

Kanan Indian Cuisine

452 3rd Avenue Brooklyn, NY 11215

FREE DELIVERY

(718) 369-3777 (718) 768-3777

Lunch Special

25% Off (Dine in only) on our In House Menu Price 12pm – 3pm Daily

Open 7 Days a Week 12:00 pm – 03:00 pm 05:00 pm – 10:30 pm

(anan's Delivery/Take out Special \$ 17.99

Your choice of one appetizer, one entrée, rice, plain naan (no substitutions), mint chutney, and tamarind chutney. Includes all items with a • next to them

Beverages

Lassi Mango, Sweet, Plain or Mint flavor	3.00
Sodas Coke, Diet Coke, Pepsi, Ginger Ale, Sprite, Dr. Pepper, Fanta, Sunkist, Brisk, Seltzer Water	1.50
Bottle Water	1.50

Non-Vegetarian Appetizers

Chicken Samosas India's most popular snack –pastry with a filling of minced chicken	5.99
Chicken Malai Kabab Tender pieces of Chicken marinated in cream cheese grilled in tandoor oven.	10.99
Chicken Tikka (Grilled Appetizer) Tender pieces of chicken marinated in yogurt and spices grilled In tandoor oven.	10.99
Reshmi Kabab Minced chicken in skewers cooked in tandoor grill	10.99
Lamb Sheekh Kabab Minced lamb with onion grilled in tandoor oven.	10.99
Boti Kabab Cubes of Lamb marinated with spices grilled in tandoor oven.	10.99
King Shrimp Shrimp stuffed with cream cheese grilled in tandoor oven.	10.99
Fish Takka (Grilled Appetizer)	10.99

Salmon cooked in tandoor

Calamari An Indian twist to the Mediterranean delicacy	10.99
Crab Cakes Crab cakes served with chutney	10.99
Combo Platter A platter of Malai Kabab, Chicken Tikka and Boti Kabab	12.99
Masala Wings Wings with a side of mild or vindaloo (spicy!) sauce	7.99

Vegetarian and Vegan Appetizers All appetizers with a (V) are suitable for vegan diets

• Vegetable Samosas (V) India's Most popular snack – pastry with a filling of peas and Potatoes. Vegetarian. Vegan option available.	4.99
Gobi Manchurian (V) Crispy cauliflower toasted in garlic ginger and tomato sauce. Vegetarian. Vegan option available.	8.99
Tandoori Vegetable Platter Marinated vegetables and paneer cheese grilled in tandoor oven. Vegetarian.	9.99
• Kachoris Deep fried lentil pastry served with mashed potatoes, chic peas, and a variety of sauces. Vegetarian.	5.99
• Aloo Papri A tangy mix of potatoes, chickpeas, yogurt, tamarind, and mint. Vegetarian.	5.99
Behl-Puri A popular street food of India – Rice puffs mixed with onions, tomatoes, potatoes, topped with chutneys and masala. Vegetarian.	5.99
 Pakoras (V) Assorted vegetables served as deep fried fritters. Vegetarian. Vegan option available. 	5.99
• Onion Bhaji (V) Crispy onion fritters. Vegetarian. Vegan option available.	5.99
• Ragda Patties Potato Cakes served with chutney. Vegetarian.	5.99
Paneer Tikka (Grilled Appetizer) Marinated Paneer cheese kebab (from tandoor). Vegetarian.	8.99
• Fried Potatoes with Masala (V) French fried potatoes sprinkled with chaat masala. Vegetarian. Vegan option available.	4.99

Thin crispy, similar to cracker or chips. Vegetarian. Vegan option available.

Soup

· Lentil Soup (V)	4.99
Chicken Lentil Soup	4.99
Tomato Bisque Soup (V)	4.99

Mixed Vegetable Soup (Muligatawny Soup)(V) - 4.99

Salad

Indian Salad (V) Mixed traditional salad with house dressing	5.99
Mansoori Chicken Salad Salad topped with Chicken Tikka from the tandoor oven	9.99

Tandoori Main Course

served with basmati rice

Chicken Tandoori Chicken (with bone) marinated in yogurt and spices. Served with basmati rice.	12.99
Lamb Raan Marinated whole pieces of lamb served with onion and potatoes. Served with basmati rice.	20.99
Whole Fish Red-snapper served with potatoes and grilled vegetables. Served with basmati rice.	18.99
Mix Grill A platter of Malai Kabab, Tandoori Chicken, Chicken Tikka, Fish Tikka, and Boti Kabab. Served with basmati rice.	18.99
Shrimp Tandoori Shrimp marinated and cooked in tandoor oven. Served with basmati rice.	18.99



Chicken Entrée

served with basmati rice

Chicken Tikka Masala The most popular Indian dish! Chicken cooked in the famous tikka masala sauce. Served with basmati rice.	12.99
• Chicken Curry Chicken cooked in an authentic onion and tomato based curry. Served with basmati rice.	12.99
• Chicken Makhani (Butter Chicken) Slices of chicken cooked in a sweet, mild curry. Served with basmati rice.	12.99
• Chicken Saagwala Sauteed chicken cooked with fresh spinach and spices. Served with basmati rice.	12.99
• Chicken Korma Cooked with fruit cocktails in a rich almond cream curry. Served with basmati rice.	12.99
Chicken Jalfrezi Chicken cooked with fresh assorted vegetables in a tomato based curry. Served with basmati rice.	12.99
Cooked with fiery red chilies, spices and a touch of vinegar to create our hottest dish. Served with basmati rice.	12.99
Chicken Achaari Boneless chicken breasts cooked in onion based curry with pickling spices, fresh ginger, garlic and flavored with a touch of special Indian pickles. Served with basmati rice.	12.99
Chicken Simla Mirch Chicken cooked with green, red and yellow bell peppers in a rich curry. Served with basmati rice.	12.99
Lamb Entrée served with basmati rice	
Lamb Rogan Josh (Lamb Curry) Tender pieces of lamb cooked with cardamom. Served with basmati rice.	13.99
• Lamb Tikka Masala Lamb cooked in the famous tikka masala sauce. Served with basmati rice.	13.99
 Lamb Saagwala Lamb cooked with fresh spinach and spices. Served with basmati rice. 	13.99

basmati rice.

• Lamb Vindaloo Cooked with fiery red chilies, spices and a touch of vinegar to create our hottest dish. Served with basmati rice.	13.99
• Lamb Korma Lamb cooked with fruit cocktails in a rich creamy curry. Served with basmati rice.	13.99
• Lamb Handi Cooked with an assortment of fresh vegetables. Served with basmati rice.	13.99
 Lamb Simla Mirch Cooked with green, red and yellow bell peppers in a rich curry. Served with basmati rice. 	13.99
Lamb Bhuna Sauteed with fresh ginger, garlic, onion, tomatoes, and spices in a thick curry. Served with basmati rice.	13.99
Lamb Achaari Cooked in onion based curry with pickling spices, fresh ginger, garlic and flavored with a touch of special Indian pickles. Served with basmati rice.	13.99
Lamb Daalcha Cooked with yellow lentils, a variety of spices and flavored with Tamarind. Served with basmati rice.	13.99
Lamb Dostana Lamb cooked with dates, spiced in a light curry sauce and topped with cashews and almonds. Served with basmati rice.	13.99

Fish Entrée

served with basmati rice

Fish Tikka Masala Salmon cooked in the famous tikka masala sauce. Served with basmati rice.	15.99
Salmon Curry Cooked with onion, tomatoes, and spices in a cream curry. Served with basmati rice.	15.99
Goan Salmon Curry Cooked with Sauteed onion, lime juice, spices and coconut milk. Served with basmati rice.	15.99
Tilapia Fish Curry Cooked with sautéed onion, lime juice, and spices. Served with basmati rice.	13.99

Shrimp and Seafood Entrées

Shrimp Curry Cooked with inion, tomatoes, and curry spices in a cream sauce. Served with basmati rice.	15.99
Goan Shrimp Curry Cooked with sautéed onion, lime juice, spices and coconut milk. Served with basmati rice.	15.99
Shrimp Tikka Masala Shrimp cooked with famous tikka masala sauce. Served with basmati rice.	15.99
Shrimp Saag Shrimp cooked with fresh spinach and spices. Served with basmati rice.	15.99
Shrimp Vindaloo Shrimp cooked with fiery red chilies, spices and a touch of vinegar to create our hottest dish. Served with basmati rice.	15.99
Mix Seafood Curry Cooked in a light curry sauce. Served with basmati rice.	15.99
Crab Curry Cooked with black peppercorns, red chilies, mustard seed, and coconut milk. Served with basmati rice.	15.99

Vegetarian / Vegan Entrée

All dishes with a (V) can be custom ordered as a vegan dish

• Paneer Saagwala Paneer cheese cooked with fresh spinach and spices. Served with basmati rice. Vegetarian.	12.99
• Paneer Tikka Masala Chunk of cheese cooked in the famous tikka masala sauce. Served with basmati rice. Vegetarian.	12.99
• Paneer Bhurjee Shredded paneer cheese cooked with tomatoes, onions, and peppers. Served with basmati rice. Vegetarian.	12.99
• Vegetable Tikka Masala Vegetable cooked in the famous tikka masala sauce. Service with basmati rice. Vegetarian.	10.99
 Chana Masala (V) Chickpeas cooked in a masala curry. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
• Chana Saagwala (V) Chickpeas cooked with fresh spinach and spices. Served with basmati rice. Vegetarian Vegan option available.	10.99
 Aloo Gobi (V) Potato and cauliflower cooked with cumin and spices with or without green peas. Served with basmati rice. 	10.99

งธรระเล่าลา. งธรลา อุปเอก ลงล์เลมธ.

veyelanan. veyan upliun available.	
 Malai Koftas Veggie balls cooked in a mild cream sauce. Served with basmati rice. Vegetarian. 	10.99
• Royal Bengal Curry (V) Fresh mixed vegetables cooked with onions, potatoes, spices, and fresh tomatoes. Garnished with mustard seed. Served with basmati rice. Vegetarian. Vegan option available.	10.99
 Daal Makhani (V) Black lentils with tomato flavored sauce. Served with basmati rice. Vegetarian. Vegan option available. 	9.99
 Daal Tarka (V) Yellow lentils cooked with tomato flavored sauce. Served with basmati rice. Vegetarian. Vegan option available. 	9.99
 Vegetable Vindaloo (V) Vegetable cooked with fiery red chilies, spices and a touch of vinegar to create our hottest dish. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
 Aloo Saagwala (V) Potatoes cooked with fresh spinach and spices. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
 Bhartha (V) Eggplants roasted on an open fire and cooked with onions. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
 Achari Begun (V) Baby eggplants cooked with mild spices and a touch of Chief's special pickles. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
 Bhindi Masala (V) Fresh okra cooked with cumin. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
 Navrattan Korma Assorted vegetables cooked with fruit cocktails in a rich almond cream curry. Served with basmati rice. Vegetarian. 	10.99
 Vegetable Jalfrezi (V) Assorted vegetable cooked in a tomato-based curry. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
 Punjabi Mushroom (V) Fresh sliced mushrooms cooked with green peas, chickpeas, onions, tomato and spices. Served with basmati rice. Vegetarian. Vegan option available. 	10.99
 Aloo Jeera (V) Potatoes cooked with cumin and spices. Served with basmati rice. Vegetarian. Vegan option available. 	10.99

Bread

Naan Choice of Garlic, Onion, Cheese, Mint, Khandari (sweet), Keema (minced lamb), Chicken Tikka, Cheese and Tomato, Spinach and Cheese	3.99
Roti (V) Whole wheat flat bread fresh from tandoor (Vegan)	1.99
Plain Paratha Layered whole wheat bread fresh from the tandoor	2.99
Flavored Paratha Choice of Aloo (potato) or Mint	3.99
Poori (V) A fluffy fried bread (Vegan)	3.99
Family Bread Basket An assortment of four naans (plain, garlic, onion, roti)	11.99
Rice and Biryanis	
Chicken Biryani Basmati rice dish cooked with chicken and a variety of spices.	12.99
Lamb Biryani	13.99
Basmati rice dish cooked with Lamb and a variety of spices.	

Vegetable Biryani Basmati rice dish cooked with assorted vegetables and a variety of spices	12.99
Kashmiri Pulao Saffron rice cooked with coconut and fruits.	6.99
Saffron Rice Rice with the fragrance of saffron.	4.99
Jeera Rice Rice flavored with cumin seeds.	3.99
Plain Basmati Rice	2.99

Special Condiments

Raita (8 oz)	2.99
Mango Chutney (8 oz)	2.99
Mixed Pickles (8 oz)	2.99
Onion Chutney (8 oz)	2.99

Mint Chutney (8 oz)	2.99
Tamarind Chutney (8 oz)	2.99

Dessert

Rice Pudding Homemade rice pudding (aka Kheer)	3.99
Rashmalai Paneer cheese coated with clotted cream, flavored with almonds and pistachio.	3.99
Kulfi Ice Cream Homemade Kulfi Ice Cream with your choice of Mango, Pistachio, or Malai flavor.	3.99
Gulab Jamun Milk solid balls in a sweet syrup rose water.	3.99