



NaanStop
express indian cuisine

 Print

At NaanStop, we serve homestyle Indian food (mom's recipes!). We make everything fresh daily using premium ingredients and we're confident you will taste the difference.

Start Here: (\$5.99)



Naanwich:

Naan (Indian flat bread), baked fresh in a traditional tandoor oven and stuffed with your choice of filling. Comes with sautéed onions and peppers, fresh spinach leaves, and cooling yogurt cilantro chutney.



Rice Bowl:

One item served atop brown or white basmati rice.



Salad:

Baby greens topped with your choice of one item and dressed with our cool and creamy yogurt cilantro chutney.

Choose One (Included):



Chicken Tikka Masala:

Chicken marinated in yogurt, lemon, garlic, ginger, and over 20 spices including turmeric, chili, cumin, coriander, cinnamon, and cardamom. Grilled then simmered in a spicy tomato sauce.



Kabob:

Minced turkey with onion, garlic, cumin, coriander, turmeric, and our special garam masala blend.



Chola:

Garbanzo beans simmered in a light gravy of tomatoes, onions, garlic, and ginger, and seasoned with cumin, coriander, turmeric, and chili.



Paneer Tikka Masala:

Mild Indian cheese cubes marinated in our signature Tandoori spice blend and grilled. It's not just for vegetarians. A cheese lover's favorite!
(+ \$1)



Lamb:

Our specialty! Braised lamb slow cooked for hours in a tomato, onion, and yogurt-based curry.
(+ \$2)

Choose Many (Included):

Sides: (\$2.5)

Chutneys:

Yogurt-cilantro (cool)

Apple-tamarind (sweet)

Coconut, mint, cilantro (hot)

Chili-cilantro (native Indian hot)

Drinks:

Soda \$1.5/2

Bottled Water \$1.5

Fresh Coconut Water \$3

Mango Lassi \$3

**Masala Fries:**

Fries topped with tikka masala sauce and yogurt-cilantro chutney.

**Samosa:**

Mom's Award-Winning Recipe! Crispy pastry shell stuffed with potatoes, peas, onions, and Indian spices.

We recommend it *Chaat Style* topped with Chola and Chutneys (+ \$2.5).**Naan & Dips**

Fresh baked naan served with chutneys for dipping.