

## Vegetable Dishes

Vegetarian dishes can be served as a **main dish** for **£7.95**

Or as a **side** to any main dish for **£4.50**

### 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 spring onion 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.

### Chicken Biryani £9.95

Boneless chicken blended with light spices and herbs.

### Lamb Biryani £10.95

Tender lamb cooked with herbs and spices and garnished with coriander.

### Vegetable Biryani £9.95

Fresh vegetables cooked in light spices and aromatic basmati rice.

### Seafood Biryani £11.95

Selection of seafood cooked in herbs, spices and fresh coriander.

### Rajasthani Biryani £11.95

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.

## English Dishes

All served with fresh crispy salad.

Mushroom Omelette & Chips £7.95

Chicken Omelettes & Chips £8.95

## Rice

Boiled rice £2.75  
Fluffy steamed rice.

Pilau rice £3.20  
Aromatic basmati rice.

Shezwan fried rice £3.50  
Steamed rice cooked with fresh cauliflower and fresh baby cabbage.

Egg fried rice £3.50  
Steamed rice cooked with shallots and egg.

Mushroom fried rice £3.50  
Fresh mushrooms cooked with shallots, a small amount of turmeric and basmati rice.

## Nan Breads

Plain Nan £2.75

Garlic Nan £3.50

Keema Nan £3.50  
Spicy mince lamb

Peshwari Nan £3.50  
Traditional peshwari nan

Onions Nan £3.50

Cheese Nan £3.50

Cheese and Onion Nan £3.50

Garlic and Coriander Nan £3.50

Chilli and Coriander £3.50

Scampi & Chips £8.95

Chicken Nuggets & Chips £8.95

Peas rice £3.50  
Aromatic basmati rice cooked with garden peas and coriander.

Vegetable rice £3.50  
Seasonal vegetables slowly cooked in spices, coriander and basmati rice.

Keema rice £3.50  
Spiced minced lamb cooked with aromatic basmati rice and fresh coriander.

Chana Palak rice £3.50  
Fresh spinach with chick peas cooked with spices in basmati rice.

Kulcha Nan £3.95  
Nan stuffed with potatoes and vegetables

Tandoori Roti £2.50

Paratha £3.50

Chapati £1.95

Chips £3.20

Popadom £0.85

Pickle Tray £1.50

Mint sauce £0.75

Starter Sauce £0.75

Onion Salad £0.75

Mango Chutney £0.75

Tamarind Sauce £0.75

### FOOD ALLERGIES & INTOLERANCES

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

# NARVANIA

INDIAN & BANGLADESHI CUISINE

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## Starters

### Tandoori Starters

**Chicken Tikka or Lamb Tikka** £3.95  
Marinated chicken or lamb pieces freshly spiced with aromatic herbs and cooked in tandoor. Served with fresh salad.

**Tandoori Chicken** £3.95  
On the bone. Quarter of chicken marinated with fresh spices and yoghurt and cooked in clay oven.

**Sheek Kebab** £3.95  
Mince lamb blended with fresh spices and coriander. Cooked in Tandoor.

**Chicken Stirfry** £3.95  
Pieces of cubed chicken cooked with onions, tomatoes, mushrooms and bell peppers. Served in a sizzler.

**Nargis Kebab** £3.95  
Traditional mince lamb wrapped around a boiled egg. Served with an omelette and fresh salad.

### Vegetarian Starters

**Gobi Pakura** £3.50  
Fresh cauliflower deep fried in batter. Served with coriander and fresh salad.

**Onion Bhaji** £3.50  
Sliced onion and potatoes blended with herbs and spices and gram flour.

**Paneer Tikhi** £3.50  
Cubes of paneer (Indian cheese) stir fried with shallots, spring onion and bell peppers in a dry sauce.

### Seafood Starters

**Tandoori King Prawn** £5.95  
King prawn cooked blended gently with herbs and spices and cooked in tandoor.

**Masala Fish Pakura** £4.50  
Fresh white water fish, lightly spiced and deep fried. Served with crispy, fresh salad.

**Kcut Mirchi** £3.95  
Bell pepper cooked in tandoor and stuffed with chicken, baby potatoes and spinach.

**Archari Chicken** £3.95  
Spiced pieces of chicken combined with fresh aromatic herbs and cooked with lime pickle.

**Chicken Samosa** £3.95  
Trio of pastry samosas filled with chicken. Served with fresh, crispy salad.

**Lamb Samosa** £3.95  
Trio of pastry samosas filled with minced meat. Served with fresh, crispy salad.

**Chicken Chaat** £3.95  
Diced chicken cooked with cucumber, fresh spices and chaat masala. Served with fresh salad.

**Mix Narvana Platter** £4.50  
A selection of marinated chicken, lamb, tikka, onion bhaji and sheek kebab. Served with fresh salad.

**Rushni Mushroom** £3.50  
Fresh bell mushroom cooked with garlic and fresh mint. Served with fresh salad.

**Veg Samosa** £3.50  
Fried, crispy pastry filled with fresh vegetables. Served with fresh salad.

**Quorn Stirfry** £3.50  
Quorn stir fried with cucumber, cherry tomatoes, onions and peppers. Served with fresh salad.

**Hot Garlic Fish** £4.50  
Pan fried seabass with garlic, green chillies and lime leaf. Served with fresh salad.

**Prawn Puree** £4.50  
Prawns cooked with onions and blended with herbs and spices. Served with a shallow fried puri.

## House Specials

**Tawa** £8.95  
(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.

**Chicken Shashlick Bhuna** £8.95

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).

**Narvana Tarkari** £8.95

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.

**Chicken Hyderabad** £8.95

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)

**Modu Lamb** £8.95

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

**Murgi Masala** £8.95

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** £8.95  
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.

**Korai Chicken/Lamb** £8.95

Marinated chicken or lamb cooked with bell peppers. Slowly simmered with unique herbs and spices and garnished with spring onion. Semi dry

**Chicken Achari** £8.95

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

**Chicken Tikka Masala** £8.95

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

**Mango Malai** £8.95

(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** £8.95

(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** £8.95

Tandoor grilled chicken cooked in coconut milk and blended with a special moglai sauce, topped with butter, almonds and fresh cream.

**Chicken Pasanda** £8.95

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

## 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!

**You can add any vegetables to any dish for an additional cost of £1.00**

CHICKEN	£8.95
LAMB	£9.95
MIXED FRESH VEGETABLES	£8.95
PRAWN	£8.95
KEEMA (MINCE LAMB)	£8.95
CHICKEN TIKKA OR LAMB TIKKA	£9.95
KING PRAWN	£13.95

**BALTI**  
A medium dish, with fresh ingredients with various herbs and spices.

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

**MADRAS**  
Slightly hot.

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

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

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

**KORMA**  
Mild and creamy dish.

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

**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.

**MALAYA**  
Cooked with mild spices and pineapple.

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

## Tandoori Dishes

**Chicken Tikka or Lamb Tikka** £9.95  
Marinated chicken or lamb freshly spiced with aromatic herbs, lemon juice & yoghurt. Served with salad.

**Tandoori Chicken** £9.95  
Half a chicken marinated in a traditional recipe which includes fenugreek leaves, fresh mint and olive oil. Served with fresh salad.

**Chicken Shashlick** £10.95  
Marinated chicken, grilled with onions, tomatoes and peppers.

**Narvana Mixed Stirfry** £11.95  
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** £11.95  
Marinated chicken tikka, lamb tikka, tandoori chicken and sheek kebab cooked in the tandoor. Served with fresh salad.

**Tandoori King Prawn** £13.95  
Authentic king prawn spiced in a unique blend of spices. Marinated in garlic & coriander. Cooked in tandoor & served with fresh salad.