

## CLASSIC DISHES

	Chicken	Lamb	Prawn	King Prawn	Vege
Rogan Josh	6.95	6.95	6.95	9.95	5.95
Curry	5.10	5.10	7.10	9.95	5.95
Bhuna	6.95	6.95	7.95	9.95	5.95
Korma	6.95	6.95	7.95	9.95	5.95
Vindaloo	6.10	6.10	7.10	9.95	5.95
Dupiaza	6.95	6.95	7.95	9.95	5.95
Madras	6.10	6.10	7.10	9.95	5.95
Dansak	6.95	6.95	7.95	9.95	5.95
Sagwala	6.95	6.95	7.95	9.95	5.95

## BIRYANI CART

Biryani is a classic mogul dish, fragrant basmati rice cooked with saffron garam massala and ghee. Served with a choice of your favourite vegetable side dish.

Mushroom Biryani	6.95
Vegetable Biryani	5.95
Lamb/Chicken Biryani	7.95
Chicken Tikka Biryani	8.95
Prawn Biryani	9.95
King Prawn Biryani	11.95
Classic Mix Naga Biryani	12.95

## VEGETABLE SIDE DISHES

Ideal accompaniments with main meals

Aloo Jeera Naga Hot	3.20
Shabzi Garlic Chilli	3.20
Vegetable Masala	3.20
Niramish Mixed vegetable Bhajee	3.20
Sag Aloo Potatoes and spinach	3.20
Bombay Aloo	3.20
Aloo Gobi Potatoes and cauliflower	3.20
Saag Paneer Cheese and spinach	3.20
Motor Paneer Cheese and peas	3.20
Chana Masala Chick peas	3.20
Mushroom Bhajee	3.20
Tarka Dall	3.20
Bhindi Bhajee Okra	3.20
Brinjal Bhajee Aubergine	3.20
Sag & Mushroom Bhaji	3.20
Sag Bhaji	3.20
Chana Paneer	3.20

## RICE PLATES

Rice Steamed natural basmati rice	2.45
Pilau Rice	2.75
Mushroom Rice	3.45
Keema Rice	3.45
Special Rice	3.45
Naga Rice	3.45
Probably the hottest rice in the world	
Coconut Rice	3.45
Spinach Rice	3.45
Lemon Rice	3.45
Egg Rice	3.45

## BREAD BASKET

Naan	2.45
Tandoori Roti	2.45
Chapati	2.00
Garlic Naan	2.75
Onion Kulcha	2.75
Bullet Naan (Hot)	2.75
Naan stuffed with finely chopped naga & coriander	
Cheese Naan	2.75
Keema Naan	2.75
Peshwari Naan	2.75
Puri	2.00
Stuffed Paratha	2.75
Paratha	2.60
Egg Paratha	2.80
Keema Paratha	3.00

## ACCOMPANIMENTS

Popadom	0.70
Chutney	0.70
Raita Greek yogurt with cucumber/onion	2.25
Classic Salad	3.25
Chips	2.25
Indian Salsa Salad	2.50

## DESSERTS

<b>Leemu</b> A rich sophisticated ice cream combined with honeycomb, filled in a designer glass pot.	4.50	<b>Fantastica</b> Crisp chocolate base, layered with dairy vanilla & caramel ice cream & delicious caramel sauce, dusted with chocolate biscuit.	£4.25
<b>Flake</b> Delicious dairy ice cream topped with chocolate curls and drizzle of chocolate sauce, finished with Cadbury Flake.	4.25	<b>Kulfi</b> Traditional Indian ice cream from whole milk & cream. Available in Mango or Pistachio.	£3.25
<b>Dark Magic</b> Oreo are heaped on rich creamy dairy ice cream, the ultimate experience for anyone who loves Oreo.	4.25	<b>Zoo Loco</b> Creamy Vanilla Ice Cream filled up in attractive cup with a milky chocolate egg with a surprise inside.	£3.75
<b>Choco Fudge Cake with Ice Cream</b> All time favourite chocolate fudge cake, with rich creamy chocolate layer.	4.25	<b>Punky Toy</b> Creamy Vanilla Ice cream in an attractive and colourful plastic toy.	£3.75

## NAGA NIGHTS

Monday to Wednesday (Dining in only)

# £12.95

## 5 Course Meal

Includes Starter, Main Course, Side Dish, Rice or Nan & Coffee  
(All Sea Food & Lamb Chops £3.00 extra)

## SUNDAY LUNCH TIME

### 5 COURSE MEAL

2pm to 5pm

Choose from our Sunday menu

- Any Starter • Any Main Dish • Any Side Dish
- Any Rice or Nan • Coffee or Tea

Sunday Lunch £9.95  
**only £9.95**

Poppadum and pickles Extra £1.50 (Lamb Chop & sea food Extra £3.00)  
liqueur coffee Extra £1.50

### OUR PHILOSOPHY AND PRINCIPLES

It is our philosophy to create simple yet fresh and innovative Indian food, using raw ingredients of the highest quality that is fundamental to us. Fresh meat and vegetable aromatic, piquant herbs and and spices. At Naga Indian Restaurant, we go to great lengths to create not only an aesthetically trendy dining and lounge ambience but also the best in contemporary Indian gourmet cuisine. Using only the finest and freshest ingredients, our flavorsome menu takes you back to the wonderful cookery of traditional Indian recipes blended to modern tastes, to ensure that every mouthful at Naga Indian Restaurant is an absolute culinary delight.

- OUTDOOR CATERING • FUNCTION ROOM
- WIFI AVAILABLE • LARGE CAR PARK AT REAR

Open 7 days a week  
Monday -Saturday 5pm-11pm / Sunday 2pm-10pm

84 Croydon Road, Coney Hall, West Wickham BR4 9HY



Note: Dishes are cooked in a facility that also processes milk, egg, peanuts and tree nut products. If you have any concerns please speak to member of staff prior to ordering.

West Wickham Curry Chef voted one of the best in UK



Chef wins curry chef of the year award for his indian cuisine at I Naga in West Wickham



A West Wickham chef has been crowned lord of the spice after winning Chef of the Year 2014



Awarded chef of the year 2014, 2015, 2016 & 2017



CONTEMPORARY INDIAN DINING

## MONDAY AND TUESDAY

# I NAGA SPECIAL

(Collection Only)

### 4 COURSE MEAL

# £11.95

Starter, Main Course, Side Dish, Rice or Nan  
(Prawn Dishes extra £1 & Fish, King Prawn dishes & Lamb Chops extra £3.00)  
(Not in conjunction with any offers or discount)

## FREE HOME DELIVERY

On orders over £12 within 4 miles radius

Tel: 020 8462 6211

Tel: 020 8462 5808

www.inaga.co.uk

Email: info@inaga.co.uk

**10% DISCOUNT**  
On collection orders over £10

### ALLERGEN INFORMATION:

If you suffer from a food allergy or intolerance.  
Please let us know before you place your order.

Please ask our staff if you require any assistance or guidance with our menu.

### 14 ALLERGENS

•CELERY •CEREALS CONTAINING GLUTEN •CRUSTACEANS  
•EGGS •FISH •LUPIN •MILK •MOLLUSCS •MUSTARD •NUTS  
•PEANUTS •SESAME SEEDS •SOYA •SULPHUR DIOXIDE

## APPETISERS

All starters served with salad garnish, lemon & mint chutney

<b>Tandoori Chicken</b> . . . . .	<b>3.75</b>
The world famous dish of tender spring chicken marinated in fresh ground spices & yogurt, roasted in tandoori.	
<b>Chicken Tikka</b> . . . . .	<b>3.75</b>
Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori.	
<b>Naga Tikka</b> . . . . .	<b>4.00</b>
Supreme breast of chicken infused with a special 'naga' marinade, flame grilled in tandoori.	
<b>Lamb Tikka</b> . . . . .	<b>4.00</b>
Succulent pieces of lamb infused with a special 'tikka' marinade, flame grilled in tandoori.	
<b>Shami Kebab</b> . . . . .	<b>3.80</b>
Succulent lamb fillets seasoned with light spices and cooked on traditional Indian tava.	
<b>Meat Samosa or Vegetable Samosa</b> . . . . .	<b>3.45</b>
Crispy triangular savory filled with spicy minced meat or soft delicate vegetables.	
<b>Fish Samosa NEW</b> . . . . .	<b>3.50</b>
Crispy triangular savory filled with spicy bonless fish.	
<b>Sheek Kebab</b> . . . . .	<b>3.80</b>
Minced lamb with onion & spices skewered & cooked in tandoori.	
<b>Chicken Chat</b> . . . . .	<b>3.80</b>
Sliced chicken blended with cherry tomatoes, red onions with a touch of fresh lemon juice to sliced bell peppers.	
<b>Onion Bhaji</b> . . . . .	<b>3.45</b>
Sliced onions mixed in a gram flour batter & deep fried.	
<b>Garlic Aubergine (Must try)</b> . . . . .	<b>3.75</b>
Baked aubergine steaks, stuffed with cheese & potatoes & sesame seeds, topped with spiced tomatoes.	
<b>Prawn Puri</b> . . . . .	<b>4.00</b>
Cooked with tomato, onion & spices, served on a deep fried medium flour made bread	
<b>King Prawn Puri</b> . . . . .	<b>5.45</b>
<b>King Prawn Butterfly</b> . . . . .	<b>5.45</b>
<b>Achari Fish Tikka</b> . . . . .	<b>5.00</b>
Chunks of salmon in pickle flavoured yogurt massala & cooked in the Tandoor.	
<b>I Platter (Must try)</b> . . . . .	<b>5.45</b>
A scrumptious selection of mixed appetizers. A must for the epicure, (Sheek kebab, onion bhaji, samosa & chicken tikka)	
<b>Kebab Puri</b> . . . . .	<b>3.75</b>
Sheek kebab cooked in a special sweet & sour sauce, served with puri	
<b>Reshmi Kebab</b> . . . . .	<b>4.25</b>
Mince lamb pattie warped in egg	
<b>Paneer Tikka</b> . . . . .	<b>4.00</b>
Indian cheese grilled in tandoori oven, marinated in tandoori sauce	
<b>Chicken Lafafa</b> . . . . .	<b>4.00</b>
Chicken & Sag mixed together selected spices, coated with egg.	

## TANDOORI DISHES

(Healthy Options)

<b>Tandoori Chicken</b> . . . . .	<b>7.00</b>
<b>Chicken Tikka</b> . . . . .	<b>6.75</b>
<b>Tandoori Lamp Chop</b> . . . . .	<b>10.45</b>
<b>Lamb Tikka</b> . . . . .	<b>7.25</b>
<b>Seafood Shashlik (Must try)</b> . . . . .	<b>14.45</b>
King prawn & salmon marinated in freshly ground aromatic herbs & spices, garnished with tomatoes, green peppers & onions, cooked over a charcoal fire.	
<b>Deluxe Mix Grill (Must try)</b> . . . . .	<b>14.45</b>
An assortment of tandoori delicacies consisting of tandoori chicken, lamb chops, chicken tikka, and sheek kebab served with nan.	
<b>Tandoori King Prawn Shashlick Medium</b> . . . . .	<b>14.45</b>
King prawn marinated in freshly ground aromatic herbs & spices, garnished with tomatoes, green peppers & onions cooked in a tandoor.	
<b>I Shashlick (Must try)</b> . . . . .	<b>14.45</b>
Combination of king prawns, chicken tikka & lamb tikka grilled on skewers with onion, green peppers and tomatoes.	
<b>Chicken or Lamb Shashlick</b> . . . . .	<b>9.45</b>
Tender pieces of chicken/lamb marinated in freshly ground aromatic herbs and spices, garnished with tomatoes, green peppers and onions cooked over charcoal fire.	
<b>Paneer Shashlik (Must try)</b> . . . . .	<b>8.95</b>
Indian cheese grilled in clay oven with green pepper, onion, and tomato	
<b>Promofranet Fish NEW</b> . . . . .	<b>13.95</b>
Grilled in clay oven bangladeshi fish	

## I NAGA SIGNATURE DISHES

<b>Lamb Morisa Hot, (Must try)</b> . . . . .	<b>9.45</b>
Grilled lamb cooked with pickled chillies and a combination of crushed whole spices in a hot tantalizing sauce.	
<b>Korai Chicken Medium</b> . . . . .	<b>9.45</b>
Tender chunks of chicken, moderately spiced & cooked with diced onions, peppers & herbs in a thick korai sauce.	
<b>Vegetable Korai NEW</b> . . . . .	<b>£8.95</b>
Vegetable with egg cooked in medium korai sauce	
<b>Tandoori Garlic Chicken Tikka Medium</b> . . . . .	<b>8.45</b>
Tandoori chicken cooked in a clay oven within garlic & chilli in a specially prepared sauce.	
<b>Shashlick Massala Medium, (Must try)</b> . . . . .	<b>10.45</b>
Diced pieces of chicken, green peppers, tomatoes & onions in a special tandoori spice. Grilled in a clay oven & served with a special mince sauce on top.	
<b>Special Massala Medium</b> . . . . .	<b>9.45</b>
Breast chicken cooked with onions, green peppers & special massala sauce.	
<b>Chicken or Lamb Jalfrezi Medium</b> . . . . .	<b>8.45</b>
Chicken marinated with fenugreek, garlic & ginger cooked in a fairly hot sauce with onions, green chillies & mixed peppers.	
<b>Lamb Shatkora Medium</b> . . . . .	<b>9.45</b>
Tender lamb cooked with fresh herbs and wild lemon.	
<b>Bombay Keema Massala Medium</b> . . . . .	<b>8.45</b>
Minced of lamb meat cooked with peas in our chef's special curry sauce.	
<b>Methi Gosht Special Medium, (Must try)</b> . . . . .	<b>9.45</b>
Lamb cooked with spring onions, tomatoes & ginger generous portions of fenugreek. Then tempered with garlic & ginger served in a thick dry sauce.	
<b>Tawa Chicken Medium</b> . . . . .	<b>8.45</b>
Breast of chicken lightly spiced and sautéed on a traditional Indian tava with cheese topping.	
<b>Pasanda Mild</b> . . . . .	<b>8.45</b>
Tender pieces of chicken/lamb marinated in fresh cream, ground almonds, and freshly ground aromatic herbs a spices, very mild & creamy.	
<b>Butter Chicken Mild</b> . . . . .	<b>8.45</b>
Tender pieces of chicken/lamb cooked in butter with a creamy mild sauce.	
<b>Kofta Korai Mincemeat balls (Must try)</b> . . . . .	<b>9.45</b>
<b>Chicken or Lamb Nihari</b> . . . . .	<b>8.45</b>
Diced chicken, cooked in a special sauce, with spring onion, medium hot, fairly dry	
<b>Jelepeno Chicken or Lamb (Madras) NEW</b> . . . . .	<b>9.95</b>
Jelepeno cooked with chicken or lamb in a madras sauce	
<b>Chicken Jagooti NEW</b> Very mild cooked with dates . . . . .	<b>9.95</b>

## I NAGA SPECIALS

<b>Chicken Tikka Massala Mild</b> . . . . .	<b>8.45</b>
The famous and popular dish is cooked to perfection.	
<b>Chicken Tikka Badami Mild</b> . . . . .	<b>8.45</b>
Chicken tikka cooked with cashew nuts & almonds in a delectable fresh cream sauce.	
<b>Chicken Dhakashwari Mild</b> . . . . .	<b>8.45</b>
Succulent chicken tikka prepared in tandoori then exclusively cooked with sweet mangoes fresh cream sauce. A fruity mild creamy dish.	
<b>Sizzling Chops Massala Medium</b> . . . . .	<b>11.45</b>
Tandoori lamb chops cooked with garlic, ginger, in a fairly medium sauce with a touch of red wine.	
<b>Kashi Dansak Medium (Must try)</b> . . . . .	<b>9.45</b>
Strips of lamb tikka cooked with turmeric, cinnamon, bay leaves and sun dried red subsequently cooked with lentils.	
<b>Zameri Chicken Medium</b> . . . . .	<b>8.45</b>
Barbecued chicken breast lightly covered with a refreshingly finesse orange flavoured sauce.	
<b>Sizzling Lamb Massala Medium (Must try)</b> . . . . .	<b>9.95</b>
Rolled lamb extensively prepared with stern peppers, onion, cumin seeds, roasted garam massala in a chefs special tandoori sauce.	
<b>Lamb De Khodu Medium (Must try)</b> . . . . .	<b>9.45</b>
Tender chunks of lamb lightly spiced then cooked with turmeric, jeera, garam massala & butternut squash creating a spicy yet sweet taste.	
<b>I Pie Curry Medium</b> . . . . .	<b>8.45</b>
Tender pieces of lamb in a pillow of mash potato served with curry sauce.	
<b>Haryali Chicken Medium</b> . . . . .	<b>8.45</b>
Succulent pieces of chicken cooked with spinach, yogurt, butter & cream sauce.	
<b>Chicken Naga Hot, (Must try)</b> . . . . .	<b>9.45</b>
Tender pieces of chicken cooked with hot naga in a medium dry sauce.	
<b>Lamb Naga Hot, (Must try)</b> . . . . .	<b>9.45</b>
Tender pieces of lamb cooked with hot naga in a medium dry sauce.	
<b>Murgh Masala (Must try)</b> . . . . .	<b>11.95</b>
Half spring chicken specially spiced in chef special sauce cooked on the bone with mincemeat and boiled egg medium dry, highly recommended	

## BALTI DISHES

<b>Sizzling Balti Jalfrezi Medium</b> . . . . .	<b>9.45</b>
Chicken or lamb marinated with fenugreek, garlic & ginger cooked in a fairly hot balti sauce with onions, green chillies mixed peppers.	
<b>Balti Capsila Chicken Medium</b> . . . . .	<b>9.45</b>
Chicken cooked with special aromatic herbs & spices with green peppers, tomatoes & onions, medium hot, garnished with fresh cucumber & carrots.	

## SEAFOOD DISHES

<b>Fish De Khodu Medium (Must try)</b> . . . . .	<b>10.45</b>
Fillets of tilapia lightly spiced then cooked with turmeric, jeera, garam massala & sweet pumpkin creating a spicy yet sweet taste.	
<b>Fish Tarkari Medium</b> . . . . .	<b>10.45</b>
Fillet of tilapia marinated & grilled in the tandoori and cooked with strips of capsicums & onions in a light cumin sauce.	
<b>Fish Kofta Mild (Must try)</b> . . . . .	<b>11.45</b>
Bangladeshi fish kofta cooked in fresh cream, ground almonds, freshly ground aromatic herbs & spices, very mild & creamy.	
<b>Garlic Machli Sag Medium</b> . . . . .	<b>10.45</b>
A delightful tantalising tilapia dish, moderately spiced & cooked with garlic, spinach, diced onions, peppers & herbs in a thick korai sauce.	
<b>Nimbu Chingri Medium</b> . . . . .	<b>13.45</b>
Whole King prawn marinated in lime juice, garlic and ginger then cooked with onions, green chillies zest of lemon, turmeric & fresh coriander.	
<b>King Prawn Naga Hot</b> . . . . .	<b>13.45</b>
Cooked with hot naga crushed whole spices, lemon juice, onions and fresh coriander.	
<b>King Prawn Garlic Chilli Hot</b> . . . . .	<b>13.45</b>
A very hot a spicy sea food dish, extensively prepared with fresh garlic & chillies in a lingering piquant sauce.	
<b>Special Fish Massala Medium</b> . . . . .	<b>11.45</b>
Marinated salmon chunks grilled in a clay oven cooked in medium massala sauce delicately flavoured with oriental herbs & spices.	