

# NARVANA

**INDIAN & BANGLADESHI CUISINE**

## **Welcome to Narvana**

Whilst dining here we hope you have a unique and relaxing experience. We have many of your firm favourites alongside a careful selection of signature specialities, all beautifully prepared and remaining true to the regional cuisine of India and Bangladesh.

Our pledge is to create a traditional but modern dining experience with unrivalled hospitality and professionalism. We source and prepare your food using the freshest ingredients and the traditional cooking methods thus creating authentic food which is full of flavour.

Our restaurant is fully licensed with a great selection of wine and beers to compliment your meal. Our waiters will be happy to help and advise you on your choice of meal, or if you need more information on any of the dishes.

Thank you for choosing Narvana.  
We hope you have a pleasant dining experience.

Mo  
Manager

We kindly ask all customers to have a minimum of a main course each (minimum charge applies). The Management reserves the right to refuse custom without disclosing a reason.

### **FOOD ALLERGIES & INTOLERANCES**

If you have a food allergy or special dietary requirement, please inform a member of staff before you place your order.

# Starters

## VEGETABLE STARTERS

- Gobi Pakura** ✓ £4.95  
Fresh cauliflower deep fried in batter. Served with coriander and fresh salad.
- Onion Bhaji** ✓ £4.95  
Sliced onion and potatoes blended with herbs and spices and gram flour.
- Paneer Tikhi** ✓ £4.95  
Cubes of paneer (Indian cheese) stir fried with shallots, spring onion and bell peppers in a dry sauce.
- Rushni Mushroom** ✓ £4.95  
Fresh bell mushroom cooked with garlic and fresh mint. Served with fresh salad.
- Veg Samosa** ✓ £4.95  
Fried, crispy pastry filled with fresh vegetables. Served with fresh salad.
- Quorn Stirfry** ✓ £4.95  
Quorn stir fried with cucumber, cherry tomatoes, onions and peppers. Served with fresh salad.
- Aloo Chom Chom** ✓ £4.95  
Potato and cheese in a medium strength sauce, garnished with coriander.

## SEAFOOD STARTERS

- Prawn Puree** £5.50  
Prawns cooked with onions and blended with herbs and spices. Served with a shallow fried puri.
- Masala Fish Pakura** £5.50  
Fresh white water fish, lightly spiced and deep fried. Served with crispy, fresh salad.
- Hot Garlic Fish** £5.50  
Pan fried seabass with garlic, green chillies and lime leaf. Served with fresh salad.
- Garlic Fried Prawns** £5.50  
Succulent prawns fried in olive oil with caramelised garlic.
- Tandoori King Prawn** £6.95  
King prawn cooked blended gently with herbs and spices and cooked in tandoor.
- King Prawn Puree** £6.95  
King Prawns cooked with onions and blended with herbs and spices. Served with a shallow fried puri.



# Starters

## TANDOORI STARTERS

- Chicken or Lamb Tikka** £5.50  
Marinated chicken or lamb pieces freshly spiced with aromatic herbs and cooked in tandoor. Served with fresh salad.
- Tandoori Chicken** £5.50  
On the bone. Quarter of chicken marinated with fresh spices and yoghurt and cooked in clay oven.
- Sheek Kebab** £5.50  
Mince lamb blended with fresh spices and coriander. Cooked in Tandoor.
- Chicken Stir-Fry** £5.50  
Pieces of cubed chicken cooked with onions, tomatoes, mushrooms and bell peppers. Served in a sizzler.
- Nargis Kebab** £5.50  
Traditional mince lamb wrapped around a boiled egg. Served with an omelette and fresh salad.
- Kcut Mirchi** £5.50  
Bell pepper cooked in tandoor and stuffed with chicken, baby potatoes and spinach.
- Archari Chicken** £5.50  
Spiced pieces of chicken combined with fresh aromatic herbs and cooked with lime pickle.
- Chicken Chaat** £5.50  
Diced chicken cooked with cucumber, fresh spices and chaat masala. Served with fresh salad.
- Samosa (Chicken or Lamb)** £4.95  
Trio of pastry samosas (chicken or lamb). Served with fresh crispy salad.
- Chicken or Lamb Malai** £5.50  
Tender pieces of chicken or lamb cooked using chefs special sauce, cooked with tomatoes and capsicum. A must try appetiser.
- Mix Platter** £5.95  
A selection of marinated chicken tikka, lamb, tikka, onion bhaji and sheek kebab. Served with fresh salad.



# House Specials

## **Tawa** **£12.95**

**(Chicken, lamb or vegetable)**

**King Prawn Tawa will be an additional £5**

This unique dish is cooked in olive oil with fresh garlic, shallots, mixed bell peppers and a special home style tawa sauce, creating an exquisite semi dry sauce which is full of flavour. Served in a sizzling tawa dish.

Extra vegetables (spinach, mushrooms, baby potatoes and mix vegetables) can be added to this dish for £2.00 per vegetable. This dish is highly recommended by our chef

## **Chicken Shashlick Bhuna** **£12.95**

All the flavours of the famous Chicken shashlick is brought to life in this medium strength dish, freshly grilled onions, tomatoes, green peppers cooked in a smooth dry sauce (medium).

## **Bay of Bengal Fish Special** **£12.95**

Succulent pieces of telapia fish marinated in fresh ground spices, garlic and ginger, cooked in chefs special seafood sauce with fresh lime leaf and green chillies.

## **Ghust Bahar** **£12.95**

A dish cooked with lamb and roasted baby potatoes, garlic and ginger in a thick sauce, garnished with dried red chillies, spicy and very hot. If you like hot curry you will love this. Recommended side dish Tarka Dhall.

## **Murgi Masala** **£11.95**

Chicken and mince lamb cooked in olive oil with fresh garlic, coriander and cherry tomatoes. A wonderful dish. Full of flavour. Slightly hot but highly recommended.

## **Garlic Chilli Chicken/Lamb** **£11.95**

Marinated chicken or lamb cooked with generous amount of garlic, chillies and cumin then simmered in onions and herbs and spices creating a fulfilling, tasty aromatic dish.

## **Narvana Tarkari** **£11.95**

This unique dish contains chicken, lamb, prawns and king prawns. Cooked in olive oil with garlic, onions and mixed peppers. Garnished with coriander and spring onion.

## **Korai Chicken/Lamb** **£11.95**

Marinated chicken or lamb cooked with bell peppers. Slowly simmered with unique herbs and spices, semi dry dish.



# House Specials

## **Chicken or Lamb Naga** £11.95

Hot chilli from Bangladesh cooked with onions, fresh coriander and herb.

## **Chicken or Lamb Shatkora** £11.95

Chicken or lamb cooked with an exotic Bangladeshi citrus fruit, slowly cooked to give a beautiful tangy and aromatic flavour.

## **Chicken Achari** £11.95

Spring chicken cooked in an authentic blend of onions, mix peppers, citric lime and herbs and spices, creating a slightly tangy flavour.

## **Modu Lamb** £11.95

Tender chunks of lamb infused with honey and fresh garden mint then simmered with baby potatoes in a thick medium sauce.  
(Highly recommended)

## **Chicken Hyderabadi** £11.95

Succulent chicken slowly cooked in olive oil with roasted garlic, fresh coriander, cherry tomatoes, mixed peppers, baby potatoes and fresh baby spinach in a medium spicy sauce. (Highly recommended)

## **Chicken Tikka Masala** £11.95

Marinated chicken cooked in a traditional way with roasted almonds and coconut and fresh cream. Mild and creamy.

## **Mango Malai** £11.95

(Mild) Succulent chicken cooked in a mild malai sauce with butter and accompanied with a slice of mango and fresh cream. (Fruit dish)

## **Butter Chicken** £11.95

(Mild) Braised chicken cooked in a unique butter sauce with roasted almonds, light spices and fresh cream. An excellent, rich and creamy flavour.

## **Chicken Moglai** £11.95

Marinated spring chicken simmered in a caramelised onion, garlic, tomato and butter then cooked in a creamy sauce made of almonds and coconuts.

## **Chicken Pasanda** £11.95

Spring chicken cooked with ground almonds, yoghurt and coconut milk. Garnished with boiled egg. A full of flavour mild dish.

## **Shahi Chicken** £11.95

Tender pieces of chicken cooked in a rich yoghurt and coconut milk, garnished with cheese, and excellent rich and creamy flavour.



# Traditional Dishes

A selection of popular dishes recognised by all, which have been enjoyed by generations of curry lovers. Although the taste may vary from chef to chef, the old favourites remain the same!

CHICKEN	£10.95
LAMB	£10.95
MIXED FRESH VEGETABLES	£9.95
PRAWN	£10.95
KEEMA (MINCE LAMB)	£10.95
CHICKEN TIKKA OR LAMB TIKKA	£10.95
KING PRAWN	£14.95

**You can add any vegetables to any dish for an additional cost of £2.00**

## BALTI

Basic medium spiced sauce.

## BHUNA

Cooked with garlic, onions, tomatoes and green herbs with selected spices. Medium.

## MADRAS

A fairly hot dish, with heavy use of chilli powder.

## DOPIAZA

Cooked with generous portions of onions and capsicum. Medium spiced.

## DHANSAK

A delicious combination of spices, pineapple and lentils. Slightly sweet and sour.

## MALAYA

Cooked with mild spices and Pineapple.

## PATHIA

Cooked with tomato concentrate and spices. Fairly hot and sour.

## SAAGWALA

Cooked with fresh spinach and spices. Full of exquisite flavour.

## ROGON

Cooked with fresh herbs and ground spices, garnished with pan fried onions and tomatoes.

## JALFREZI

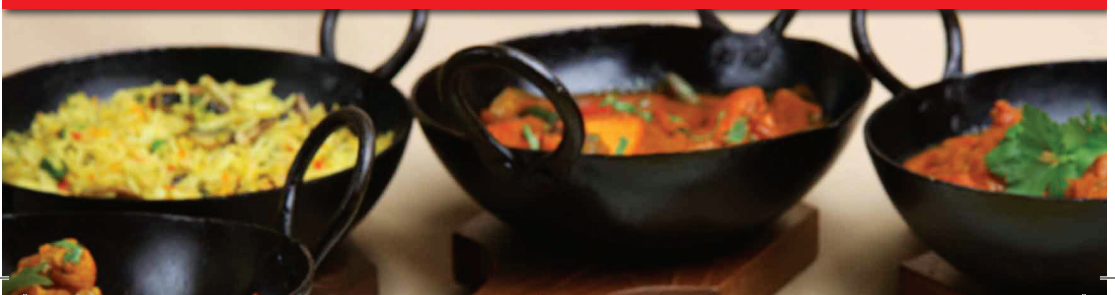
Cooked with fresh green chillies, onions and capsicum. A dish full of flavour. Slightly hot.

## CEYLON

Cooked with coconut, slightly hot spices and a hint of fresh lemon.

## KURMA

Mild & Creamy dish.



# Tandoori Dishes

## Chicken Tikka or Lamb Tikka

£11.95

Marinated chicken or lamb freshly spiced with aromatic herbs, lemon juice & yoghurt. Served with salad.

## Tandoori Chicken

£11.95

Half a chicken marinated in a traditional recipe which includes fenugreek leaves, fresh mint and olive oil. Served with fresh salad.

## Chicken Shashlick

£14.95

Chicken marinated in tandoori spices skewred with chunks of onions, tomatoes and peppers barbecued in the clay oven.

## Narvana Mixed Stirfry

£15.95

A selection of chicken, lamb tikka and king prawn stir fried in olive oil, garlic, shallots and peppers. Served on a sizzling platter.

## Tandoori Mix Grill

£14.95

Marinated chicken tikka, lamb tikka, tandoori chicken and sheek kebab cooked in the tandoor. Served with fresh salad.

## Seabass Fillet

£14.95

Fresh water seabass fillet gently spiced with turmeric, olive oil, garlic, coriander and fresh lime. Served with a sideline of fresh baby spinach, Bangladeshi beans, chana and aromatic pilau rice.

## Tandoori King Prawn

£14.95

Authentic king prawn spiced in a unique blend of spices. Marinated in garlic & coriander. Cooked in tandoor & served with fresh salad.



# Vegetable Dishes

Vegetarian dishes can be served as a **main dish** for **£9.95**

Or as a **Side Accompaniment** to any main dish for **£4.95**

## Uree Sila

Red kidney beans cooked in olive oil with fresh herbs and spices, garnished with fresh coriander.

## Aloo Ghobi

A traditional favourite recipe of baby potatoes and fresh cauliflower. Cooked in olive oil, garlic, herbs and spices and coriander.

## Sag Tarka

Fresh spinach cooked in olive oil with roasted garlic, onions and spring onions. Garnished with coriander.

## Begun Palak Paneer Bhaji

Fresh spinach, aubergine and Indian cheese cooked with garlic and shallots. A semi dry sauce garnished with tomatoes and coriander.

## Chana Paneer

Finest Chana (chick peas) cooked with paneer, garlic and coriander in a medium dry sauce. A wonderful, slightly tangy dish.

## Quorn Palak Paneer

Fresh spinach simmered with quorn and paneer with spring onion, garlic and fresh herbs. Garnished with fresh coriander.

## Aloo Begun Bhaji

Spiced baby potatoes and aubergines cooked in olive oil with and tomatoes. Lightly spiced and garnished with fresh coriander.

## Tarka Dhall

Traditional home-style lentils slowly simmered with fresh sliced garlic and finished with a fresh garlic tarka.

## Bombay Aloo

Spiced baby potatoes cooked with shallots, garlic and olive oil. A lightly spiced medium dry dish garnished with fresh coriander.

## Chana Aloo

Fresh baby potatoes cooked with chick peas with fresh herbs and spices. Garnished with fresh coriander.

## Garlic Sobzi

A wonderful blend of seasonal vegetables helped with a generous amount of garlic, shallots, bell peppers in a semi dry sauce. Garnished with fresh chillies and coriander. A dish full of flavour.





## Biryani Dishes

Served with vegetable sauce. Biryani is produced from the finest basmati rice with cinnamon, bay leaves and butter.

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|---|--------|
| Chicken or Chicken Tikka Biryani<br>Boneless chicken blended with light spices and herbs.   | £11.95 |
| Lamb Biryani<br>Tender lamb cooked with herbs and spices and garnished with coriander.  | £11.95 |
| Vegetable Biryani<br>Fresh vegetables cooked in light spices and aromatic basmati rice.   | £10.95 |
| Seafood Biryani<br>Selection of seafood cooked in herbs, spices and fresh coriander.  | £13.95 |
| Rajasthani Biryani<br>An authentic Rajasthani biryani which includes marinated chicken, lamb, king prawn with a traditional spicy naga (chilli), creating a dish that is slightly hot in flavour. Garnished with coriander. | £13.95 |

## English Dishes

All served with fresh crispy salad.

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|---------------------------|-------|
| Mushroom Omelette & Chips | £8.95 |
| Chicken Omelettes & Chips | £8.95 |
| Scampi & Chips            | £8.95 |
| Chicken Nuggets & Chips   | £8.95 |



## Rice Dishes

Boiled rice Fluffy steamed rice.	£2.95
Pilau rice Aromatic basmati rice.	£3.25
Shezwan fried rice Steamed rice cooked with fresh cauliflower and fresh baby cabbage.	£3.75
Egg fried rice Steamed rice cooked with shallots and egg.	£3.75
Mushroom fried rice Fresh mushrooms cooked with shallots, a small amount of turmeric and basmati rice.	£3.75
Peas rice Aromatic basmati rice cooked with garden peas and coriander.	£3.75
Veg rice Seasonal vegetables slowly cooked in spices, coriander and basmati rice.	£3.75
Keema rice Spiced minced lamb cooked with aromatic basmati rice and fresh coriander.	£3.75
Chana Palak rice Fresh spinach with chick peas cooked with spices in basmati rice.	£3.75

## Nan Breads

Plain Nan	£3.20
Garlic Nan	£3.75
Keema Nan Spicy mince lamb	£3.75
Peshwari Nan Traditional peshwari nan	£3.75
Onions Nan	£3.75
Garlic and Coriander Nan	£3.75
Cheese and Onion Nan	£3.75
Chilli and Coriander	£3.75
Kulcha Nan Nan stuffed with potatoes and vegetables	£3.95
Cheese Nan	£3.75
Tandoori Roti	£2.50
Paratha	£3.95
Chapati	£2.20
Chips	£3.25
Popadom	£0.90
Pickle Tray	£1.50



# Wine Menu

## Navana House Wines

Our Wines have been specially selected for their soft, pleasant easy-drinking style, combining high quality with excellent value.

	125ml	175ml	250ml	Bottle
S1. White	£2.95	£3.95	£4.50	£9.95
S2. Red	£2.95	£3.95	£4.50	£9.95
S3. Rose	£2.95	£3.95	£4.50	£9.95

## White Wine

### 1. Marcel Hubert Medium Dry (France) 11.5% vol £11.95

An attractive pale gold coloured medium dry white with lemony aromas, balancing acidity and a good clean finish.

### 2. Pinot Grigio (Italia) 12% £12.95

Pinot Grigio is a fresh crisp fruity wine from the vento region of north east Italy, well balanced with gooseberry fruit and refreshingly dry.

### 3. Scenic Ridge (Australia) 13.% vol £12.95

Rich ripe tropical fruit flavours supported by a refreshing crispness, served chilled.

## Red Wines

### 4. Scenic Rigde Shiraz (Australia) 13% vol £11.95

Full bodied with intense berry fruit flavours and subtle.

### 5. San Andres Merlot (Chilean) 12.5% vol £12.95

An elegant, well-structured Merlot with aromas of chocolate, cherry and mocha. Soft, generous fruit flavours of ripe cherry & plum and a delicate hint of spice

### 6. Campo Dorado Rioja (Spain) 13% vol £13.95

A full bodied intensely flavoured red with brooding, smoky dark fruit, flavours and a lingering oak-sented finish.

## Rose Wines

### 7. Marcel Hubert Rose (France) 11.5% vol £11.95

A delicate rosé combining lively summer berry aromas and a sweet tangy flavour of raspberry and strawberry fruits.

### 8. Highbridge White Zinfandel (Californian) 11.5% vol £12.95

Juicy and refreshing, this White Zinfandel is packed with delicious strawberry, raspberry and cream flavours.

### 9. Pinot Grigio (Italia) 12%vol £11.95

This pink pinot grigio is completely dry and crisp, yet smooth and gentle on the plate.

## Champagne & Sparkling Wine

### 10. Prosecco Vino Spumante 11% vol £13.95

This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshing lively style.

### 11. Sardana Cava Brut 11.5% vol £14.95

This wonderful cava offers inviting aromas of green pears and apple blossom which lead to crisp zesty fruit and a generous sparkling finish.

### 12. Moet et Chandon Brut Imperial N.V. £55.00

A classic, light, graceful champagne with a floral bouquet and a satisfying finish

# Wine Menu

## Bottled Beers

Cobra Small	£3.50
Cobra Large	£4.95
Bangla Beer 660ml	£4.95
Bulmers/Magners 568ml	£4.50

## Minerals & Juices

Coke/Diet Coke 330ml	£2.20
Tyrant Mineral Water Still/Sparkling 250ml	£2.20
Tyrant Mineral Water Still/Sparkling 750ml	£3.50
Orange Juice 200ml	£2.20
Lemonade 200ml	£2.20
Tonic Water 200ml	£2.20
Soda Water 200ml	£2.20
J20 275ml	£2.20
Mango Lassi (Jug)	£6.95

## Liqueurs

Archers	£3.50
Baileys	£3.50
Drambuie	£3.50
Malibu	£3.50
Samburca	£3.50
Amaretto	£3.50
Cointreau	£3.50
Pernod	£3.50
Southern Comfort	£3.50
Tia Maria	£3.50

## Vermouth/Sherry

Martini Dry/Rosso/Bianco 50ml	£3.50
Harveys Bristol Cream	£3.50
Taylors LBV	£3.50

## Spirits

Martell Cognac	£3.50
Jameson	£3.50
Gordons Gin	£3.50
Smirnoff Vodka	£3.50
Bacardi	£3.50
Tequila	£3.50
Remy Martin VSOP per shot	£3.95
Jack Daniels	£3.50
Bombay Sapphire	£3.50
Captain Morgan	£3.50

Other Spirits and Liqueurs available on request.  
Any single measure with a 200ml mixer £4.50