

desi bites

LAMB OR VEGETABLE SHINGARA 🍷 A POPULAR SNACK IN BANGLADESH, SHINGARA, CRISP FRIED SHIMBARS, WERE ORIGINALLY BROUGHT TO INDIA BY TRADERS AND SOLDIERS. THEY WERE EASY TO MAKE AROUND CRISPY DOUGHING NOUT BAILS. THE SNACK CONSISTS OF A FRIED TRIANGULAR PASTRY SHELL WITH MIXED VEGETABLES OR SHIMBARS LAMB.	3.9
PAAPRI CHAAT 🍷 A SAVOURY DISH THAT CAN BE FOUND ON THE STREETS OF INDIA. CRISPY FLOUR WAFERS, TOPPED WITH CHICKPEAS, POTATOES, YOGHURT AND TAMARIND SAUCE. INCREDIBLY TASTY!	3.5
VEGETABLE SHINGARA CHAAT 🍷 AS DELICIOUS AS PAAPRI CHAAT, HOWEVER THE CRISPY FLOUR WAFERS ARE SUBSTITUTED WITH OUR AMAZING VEGETABLE SHINGARA. YOU WILL LOVE THESE TRIANGLES OF JOY!	4.5
SAAG BORA 🍷 A MODERN AND HEALTHIER TWIST TO THE EVER-POPULAR ONION BHAJIJE MADE WITH SPINACH, POTATO, ONIONS, GREEN CHILLI, FRESH CORN, FRIED IN CORN FLOUR BATTER.	3.9
CHILLI PANEER STIR-FRY 🍷🍷 FRESH, CRISPY INDIAN COTTAGE CHEESE STIR-FRIED WITH SPINACH ONIONS, PEPPERS, FRESH GREEN CHILLI IN TAMARIND SAUCE. NOT FOR THE FAINT HEARTED!	4.3
PANEER STICKS 🍷🍷 STICKS OF PANEER COVERED IN PANNA BREADCRUMBS. SERVED WITH HOMEMADE CHUTNEY CONSISTING OF LIME AND MANGO. AN INDO-CHINESE TWIST TO THE TRADITIONAL INDIAN COTTAGE CHEESE.	4.3
MASALEH MAKKA AUR PURI 🍷 ROASTED CORN ALSO KNOWN AS MAMKA IS A FAVORITE ON THE STREETS OF INDIA. THIS CRUNCHY CORN BUNNY TOPPED WITH GARLIC, ONIONS, SWEET CHILLI, TOMATO AND SOYA SAUCE. SERVED WITH PURI IS ENOUGH TO TUCKLE YOUR TASTE BUDS.	4.8
ONION PAKORA 🍷 THE MOST POPULAR SNACK THESE LITTLE ONION BALLS ARE BOUND TOGETHER WITH CARBAGE, RED AND WHITE ONIONS, BLENDED IN OUR OWN SPICES. IT IS CRISPY AND CRUNCHY, GREAT AS A STARTER OR AN ACCOMPANIMENT TO YOUR CURRIES!	3.9
JAAL BUFFALO WINGS 🍷 TAKING JUICY BUFFALO WINGS AND ADDING AN ASIAN TWIST BY MARINATING IT IN A PAN ASIAN MIXTURE OF SOYA SAUCE, RED CHILLI SAUCE AND SWEET.	4.9
MALAI CHICKEN TIKKA 🍷 AN AUTHENTIC VARIANT TO THE USUAL CHICKEN TIKKA FOUND IN THE LOCAL CURRY HOUSES. SUCCOLENT CHICKEN BREAST PIECES COOKED IN A CREAMY MARINADE WITH YOGHURT, GINGER, GARLIC, CASHW NUTS. A HINT OF CHILLI AND CORIANDER.	4.3
GHAR KI SALMON TIKKA 🍷 SALMON TIKKA IS VERY COMMON IN SOUTHERN INDIA. THIS HOME-STYLE RECIPE IS FULL OF FRAGRANT AND FRESH SPICES. COOKED IN SALMON OIL MARINATED WITH GARLIC, GINGER, BASHI, YOGHURT AND INDIAN SPICES. THEN GRILLED IN THE CLAY OVEN.	5.3
SEEKH KEBAB 🍷 A DISTINCTIVE RUSTIC TANDOORI COOKED MINCED LAMB MADE WITH GREEN & RED PEPPERS, CARBAMOM, GINGER AND SPICES. SERVED WITH MINT SAUCE. A MUST-HAVE IN EVERY HOUSEHOLD IN PAKISTAN.	4.3
DHABA TANDOORI CHICKEN 🍷 TANDOORI COOKED CHICKEN DATES BACK AS EARLY AS THE MINERAL ERA. TANDOORI CHICKEN IS OFTEN FOUND IN RESTAURANTS AND ROADSIDE FOOD STALLS DHABA IN INDIA. SKINLESS LEGS AND THIGHS ARE MARINATED IN A TENDERING MIXTURE OF GINGER, GARLIC, GARIC MASALA, CORN, CHILLI TURMERIC AND YOGHURT. COOKED IN THE CLAY OVEN.	4.5
LAHSUN KI LAMB CHOPS 🍷 TENDER LAMB CHOPS REFRESHINGLY MARINATED WITH GINGER, GARLIC, GARIC MASALA, CORN AND YOGHURT. COOKED TO PERFECTION IN THE TANDOOR.	5.2

mains

MURGH NIYOZA 🍷🍷 A REAL DISH MUCH LOVED BY THE MARRAJAS OF INDIA. SHREDDED CHICKEN IS STIR-FRIED WITH A REAL DISH MUCH LOVED BY THE MARRAJAS OF INDIA. SHREDDED CHICKEN IS STIR-FRIED WITH ONIONS AND SPICES. THEN BARNISHED WITH PINE NUTS (KASHMIR'S DELICACY) AND CHILLI FLAKES.	5.9
ADRAKI CHICKEN 🍷 THE AROMA, FLAVOUR AND TASTE OF GINGER IS SOMETHING WE ARE FOND OF IN OUR COOKING IN SOUTHEAST ASIA. CHICKEN BREAST IS MARINATED WITH GINGER PASTE, CURRAN AND GARIC MASALA. THEN COOKED IN AN ONION AND GINGER JULIENNE GRAMY. THIS TANGY FLAVOURED DISH IS A GREAT PICK IF YOU LOVE GINGER!	9.4
MURGH AAM MAKHANI 🍷 A RICH BUTTERY, CREAMY CHICKEN THAT NEEDS NO INTRODUCTION AND HAS ALREADY CLAIMED THE FAME IT DESERVES! THE DRUMS OF BUTTER CHICKEN CAN BE TRACED BACK TO A RESTAURANT CALLED MOTI MAHAL DELUX IN PESHAWAR BEFORE MOVING TO NEW DELHI AFTER THE PARTITION OF BRITISH INDIA. NASTA UNFOLDS DELICIOUS CREAMY BUTTER CHICKEN WITH A HINT OF MANGO. VERY SIMILAR TO THE USUAL CHICKEN TIKKA AROMA BUT BETTER!	9.4
PANEER KOFTA MAKHANI 🍷🍷 BRINGING YOU NORTH INDIA'S SPECIALITY. A MIXTURE OF INDIAN COTTAGE CHEESE, POTATOES, ONIONS, LEMON JUICE MADE INTO PANEER BALLS. THEN COOKED IN A CASHW NUT AND CREAMY BASED GRAMY.	5.6
KADAI PANEER 🍷 A KADAI MEANING WOK IS ONE OF THE MOST COMMONLY USED COOKING UTENSILS IN INDIAN KITCHENS. SOFT INDIAN CHEESE TOSSED IN A TANGY SAUCE WITH TOMATOES, GREEN PEPPERS, GINGER AND CRUSHED CORIANDER.	5.6
IMLI GOSHT 🍷 BEEF COOKED IN A THICK MEDIUM SPICED SAUCE WITH CHERRY TOMATOES TOSSED IN TAMARIND SAUCE. THE BEEF TASTES GREAT WITH THE STRONG FLAVOURS OF TAMARIND!	9.9
NIMBU KI LAL MAACH 🍷 TANDOOR COOKED SALMON SERVED ON A BED OF: STIR FRIED ONIONS, PEPPERS AND LIME IN A VERY DRY SAUCE.	12
NARYAL KI LAMB 🍷🍷 LAMB IN A SPICY COCONUT SAUCE THAT'S LIGHT AND CREAMY YET BRIMMING WITH THE COASTAL FLAVOURS OF SOUTHERN INDIA. TENDER LAMB IS WHISKED WITH GARLIC, GINGER, SPICES, SPINACH, POMEGRANATE AND FINELY CHOPPED GREEN CHILLIES.	9.9
BENGALI LAMB KOSHA 🍷 A HINT FAVORITE AMONGST LOCALS AND TOURISTS IN KOLKATA IS KOSHAMANDHOI MEANING SAUTTED MEAT. A MOUTH-WATERING SINIGARU DISH MADE WITH CHICKEN OF LAMB THAT ARE COOKED IN A RICH VELVETY GRAMY WHICH CONTAINS ONIONS, GARLIC, GINGER, CINNAMON, CARDAMOM, CASHW NUTS AND SPICES WHICH GIVE IT AN EXCLUSIVE FLAVOUR. YOU WON'T REGRET IT!	9.9
NIRAMISH JHOL 🍷🍷 A GREAT CHOICE IF YOU ARE KEEPING IT HEALTHY! A MIXED VEGETABLE CURRY CONSISTING OF POTATOES, CARROTS, CAULIFLOWER AND AUBERGINES COOKED IN A ROBUST SAUCE. FLAVOURED WITH TOASTED CASHW NUTS AND MUSTARD SEEDS.	8.8
VEGETABLE MAKHANWALA 🍷 MAKHAN BEING THE HINDI WORD FOR BUTTER CAN ONLY MEAN THIS IS A RICH, CREAMY AND BUTTERY GRAMY WITH MIXED VEGETABLES.	8.8

chef's creations

SARAL MURGH 🍷 CHICKEN IS MARINATED IN A LEMONED BLEND OF RED SAUCE. THEN GRILLED AND GARNISHED WITH LIGHTLY FRIED GARLIC, ONIONS AND PEPPERS. A SIMPLE AND HEALTHY DISH FOR A QUICK WEEKDAY SUPPER!	7.5
KALI MIRCH KA GOSHT 🍷 TENDER LAMB CHOPS. WOK FRIED WITH GREEK BLACK PEPPER, GINGER, GARLIC, TANDOORI SAUCE AND YOGHURT. IT IS A MUST FOR SPICE LOVERS GIVING YOU THAT FIERY FEELING!	12.2

tandoori wala

CHICKEN SHASHLICK 🍷 SKEWERED CHICKEN PRESS COOKED WITH PEPPERS, TOMATOES, ONIONS IN A BLEND OF INDIAN SPICES TO GET THAT DELICIOUS SMOKY FLAVOUR FROM SOUTH ASIA.	9.9
MIXED GRILL 🍷 SEASONED LAMB CHOPS, CHICKEN TIKKA, CHICKEN WINGS AND SEEKH KEBAB BARNISHED WITH FRIED ONIONS. DON'T MISS OUT ON THESE SCRAPTOUS MORSELS!	15
ACHARI PANEER TIKKA 🍷 COTTAGE CHEESE TOSSED IN PICKLING SPICES AND GARNISHED WITH BELL PEPPERS MAKING IT HEALTHY YET TANTALIZING!	8.9
TANDOORI SHABZI 🍷 MIXTURE OF VEGETABLES SEASONED WITH OUR SIMPLE 'YOGHURT' MARINADE AND COOKED IN OUR TANDOOR ENABLING THE VEGETABLES TO REMAIN CRUNCHY YET TASTY.	9.5

biryani

AWADHI LAMB BIRYANI 🍷 MILD AND LIGHTLY SPICED TENDER LAMB COOKED WITH BASMATI RICE IN TRADITIONAL DUM STYLE. THE CITY OF LUCKNOW IS POPULAR FOR THIS ROYAL AWADHI STYLE COOKING. A PERFECT OPTION FOR YOUR DINNER TABLE FEASTING SERVED WITH HOME-MADE STYLE VEGETABLE CURRY.	10.5
CHICKEN DESI NASI GORENG 🍷 THE NASTA VARIATION ON THE VERY WELL KNOWN INDOCHINESE FRIED RICE DISH. WE ADD A VERY HOME-MADE STYLE INDIAN VIBE TO THE USUAL NASI GORENG. LOADED WITH RED ONIONS, CRUSHED GARLIC, TURMERIC, THINLY SLICED PEPPERS, GREEN CHILLIES, CHICKEN TIKKA AND BASMATI RICE STIR-FRIED WITH SPINACH ONIONS AND TOPPED WITH FRIED EGG. SERVED WITH MIXED RAITA.	9.7
SABZI AUR PANEER BIRYANI 🍷 MIXED VEGETABLES AND PANEER IN A SPICY BASMATI RICE COOKED IN ALTERNATE LAYERS OF RICE. THE COLOUR LOOKS APPETIZING AND THE AROMA IS GREAT! ACCOMPANIED WITH PLAIN DHAL.	9.7

classics

CHICKEN	LAMB	BEEF	PRAWNS	VEGETABLES
SMALL 5.9	SMALL 6.4	SMALL 6.4	SMALL 8.5	SMALL 5.3
LARGE 9.4	LARGE 9.9	LARGE 9.9	LARGE 12	LARGE 8.8

JHALPHAREZI 🍷
JHALI MEANING PUNIBLY SPICY AND PHAREZI MEANING STIR-FRY. THE FIRST JHALPHAREZI CURRIES WERE BELIEVED TO BE MADE IN CALCUTTA. YOUR CHOICE OF CHICKEN, LAMB OR VEGETABLE FRIED WITH PEPPERS, LOTS OF ONIONS AND SOME CHILLIES.

BHUNA
THIS IS A CLASSIC ORIGINATING FROM BENGAL WHICH YOU CANNOT BEAT. IT IS A MEDIUM SPICED DISH THAT IS FULL OF FLAVOURS WITH A THICK DRY TOMATO BASED SAUCE.

DHANSAK 🍷
IS A COMBO OF PERSIAN AND GUJARATI CUISINE. IT IS SIMPLY HOT, SWEET AND SOUR WITH LENTILS. A PERFECT WEEKDAY SUPPER TO WARM YOU UP!

THE MASALA 🍷
ONE OF THE MOST POPULAR DISHES GUARANTEED ON EVERY INDIAN RESTAURANT MENU. A CREAMY TOMATO AND COCONUT BASED SAUCE - WHY NOT TRY IT WITH ONE OF OUR NAAN BREADS TO GIVE YOU THAT COMPLETE CLASSIC EXPERIENCE.

KARAH
A STEW PREPARED IN A WOK FROM THE CHOICES ABOVE. IN A REDUCED TOMATO AND PEPPER BASED SAUCE. USUALLY A LATE NIGHT MEAL IN PAKISTAN CUISINES.

BALTI
BALTI MEANING 'BUCKET'. IN BENGALI AND HINDI. IT FIRST ARRIVED IN BIRMINGHAM IN THE 1970'S BUT ORIGINATED FROM BALTISTAN IN NORTHERN PAKISTAN. BALTI SAUCE IS BASED ON GARLIC, TOMATOES, ONIONS, GARIC MASALA AND TURMERIC. CAN'T GO WRONG WITH THIS TRADITIONAL CLASSIC!

PATHIA
A FIERY SWEET AND SOUR DISH IN A THICK AND FLAVOURSOME GRAMY - SIMILAR TO OUR DHANSAK. PATHIA IS AN ANCIENT CURRY WHICH WAS BROUGHT OVER FROM PERSIA. THIS CLASSIC CURRY WILL LEAVE YOU YEARNING FOR MORE.

KORMA 🍷
ONE OF THE MOST POPULAR DISHES IN SOUTH ASIA. A RICH AND CREAMY CURRY DELICATELY MADE WITH A BLEND OF AUTHENTIC SPICES AND COONUT. IT JUST BEGS TO BE SOAKED UP BY A PIECE OF FRESH NAAN THIS IS TRULY ONE THAT MAKES BRITISH TASTE BUDS GO GLOBAL!

METHI
COOKED IN A DELICIOUS EARTHY SAUCE FLAVOURED WITH FRESH FENUGREEK. LEAVES THAT'S LIFTED WITH THE TANG FROM THE YOGHURT.

sides

MIRCHI ALOO 🍷 COOKED POTATOES IN SAUTTED ONIONS AND CHILLI FLAKES. ADDING A TWIST TO YOUR USUAL BOMBAY POTATOES.	3.5
LAAL SAAG ALOO 🍷 STIR-FRIED RED SPINACH AND POTATOES IS A TRADITIONAL BANGLADESH DELICACY.	3.5
PALAK CHANA 🍷 A SIMPLE, DRY DISH PACKED FULL OF SPINACH AND CHICKPEAS COOKED IN A MEDIUM SPICED SAUCE. A NUTRITIOUS WAY OF FITTING IN YOUR GREENS!	3.5
SPINACH, SWEET POTATO & LENTIL DHAL 🍷 A COMFORTING MIX OF SPINACH, SWEET POTATO AND LENTIL DHAL. SEASONED WITH SPICES, TOPPED WITH SPINACH ONIONS. YOU CAN'T GO WRONG WITH THIS ONE!	3.8
MASALA FRIES 🍷 SPICE UP YOUR TASTE BUDS WITH OUR MASALA CHIPS. FRENCH FRIES STIR-FRIED WITH ONIONS, PEPPERS AND RED CHILLI FLAKES.	3.2
FRIES 🍷 SPICE UP YOUR TASTE BUDS WITH OUR MASALA CHIPS. FRENCH FRIES STIR-FRIED WITH ONIONS, PEPPERS AND RED CHILLI FLAKES.	2.6

wraps

CHICKEN TIKKA WRAP 🍷 ALL OUR WRAPS ARE FRESHLY PREPARED CHAPTIS FILLED WITH MIXED SALAD, MILD SPICY MAYONNAISE AND SERVED WITH FRIES.	8.9
PANEER TIKKA WRAP 🍷🍷	8.5
SEEKH KEBAB WRAP 🍷	8.9

rice & breads

STEAMED RICE 🍷 FRESHLY COOKED PLAIN BASMATI RICE.	2.7
PULAO RICE 🍷 BASMATI RICE COOKED WITH ONION.	2.9
PLAIN NAAN 🍷🍷 FRESHLY BAKED IN THE TANDOOR.	2.6
GARLIC NAAN 🍷🍷 CRUSHED GARLIC AND SPRAWLED WITH CORIANDER.	2.9
PESHWARI NAAN 🍷🍷🍷 MIXTURE OF COCONUT AND MANGO - BARNISHED ALMOND.	2.9
CHAPATI 🍷 FLAT BREAD MADE FROM WHEAT FLOUR.	1.5
LACCHA PARATHA 🍷🍷 BREAD MADE OF CRISPY LAYERS.	2.3

extras & drinks

CUCUMBER RAITA	2.5
PAPADOM BOX	2.5
CHUTNEY TRAY	2
CONSISTS OF MINT SAUCE, MANGO CHUTNEY, TAMARIND SAUCE, DESI MAYONNAISE. 55p EACH.	
DIET COCA COLA BOTTLE 1.5L	3.5
COCA COLA BOTTLE 1.5L	3.5
DIET COCA COLA BOTTLE 330ML	1.3
COCA COLA BOTTLE 330ML	1.3
FANTA BOTTLE 330ML	1.3
SPRITE BOTTLE 330ML	1.3
RUBICON MANGO JUICE CARTON 288ML	1
RUBICON LYCHEE JUICE CARTON 288ML	1



Naasta

INDIAN STREET FOOD

TEL: 01444 473747

WE DELIVER | 226 LONDON ROAD, BURGESS HILL, WEST SUSSEX, RH15 9QR
WED - MON 5-10:30PM, TUESDAY - CLOSED | WWW.NAASTA.CO.UK | INFO@NAASTA.CO.UK

If you suffer from any allergic please let us know before you place your order. We will advise you, to the best of our knowledge. You may be asked for ID on delivery for orders over £50 if paid by card. Management reserves the right to refuse service. We cook our food in vegetable oil produced from genetically modified crops. Please ask for details. Any complaints or compliments, please give us a call and we will be happy to help.