



Nalan
Indian Cuisine

MENU



(848) 292-4545



838 US 206 Hillsborough, NJ 08844

OUR SECRET INGREDIENT IS

Love

OUR STORY

Founded in 2020, Nalan Indian Cuisine draws inspiration from King Nalan a legendary figure in Indian mythology known for his culinary mastery, grace, and hospitality.

At Nalan, we bring those values to life with a menu that celebrates the rich, diverse flavors of South India. From hand-ground spices to homestyle comfort dishes, every plate is crafted with care, tradition, and our chefs' secret ingredient – love.



Spice levels can be adjusted as per customer preferences

Ask for gluten and nut free options

SOUP

Tomato Rasam

\$7.99

Tangy, spiced South Indian soup with tomatoes, tamarind, and aromatic spices.

Lentil Coconut Soup

\$7.99

Creamy lentil soup with coconut and spices.

Hot & Sour Veg Soup

\$7.99

Spicy, tangy soup with vegetables.

Country Chicken Soup

\$8.99

Flavorful soup with country chicken, pepper & spices.

Hot & Sour Chicken Soup

\$8.99

Spicy, tangy soup with chicken, vegetables.

Goat Bone Soup

\$9.99

Slow-cooked with goat trotters, onions, ginger, garlic & flavorful spices

TANDOOR

Achari Paneer Tikka

\$17.99

Paneer cubes marinated in achari (pickle) & grilled.

Tandoori Wings

\$17.99

Chicken wings marinated in spiced yogurt and grilled

Chicken Malai Kebab (Nuts)

\$19.99

Boneless chicken marinated in cream, cheese & herbs.

Hariyali Chicken Tikka

\$19.99

Grilled chicken marinated in mint, cilantro & spices.

Tandoori Chicken

\$19.99

Bone-in chicken marinated in spiced yogurt & grilled.

Tandoori Pomfret (Whole)

\$21.99

Fresh pomfret marinated in yogurt, lemon, & spices.

APPETIZER VEG

Veg Samosa

\$7.99

Crispy pastry filled with spiced potato and peas a classic Indian snack.

Stuffed Cut Mirchi

\$15.99

Long green chilies slit and stuffed with a tangy spiced besan (gram flour) filling, deep-fried.

Medhu Vadai w/Chutney & Sambar

\$15.99

Crisp yet soft doughnut-shaped Urad Dal(Lentil) fritters

Aloo Tikki Chaat

\$15.99

Crispy potato patties topped with chutneys, yogurt, and chaat masala.

Samosa Chaat

\$15.99

Crushed samosas topped with chutneys, yogurt, onions, and sev - a perfect mix of spicy & tangy.

Salt & Pepper Mushroom

\$16.99

Crispy fried mushrooms tossed with cracked pepper, garlic, and chilies.

Pakoda

\$15.99

Onion | Mixed veg

Crispy fritters made in various styles with your choice of onion, mixed vegetables and coated in spiced gram flour batter.

Pick your choice of protein and choose your style.

Gobi - \$16.99 | Paneer - \$16.99 | Baby Corn - \$16.99

- 65** : Marinated with yogurt, chili, ginger, garlic, curry leaves, and flavorful spices, then deep-fried.
- 555** : Marinated and deep-fried strips tossed with curry leaves, onions, green chilies.
- Manchurian** : Crispy fried bites tossed with Onions, Capsicum, Green chilies, & Soy, Scallion sauces.
- Chilli** : Crispy fried bites tossed with Onions, Capsicum, Green chilies, & Indo-Chinese sauces.
- Karuvepaku** : Crispy, Deep fried Choice of Veggie bites tossed in curry leaves paste & our in-house special masala.
- Karampodi** : Crispy, Deep fried Choice of Veggie bites tossed in curry leaves and Chef special masala.

APPETIZER NON VEG

Egg Bhurji

\$16.99

Spicy Indian-style scrambled eggs with onions, tomatoes, and green chilies.

Chicken Lollipop

\$17.99

Chicken Drumsticks marinated in indian spices and deep-fried.

Pepper Chicken

\$17.99

Boneless chicken tossed with crushed black pepper, curry leaves, and aromatic spices.

Kodi Vepudu

\$17.99

Spicy Andhra-style chicken fry with garlic, curry leaves, and fresh masala.

Dragon Chicken Lollipop

\$17.99

Crispy fried chicken drumettes tossed in spicy Indo-Chinese sauce.

Masala Fried Fish

\$17.99

Fish fillets marinated in spiced masala and shallow fried till golden and crispy.

Tawa Fish Fry

\$18.99

Pompano fish pan-fried with fresh masala and curry leaves.

Kerala Coconut Lamb

\$21.99

Tender lamb cooked in a rich Kerala-style coconut gravy with curry leaves and roasted spices

Pick your choice of protein and choose your style.

Chicken - \$17.99 | Prawn - \$18.99 | Fish - \$18.99

65

: Marinated with yogurt, chili, ginger, garlic, curry leaves, and flavorful spices, then deep-fried.

555

: Marinated and deep-fried strips tossed with curry leaves, onions, green chilies.

Manchurian

: Crispy fried bites tossed with Onions, Capsicum, Green chilies, & Soy, Scallion sauces.

Chilli

: Crispy fried bites tossed with Onions, Capsicum, Green chilies, & Indo-Chinese sauces.

Karuvepaku

: Crispy, Deep fried Choice of Protein tossed in curry leaves paste & our in-house special masala.

Karampodi

: Crispy, Deep fried Choice of Protein tossed in curry leaves and Chef special masala.

INDO FUSION

Fried Rice Wok tossed rice with your choice of protein, vegetables, soy sauce, and a hint of garlic.

Noodles Stir fried noodles with your choice of protein, crunchy vegetables, soy sauce, and sesame oil

Veg \$16.99 | Paneer \$17.99 | Egg \$17.99 | Chicken \$18.99 | Shrimp \$19.99

Fried Rice - Veg | Paneer | Egg | Chicken | Shrimp

Schezwan Fried Rice - Veg | Paneer | Egg | Chicken | Shrimp

Noodles - Veg | Paneer | Paneer Tikka | Egg | Chicken | Chicken tikka | Shrimp

Schezwan Noodles - Veg | Paneer | Egg | Chicken | Shrimp

Pasta

Boiled Pasta, creamy tomato sauce, bell peppers, Indian spices & choose your choice of protein

Paneer Tikka \$17.99 | Chicken Tikka \$18.99

VEG-ENTREE

All curries are served with steamed white rice.

Dal Tadka

\$16.99

Slow-cooked yellow dal with tomatoes, spices & tempered with garlic, cumin & Chilli Powder.

Dal Makhani

\$16.99

Slow-cooked black lentils in a creamy, buttery tomato gravy with aromatic spices.

Veg Kurma

\$16.99

Mixed vegetables cooked in a mildly spiced, creamy coconut-based South Indian gravy.

Kathrikkai Puli Kuzhambu

\$16.99

Eggplant simmered in a tangy tamarind gravy with South Indian spices.

Mushroom Mutter Masala

\$16.99

Mushrooms and green peas cooked in a rich, spiced onion-tomato gravy.

Methi Malai Mutter	\$16.99
Fresh fenugreek leaves and green peas simmered in a mildly spiced, creamy tomato-onion gravy.	
Mutter Paneer	\$16.99
Paneer cubes cooked with green peas in a mildly spiced tomato and onion gravy.	
Gongura Veg Curry	\$16.99
Mixed vegetables cooked in tangy, spicy gongura (sorrel leaves) gravy	
Channa Masala	\$16.99
Chickpeas cooked in a spiced onion-tomato gravy.	
Channa Saag	\$16.99
Chickpeas and spinach cooked together in a spiced gravy.	
Bhindi Do Pyaza	\$16.99
Tender okra cooked with onions and spices, featuring double the onions for extra flavor.	
Aloo Gobi	\$16.99
Potatoes and cauliflower cooked with spices.	
Saag Aloo	\$16.99
Spinach and potatoes cooked with mild spices and finished with a creamy touch.	
Malai Kofta	\$17.99
Crispy vegetable and paneer balls stuffed with nuts, served in a rich, creamy, buttery gravy.	
Kaju Curry	\$18.99
Creamy cashew nut curry simmered with aromatic spices and a touch of sweetness.	
Kadai Vegetable	\$16.99
Mixed vegetables sautéed in a spicy tomato onion gravy with kadai spices	

Paneer-\$16.99 | Tofu \$16.99

"Your choice of protein, your choice of curry-crafted just for you."

- Butter** : Buttery tomato-onion gravy & cream.
- Tikka Masala** : Grilled protein simmered in a smoky, spiced tomato-onion gravy with garlic, ginger, cream.
- Kadai** : Bell peppers, onions, tomatoes, garlic, ginger & kadai spices.
- Pasanda** : Creamy yogurt and nut-based gravy, flavored with garlic, ginger, and aromatic spices.
- Saag** : Creamy, spiced spinach (saag) gravy, flavored with garlic, ginger, onions.



NON VEG-ENTREE

All curries are served with steamed white rice.

Chettinad Egg Curry

\$16.99

Boiled eggs simmered in a rich and spiced onion-tomato gravy.

Malabar Egg Curry

\$16.99

Eggs simmered in a rich, spicy coconut-based Malabar-style curry.

Master's Chicken Curry

\$17.99

Chef's special chicken curry cooked in a house-blend of spices with a rich, aromatic gravy.

Malabar Fish Curry

\$17.99

Coastal-style fish curry simmered in a tangy tamarind and coconut-based gravy with Kerala spices

Master's Goat Curry

\$19.99

Goat cooked in a spicy, flavorful Andhra-style gravy with indian spices and curry leaves.

Master's Lamb Curry

\$19.99

Chef's special lamb curry prepared with a house-blend of spices in a rich, aromatic gravy.

Kochi Shrimp Curry

\$18.99

Shrimp cooked in a mildly spiced coconut curry with coastal flavors inspired by Kochi cuisine.

Gongura Mutton Curry

\$19.99

Tender mutton cooked in a tangy, spicy gongura (sorrel leaves) gravy with traditional South Indian spices

Goat Pepper Fry

\$21.99

Spicy dry-fried goat with black pepper, curry leaves, and South Indian spices.

Chicken - \$17.99 | Shrimp - \$18.99 | Lamb - \$19.99 | Salmon - \$19.99

"Your choice of protein, your choice of curry-crafted just for you."

Butter	: Buttery tomato onion gravy & Cream.
Tikka Masala	: Grilled Protein in a smoky, spiced tomato-onion gravy with garlic, ginger, cream
Kadai	: Bell peppers, onions, tomatoes, garlic, ginger & kadai spices.
Pasanda	: Creamy yogurt and nut-based gravy, flavored with garlic, ginger, and aromatic spices.
Saag	: Creamy, spiced spinach (saag) gravy, flavored with garlic, ginger, onions aromatic spices.
Gongura	: Tangy gongura leaves (sorrel leaves) cooked with spices.
Vindaloo	: Spicy & tangy Goan curry simmered with onions, tomatoes, garlic, ginger & spices.
Kurma	: Coconut based creamy curry, flavored with whole spices, garlic, ginger, onions.

BREAD

Soft and fluffy tandoor-baked bread made with refined wheat flour.
Each bread is the perfect companion to our flavorful curries

Plain Naan	\$3.99
Butter Naan	\$3.99
Garlic Naan	\$4.99
Bullet Naan	\$4.99
Olives & Truffle Naan	\$6.99
Achari Chilli Garlic Naan	\$6.99
Cheese Chilli Naan	\$6.99
Cheese Naan	\$5.99
Roti	\$4.99
Butter Roti	\$4.99
Bullet Roti	\$4.99
Onion Kulcha	\$6.99

SOUTH INDIAN TIFFIN

Thin Pancake or crepe, originating from south India. Made from fermented batter predominantly consisting of Lentils and Rice.

Kal Dosa w/ Chutney & Sambar	\$15.99
Kal Dosa w/ Veg Kurma	\$16.99
Kal Dosa w/ Egg Curry	\$17.99
Kal Dosa w/ Chicken Curry	\$18.99
Kal Dosa w/ Fish Curry	\$18.99
Kal Dosa w/ Goat Curry	\$19.99
Cheese Kal Dosa w/ Chutney & Sambar	\$16.99
Egg Kal Dosa w/ Chutney & Sambar	\$17.99
Ghee Dosa w/ Chutney & Sambar	\$15.99
Masala Dosa w/ Chutney & Sambar	\$16.99
Mysore Masala Dosa w/ Chutney & Sambar	\$16.99
Cheese Dosa w/ Chutney & Sambar	\$16.99
Egg Dosa w/ Chutney & Sambar	\$17.99

PAROTTA

Flaky, layered South Indian flatbread.

Parotta w/ Veg Kurma	\$16.99
Parotta w/ Egg Curry	\$17.99
Parotta w/ Chicken Curry	\$18.99
Parotta w/Fish Curry	\$18.99
Parotta w/ Goat Curry Shredded parotta tossed with spices, eggs, or meat on a hot tawa.	\$19.99
Veg Kothu Parotta	\$16.99
Egg Kothu Parotta	\$17.99
Chicken Kothu Parotta	\$18.99
Lamb Kothu Parotta	\$19.99

IDIYAPPAM COMBO

Traditional South Indian idiyappam (3 pcs) made from finely pressed rice flour, steamed into soft, noodle-like strands

Idiyappam w/Veg Kurma	\$16.99
Idiyappam w/ Egg Curry	\$17.99
Idiyappam w/ Chicken Curry	\$18.99
Idiyappam w/ Fish Curry	\$18.99
Idiyappam w/ Goat Curry	\$19.99

APPAM COMBO (ONLY ON WEEKENDS)

Traditional Kerala-style appam (2 pcs)-light, airy, and gently fermented rice pancakes with a soft center and delicate crispy edges.

Appam w/ Coconut Milk	\$16.99
Appam w/ Veg Kurma	\$16.99
Appam w/ Egg Curry	\$17.99
Appam w/ Chicken Curry	\$18.99
Appam w/ Fish Curry	\$18.99
Appam w/ Goat Curry	\$19.99

EXTRAS

Parotta	\$3.99	Appam	\$5.99
Idiyappam	\$4.99	Egg Appam	\$6.99

DESSERT

Gulab Jamun	\$5.99
Saffron Rasmalai	\$5.99
Gulab Jamun w/ Ice Cream	\$7.99
Tres Leches	\$8.99
Tiramisu	\$8.99
Chocolate Molten Lava Cake	\$8.99
French Vanilla Ice Cream	\$6.99

DRINKS

Soda	\$2.99
Mango Lassi	\$4.99
Masala Tea	\$4.99
Filter Coffee	\$4.99

BIRYANI CORNER

Cashew Jeera Rice

\$12.99

Fragrant basmati rice cooked with ghee, tempered with cumin seeds & cashews.

Hyderabadi Veg Dum Biryani

\$14.99

Basmati rice and garden fresh vegetables, slow cooked with aromatic spices in the traditional dum style.

Hyderabadi Mushroom Biryani

\$15.99

Aromatic basmati rice cooked with marinated Mushrooms, caramelized onions & Spices.

Hyderabadi Paneer Biryani

\$16.99

Layered basmati rice with spiced Paneer, herbs and dum-cooked for rich Hyderabadi flavor.

555 Paneer Biryani

\$16.99

Fragrant basmati rice layered with marinated Paneer cubes in a tangy, spicy blend of aromatic herbs and spices.

Hyderabadi Egg Dum Biryani

\$16.99

Fragrant basmati rice and perfectly spiced boiled eggs, layered with caramelized onions, mint & Spices

Hyderabadi Bone-In Chicken Biryani

\$16.99

Tender chicken and basmati rice slow-cooked with Hyderabadi spices in traditional dum style.

555 Boneless Chicken Biryani

\$17.99

Tender Boneless Chicken cooked in tangy, and spicy sauce infused with aromatic spices & basmati rice.

Hyderabadi Boneless Chicken Biryani

\$17.99

Succulent Boneless Chicken pieces marinated in rich spices, layered with saffron-infused basmati rice.

Hyderabadi Fish Biryani

\$17.99

Tender Fish fillets marinated in aromatic spices, layered with basmati rice, fried onions, mint& saffron.

Hyderabadi Prawn Dum Biryani

\$18.99

Juicy Prawns cooked with fragrant basmati rice and spices, slow-cooked in traditional Dum style.

Hyderabadi Goat Fry Biryani

\$19.99

Spicy, tender pieces of Goat meat marinated and layered with traditional Indian spices.

Hyderbadi Lamb Biryani

\$19.99

Tender Lamb and fragrant basmati rice slow cooked with authentic Hyderabadi spices.

ONE GROUP

Three unique Dining experiences.





Nalan
Indian Cuisine

**MAKE YOUR OCCASIONS MEMORABLE
WITH HEALTHY & DELICIOUS FOOD**

We Cater to all Your
SPECIAL OCCASIONS!

OTHER LOCATIONS

HARRISBURG 829
STATE ST, UNIT 2008,
Lemoyne PA 17043

NORTH CAROLINA 1600
E Woodlawn Rd #150,
Charlotte, NC 28209

889 E LANCASTER
AVE DOWNINGTOWN,
PA 19335

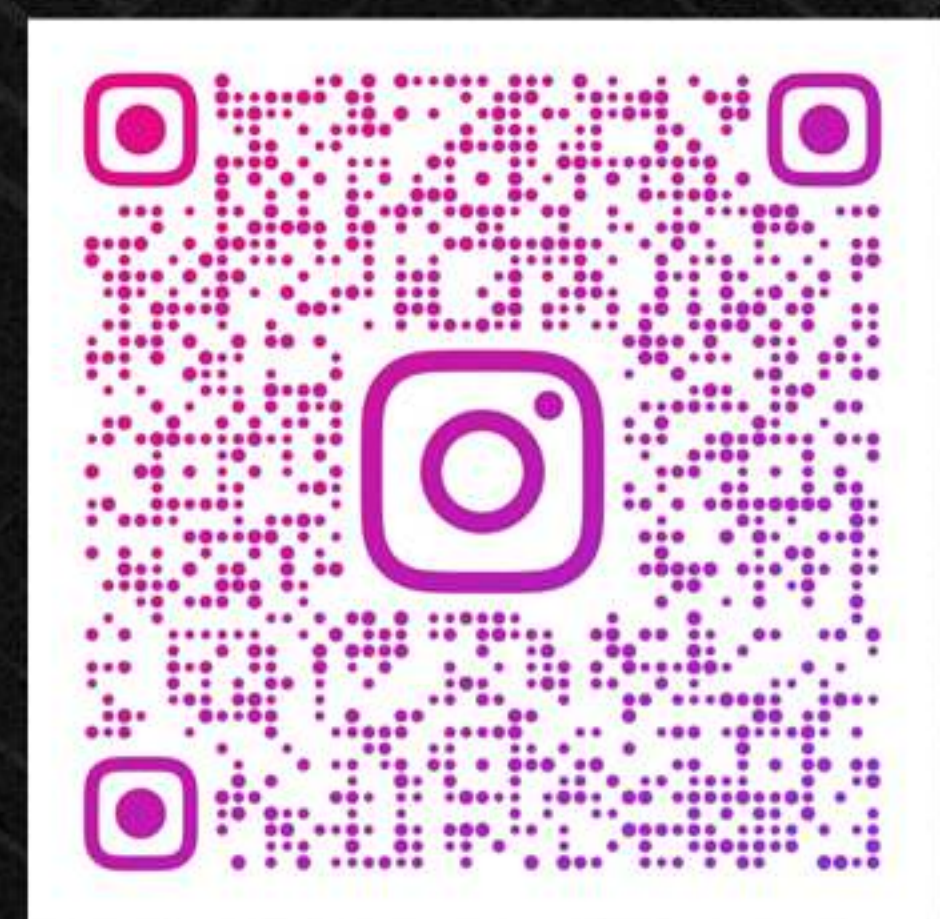
For Google review



DELIVERY PARTNERS



For Instagram



Automatic gratuity of 18% will be added to the bill for groups of 5 or above

THANK YOU