

## Street Food Snacks

Poppadum £3 

Basket of Poppadums served with mango chutney, mint sauce and onion dip.

Pani Puri £4 

Puffed semolina shell filled with chickpeas, jal jeera infusion to be eaten in one go.

Chaat Bombs £4 

Grispy bites filled with spicy tangy chutneys, yoghurt & potatoes, a bold sensation of Indian street food.

## Small Plates

Aloo Tikki £5 

Crushed mildly spiced potato in a seasoned flour, deep fried with a sweet tamarind drizzle

Raj's Bhajis £5 

Our crispy onion bhajis are a perfect dish for everyone. With a fragrantly spiced batter, these are fried to perfection and served with a yoghurt raita.

Chilli Tiger Prawns £9

Marinated in chilli, garlic and masala butter. Served with homemade puri

Masala Fish £8

Fresh Seabass coated in traditional masala flavours, served with sweet mango & green chutney.

Spring Rolls £7 

Homemade vegetable spring rolls, with a sweet chilli dip.

Nana's House Chaat £7 

Vegetable samosas with chickpeas, served with tamarind sauce, green chutney and a sweet yoghurt. Topped with pomegranate.

Veggie Samosa £5 

Spiced potato and peas in homemade pastry, deep fried till golden served with tamarind sauce and green chutney.

Keema Samosa £7

Lamb keema in homemade pastry, deep fried till golden, with tamarind sauce and green chutney.

Punjabi Kofte £7

Lamb meatballs cooked in a rich ginger and garlic & red pepper masala sauce.

Bombay Bass £9

An exotic speciality dish of pan roasted seabass, with freshly diced tomato and fennel. Drizzled with tamarind and balsamic.

Paneer Balls £7 

Grispy masala spiced paneer balls, served with a sweet chilli dip.

Duck Taco £8

Roasted shredded duck Taco with a spiced hoisin and sriracha sauce. served with gherkins and a red onion salad.

# NANA'S RESTAURANT

## Grill

Seekh Kebabs £8.5

Grilled lamb skewer flavoured with chilli, garlic and our secret ingredient! Drizzled with pomegranate sauce

Cheeky Tikka £8

Tandoor roasted chicken breast marinated in ginger, garlic, fresh coriander and tikka spices. With our mint yoghurt dip and green chutney.

Chilli Tofu £7 

Spicy Indo - Chinese dish with tofu in a tangy, savoury sauce.

Spicy Lamb Cutlets £11

Chargrilled Lamb Cutlets marinated in our house spices. Served with pink and green chutney.

Chicken 65 £9

South Indian crispy chicken, marinated in spices and deep fried for a crunchy yet sumptuous dish.

Kickin' Chicken £7.5

Chicken breast pieces in a sticky, spicy marinade with peppers and onions.

Tandoori Chicken Wings £7

Grilled until smoky and perfectly tender.

BBQ Monkfish £11

Chargrilled Tender monkfish marinated in spiced yoghurt and smoky tandoori masala.

Biryani

Traditional Biryani with fluffy basmati rice layered over tender & succulent pieces of meat, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions.

Lamb £11 Chicken £10 Vegetable £7 

## Nanas Kitchen

Nana's House £8 

A flavourful and aromatic dish made by simmering tender chicken pieces in our house spices. Consisting of onion, ginger, garlic and tomatoes.

Dal Makhani £7 

One of India's most loved dishes! Slow cooked, creamy and buttery dal with kidney beans. A delicious modern dish and one for the taste buds.

Keema Matar £7

A classic, staple dish and a favourite for many! A dry and spicy curry of Lamb mince and peas, with fragrant Indian spices and fresh coriander.

Lamb Nihari £16

Meltingly tender, slow roasted lamb shank wrapped in buttery puff pastry. With an aromatic, silky smooth rendang gravy on a bed of fluffy pilau rice.

Butter Chicken £8

Impossibly delicious, this beautiful dish of juicy Chicken tikka is cooked in a full flavoured, tasty tomato and butter

Aloo Gobi £7 

A classic dish marrying earthy flavours of tender potatoes and cauliflower. With a blend of onions, ginger and garlic spices. Finished with fresh coriander.

Masala Fillet Medallions £21

Succulent dry aged fillet steak, cooked to perfection and served on a hot skillet. Accompanied with a rich and silky masala sauce.

Goan King Prawn Delight £12

A rich and aromatic coastal delight, flavourful prawns cooked in Goan spices, coconut milk and tamarind.

Paneer Bhurji £8 

Popular North Indian crumbled paneer, sauted with a blend of aromatic spices, onion, tomatoes and green chillies.

Aubergine Bhuna £8 

Slow cooked Indian curry with tender aubergine and rich masala.

Ram a Lamb a Ding Dong £11

Authentic Northern Indian Lamb curry is simmered with fragrant spices, tomato, onions and tender slow cooked lamb cooked for 24 hours.

Matar Paneer £8 

A classic North Indian dish of paneer and green peas simmered in a spiced tomato-based gravy.

## Vegetarian Sides

### Bombay Potatoes £4 VG

Crowd pleasing new potatoes with sliced white onion and fresh chillies. Pan fried in garlic and house spices

### Masala Fries £4 VG

A perfect accompaniment! Crispy fries, deep fried and tossed in fragrant masala spices.

### Tadka Dal £5 V

The perfect comfort of buttery yellow dal, flavoured with a special tempering of ginger, garlic, onion and cumin known as Tadka. Finished with a sprinkling of coriander

### Anda Aloo £5 V

A traditional punjabi dry curry of potatoes, peas and boiled egg.

### Chana Masala £5 VG

Hearty spiced chickpea curry cooked with tomatoes, onions and fragrant Indian spices.

### Looney Tuney Fries £5 VG

Crispy fries tossed with aromatic spices, peppers, onions, black pepper and a hint of chilli for a bold flavourful twist.

## Bread & Rice

### Tandoori Roti £3.5

### Garlic Naan £3.5

### Butter Naan £3.5

### Peshwari Naan £3.5

### Chilli and Garlic Naan £3.5

### Cheese & Onion Naan £3.5

### Steamed Rice £2

### Pilau Rice £2

### Egg Fried Rice £3

### Fries £3

## Mini Nanas Kids Menu

£7 one main and choice of ice lolly or scoop of vanilla ice cream

Fish Fingers and fries

Buttery chicken with rice

Chicken nuggets with fries

Nani's dal chawl - Mild lentil curry with fluffy rice VG

Plain Omelette with Salad or Fries

with a scoop  
of ice cream

## Desserts

### Mango Cheesecake £7

Homemade creamy cheesecake with a rich mango flavour.

### Gulab Jamun £7

Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup. As per tradition, the syrup has a delicate rose flavour: Gulab means 'rose water' and jamun refers to a berry of a similar size and colour.

### Chocolate Fudge Cake £7

Warm rich chocolate fudge cake served with vanilla ice cream.

### Homemade Sticky Toffee Pudding £7

Warm homemade sticky toffee pudding served in a buttery toffee sauce, served with vanilla ice cream.

### Trio of Homemade Ice Cream £6

Vanilla, Chocolate, Strawberry.

### Kheer £7

Creamy and aromatic Indian Rice Pudding, flavored with cardamom, nuts & rose water, it's the best way to finish off an Indian meal.

## Cocktails

### Nana Tiki £8.5

Hendricks Gin, Cointreau, Cherry Brandy, Pineapple, Sours

### Desi Darling Daiquiri £8.5

Bacardi, Sours, Fresh Lime

### Punjabi Fizz £8.5

Prosecco, Fruit Puree, Liqueur

### Kashmiri Kosmo £8.5

Absolut Citrus Vodka, Cointreau, Cranberry Juice, Fresh Lemon

### Bombay Berry £8.5

Bombay Saphire Gin, Chambord, Sours, Apple Juice, Fresh Raspberries

### Maharaja Mule £8.5

Grey Goose Vodka, Ginger Beer, Fresh Lime

### Mumbai Margarita £8.5

Jose Cuervo Silver, Cointreau, Hot Honey, Lemon

### Bollywood Star Martini £8.5

Absolut Vanilla Vodka, Passoa Liqueur, Pineapple, Orange, Shot of Prosecco

### Goa Beach Iced Tea £10

Smirnoff, Bombay Saphire, Bacardi, Jose Cuervo Silver, Cointreau, Cola

## Beverages

### Espresso £2.50

### Latte £3.50

### Americana £3.00

### Cappuccino £4.50

### Hot Chocolate £3.50

### NANA'S House Chai £3.00

### English Breakfast Tea £2.00

### Speciality Teas: £3.00

### Mango Lassi £4.50

## Liqueur Coffee

### Irish (Whiskey) £7.00

### Calypso (Kahlua) £7.00

\*Please ask your server the flavour selection available.

## Book Now

Do you have a special occasion that you would like us to host? You can book our conservatory for your private party.

For parties of over 20 people a £5 deposit per person must be paid upon booking.

## Biryani

Traditional Biryani with fluffy basmati rice layered over tender & succulent pieces of meat, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions.

Lamb £11

Chicken £8

Vegetable £7

## Desserts

Gulab Jamun £7

Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup. As per tradition, the syrup has a delicate rose flavour: Gulab means 'rose water' and jamun refers to a berry of a similar size and colour.

Chocolate Fudge Cake £7

Warm rich chocolate fudge cake served with vanilla ice cream.

Homemade Sticky Toffee Pudding £7

Warm homemade sticky toffee pudding served in a buttery toffee sauce, served with vanilla ice cream.

Please inform staff of any allergies when ordering.  
Allergen ingredients available on request.



# NANA'S

## RESTAURANT TAKEAWAY MENU



### Opening times

Wednesday – Sunday 4pm till 9.30pm  
Collection & Delivery available.  
(Delivery is charged at £1 per mile)

Nanas Social Dining

To book a table visit: [www.nanasrestaurant.co.uk](http://www.nanasrestaurant.co.uk)

Nanas Restaurant Halifax

10-12 Victoria Place, Northowram, Halifax HX3 7HY  
Phone: 01422 201122 – option 2 for Takeaway.

## Starters

### Poppadum (VG) £3

Basket of Poppadums served with mango chutney, mint sauce and onion dip.

### Raj's Bhajis (VG) £5

Our crispy onion bhajis are a perfect dish for everyone. With a fragrantly spiced batter, these are fried to perfection and served with a yoghurt raita.

### Cheeky Tikka £8

Tandoor roasted chicken breast marinated in ginger, garlic, fresh coriander and tikka spices. With our mint yoghurt dip and green chutney.

### Veggie Samosa (VG) £5

Spiced potato and peas in homemade pastry, deep fried till golden served with tamarind sauce and green chutney.

### Keema Samosa £7

Lamb keema in homemade pastry, deep fried till golden, with tamarind sauce and green chutney.

### Seekh Kebabs £8.5

Grilled lamb skewer flavoured with chilli, garlic and our secret ingredient! Drizzled with pomegranate sauce

### Chicken 65 £9

South Indian crispy chicken, marinated in spices and deep fried for a crunchy yet sumptuous dish.

### Chilli Paneer (V) £6.5

Indian Paneer cheese, coated with a sticky marinade of chilli and garlic. Topped with spring onions and peppers.

### Kickin' Chicken £7.5

Chicken breast pieces in a sticky, spicy marinade with peppers and onions.

### Masala Fish £8

Fresh Seabass coated in traditional masala flavours. Served with sweet mango & green chutney.

### Aloo Tikki (VG) £5

Crushed mildly spiced potato in a seasoned flour, deep fried with a sweet tamarind drizzle.

### Chilli Tiger Prawns £9

Marinated in chilli, garlic and masala butter. Served with homemade puri.

### Tandoori Chicken Wings £7

Grilled until smoky and perfectly tender.

### Spring Rolls (V) £7

Homemade vegetable spring rolls, with a sweet chilli dip.

### Punjabi Kofte £7

Lamb meatballs cooked in a rich ginger and garlic & red pepper masala sauce.

## Mains

### Ram a Lamb a Ding Dong £11

Authentic Northern Indian Lamb curry is simmered with fragrant spices, tomato, onions and tender slow cooked lamb cooked for 24 hours.

### Nana's House £8

A flavourful and aromatic dish made by simmering tender chicken pieces in our house spices. Consisting of onion, ginger, garlic and tomatoes.

### Paneer Bhurji (V) £8

Popular North Indian crumbled paneer, sauted with a blend of aromatic spices, onion, tomatoes and green chillies.

### Goan King Prawn Delight £12

A rich and aromatic coastal delight, flavourful prawns cooked in Goan spices, coconut milk and tamarind.

### Chicken Korma £8

A mildly spiced Indian curry where chicken is cooked in a creamy sauce of yogurt, coconut, and aromatic spices.

### Aloo Gobi (V) £7

A classic dish marrying earthy flavours of tender potatoes and cauliflower. With a blend of onions, ginger and garlic spices. Finished with fresh coriander.

### Dal Makhani (V) £7

One of India's most loved dishes! Slow cooked, creamy and buttery dal with kidney beans. A delicious modern dish and one for the taste buds.

### Tadka Dal (V) £5

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### Pilau Rice £2

### Egg Fried Rice £3

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