



ISSAQUAH

You like to eat. We like to feed.

A simple connection that has allowed us to serve customers since 2005. We bring you dishes from our homeland that we grew up on and can't get enough of. Everything is made in-house as we refuse to use pre-packaged spice mixes. We roast and grind our own spice mixes on a daily basis. The menu provides options for everyone, so go ahead, LIVE IT UP. Or as they say in Pakistan and India: "ASH KAR YAAR!"

[GF] = Gluten Free | [VG] = Vegetarian | [V] = Vegan

PLEASE ORDER RICE AND NAAN SEPARATELY.

ALL FOOD IS MEDIUM SPICY AND HALAL.

SMALL PLATES

PAKORA [GF] [VG] \$4.99

Fried vegetable fritters in a garbanzo bean batter.

TANDOORI PANEER [GF] [VG] \$10.99

Home-made cheese in a tandoori marinade with red chili and coriander tossed with roasted cumin.

THE CLASSICS

TIKKA MASALA* [GF] \$14.99

Also known as Butter Chicken. A sweet creamy tomato and fenugreek based sauce available in chicken or paneer.

**mild spice level available*

KORMA* [GF]

Traditional curry cooked in onion, ginger, and garlic based sauce.

**mild spice level available*

: CHICKEN \$13.99

: LAMB \$15.99

PALAK [GF]

Fresh spinach cooked with cumin, ginger, turmeric, and all-spice.

: PANEER [VG] \$13.99

: CHICKEN \$14.99

: LAMB \$15.99

CHANA MASALA [VG] [GF] \$11.99

Garbanzo beans in a garlic, onion, and all-spice based light sauce.

DAAL* [V] [GF] \$11.99

Yellow lentils cooked with onion, garlic, cumin, and ginger.

**mild spice level available*

BHINDI MASALA* [VG] [GF] \$14.99

Okra cooked with onions, tomato, and ginger.

**vegan option available.*

BENGUN BHARTA [VG] [GF] \$14.99

Roasted eggplant sautéed with peas, garlic, onion, and tomatoes.

PAKISTANI STAPLES

DUMM BIRYANI [GF]

Our most popular dish! Pakistani-style Basmati rice slow-cooked in saffron and simmered with meat or vegetables.

: CHICKEN \$16.99

: LAMB \$17.99

: MIXED VEGETABLES [VG] \$16.99

MUGHLAI KORMA [GF]

Traditional korma cooked with onion, garlic, and almonds. Not too sweet, not too spicy—just right!

: CHICKEN \$15.99

: LAMB \$16.99

: PANEER \$15.99

HANDI [GF]

Meat cooked in a yogurt, fennel, coriander, and onion based sauce.

: CHICKEN 15.99

: LAMB 16.99

ACHARI [GF]

Tangy mango pickle sauce cooked with mustard seeds, all-spice, onion, and cumin.

: CHICKEN \$15.99

: LAMB \$16.99

: PANEER [VG] \$15.99

KARAHI [GF]

Light sauce consisting of yogurt, coriander, all-spice, ginger, and tomatoes.

: CHICKEN \$15.99

: LAMB \$16.99

: VEGETARIAN [VG] \$15.99

BAALI GOSHT [GF]

Meat sautéed with caramelized onion in a black pepper and garlic based sauce.

: CHICKEN \$15.99

: LAMB \$16.99

: VEGETARIAN [VG] \$15.99

HALEEM \$16.99

Slow cooked lentils, mutton, barley, and fresh all-spice. A wholesome dish, the best outside of our mother land!

KEEMA [GF] \$16.99

Minced lamb sautéed with onions, tomatoes, ginger, and roasted coriander. Available plain, with peas, or potatoes.

NEHARI

A slow-cooked onion and fennel seed based stew topped with ginger, fried onion, and cilantro.

: CHICKEN \$15.99

: LAMB \$16.99

TANDOORI

LAMB CHOPS [GF] \$20.99

Marinated in yogurt, all-spice, coriander, and red chilli and red flakes. Ditch the fork and knife and eat with your hands.

LAHORI FISH [GF] \$20.99

Pakistani style fish marinated in coriander, all-spice, and red-chili flakes. The pride of Lahore!

BOTI KABAB [GF] \$20.99

Filet mignon cubes of boneless New Zealand lamb marinated in yogurt, red chili, and coriander.

CHICKEN TIKKA BOTI [GF] \$15.99

Boneless chicken (dark or white) marinated in yogurt, cumin, chili, and coriander and cooked on skewers. Served with onions and a spicy mint chutney. "Laal wala tikka!" ("The Red One")

ACHARI BOTI [GF] \$15.99

A Pakistani classic! Boneless chicken smothered in a tangy fennel seed marinade. Served with onions and a spicy mint chutney.

MALAI BOTI [GF] \$15.99

Our take on a street favorite—boneless chicken marinated in yogurt, green chilies, and all-spice resulting in a white color upon completion. Served with onions and a spicy mint chutney.

SEEKH KABAB [GF] \$15.99

Minced chicken or lamb seasoned with all-spice and coriander then cooked on skewers. Served with onions and a spicy mint chutney. (4 pcs)

RICE -N- NAAN

SAFFRON RICE [V] [GF] \$3.25
Basmati rice slow-cooked with saffron and whole spices.

NAAN (contains egg)
Handmade bread baked to order.
: PLAIN \$1.99
: GARLIC \$2.99

SESAME NAAN \$2.99 (contains egg)
Handmade bread topped with roasted sesame seeds. "Till walay naan!"

ROTI \$2.99
Thin, whole wheat bread.

SIDES

RAITA [VG] [GF] \$3.99
Yogurt made in-house mixed with roasted cumin and shredded cucumber.

ONION SALAD [VG] [GF] \$1.99
Freshly cut onions topped with lemon juice and spices.

DRINKS

MASALA CHAI
Traditional milk tea brewed with fennel, cardamom, and cinnamon.
: HOT \$2.75
: ICED \$3.99

SODA \$2.00
Choice of Coke, Diet Coke, or Sprite.

PERRIER SPARKLING WATER \$3.00

LASSI
Chilled yogurt and milk smoothie.
: MANGO \$3.99
: SALTY \$3.49
: SWEET \$3.49

BOTTLED WATER \$2.49

DESSERTS

GHULAB JAMUN \$3.99
Traditional donut holes dipped in a sweet cardamom syrup.

PISTA BADAM KULFI \$5.99
Pistachio and almond ice cream made with milk and cardamom. Topped with rose syrup.

MANGO ICE CREAM \$5.99
Made in-house and topped with crushed pistachio.

WEEKDAY LUNCH SPECIALS

11:30AM – 2:00PM

ALL PRICED AT \$10.99 UNLESS OTHERWISE NOTED.

Our menu's most popular items served in an individual size portion with rice, naan, and a small side salad.

DUMM BIRYANI [GF]
Our most popular dish! Pakistani style Basmati rice slow cooked in saffron and simmered with meat or vegetables. Served with raita and salad.
: CHICKEN \$11.99
: LAMB \$12.99
: MIXED VEGETABLES [VG] \$11.99

KORMA* [GF]
Traditional curry cooked in onion, ginger, and garlic based sauce.
**mild spice level available*
: CHICKEN
: LAMB

CHANA MASALA [VG] [GF]
Garbanzo beans in a garlic, onion, and all-spice based sauce.

CHICKEN TIKKA MASALA* [GF]
Also known as Butter Chicken. A sweet creamy tomato and fenugreek based sauce.
**mild spice level available*

MUTTER PANEER [VG] [GF]
Homemade cheese and peas in a sweet creamy tomato and fenugreek based sauce.

DAAL* [V] [VG] [GF]
Yellow lentils cooked with onion, garlic, cumin, and ginger.
**mild spice level available*

BENGUN BHARTA [VG] [GF]
Roasted eggplant sautéed with peas, garlic, onion, and tomatoes.

PALAK [VG] [GF]
Fresh spinach cooked with cumin, ginger, turmeric, and all-spice.
: CHICKEN
: PANEER [VG]
: LAMB

SEEKH KABAB [GF]
Minced chicken or lamb seasoned with all-spice and coriander cooked on skewers. (2 pcs)

CHICKEN TIKKA BOTI [GF]
Boneless chicken marinated in yogurt, cumin, chili, and coriander cooked on skewers.
: WHITE MEAT \$11.99

HOURS

MON	CLOSED
TUES - THURS	11:30 AM - 8:15 PM
FRI	11:30 AM - 9:15 PM
SAT	12:00 PM - 9:15 PM
SUN	12:00 PM - 8:15 PM

**last order taken 15 minutes prior to posted closing time*

***closing/last order time is subject to change based on seating availability*

***lunch specials not available on holidays*

Automatic gratuity charged for a party of 6 or more.

425.392.4725 | NAANNCURRY.COM | #NNCSEATTLE

Catering Inquiries: info@naanncurry.net