

NAAN BAR

TANDOOR SELECTION

CHICKEN TIKKA 🍷	€12	TANDOORI JHINGA 🍷	€20
Chicken marinated in red chilli and yoghurt, dressed in mint and coriander glaze		Tiger prawns marinated with carom seeds and yoghurt	
LAMB SEEKH 🍷	€13	TANDOORI BROCCOLI 🌿 🍷	€10
Minced lamb skewers seasoned with ginger, green chilli, coriander and garam masala		Baked broccoli marinated with cream cheese	

SLOW COOKED MAINS

CHICKEN CURRY 🍷	€17	SHRIMP CHINGRI MALAI 🍷	€20
Home- style chicken drumsticks in masala curry		Bengal style spicy coconut shrimp curry with mustard seeds and ginger	
OLD DELHI BUTTER CHICKEN 🌶️ 🍷	€17	MUSHROOM MATAR 🌿 🍷	€14
Char-grilled chicken simmered in fenugreek enhanced creamy tomato gravy		Assorted mushrooms, sweet green peas, onion tomato masala	
CHICKEN KORMA 🌶️ 🍷	€17	SUBZ HANDI 🌿 🌶️ 🍷	€14
Chicken curry in rich brown onion and cashew nut gravy		Seasonal vegetables, ginger tempered creamy cashew nut gravy	
SOUTH INDIAN BEEF CURRY 🍷	€18	PANEER MAKHANI 🌿 🌶️ 🍷	€15
Black pepper Beef with curry leaf, grounded coriander powder and star anise		Cottage cheese simmered in tomato gravy, enhanced with dry fenugreek	
KASHMIRI ROGAN JOSH 🍷	€21	PALAK PANEER 🌿 🍷	€15
Spicy lamb curry prepared with red chilli and yoghurt		Cottage cheese simmered in cumin and whole red chilli, tempered creamy spinach sauce	

🌶️ CONTAINS NUTS | 🌿 VEGETARIAN | 🌱 VEGAN | 🍷 GLUTEN-FREE

- Prices are inclusive of taxes • If you have an allergy or dietary intolerance, please let the restaurant know at the time of placing your order

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STREET FOOD & SIDES

CHICKEN GALOUTI KEBAB 🍷	€11	DAL MAKHANI 🌿 🍷	€10
Lightly spiced, pan seared chicken topped with cream cheese and black pepper mousse		Slow simmered black lentils finished with butter, cream, fenugreek and Kashmiri chilli	
ALOO TIKKI 🌿 🍷	€8	RAJMA MASALA 🌿 🍷	€10
Pan fried potato patty with sweet yoghurt, tamarind sauce and coriander chutney		Red kidney beans tempered with fennel seeds, whole spices and garlic	
NIMONA 🌿 🍷	€8	PINDI CHOLA 🌿 🍷	€9
Chilli and cumin spiced, pan-seared green pea patty with tamarind chutney		Chickpeas ragout cooked with onion, tomato and coriander	
YELLOW DAL TADKA 🌿 🍷	€9	ALOO JEERA 🌿 🍷	€8
Yellow lentils tempered with cumin, garlic, coriander and ginger		Turmeric potatoes tempered with cumin seeds, ginger and green chilli	

BIRYANI & RICE

AWADHI CHICKEN BIRYANI 🍷	€18	KUMBH BIRYANI 🌿	€16
Spiced chicken, aromatic Basmati rice and raita		Seasonal wild mushrooms, saffron, aromatic Basmati rice and raita	
LAMB BIRYANI 🍷	€21	JEERA RICE 🌿 🍷	€4
Spiced lamb, aromatic Basmati rice and raita		Cumin tempered aromatic Basmati rice	
CHETTINAD SHRIMP BIRYANI 🍷	€20	STEAMED RICE	€4
Coastal spiced shrimp, aromatic Basmati rice and raita			

CLAY OVEN BAKED NAAN - €3.50

TANDOORI ROTI 🌿		LACHA PARANTHA	
Home style flat bread, whole wheat flour		Multi-layered, flat whole wheat bread	
PLAIN NAAN 🌿		PUDINA PARANTHA	
Refined flour flat bread		Mint flavoured, flat whole wheat bread	
GARLIC NAAN		ASSORTED BREADS BASKET	€11
Refined flour bread with garlic		Garlic Naan, Plain Naan, Tandoori Roti, Pudina Parantha and Lacha Parantha	

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