



NAAN & CO



**ARTFULLY AUTHENTIC
INDIAN CUISINE**

MENU

WELCOME TO NAAN & CO

Every dish is crafted with the creativity of an artist and the care of our family-run kitchen — a true expression of Indian and Bangladeshi tradition and flavour.

Come and taste the art on every plate.



naanandco.co.uk

SMALL PLATES

Papadom each (VG)	0.95	Tandoori Gobi (VG)	5.95
Pickle Tray	2.95	Spiced marinated cauliflower florets chargrilled to perfection.	
A fresh selection of mint sauce, mango chilli and onion salad.		Tandoori Lamb Chops (D)	6.95
Malai Tikka (D)	6.50	Lamb chops marinated in Kashmiri chilli and yogurt, grilled for a smoky finish.	
Creamy, mildly spiced chicken tikka marinated with yogurt, cheese and herbs.		Sheek Kebab	5.95
Onion Bhaji (V)	5.50	Minced lamb skewers cooked over charcoal with garam masala, ginger and garlic.	
Crispy, spiced onion fritters, golden-fried to perfection.		Chilli Chicken	5.95
Classic Samosa Chaat (D)	6.95	Crispy chicken tossed in a chilli garlic sauce	
Crushed vegetable samosas topped with yogurt, chutneys, chickpeas and chaat masala.		Vegetable or Meat Samosa	3.95
Chicken Tikka (D)	5.50	Crisp pastry parcels filled with spiced vegetables or minced lamb.	
Lightly spiced chicken cooked in tandoor		Paneer Tikka (D)	5.50
		Lightly spiced paneer cooked in tandoor	

TRADITIONAL CURRIES

Served with your choice of:

Chicken	9.95	Prawn	9.95
Chicken Tikka	10.95	Vegetable	8.95
Lamb	10.95	Paneer	9.95

Tikka Masala (D) (Mild)

A smooth, creamy tomato-based curry with a touch of sweetness and gentle spices.

Korma (D) (Mild)

A mild, creamy curry with coconut and aromatic spices.

Karahi (Medium)

Cooked with onions and peppers in a thick, spiced tomato sauce.

Jalfrezi (Medium)

Stir-fried with onions, peppers, and green chillies in a medium-spiced tomato sauce.

Dhansak

Sweet, sour, and slightly spicy curry made with lentils and herbs.

Bhuna (Medium)

A dry-style curry slow-cooked with thick onions, tomato, and warming spices.

Garlic Chilli (Hot)

A bold curry cooked with fresh garlic and green chillies in a spicy tomato base.

Madras (Hot)

A South Indian-style curry with a hot chilli kick and tangy tomato flavour.

TRADITIONAL CURRIES

Vindaloo (Very Hot)

A fiery hot curry with vinegar and red chilli – bold and intense.

Makhani (D) (Mild)

A creamy curry made with butter, cream, and gentle spices

Rogan Josh (Medium)

Fragrant curry with rich tomato and warming spices.

Sagwala (Medium)

Spinach-based curry cooked with traditional spices.

HOUSE SPECIALS

Fish Moli

10.95

Fish cooked in a coconut sauce with mustard seeds and fenugreek.

Desi Butter Chicken (D)

10.95

Tender chicken simmered in a creamy spiced tomato gravy.

Goan King Prawn Curry

14.95

Large king prawns cooked in a medium-spiced Goan-style sauce.

Allergy: Contains shellfish

Chicken Chettinad (Hot) Chicken in

10.95

creamy coconut sauce with South Indian spices and red chilli

Spice Canvas Special (Medium to Hot)

11.95

Mixed chicken tikka and lamb in a medium to hot curry with spring onions and house spices.

Royal Lamb Shank (Medium)

14.95

Slow-braised lamb shank in a rich onion sauce with chilli and warming spices.

Murgi Masala (Medium)

10.95

Tandoori chicken, minced meat and boiled egg in a rich, medium-spiced masala.

Railway Lamb Curry (Medium)

10.95

Tender lamb and baby potatoes cooked in a rich, spiced curry.

Mango Chicken (D) (Mild)

11.95

Fragrant chicken curry with a tangy mango sauce

Achari chicken

10.95

Chicken tikka simmered in a tangy curry infused with traditional pickling spices.

SIDE DISHES

Aubergine Bhaji (VG)

5.50

Aloo Gobi (VG)

5.50

Saag Paneer (V)

5.50

Bombay Aloo (VG)

5.50

Tarka Daal (VG)

5.50

Saag Aloo (VG)

5.50

Chana Masala (VG)

5.50

Paneer Saag Aloo (V)

5.50

Masala Chips (V)

4.50

Chips (V)

3.95

BIRYANIS

Traditional slow-cooked biryani served with biryani sauce and cooling raita.

Hyderabadi Lamb Biryani (D, GF)	11.95	Vegetable Biryani (D, GF)	9.95
Lucknowi Chicken Biryani (D, GF)	10.95	King Prawn Biryani (D, GF)	14.95

TANDOORI SPECIALS

Chargrilled in our traditional clay oven and served sizzling hot.

Chicken Tikka (Main) Lightly spiced chicken cooked in tandoor	9.95	Tandoori Chicken (Main) On the bone chicken marinated with spices and cooked in tandoor	10.95
Chicken Shashlik Lightly spiced chicken cooked with peppers and onions	11.95	Tandoori Mixed Grill A sizzling platter of chicken tikka, Tandoori Chicken, sheek kebab, and tandoori king prawn.	14.95
Tandoori Lamb Chops Lamb chops marinated in Kashmiri chilli and yogurt, grilled for a smoky finish.	12.95	Paneer Shashlik (V) Skewered with peppers, onions and tomatoes, marinated in yogurt and spices, then grilled.	10.95

RICE

Pilau Rice	3.50	Garlic Rice	3.95
Steamed Rice	2.95	Coconut Rice	3.95
Mushroom Rice	3.95	Keema Rice	4.50

NAAN BREADS

Garlic Naan	3.50	Keema Naan	3.95
Peshawri Naan	3.50	Garlic Coriander Naan	3.95
Plain Naan	2.95	Tandoori Roti (VG)	2.95
Cheese Naan	3.95	Paratha	3.50
		Chapati	1.50

Feast for 2

39.95

A generous spread of Spice Canvas favourites, perfect for sharing.

Includes

Two poppadoms
Any two curries
Any two rice or naan

Any two starters
One side dish

Feast for 1

14.95

A complete meal for students or solo diners.

Includes

Starter: Chicken Tikka or Onion Bhaji.
One traditional curry
One rice or bread

(VG) Vegan (V) Vegetarian (GF) Gluten Free
(D) Dairy (N) Nuts

10% Service Charge
1 Corkage Charge Per Person

ALLERGY & DIETARY INFORMATION

Please inform us of any Allergies or Dietary requirements before ordering. We offer Gluten-Free options and full Allergen details are available on request.