



NIRVANA

FINE INDIAN DINING

TAKEAWAY MENU

558 Hartshill Road, Hartshill, Stoke-on-Trent. ST4 6AF

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Within the pages of our menu, you will discover a unique blend of dishes, put together to allow you to choose from a wide range of cuisines, from India to Bengal.

Each and every entry has a short description of the contents and style of preparation, allow yourself time to study and choose a complete course to suit your taste and mood. Should you have a personal favourite that is not featured on our menu then please ask a member of staff who will liaise with our chefs and have it prepared to order.

All our food is prepared using only the finest, freshest ingredients and the best quality produce which is coupled with many years of experience, ensuring food of only the finest quality and standard.

Have a memorable evening..... Enjoy!



ENGLISH SELECTIONS

Sirloin Steak	£10.50
<i>Served with boiled mixed vegetables, salad, fried onion on top and a portion of chips</i>	
Fried Scampi	£8.25
<i>served with boiled mixed vegetables, salad and a portion of chips</i>	
Roast Chicken	£8.25
<i>Half roasted chicken served with boiled mixed vegetables, salad, fried onion and a portion of chips</i>	

VEGETARIAN DISHES

Sabzi Ke Massalla (medium)	£6.95
<i>Mixed vegetables cooked with fresh herbs, cinnamon and ginger producing a rich textured spicy sauce</i>	
Quorn Massalla (mild)	£7.65
<i>Quorn is delicious meat free, chicken flavoured pieces, cooked in the famous, smooth creamy sauce</i>	
Special Vegetable Dish (medium)	£7.35
<i>Vegetable pilau served with bindi bhaji (orka) side dish and tarka dhall (lentils)</i>	
Quorn Rajella (slightly hot)	£7.65
<i>Quorn cooked with fresh onions, green pepper, herbs and spices and a hint of yoghurt producing a rich sauce</i>	
Sabzi Kofta Bhuna (medium)	£6.95
<i>Mixed vegetable balls combined with spices, fried then cooked in a medium strength rich bhuna sauce.</i>	

* Some of our dishes may contain nuts and or small bones, should you have any allergies or dietary requirements please ask a member of staff who will be happy to help you.

BIRIYANI DISHES (medium)

Cooked with basmati rice with a mixture of fresh and gentle spices, served in a biriyani sauce:

Chicken / Lamb / Prawn	£6.75
Vegetable / Mushroom	£6.25
Chicken Tikka / Lamb Tikka	£7.85
King Prawn	£9.85
Nirvana Special	£7.85
<i>Mixture of lamb, chicken, prawns and mushrooms</i>	

BALTI DISHES (medium)

Cooked with fresh spices and served in a balti. (karahi indian version) We take it as our privilege to cook this dish to your taste and strength.

Chicken / Lamb / Prawn	£5.60
Vegetable / Mushroom	£5.40
Chicken Tikka / Lamb Tikka	£6.95
King Prawn	£9.10
Nirvana Special	£7.95
<i>Mixture of lamb, chicken, mincemeat and pawns.</i>	
Chicken Tikka Massalla Balti	£7.45
Garlic Chilli Chicken Balti	£6.95
<i>Sliced green chillies & briskly fried garlic flakes</i>	
Add Any Vegetable	+£0.70

MASSALA DISHES (mild)

Prepared in a unique mild sauce using ground almonds, dessiccated coconut and fresh cream creating the famous rich and tasty dish

Chicken or Lamb Tikka	£6.95
Tandoori Chicken (on the bone)	£6.95
Tandoori King Prawn	£11.60

RICE VARIETIES

Pilau Rice	£2.10
Boiled Rice	£2.10
Mushroom Pilau	£2.45
Keema Pilau	£2.45
Egg Pilau	£2.45
Vegetable Pilau	£2.45
Peas Pilau	£2.45
Garlic Fried Rice	£2.45
Garlic Chilli Rice	£2.45
Lemon Fried Rice	£2.45

BREADS

Nan	£1.95
Keema Nan	£2.10
Garlic Nan	£2.10
Peshwari Nan	£2.10
Cheese Nan	£2.10
Garlic Cheese Nan	£2.25
Garlic Chilli Nan	£2.25
Paratha	£1.95
Stuffed paratha	£2.10
Chapati	£1.50

TANDOORI SPECIALITIES

All of the following dishes are slowly marinated in the nirvana special marinade which gives its own distinctive flavour.

Tandoori Chicken	£6.75
<i>The famous "red" spring chicken on the bone with a hint of paprika, yoghurt and lemon juice</i>	
Chicken Tikka	£6.75
<i>Succulent diced chicken breast of the bone, marinated in crushed ginger, garlic, herbs, tandoori massalla and yoghurt, then cooked in the flamed tandoori oven</i>	
Lamb Tikka	£6.75
<i>Selected cuts of lamb marinated in crushed ginger, herbs tandoori massalla and yoghurt, then cooked on a skewer</i>	
Chicken / Lamb Shaslick	£6.95
<i>Succulent pieces of marinated chicken / lamb along with onions, green pepper and tomato.</i>	
Tandoori Mix Grill	£7.85
<i>A galaxy of tandoori grills</i>	
Lamb Chop Tikka	£6.95
<i>Succulent pieces of lamb chops marinated with special spices, yoghurt and freshly ground green herbs, then grilled over a flamed tandoori oven</i>	
Tandoori King Prawn	£9.95
<i>King Prawn, Marinated with crushed ginger, garlic, herbs, tandoori massalla and yoghurt. then cooked in a flamed tandoori oven</i>	

SIDE SABZIS

Why not try our fresh vegetable side dishes to compliment your meal, which are prepared gently and spiced with mixed herbs.

Bombay Potato	£2.85
Sag Aloo	£2.85
Sag Bhaji	£2.85
Sag paneer	£2.85
Aloo Gobi	£2.85
Gobi Bhaji	£2.85
Chana Bhaji	£2.85
Chana Massalla	£2.85
Mixed Vegetable Bhaji	£2.85
Aloo Methi	£2.85
Peas Paneer	£2.85
Bhindi Bhaji	£2.85
Tarka Dhall	£2.85
Dhall Massalla	£2.85
Cauliflower Capsilla	£2.85
Mushroom Bhaji	£2.85

EXTRAS

Chips	£1.75
Plain Curry Sauce	£2.45
Mixed Vegetable Curry Sauce	£2.95
Poppadom	£0.50
Selection of chutney tubs	£0.25 each
<i>Choice of: Onion / mango / lime pickle / mint yoghurt</i>	
Raitha (cucumber or onion)	£1.10
Green Salad	£1.10



SHARING STARTERS

- Nirvana Mixed Fusion** (for two sharing) **£6.95**
Mixture of chicken chat on puri, shiek kebab and spicy pakoras
- Nirvana Classics** **£4.75**
Combination of classic starters; mixture of chicken tikka, lamb tikka and onion bhaji

CHICKEN & LAMB STARTERS

- Chicken / Lamb Tikka** **£3.10**
Diced lamb / boneless chicken breast marinated in a special tikka sauce. Grilled in the tandoori oven
- Lamb Chops Tikka** **£3.65**
Succulent pieces of lamb chops marinated in a special blend of yoghurt and spices. Grilled over a flamed tandoori oven
- Tandoori Chicken** **£3.10**
A quarter chicken marinated in a unique blend of selected spices and yoghurt. Grilled over a flamed tandoori oven
- Meat Samosa** **£3.10**
Triangular pastry stuffed with minced lamb
- Keema Aur Cheese Dosh** **£3.45**
Lightly spiced minced lamb with cheese, served rolled in a chapati
- Meat Dosh** **£3.45**
Spiced marinated lamb in a rich sauce, served within a chapatti roll
- Chicken Chat on Puri** **£3.45**
Shredded chicken breast in chat massalla, medium spiced resting on a bed of light and crispy puri bread
- Sheik Kebab** **£3.10**
Spiced minced lamb, skewered on a sheik to cook over a flamed tandoori oven
- Shami Kebab** **£3.10**
Rounded patties of spiced minced lamb. Garnished with fresh onion, cucumber, tomato & coriander salad
- Spicy Pakora** **£3.25**
Succulent shredded chicken breast marinated in various spices and herbs, coated in gram flour and deep fried
- Tetul Mix** **£3.45**
Succulent lamb and chicken tikka together with mushroom, onions and capsicum. Pan fried in a tangy tamarind sauce served with paratha
- Jal Puri** **£3.45**
Shredded chicken cooked in chefs selected spices producing a mouth watering hot and sweet taste. Presented on light and crispy puri bread
- Spicy Roll** (v) **£3.20**
Pastry roll with a mouth watering spicy stuffing (choice of chicken, lamb or mixed vegetable)
- Pepper Grill** (v) **£3.10**
Fresh pepper barbecued in the clay oven (a choice of chicken, lamb or mixed vegetable stuffing)

SEAFOOD STARTERS

- Salmon Tikka** **£4.95**
Fresh Salmon spiced with fresh herbs & spices, laced with squeezed lemon
- Bhuna Prawn on Puri** **£3.95**
Prawns cooked to a sweet and sour taste, resting on a bed of light and crispy puri bread
- King Prawn Bhaji on Puri** **£4.95**
Delicately spiced deshelled king prawn. Served on a light and crispy puri bread
- Lassoni Chingri** **£4.95**
King prawn marinated using a variety of fresh spices and crushed garlic, and cooked in the clay oven
- King Prawn Butterfly** **£4.95**
A butterflyed king prawn, lightly spiced then shallow fried
- Fried Scampi** **£3.40**
Deep fried scampi served with tartar sauce
- Prawn Cocktail** **£3.40**
Layers of fresh salad, prawn and cocktail sauce served in a glass

VEGETARIAN STARTERS

- Vegetable Samosa** **£2.95**
Triangular pastry stuffed with seasoned mixed vegetable
- Onion Bhaji** (v) **£2.95**
Sliced onions with lentils in a spicy batter, deep fried
- Garlic Mushrooms** (v) **£2.95**
Sliced mushrooms, cooked in garlic and cream sauce, finished with sprinkled cheese allowed to melt
- Aloo Chat on Puri** (v) **£3.20**
Potato chunks cooked in chat massalla, medium spiced resting on a bed of light and crispy puri bread
- Dhall Soup** (v) **£2.90**
Homemade lentil soup served with bread roll and butter
- Mulligatawny Soup** (v) **£2.90**
A spicy, lentil based Indian soup, garnished with squeezed lemon. Served with bread roll and butter
- Continental Soups** **£2.90**
Choose from: Cream of chicken or minestrone. Served with bread roll and butter
- Paneer Tikka** **£3.20**
Cubes of Indian cheese infused with herbs and spices, laced with cardamom then gently glazed in the clay oven
- Vegetable Pakora** (v) **£2.95**
Seasoned Vegetable with various herbs and spices, coated in gram flour and deep fried.

CHICKEN DELICACIES

- Bengal Chicken** (slightly hot) **£6.95**
Prepared with cardamom, fresh coriander, tomatoes, bay leaves, green pepper and a whole egg
- Dhesi Achari Murgh** (medium) **£6.95**
Chicken breast cooked with onions, green pepper, garlic, ginger and a tangy homemade pickle
- Chicken Green Massalla** (hot) **£6.95**
Cooked with a special mixture of fresh green herbs consisting of; green chillies, coriander, green pepper and fresh garlic producing a hot taste
- Garlic Naga Chicken** (very hot) **£6.95**
Cooked with the naga "king of chillies" using a touch to allow the distinctive scent to spread within the rich and fiery sauce. (The naga chilli is declared as the hottest chilli in the world!)
- Akbori Chicken** (mild) **£6.95**
A smooth and creamy dish prepared with garlic, coriander and almond powder. Garnished with a strip of paneer (Indian Cheese)
- Murgh Grill** (medium) **£7.65**
An exclusive chicken grill dish prepared using a special marinade of light spices. Served with salad
- Badami Malai Chicken** (mild) **£6.95**
Marinated chicken breast cooked in peanut butter with cashew nut, coconut and almond powder in a smooth mouth watering creamy sauce
- Shahi Murgh Massalla** (mild) **£7.65**
Marinated chicken strips prepared in a very mild sauce with cream, mixed nuts and a touch of cultured yoghurt
- Mango Chicken** (mild) **£6.95**
Marinated chicken breast in a mild sauce, prepared with exotic spices & sweetened with a slice of mango
- Chicken Pili Pili** (slightly hot) **£7.95**
A delicious dish prepared with grilled tomato, green pepper and onion served in a rich and spicy sauce
- Chicken Korai Chilli Massalla** (hot) **£7.65**
Prepared using marinated chicken in korai based sauce but with a hint of massalla spiced yoghurt added to create the unique taste
- Paneer Chicken** (medium) **£6.95**
Marinated chicken breast and diced Indian cheese in a medium spiced rich sauce. Garnished with melted mozzarella cheese
- Thawa Chicken** (medium) **£7.65**
Chicken breast cooked with onions, red and green peppers and tomato chopped with coriander
- Butter Chicken** (mild) **£6.95**
Made from marinated chicken breast in a sauce based on ghee with cream almond and butter
- Chicken Rajella** (hot) **£7.95**
Cooked with finely chopped fresh onions and green pepper with various spices and herbs and a hint of yoghurt producing a rich texture of flavours
- Chicken Bhuna Massalla** (medium) **£7.65**
An amazing dish, created from a combination of two traditional dishes put together
- Chicken Curry Punjabi** (medium) **£6.95**
An authentic North Indian medium hot curry using kadipatta (sweet neem leaf) and whole jeera
- Chicken Tikka Pasanda** (mild) **£6.95**
Marinated chicken prepared in a very mild sauce with cream and mixed nut

LAMB LAZIZ

- Aloo Lamb Chops** (medium) **£7.65**
Succulent pieces of fresh lamb chops marinated with specially selected herbs and spices, cooked with roasted potatoes
- Dhesi Lamb Shank** (medium) **£9.25**
Lamb shank slowly cooked and marinated in a rich medium strength sauce. Garnished with fresh ginger, sliced red onions and sun dried chilli.
- Beguni Lamb** (medium) **£6.95**
Pieces of Lamb cooked with aubergine in a medium spiced rich sauce
- Kofta Bhuna** (meat balls) (medium) **£6.95**
Lamb meat ball combined with spices, fried then cooked to provide a dish of medium strength and dry consistency
- Dhesi Achari Lamb** (medium) **£6.95**
Delicate pieces of lamb diced and cooked with onions, green peppers, garlic, ginger and a tangy homemade pickle
- Lamb Green Massalla** (hot) **£6.95**
Cooked with a special mixture of fresh green herbs consisting of; green chillies, coriander, green pepper and fresh garlic producing a hot taste
- Lamb Chops Chana Dhall** (slightly hot) **£9.25**
Marinated pieces of lamb chops cooked with chana dhall (spilt chickpeas without seedcoat) in a rich textured sauce
- Kadhi Lamb** (medium) **£7.95**
An authentic stir fry dish cooked with strips of marinated lamb, fresh aubergine, green peppers and tomatoes. Prepared on a wok to enhance all the flavours produced by the fresh herbs & spices
- Butter Lamb** (mild) **£6.95**
A luxurious dish made from marinated lamb in a sauce based on ghee with cream, almond and butter
- Lamb Rajella** (hot) **£7.95**
Cooked with finely chopped fresh onions, green pepper and various herbs and spices with a hint of yoghurt producing a rich texture & flavoursome sauce
- Thawa Lamb** (medium) **£7.65**
Cubes of marinated lamb, onions, red pepper, green peppers and tomatoes topped with coriander
- Lamb Pili Pili** (slightly hot) **£7.95**
A delicious dish prepared with grilled tomato, green pepper and onions, served in a rich and spicy sauce
- Lamb Phodina** (medium) **£6.95**
Tender pieces of lamb uniquely cooked with fresh mint leaves, cinnamon and garlic producing a rich and medium sauce

SEAFOOD SELECTION

- Dumka Chingri** (medium) **£9.25**
A lightly spiced king prawns pan cooked in a slightly creamy sauce with a cocktail of exotic fruits
- Salmon Tikka Ke Massalla*** (mild) **£10.95**
Chunks of pink salmon marinated in spices, lime juice with fresh herbs, roasted in the oven the smothered in the world famous smooth creamy massalla sauce
- Monk Machli Bhuna*** (medium) **£11.45**
Monk fish cooked in a delicious rich sauce of spices and fresh herbs with cardamom, coriander and a touch of garlic
- Kadhi Chingri** (medium) **£9.25**
An authentic stir fry dish cooked with tandoori king prawn, fresh aubergine, green peppers and tomatoes. Prepared on a wok to enhance all the flavours produced by the fresh herbs and spices
- Sea Bass Ke Baazi*** (medium) **£10.60**
Sea bass fillet marinated with fresh herbs & aromatic spices, shallow fried to produce a crispy finish. Served with a medium strength sauce
- Tilapia Lazeez*** (medium) **£9.25**
Bangladeshi fish, pan fried with red and yellow peppers in a mixture of herbs and spices giving it a mouth watering hot and sweet taste
- Trout Tandoori*** (medium) **£9.75**
Fresh, whole trout marinated with delicate spices and baked in a tandoori oven
- Pangasius Rajella*** (slightly hot) **£9.25**
Bangladeshi river fish cooked with finely chopped fresh onions, green peppers with various herbs and spices with a hint of yoghurt producing a rich and flavoursome sauce
- Salmon Tandoori** **£10.95**
Fresh, salmon fillet marinated with delicate spices. Grilled in a tandoori oven
- Kadhi Machli** (medium) **£10.75**
An authentic stir fry dish cooked with chunks of cod, fresh aubergine, green peppers and tomatoes. Prepared on a wok to enhance the flavours produced by the herbs & spices

*Some of our dishes may contain small bones.

OLD SCHOOL FAVOURITES

- Chicken / Lamb / Prawn / Veg** **£5.60**
King prawn supplement: **+£3.50**
Chicken tikka / lamb tikka supplement: **+£1.50**
- Kurma** (mild)
A delicate preparation of cream, grounded almond, coconut and selected spices, producing a special sweet and mild taste
- Malayan** (mild)
A mild sweet dish cooked with pineapple and banana slices in a creamy kurma based sauce
- Dupiaza** (medium)
Cooked with plenty of chopped onions, seasoned with exotic blends of numerous herbs and spices
- Bhuna** (medium)
Cooked with plenty of finely chopped fresh onions, mixed herbs and spices, producing a very rich and fiery sauce
- Sag Walla** (medium)
Medium spiced spinach dish, prepared with delicate use of garam massalla, sun dried fenugreek leaves and various other herbs
- Chana Walla** (medium)
A rich dish prepared with chickpeas, bay leaves, garlic and a touch of garam massalla garnished with coriander
- Rogan Josh** (slightly hot)
A fairly hot dish prepared using peeled tomatoes spiced up with numerous fresh herbs and spices in order to give it a mouth watering taste
- Dansak** (slightly hot)
Sweet and sour dish, cooked with lentils, pineapple ring and seasoned with various herbs and spices in a slightly hot sauce
- Pathia** (slightly hot)
A unique spicy and sour sauced dish prepared with a pan fried topping of onions, garlic, sliced tomatoes and green pepper
- Korai** (hot)
Prepared with green chillies, onions, capsicum and tomatoes fused together with poignant fresh herbs and spices to create a rich and flavoursome taste
- Jalfrezi** (hot)
Pan cooked to a hot sauce with sliced green chillies, tomatoes and green pepper
- Madras** (very hot)
Hot, spicy and extensively prepared with exotic spices and chillies. Making it a tasty and popular dish
- Vindaloo** (extra hot)
Extremely hot dish made with garlic, ginger, garam massalla, fresh herbs and an extensive use of chillies
- Phall** (extra, extra hot!!)
Hottest of them all!

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