

naan-n-oven

RESTAURANT IS OPEN SEVEN DAYS A WEEK

4925 SISK ROAD SUITE F
SALIDA, CA 95368

ALWAYS FRESH

SIGNATURE FOOD MENU

LUNCH BUFFET

FROM 11 AM TO 3 PM

(209) 653-6571

(209) 653-7428

CHEF'S TANDOORI (CLAY OVEN) SPECIALTIES

PANEER TIKKA	\$17.99
home-made cheese and vegetables marinated in yogurt and roasted in tandoori oven	
CHICKEN TIKKA KABOB	\$15.99
boneless breast cubes grilled and marinated in a special blend of spices	
HALF TANDOORI CHICKEN	\$10.99
four pieces of chicken legs & thighs that are lightly spiced and roasted to perfection on skewers	
FULL TANDOORI CHICKEN ★★	\$20.99
eight pieces of chicken legs & thighs that are lightly spiced and roasted to perfection on skewers	
CHICKEN SEEKH KABOB	\$14.99
ground chicken combined with herbs and spices cooked slowly on charcoal	
LAMB SEEKH KABOB	\$16.99
ground lamb combined with herbs and spices cooked slowly on charcoal	
TANDOORI(ROASTED) MIXED GRILL	\$19.99
assorted lamb, chicken, and shrimp grilled together to create a combination tandoori specialty	
LAMB CHOPS	\$22.99
premium cut slabs of lamb first put into a masala marinade and then grilled until tender and juicy	
TANDOORI SHRIMP	\$19.99
lightly marinated in spices and lemon cooked on charcoal to add flavor and tenderness	
TANDOORI FISH TIKKA	\$25.99
salmon fillets put aside and kept in a house blend marinade of light spices	



VEGGIE DELIGHTS

MALAI KOFTA	\$17.99
shredded veggies and paneer fried into bite size pieces combined with a base cashew, cream and tomato gravy	
PANEER TIKKA MASALA	\$12.99
homemade cheese cut into small cubes and inserted in the world famous tikka masala sauce	
SHAHI PANEER	\$11.99
paneer cooked in a rich creamy cashew sauce and sauteed with fresh garlic, onions, and tomatoes	
NAV RATAN KORMA	\$12.99
fresh mixed veggies in a rich creamy cashew sauce and sauteed with fresh garlic, onions, and tomatoes	
PANEER BHURJI	\$11.99
ground paneer stir fried in ginger, garlic, peas, and indian whole spices and garnished with cilantro	
MIXED VEGGIES	\$10.99
garden mix veggies containing fresh carrots, cauliflower, potatoes, bell pepper, cilantro, and blended spices	
ALOO GOBI (CAULIFLOWER)	\$10.99
cauliflower and potatoes cooked in a light onion base gravy made of ground spices imported from india	
DAL MAKHNI (BUTTER)	\$10.99
india famous lentils recipe containing fresh whipped heavy cream, kidney beans, green cardamom, bay leaves	
BAINGAN (EGGPLANT) BHARTHA	\$10.99
eggplant first roasted in the tandoor (clay oven) then combined with tomatoes, onions, and blended spices	
KARAH (STIR FRY) PANEER	\$12.99
bell peppers, onions, whole spices and paneer tossed in a fry pan with clarified butter and garnished with cilantro	
CHANA MASALA	\$10.99
garbanzo beans cooked in tomato and onion sauce with a blend of spices	
YELLOW DAL TADKA	\$10.99
lentils (yellow dal) pan fried with whole spices, ginger, garlic, desi ghee (clarified butter)	
MUSHROOM MATAR (PEAS)	\$10.99
mushroom and peas cooked in a traditional style tomatoes and onion base with whole spices	
BHINDI (OKRA) MASALA	\$10.99
fresh okra cooked with green onion, garlic, onion and spices	
SAAG	\$10.99
cooked spinach, fresh mustard greens and collard greens, garnished with salted butter and cilantro	
SAAG PANEER	\$10.99
homemade cheese in cooked spinach, fresh mustard greens and collard greens, garnished with salted butter and cilantro	
MUSHROOM (PEAS) SAAG	\$10.99
fresh mushrooms in cooked spinach, fresh mustard greens and collard greens, garnished with salted butter and cilantro	
MATAR (PEAS) PANEER	\$10.99
homemade cheese and green peas perfectly cooked in a gravy with a base of blended spices, tomatoes and onions	

SIGNATURE DISHES

CHICKEN CURRY	\$10.99
diced boneless chicken thigh cooked in a traditional style with ginger, garlic tomatoes, onions and herbs	
BUTTER CHICKEN ★★	\$12.99
cooked in the same world famous style as the first butter chicken from Delhi, India. clay oven roasted chicken strips in charcoal and mixed in a garlic and tomato heavy cream gravy with whole spices	
KARAH CHICKEN	\$12.99
diced boneless chicken thigh cooked in a traditional style with bell peppers, ginger, garlic, tomatoes, onions and herbs	
CHICKEN TIKKA MASALA ★★	\$12.99
clay oven roasted chicken breasts in the tikka masala sauce (tomatoes, herbs and onions in heavy cream)	
CHICKEN SAAG	\$11.99
diced chicken thighs cooked in spinach, fresh mustard greens and collard greens, garnished with salted butter and cilantro	
CHICKEN DO PIAZA	\$12.99
diced boneless chicken thighs cooked with ginger, garlic, chopped onions and bell peppers, garnished with cilantro	
CHICKEN KORMA	\$12.99
diced chicken thighs cooked with fresh tomatoes, cashews, almonds, heavy whipping cream, ginger, garlic, and spices of india.	
CHICKEN VINDALOO (POTATOES)	\$12.99
diced boneless chicken thighs and shallow fried potatoes cooked in a traditional style with ginger, garlic tomatoes, onions and herbs	
CHICKEN ROGAN JOSH	\$12.99
diced boneless chicken thighs cooked with plain yogurt, herbs, paprika, ground spices, and fried onions	
EGG MASALA BHURJI	\$14.99
seasoned scrambled eggs cooked with ground spices, tomatoes, butter, garlic, onions, and serrano peppers	
LAMB CURRY	\$14.99
premium boneless Australian lamb slow cooked in a traditional style with ginger, garlic, tomatoes, onions and herbs	
LAMB SAAG	\$14.99
bite size pieces of lamb cooked in spinach, fresh mustard greens and collard greens, garnished with salted butter and cilantro	
LAMB KORMA	\$14.99
grass fed lamb cubes cooked in fresh tomatoes, cashews, almonds, heavy whipping cream, ginger, garlic, and spices of india.	
LAMB VINDALOO (POTATOES)	\$14.99
small pieces of lamb and shallow fried potatoes cooked in a traditional style with ginger, garlic tomatoes, onions and herbs	
LAMB ROGAN JOSH	\$14.99
diced lamb cooked with plain yogurt, herbs, paprika, whole spices	
GOAT CURRY	\$14.99
organic goat meat slow cooked in a traditional style with fresh ginger, garlic, tomatoes, onions, herbs and a blend of spices.	
SHRIMP CURRY	\$19.99
jumbo size shrimp cooked in a traditional style with ginger, garlic, tomatoes, onions and herbs	
FISH CURRY	\$19.99
thick cut small pieces of salmon filets made from sauteing fresh onions, ginger, garlic, tomatoes and herbs.	
SHRIMP MASALA	\$19.99
jumbo size shrimp cooked in a heavy whipped cream and cashew base gravy with fresh ginger, garlic, tomatoes, onions and herbs	

QUICK BITES (SNACKS)

CHILLI CHICKEN	\$15.99
boneless chicken thigh nuggets stir fried in bell pepper, ginger, garlic and herbs marination	
CHICKEN PAKORA	\$7.99
boneless chicken thigh strips fried in a chickpea flour batter layer	
FISH PAKORA ORDER (7 PIECES)	\$8.99
deep fried filets marinated in special whole spices, garlic	
CHICKEN NOODLES	\$9.99
stir fried chicken strips combined with bell peppers, carrots and noodles	
FISH PAKORA PER POUND ★★	\$15.99
(17 PIECES) #1 MOST POPULAR ITEM	
deep fried fish filets marinated in a special thin layer of blended spices, garlic.	
CHICKEN MANCHURIAN	\$15.99
sweet and spicy sauce made in house and then combined with small fried chicken cubes	

BASMATI RICE

PLAIN RICE	\$3.99
basmati rice cooked in cumin	
FRIED RICE	\$5.99
stir fry of green peas, mixed veggies, and cumin	
VEGGIE BIRYANI	\$12.99
basmati rice cooked with saffron, carrots, cauliflower, potatoes, bell peppers and a blend of indian spices	
CHICKEN BIRYANI	\$13.99
cooked basmati rice combined with saffron, bell peppers, onions, diced chicken, garnished with a touch of cilantro, mint, golden fried onions	
LAMB BIRYANI	\$15.99
cooked basmati rice combined with saffron, bell peppers, onions, grass fed lamb, garnished with a touch of cilantro, mint, golden fried onions	
GOAT BIRYANI	\$15.99
cooked basmati rice combined with saffron, bell peppers, onions, organic goat meat, garnished with a touch of cilantro, mint, golden fried onions	
SHRIMP BIRYANI	\$19.99
cooked basmati rice combined with saffron, bell peppers, onions, and jumbo size shrimp, garnished with a touch of cilantro, mint, golden fried onions	

NAAN (BREADS)

TANDOORI ROTI	\$2.00
whole wheat flour flatbread baked in the clay oven.	
TAVA ROTI	\$2.00
whole wheat flatbread made on traditional iron griddle	
PLAIN NAAN	\$2.99
whole wheat flatbread made on traditional iron griddle	
BUTTER NAAN	\$2.99
leavened bread baked in the clay oven	
GARLIC NAAN ★★	\$3.99
leavened bread garnished with fresh diced garlic and cilantro baked in the clay oven.	
ALOO (POTATOES) NAAN	\$3.99
leavened bread stuffed with mashed potatoes and herbs and baked in the clay oven	
ONION NAAN	\$4.99
leavened bread stuffed with red onions and herbs and baked in the clay oven	
BULLET NAAN (SPICY)	\$4.99
leavened bread stuffed with fresh serrano peppers and herbs and baked in the clay oven	
LACHA (LAYERED) PARANTHA	\$4.99
whole wheat flour thinly rolled and kneaded with layers and baked on the traditional flat iron griddle	
ALOO (POTATO) PARANTHA	\$4.99
whole wheat flour kneaded and stuffed with special seasoned potato filling	
GOBI (CAULIFLOWER) & ONION	\$4.99
thinly chopped cauliflower and onions stuffed in whole wheat flour chapati	
CHEESE (PANEER) PARANTHA	\$4.99

SIDE ORDERS

PLAIN YOGURT	\$2.99
RAITA	\$2.99
CHILLI & ONION SALAD	\$4.99
CUCUMBER SALAD	\$4.99

DOMESTIC & INDIAN BEER

BUD LIGHT	\$5.99
BUDWEISER	\$5.99
CORONA	\$5.99
STELLA	\$5.99
MODELO	\$5.99
TAJ MAHAL	\$7.99
FLYING HORSE	\$7.99
HAYWARDS 5000	\$7.99

WINE

RED WINE AND
WHITE WINE IS
ONLY SOLD BY
THE BOTTLE
WHICH IS \$25.99

DRINKS

SOFT DRINKS	\$2.50
CHAI TEA	\$2.00
MANGO LASSI	\$3.99
SALTED/ SWEET LASSI	\$3.99
ICED TEA	\$3.99
LEMONADE	\$3.99

PLEASE CHOOSE NAAN-N-OVEN CATERING SERVICES
FOR YOUR NEXT EVENT OF ANY SIZE. PLEASE CALL
HAPPY (209) 653-6571 FOR MORE INFORMATION

DESSERTS

KHEER (RICE PUDDING)	\$5.99
traditional sweet, rich and creamy rice pudding garnished with pistachios and almonds	
CULAB JAMUN	\$5.99
delicious golden brown pastry balls in a sugar syrup with a touch of rose water and green cardamom	
RAS MALAI (CREAM)	\$6.99
made from soft and spongy homemade cheese dumplings served in a chilled aromatic creamy gravy	
GAJAR (CARROTS) KA HALWA	\$5.99
consist of fresh grated carrots with heavy cream, sugar, clarified butter and cardamom powder.	
FALOODA ICE CREAM	\$6.99
rich dessert drink made from whipped ice cream combined with jelly noodles, rose syrup, basil seeds	

