

NAANZZAS

NO RULES. IF IT'S DELICIOUS, IT BELONGS ON A
NAANZZA.

Kiran's Supreme	34
bison meatballs, lamb kebab, mushrooms, olives, caramelized red onions, fresh jalapeño buffalo mozzarella, shaved parmesan, feta, rhogan josh sauce, parsley	
The Texanzza	34
slow-cooked lamb barbacoa, Chef's bbq sauce (from her first restaurant), ricotta, buffalo mozzarella red onions, fresh jalapeño	
The Smokin' Duck	34
spiced duck confit, duck bacon, wild mushrooms, caramelized red onions, buffalo mozzarella truffle oil, candied orange peel, baby arugula, shaved parmesan	
Tandoori Chicken Alfredo	28
chicken thigh, baby spinach, sun-dried tomatoes, spicy alfredo sauce buffalo mozzarella, red pepper flakes, basil	
CTM	28
woodfire-roasted chicken breast, buffalo mozzarella, aged cheddar, cilantro, dry methi	
Apple Fennel Chicken	28
chicken kebab, granny smith apple, fennel, spicy pecans, buffalo mozzarella, aged cheddar, spicy honey	
Mac 'n Cheese	24
Chef's grandsons' favorite	
Margherita	26
buffalo mozzarella base, burrata, tomato, roasted cumin, parmesan, basil fresh-ground black pepper, EVOO	
From the Garden	26
olives, tomatoes, caramelized red onions, tri-color peppers, fresh jalapeño, buffalo mozzarella, ricotta	
Eggplant	24
tamarind-flavored peanut-sesame seed sauce, buffalo mozzarella, ricotta, basil caramelized onions, pine nuts, red chili flakes	
Fungi	28
wild mushrooms, olives, artichokes, caramelized red onions buffalo mozzarella, goat cheese, cream of mushroom sauce, black truffle oil	
The Spicy Ananas	22
roasted pineapple, mozzarella, fresh jalapeño, chaat masala, red chili flakes, fresh basil	
Chocolate	28
mascarpone-ricotta base, spiced chocolate hazelnut ganache, cream cheese house-made mixed berry jam, cardamom-spiced almonds, pistachios, cashews, port wine reduction drizzle	
Nutella	24
bananas, strawberries, mint, pine nuts, spiced caramel	

Kiran's Naanzzas are prepared Neapolitan-style

a thin, round crust with strong, bready flavor. the middle can be soft because it is cooked at very high heat in woodfired ovens
for a very short time. enjoy folded & eaten by hand or use a knife & fork.

THERE MAY BE SOME VARIATION IN INGREDIENTS DEPENDING ON THE CHEF'S MOOD OR TYPE OF WINE SHE IS HAVING.

