

# NAAN-N-CURRY

RENTON

425-271-6226 :: naanncurry.com :: #nncseattle

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 | [A] CONTAINS ALMONDS

PLEASE ORDER RICE AND NAAN SEPARATELY.

 Spice levels are from 0 - 4 stars.

## APPETIZERS

### PAKORAS [GF]

Fried fritters in a garbanzo bean batter.

: VEGETABLE [V] \$4.99

: PANEER [VG] \$9.99

: CHICKEN \$9.99

### FISH FINGERS \$10.99

Fish marinated with cumin, fresh coriander, and sesame seeds. Served with a spicy mint chutney.

### TANDOORI PANEER [VG] [GF] \$10.99

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

## ENTREÉS

### TIKKA MASALA [GF] \$14.99

**[Butter Chicken]** A sweet creamy tomato and fenugreek based sauce.

: CHICKEN (White or Dark) \$14.99

: LAMB \$15.99

: PANEER [VG] \$14.99

: FISH \$15.99

: PRAWN \$16.99

### VINDALOO [GF]

Meat cooked with potatoes and tomatoes in a tangy onion-based curry sauce.

: CHICKEN \$14.99

: LAMB \$15.99

: PRAWN \$15.99

### PALAK [GF]

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

: CHICKEN \$14.99

: LAMB \$15.99

: ZEERA (Roasted Cumin) [VG] \$13.99

: PANEER [VG] \$14.99

### GREEN MASALA [GF]

Mint and cilantro based curry sauce cooked with garlic, all-spice, and onion.

: CHICKEN \$15.99

: LAMB \$16.99

: PRAWNS \$16.99

: PANEER [VG] \$15.99

: MIXED VEGETABLES [VG] \$15.99

### KORMA [GF]

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

: CHICKEN \$13.99

: LAMB \$14.99

### ALU GOBI [VG] [GF] \$13.99

Potatoes and cauliflower sautéed with onions, ginger, and tomatoes.

### CHANA MASALA [VG][GF] \$11.99

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

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

Okra cooked with onions, tomato, and ginger.

### GINGER GOSHT [GF]

Meat sautéed with fresh ginger and our own all-spice in an onion-based sauce that is just enough to cover the meat.

: CHICKEN \$14.99

: LAMB \$15.99

### DAAL [V] [VG] [GF] \$11.99

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

### MUTTER PANEER [VG][GF] \$14.99

Paneer cheese with peas in a creamy tomato sauce.

### BENGUN BHARTA [VG] [GF] \$14.99

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

## PAKISTANI SPECIALTIES

### KARAHI [GF]

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

: CHICKEN \$16.99

: LAMB \$17.99

: PRAWN \$17.99

: VEGETARIAN [VG] \$15.99

### BAALTI GOSHT [GF]

Meat tossed with diced onion and tomatoes in a black pepper, onion, and garlic based sauce.

: CHICKEN \$16.99

: LAMB \$17.99

### 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

: MIXED VEGETABLES [VG] \$15.99

### MUGHLAI KORMA [A] [GF]

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

: CHICKEN \$15.99

: LAMB \$16.99

: PRAWN \$16.99

: PANEER [VG] \$15.99

: MIXED VEGETABLES [VG] \$15.99

### NEHARI

Meat cooked in a fennel and onion stew like sauce. A traditional delight!

: CHICKEN \$16.99

: LAMB \$17.99

### HALEEM \$17.99

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

### KEEMA [GF]

Minced lamb sautéed with onions, tomatoes, ginger, and roasted coriander.

: PLAIN \$16.99

: ALU (Potato) \$16.99

: MUTTER (Peas) \$16.99

## RICE -N- NAAN

### DUMM BIRYANI [GF]

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

: CHICKEN \$15.99

: LAMB \$16.99

: PRAWN or FISH \$16.99

: MIXED VEGETABLES [VG] \$15.99

### SAFFRON RICE [VG] [GF] \$3.25

Basmati rice slow-cooked with saffron and whole spices.

### NAAN \$1.99

Handmade bread baked to order in the tandoor.

### ROTI \$2.99

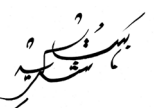
Thin, whole wheat bread.

### GARLIC NAAN \$2.99

Naan topped with fresh minced garlic and cilantro.

धन्यवाद

THANK YOU



## TANDOORI

**SEEKH KABAB** [GF] \$14.99  
Minced chicken, lamb, or beef seasoned with all-spice and coriander then cooked on skewers. Served with onions and a spicy mint chutney. (4 pcs)

**CHICKEN TIKKA BOTI** [GF] \$14.99  
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] \$14.99  
A Pakistani classic! Boneless chicken smothered in a tangy fennel seed marinade. Served with onions and a spicy mint chutney.

**MALAI BOTI** [GF] \$14.99  
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.

## SIZZLING TANDOORI SPECIALS

**FISH TANDOORI** [GF] \$21.99  
Pakistani style fish marinated in coriander, all-spice, and red-chili flakes. The pride of Lahore!  
*Served with a Garlic Naan*

**GOBI-N-PANEER** [VG][GF] \$21.99  
Cauliflower and paneer cheese marinated in coriander, chili, and all-spice.  
*Served with a Garlic Naan*

**LAMB CHOPS** [GF] \$21.99  
Marinated in yogurt, all-spice, coriander, and red chilli flakes. Ditch the fork and knife and eat with your hands. Please specify your desired level of cooking. (Recommended: Medium)  
*Served with a Garlic Naan*

**BOTI KABAB** [GF] \$21.99  
Filet mignon cubes of boneless Tenderloin lamb marinated in yogurt, red chili, and coriander.  
*Served with a Garlic Naan*

## 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.

## DESSERTS

All desserts sprinkled with pistachios and almonds.

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

**KHEER** [GF] \$3.99  
Sweet rice pudding made with milk and cardamom.

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

**GHULAB JAMUN-N-KHEER COMBO** \$5.99  
An ingenious invention—a warm ghulab jamun served on a cold bed of kheer. You're welcome.

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

## 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, Sprite or Orange Soda.

**PERRIER SPARKLING WATER** \$3.79

**BOTTLED WATER** \$2.49

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

**MANGO JUICE** \$2.99

**LEMONADE** \$2.75

**ICED TEA** \$2.75

## WEEKDAY LUNCH SPECIALS

11:30AM – 2:30PM

ALL PRICED AT **\$9.99** UNLESS OTHERWISE NOTED.

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

*\*Lunch specials not available on weekends or holidays\**

**CHICKEN TIKKA MASALA** [GF] [Butter Chicken] A sweet creamy tomato and fenugreek based sauce.  
: WHITE MEAT +\$1

**PALAK** [GF]  
Fresh spinach cooked with cumin, ginger, turmeric, and all-spice.  
: CHICKEN  
: LAMB +\$1  
: POTATOES [VG]  
: PANEER [VG]

**KORMA** [GF]  
Traditional curry cooked in onion, ginger, and garlic based sauce.  
: CHICKEN  
: LAMB +\$1

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

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

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

**ALU GOBI** [VG] [GF]  
Cauliflower and potatoes sautéed with onion, cumin, garlic, and ginger.

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

**CHICKEN TIKKA BOTI** [GF] \$10.99  
Boneless chicken marinated in yogurt, cumin, chili, and coriander cooked on skewers. (White or dark)

**SEEKH KABAB** [GF] \$10.99  
Minced chicken or lamb seasoned with all-spice and coriander cooked on skewers. (2 pcs)  
: CHICKEN  
: LAMB  
: BEEF

**MON** CLOSED  
**TUES-THU** 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*

Automatic gratuity charged for a party of **6** or more.

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