jalfrezi Dinner \$13.19
Sweet and sour sauce tempered with cumin seeds and green chilies and garlic
- Vindaloo Dinner \$14.29
Vinegar and red pepper base curry with potatoes
- Muglai Dinner \$14.29
Almond-based rich and creamy sauce finished with fenugreek

BIRYANI

Slow cooked rice layered with your choice of protein, flavored with mint and saffron

- Goat Biryani \$17.59
- Veg Biryani \$14.29
- Shrimp Biryani \$17.59
- Fry Biryani \$16.49
- Chicken Biryani \$16.49
- Egg Biryani \$13.19

INDO CHINESE

- Manchurian \$12.09
House made Manchurian sauce tossed with ginger and garlic
- Wok Tossed Fried Rice \$10.99
Long grain rice tossed in wok
- Hakka Noodles \$10.99
Thin noodles tossed with shredded cabbage, carrot and bell peppers
- Chili Baby Corn Dry \$12.09
Crispy fried baby corn tossed in chili based sauce with onions and peppers
- Chili Chicken \$12.09
Fried pieces of chicken tossed in house made chili sauce and diced onion and peppers

THE TANDORI KEBAB PLATTER

BREADS

Hand rolled and freshly baked in Naan's clay oven

- Naan
Freshly baked flat bread choice of: Plain, Garlic, Butter, or Bullet Naan.
- Roti \$2.74
Plain whole wheat bread.
- Laccha Paratha \$3.29
Whole wheat bread layered with butter.
- Stuffed Kulcha \$4.39
Leavened flatbread freshly stuffed with potato and cheese mixture and baked in our clay oven.
- Kheema Naan \$6.59
Naan bread stuffed with ground lamb and topped with butter.
- Sampler Basket \$7.69
Includes one butter naan, roti and stuffed kulcha.

KIDS MENU

- Chicken Fingers \$5.50
Fried chicken strips with honey mustard.
- Naan Pizza \$5.50
Flat bread topped with mozzarella and tomato.

ACCOMPANIMENTS

- Dal Tadka \$9.89
Slowed cooked yellow lentils, tempered with garlic and cumin seeds.
- Dal Makhani \$10.99
Black dal simmered in lentil spices and flavored with rich cream.
- Okra Fries \$5.49
House special Okra fingers lightly battered and fried.
- Raita \$3.29
Yogurt mixed with vegetables.
- Pulao \$5.49
Aromatic rice cooked with flavorings. Choose from jeera, mixed veggies, and saffron.
- Roasted Papad \$1.53
Two black pepper and lentil crackers baked in a clay oven.
- Masala Papad (Fried or Roasted) \$3.29
Two black pepper and lentil crackers topped with tomato salsa.
- Vegetable Samosa \$6.59
Favorite! Two pieced of short bread crispy turnovers filled with potatoes and peas.

DESSERTS

- Ras Malai \$7.69
Delicate patties of soft cheese soaked in cardamom and saffron flavored cheese.
- Gulab Jamun \$6.59
Round milk dumplings, soaked in

Sweet Corn Chicken Soup	\$5.49
<i>Indo Chinese inspired soup made from sweet corn and chicken</i>	
Sweet Corn Vegetable Soup	\$5.49
<i>Indo Chinese inspired soup made from sweet corn and chicken and vegetable broth</i>	
Tomato Soup	\$5.49
<i>Made from rich tomatoes with olive oil, butter and garlic cloves</i>	
Mulgatani Soup	\$5.49
<i>Made from rice and chicken with pepper and thyme</i>	
Tandoori Chicken Salad with Mint Dressing	\$8.79
Grilled Paneer Salad with Mint Dressing	

HOUSE PECIAL ENTREES

Served with a side of basmati rice or plain naan

Butter Chicken	\$14.29
<i>Favoite! Tandoori chicken braised in tangy and rich tomato sauce finished with butter and fenugreek.</i>	
Paneer Butter Masala Dinner (V)	\$15.39
<i>Tangy tomato based gravy and fenugreek sauce</i>	
Chana Masala Dinner	\$12.09
<i>Stewed chickpeas in tangy tomato sauce</i>	
Mushroom Do-Payza Dinner	\$14.29
<i>Mushrooms and red onions cooked in a creamy nut base onion gravy</i>	
Baigan Bartha Dinner (V)	\$12.09
<i>Clay oven roasted eggplant, mashed and tempered with mustard, onions and tomato</i>	
Bhindi Masala Dinner (V)	\$15.39
<i>Crispy okra cooked with onions and tomatoes, flavored with coriander and garlic</i>	
Malai Kofta Dinner	\$15.39
<i>Potato cheese and cauliflower dumplings, simmered in rich creamy onion and tomato gravy flavored with fenugreek</i>	
Egg Masala Dinner	\$13.19
<i>Three hard-boiled eggs tossed with tomato and onions sauce flavored with ginger and garlic</i>	
Lamb Roghan Josh	\$17.59
<i>Spicy curry flowered with fennel and ginger</i>	
Shrimp Stew	\$16.49
<i>Shrimp and vegetable medley braised in coconut milk, finished with lemon</i>	
Homestyle Chicken/Kondapur Chicken	\$16.49
<i>Chicken cooked gently in spicy rich curry flavored with blend of masala and coconut milk</i>	
Hyderbandi Mutton Curry	\$18.69
<i>Slow cooked bone- in cubed goat, flavored with garam, masala and tomatoes</i>	
Andhra Chicken	\$15.39
<i>Chicken thighs cooked in spicy curry flavored with mustard seeds and curry leaves</i>	
Goat Fry	\$18.69
<i>Goat marinated with yogurt and spices fried to perfection</i>	
Chicken Sukka/Fry	\$16.49
<i>South Indian fried chicken</i>	
Goat Curry	\$18.69
<i>Served with your choice of Naan or rice</i>	

Make it an Entree served with pulao & riata for an additional charge.

Seekh Kebab Platter	\$16.49
<i>Ground lamb kebab skewered and cooked in a clay oven</i>	
Tandoori Chicken Platter	\$14.29
<i>Bone-in chicken marinated in cilantro and mint based yogurt</i>	
Malai Kebab Platter	\$15.39
<i>Boneless chicken marinated in lightly spiced cream and cardamom</i>	
Paneer Tikka Platter	\$15.39
<i>Cottage cheese cubes, marinated in yogurt and cooked in clay oven</i>	
Tandoori Shrimp Platter	\$16.49
<i>Spiced jumbo shrimp served on a sizzler</i>	
Lamb Chops Platter	\$19.79
<i>Sizzling marinated chops barbecued in the tandoori and served with lemon dressing</i>	
Tandoori Fusion Platter	\$24.19
<i>Two Shrimp, two lamb chops, two malai kebab, two tandoori chicken.</i>	

sweet cardamom and rose flavored syrup.

Rice Pudding	\$6.59
<i>Sweet Indian Rice Pudding.</i>	
Gajar Ka Halwa	\$7.69
<i>Shredded carrot simmered with heavy cream, saffron milk and ghee. Served warm and topped with nuts.</i>	

BEVERAGE MENU

Plain Lassi (Yogurt Drink)	\$3.30
Mango Lassi (Yogurt Drink)	\$3.30
<i>Favorite! Mango flavored yogurt drink</i>	
Masala Lassi (Yogurt Drink)	\$3.30
<i>Masala spiced yogurt drink.</i>	
Masala tea	\$3.30
<i>Darjeeling tea flavored with ginger and cardamum. Served hot.</i>	
Coke	\$3.30
Diet Coke	\$3.30
Orange Fanta	\$2.20
Pibb	\$2.20
Sprite	\$2.20
Half Sweet / Half Unsweet Tea	\$2.75
Sweet Tea	\$2.75
Unsweet Tea	\$2.75

Need cutlery?

Cutlery only provided on request

**** Please include cutlery pack/s**

Standby for a phone call from this restaurant

The restaurant staff may need to call you to ask 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)**