

CLASSIC DISHES

	Chicken	Lamb	Prawn	King Prawn	Vege
Rogan Josh	8.95	9.95	10.95	13.95	7.95
Curry	8.95	9.95	10.95	13.95	7.95
Bhuna	8.95	9.95	10.95	13.95	7.95
Korma	8.95	9.95	10.95	13.95	7.95
Vindaloo	8.95	9.95	10.95	13.95	7.95
Dupiaza	8.95	9.95	10.95	13.95	7.95
Madras	8.95	9.95	10.95	13.95	7.95
Dansak	8.95	9.95	10.95	13.95	7.95
Sagwala	8.95	9.95	10.95	13.85	7.95

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	8.95
Vegetable Biryani	8.95
Lamb/Chicken Biryani	9.95
Chicken Tikka Biryani	10.95
Prawn Biryani	11.95
King Prawn Biryani	14.95
Classic Mix Naga Biryani	15.95

VEGETABLE SIDE DISHES

Ideal accompaniments with main meals

Aloo Jeera Naga Hot	4.20
Shabzi Garlic Chilli	4.20
Vegetable Masala	4.20
Niramish Mixed vegetable Bhaji	4.20
Sag Aloo Potatoes and spinach	4.20
Bombay Aloo	4.20
Aloo Gobi Potatoes and cauliflower	4.20
Saag Paneer, Cheese and spinach	4.20
Motor Paneer Cheese and peas	4.20
Chana Masala Chick peas	4.20
Mushroom Bhaji	4.20
Tarka Dall	4.20
Bhindi Bhaji Okra	4.20
Brinjal Bhaji Aubergine	4.20
Sag & Mushroom Bhaji	4.20
Sag Bhaji	4.20
Chana Paneer	4.20

RICE PLATES

Rice Steamed natural basmati rice	3.25
Pilau Rice	3.50
Mushroom Rice	3.95
Keema Rice	3.95
Special Rice	3.95
Naga Rice	3.95
Probably the hottest rice in the world	
Coconut Rice	3.95
Spinach Rice	3.95
Lemon Rice	3.95
Egg Rice	3.95

BREAD BASKET

Naan	3.25
Tandoori Roti	3.25
Chapati	3.00
Garlic Naan	3.95
Onion Kulcha	3.95
Bullet Naan (HOT)	3.95
Naan stuffed with finely chopped naga & coriander	
Cheese Naan	3.95
Keema Naan	3.95
Peshwari Naan	3.95
Puri	3.00
Stuffed Paratha	4.50
Paratha	3.95
Egg Paratha	4.50
Keema Paratha	4.50

ACCOMPANIMENTS

Popadom	1.00
Raita greek yogurt with cucumber/onion	2.75
Classic Salad	3.75
Chips	2.75
Indian Salsa Salad	3.00
Mint Sauce	1.00
Mango Chutney	1.00
Onion Salad	1.00
Coconut	1.00

NAGA NIGHT

Monday to Wednesday (Dining in only)

£17.95

Includes Starter, Main Course, Side Dish, Rice or Naan
(All Sea Food & Lamb Chops
£4.00 extra)

* Price is per peson and not to share *

1 NAGA SPECIAL

Monday and Tuesday (Collection Only)

£15.95
4 COURSE MEAL

Starter, Main Course, Side Dish,
Rice or Naan

(Prawn Dishes extra £1 & Fish, King Prawn dishes & Lamb Chops
extra £4.00)

(Not in conjunction with any offers or discount)

SUNDAY SPECIAL

All day from 2pm until 10pm

Any Starter • Any Main Dish
Any Side Dish • Any Rice or Naan

ONLY £15.95

(Lamb Chop & sea food Extra £4.00)

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.



Awarded chef of the year
2014, 2015, 2016,
2017, 2018 & 2019



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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

Tandoori Chicken	4.75
The world famous dish of tender spring chicken marinated in fresh ground spices & yogurt, roasted in tandoori.	
Chicken Tikka	4.75
Supreme breast of chicken infused with a special ‘tikka’ marinade, flame grilled in tandoori.	
Naga Tikka	4.95
Supreme breast of chicken infused with a special ‘naga’ marinade, flame grilled in tandoori.	
Lamb Tikka	4.95
Succulent pieces of lamb infused with a special ‘tikka’ marinade, flame grilled in tandoori.	
Shami Kebab	4.95
Succulent lamb fillets seasoned with light spices and cooked on traditional Indian tava.	
Meat Samosa or Vegetable Samosa	4.45
Crispy triangular savory filled with spicy minced meat or soft delicate vegetables.	
Fish Samosa NEW	4.50
Crispy triangular savory filled with spicy bonless fish.	
Sheek Kebab	4.95
Minced lamb with onion & spices skewered & cooked in tandoori.	
Chicken Chat	4.95
Sliced chicken blended with cherry tomatoes, red onions with a touch of fresh lemon juice to sliced bell peppers.	
Onion Bhaji	4.45
Sliced onions mixed in a gram flour batter & deep fried.	
Garlic Aubergine (Must try)	5.95
Baked aubergine steaks, stuffed with cheese, potatoes & sesame seeds, topped with spiced tomatoes.	
Garlic Mushrooms	4.95
Prawn Puri	5.45
Cooked with tomato, onion & spices, served on a deep fried medium flour made bread.	
King Prawn Puri	6.45
King Prawn Butterfly	6.95
Achari Fish Tikka	5.95
Chunks of salmon in pickle flavoured yogurt massala & cooked in the Tandoor.	
I Platter (Must try)	6.45
A scrumptious selection of mixed appetizers. A must for the epicure (Sheek kebab, onion bhaji, samosa & chicken tikka)	
Chicken Pakora NEW	5.95
Bite size pieces of marinated chicken deep fried in gram batter.	
Classic Prawn Cocktail NEW	6.95
Succulent prawns dressed in Marie rose sauce and served on a bed of green salad.	
Paneer Tikka	5.25
Indian cheese grilled in tandoori oven, marinated in tandoori sauce.	
Massala Tilapia NEW	6.95
Lightly spiced pieces of fresh Tilapia pan fried.	

TANDOORI DISHES

(Healthy Options)

Tandoori Chicken	8.95
Chicken Tikka	8.95
Tandoori Lamp Chop	13.95
Lamb Tikka	8.95
Naga Tikka HOT	9.95
Chicken tikka marinated in a special Naga sauce	
Seafood Shashlik (Must try)	14.95
King prawn & salmon marinated in freshly ground aromatic herbs & spices, garnished with tomatoes, green peppers & onions, cooked over a charcoal fire.	
Deluxe Mix Grill (Must try)	14.95
An assortment of tandoori delicacies consisting of tandoori chicken, lamb chops, chicken tikka, and sheek kebab served with naan.	
Tandoori King Prawn Shashlick Medium	14.95
King prawn marinated in freshly ground aromatic herbs & spices, garnished with tomatoes, green peppers & onions cooked in a tandoor.	
I Shashlick (Must try)	14.95
Combination of king prawns, chicken tikka & lamb tikka grilled on skewers with onion, green peppers and tomatoes.	
Chicken or Lamb Shashlick	9.95
Tender pieces of chicken/lamb marinated in freshly ground aromatic herbs and spices, garnished with tomatoes, green peppers and onions cooked over a charcoal fire.	
Paneer Shashlik (Must try)	9.95
Indian cheese grilled in clay oven with green pepper, onion, and tomato	
Mushroom Shashlik	8.95
Promofranet Fish NEW	14.95
Bangladeshi fish grilled in clay oven	

I NAGA SIGNATURE DISHES

Lamb Morisa Hot (Must try)	9.95
Grilled lamb cooked with pickled chillies and a combination of crushed whole spices in a hot tantalizing sauce.	
Korai Chicken Medium	9.95
Tender chunks of chicken, moderately spiced & cooked with diced onions, peppers & herbs in a thick korai sauce.	
Flaming Korai	10.95
Tender chunks of chicken, moderately spiced & cooked with diced onions, peppers & herbs in a thick korai sauce. Flamed with Brandy or Sambuca	
Vegetable Korai NEW	9.45
Vegetable with egg cooked in a medium korai sauce	
Tandoori Garlic Chicken Tikka Medium	9.95
Tandoori chicken cooked in a clay oven with garlic & chilli in a specially prepared sauce.	
Shashlick Massala Medium (Must try)	10.95
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.	
Special Massala Medium	9.95
Breast chicken cooked with onions, green peppers & special massala sauce.	
Chicken or Lamb Jalfrezi Medium	9.95
Chicken marinated with fenugreek, garlic & ginger cooked in a fairly hot sauce with onions, green chillies & mixed peppers.	
Lamb Shatkora Medium	9.95
Tender lamb cooked with fresh herbs and wild lemon.	
Bombay Keema Massala Medium	9.95
Minced lamb meat cooked with peas in our chef’s special curry sauce.	
Methi Gosht Special Medium (Must try)	9.95
Lamb cooked with spring onions, tomatoes & ginger generous portions of fenugreek. Then tempered with garlic & ginger served in a thick dry sauce.	
Tawa Chicken Medium	9.95
Breast of chicken lightly spiced and sautéed on a traditional Indian tava with cheese topping.	
Pasanda Mild	9.95
Tender pieces of chicken/lamb marinated in fresh cream, ground almonds, and freshly ground aromatic herbs a spices, very mild & creamy.	
Butter Chicken Mild	9.95
Tender pieces of chicken/lamb cooked in butter with a creamy mild sauce.	
Kofta Korai Mincemeat balls (Must try)	9.95
Chicken or Lamb Nihari	9.95
Diced chicken, cooked in a special sauce, with spring onion, medium hot, fairly dry	
Jalapeno Chicken or Lamb (Madras) NEW	11.50
Jalapeno cooked with chicken or lamb in a madras sauce	

I NAGA SPECIALS

Chicken Tikka Massala Mild	9.95
The famous and popular dish is cooked to perfection.	
Chicken Tikka Badami Mild	9.95
Chicken tikka cooked with cashew nuts & almonds in a delectable fresh cream sauce.	
Chicken Dhakashwari Mild	9.95
Succulent chicken tikka prepared in tandoori then exclusively cooked with sweet mangoes fresh cream sauce. A fruity mild creamy dish.	
Sizzling Chops Massala Medium	11.95
Tandoori lamb chops cooked with garlic, ginger, in a fairly medium sauce with a touch of red wine.	
Kashi Dansak Medium (Must try)	9.95
Strips of lamb tikka cooked with turmeric, cinnamon, bay leaves and sun dried red subsequently cooked with lentils.	
Zameri Chicken Medium	9.95
Barbecued chicken breast lightly covered with a refreshingly finesse orange flavoured sauce.	
Sizzling Lamb Massala Medium (Must try)	10.45
Rolled lamb extensively prepared with stern peppers, onion, cumin seeds, roasted garam massala in a chefs special tandoori sauce.	
Lamb De Khodu Medium (Must try)	9.95
Tender chunks of lamb lightly spiced then cooked with turmeric, jeera, garam massala & butternut squash creating a spicy yet sweet taste.	
I Pie Curry Medium	9.95
Tender pieces of lamb in a pillow of mash potato served with curry sauce.	
Haryali Chicken Medium	9.95
Succulent pieces of chicken cooked with spinach, yogurt, butter & cream sauce.	
Chicken Naga Hot (Must try)	9.95
Tender pieces of chicken cooked with hot naga in a medium dry sauce.	
Lamb Naga Hot (Must try)	9.95
Tender pieces of lamb cooked with hot naga in a medium dry sauce.	
Murgh Masala (Must try)	13.95
Half spring chicken specially spiced in chef special sauce cooked on the bone with mincemeat and boiled egg medium dry, highly recommended	

BALTI DISHES	
Sizzling Balti Jalfrezi Medium	9.95
Chicken or lamb marinated with fenugreek, garlic & ginger cooked in a fairly hot balti sauce with onions, green chillies & mixed peppers.	
Balti Capsila Chicken Medium	9.95
Chicken cooked with special aromatic herbs & spices with green peppers, tomatoes & onions, medium hot, garnished with fresh cucumber & carrots.	

SEAFOOD DISHES	
Fish De Khodu Medium (Must try)	12.95
Fillets of tilapia lightly spiced then cooked with turmeric, jeera, garam massala & sweet pumpkin creating a spicy yet sweet taste.	
Fish Tarkari Medium	12.95
Fillet of tilapia marinated & grilled in the tandoori and cooked with strips of capsicums & onions in a light cumin sauce.	
Fish Kofta Mild (Must try)	12.95
Bangladeshi fish kofta cooked in fresh cream, ground almonds, freshly ground aromatic herbs & spices, very mild & creamy.	
Garlic Machli Sag Medium	12.95
A delightful tantalising tilapia dish, moderately spiced & cooked with garlic, spinach, diced onions, peppers & herbs in a thick korai sauce.	
Nimbu Chingri Medium	14.95
Whole King prawn marinated in lime juice, garlic and ginger then cooked with onions, green chillies zest of lemon, turmeric & fresh coriander.	
King Prawn Naga Hot	14.95
Cooked with hot naga crushed whole spices, lemon juice, onions and fresh coriander.	
King Prawn Garlic Chilli Hot	14.95
A very hot & spicy sea food dish, extensively prepared with fresh garlic & chillies in a lingering piquant sauce.	
Special Fish Massala Medium	12.95
Marinated salmon chunks grilled in a clay oven cooked in medium massala sauce delicately flavoured with oriental herbs & spices.	