



Naanke

WARNING: YOU WILL LEAVE STUFFED

PORT ADELAIDE · INDIAN KITCHEN

ENTREE — VEGETARIAN

Samosa (2 Pieces) 9.90

Golden fried pastry parcels of spiced potato and onion

Aloo Tikki 9.90

Crisp potato patties in our own spice blend

Samosa Chaat 13.90

Broken samosa with chickpeas, yogurt and chutneys

Aloo Tikki Chaat 13.90

Tikki topped with chickpeas, yogurt and chutneys

Punjabi Pakoda 14.90

Gram flour fritters, fried to order

Paneer 65 16.90

Paneer cubes fried crisp in a hot South Indian batter

Tandoori Paneer Tikka 17.90

Marinated paneer and capsicum from the clay oven

Paneer Chilli 16.90

Paneer tossed with capsicum and onion in a chilli sauce

Veg Manchurian 16.90

Battered cauliflower tossed in a tangy Indo-Chinese sauce

Veg Noodles 14.90

Stir-fried with vegetables and Indo-Chinese sauces

Dahi Bhalla 13.90

Soft lentil dumplings in creamy yogurt with chutneys

Papdi Chaat 13.90

Crisp papdi with potato, yogurt and chutneys

Dahi Puri (8 Pieces) 13.90

Puffed puri filled with potato, chickpea and yogurt

Pani Puri 13.90

Crisp puri shells with spiced mint water

ENTREE — NON-VEGETARIAN

Chicken Noodles 16.90

Stir-fried with chicken and Indo-Chinese sauces

Chicken 65 17.50

Chicken fried crisp in a hot South Indian batter

Chicken Chilli 17.50

Chicken tossed with capsicum and onion in a chilli sauce

Chicken Manchurian 17.90

Battered chicken tossed in a tangy Indo-Chinese sauce

Tandoori Chicken Tikka 19.90

Boneless chicken marinated and clay-oven roasted

Chicken Seekh Kebab 18.90

Minced chicken skewers, spiced and grilled in the tandoor

Lamb Seekh Kebab 18.90

Minced lamb skewers, spiced and grilled in the tandoor

Amritsari Fish **Chef special** 18.90

Battered fish fried Amritsar-style with radish

MAIN COURSE — VEGETARIAN

Palak Paneer	18.90
Paneer in a thick creamy spinach curry	
Shahi Paneer	18.90
Paneer in a rich cashew and cream gravy	
Kadhai Paneer	18.90
Paneer with capsicum and onion in roasted kadhai spices	
Paneer Methi Malai Chef special	18.90
Paneer with fenugreek leaves in a cream sauce	
Malai Kofta	18.90
Fried paneer dumplings in a creamy golden sauce	
Malai Soya Chaap	18.90
Soya chaap in a mild cream gravy	
Achari Paneer	18.90
Diced paneer in our tangy pickling-spice curry	
Paneer Butter Masala	18.90
Paneer in tomato, butter and cream gravy	
Matar Paneer	18.90
Paneer and peas in a spiced tomato gravy	
Chana Masala	17.90
Punjabi chickpeas, dry and spicy with a citrus edge	
Bhindi Masala	18.90
Okra tossed dry with onion and spices	
Aloo Gobi	17.90
Potato and cauliflower tossed in dry spices	
Nani's Dal Makhani	16.90
Black lentils and kidney beans slow-cooked in butter	
Dal Tadka	16.90
Yellow lentils tempered in spiced butter	

SEAFOOD

Fish Masala	21.90
Fish cooked in North Indian herbs and spices	
Fish Curry	21.90
Full-flavoured curry, generous with spice	
Prawn Masala	21.90
Prawns cooked in North Indian herbs and spices	
Prawn Curry	21.90
Full-flavoured curry, generous with spice	

MAIN COURSE — CHICKEN

Butter Chicken	19.90
Roasted chicken in a mild butter and tomato sauce	
Chicken Methi Malai	19.90
Chicken with fenugreek leaves in a cream sauce	
Chicken Tikka Masala	19.90
Clay-oven chicken tikka in a spiced tomato gravy	
Mama's Rarha Chicken Chef special	20.90
North Indian style, whole spices cooked down till tender	
Chicken Butter Masala	19.90
Roast chicken chunks in a spiced masala sauce	
Chicken Korma	19.90
Chicken in a mild spiced cream sauce	
Chicken Vindaloo	19.90
Fiery curry of chicken and sharp spices	
Chicken Saag	19.90
Chicken in pureed spinach	

MAIN COURSE — LAMB, BEEF & GOAT

Lamb Rogan Josh	21.90
Lamb cooked in ghee at high heat with whole spices	
Lamb Korma	21.90
Tender lamb in a mild spiced cream sauce	
Lamb Vindaloo	21.90
Tender lamb in a fiery vindaloo curry	
Beef Rogan Josh	21.90
Beef cooked in ghee at high heat with whole spices	
Beef Korma	21.90
Diced beef in a mild spiced cream sauce	
Beef Vindaloo	21.90
Very hot curry with fresh aromatic spices	
Goat Curry Chef special	21.90
Bone-in goat in the chef's own curry	

RICE DISHES

Steamed Rice S 5.50 / L 5.90

Saffron Rice S 5.50 / L 6.50

Veg Biryani 18.90

Rice with fresh vegetables and aromatic spices,
with raita

Chicken Biryani 19.90

Rice with chicken and aromatic spices, with raita

BREADS

Tandoori Roti 4.90

Wholemeal flatbread from the tandoor

Butter Naan 4.90

Clay-oven naan brushed with butter

Garlic Naan 4.50

Naan studded with chopped garlic

Cheese Naan 5.90

Clay-oven naan stuffed with melted cheese

Cheese Garlic Naan 6.50

Cheese-stuffed naan studded with chopped garlic

Cheese Chilli Garlic Naan 6.90

Cheese-stuffed naan with garlic and fresh chilli

Spinach Cheese Naan 6.90

Cheese-stuffed naan with spinach folded through

Loaded Kulcha 7.90

Stuffed to the seams with spiced potato, Punjabi-
style

SIDES & CHUTNEYS

Massi's Mixed Pickle 1.90

Raita 4.90

Plain Yogurt 4.90

Green Salad 7.90

Onion Salad 5.50

Mint Chutney 2.90

Tamarind Chutney 2.90

Papadum (3 pieces) 3.90

DESSERTS

Gulab Jamun (2 pieces) 5.50

Warm milk dumplings in sweet syrup

Bengali Rasgulla (2 pieces) 5.50

Bengali milk sweet, served cold

Rabdi Kulfi 5.90

Creamy kulfi layered with sweetened, thickened
milk

Pista Kulfi 5.90

Kulfi rich with crushed pistachios

Nani Special Churi 9.90

Crumbled roti sweetened with ghee and jaggery

must be ordered with chai

DRINKS

Soft Drink (can) 4.50

Masala Chai 4.50

Lassi (Mango) 4.90

Lassi (Sweet or Salted) 4.50

Bottled Water (600ml) 3.90

FUNCTION HALL

Our hall is available for birthdays, parties and private functions. Ask our staff or call to enquire.