

VEG APPETIZERS

Samosa (G) \$9
Crisp Pastries with spiced potato stuffing herbs & spices

Onion Pakora / Aloo Pakora \$11
Authentic Bombay style crispy onion/potato fritters served with spicy mint chutney

Cheese Dosa (D) \$14
A yummy kid friendly Crepe! Rice and lentil crepe loaded with cheddar cheese served with semi spicy coconut chutney

Bhindi Churi Muri \$12
Crisp okra spiced with tart chaat masala & lime, tossed with red onions

Masala Dosa \$14
Authentic rice & lentil crispy crepe served with spiced potatoes and coconut chutney & spiced lentil soup

Uttapam \$14
Authentic South Indian thick & crispy pancake made of rice & lentil loaded with vegetables and spices, served with spiced lentil soup & coconut chutney

Paneer Pakora (D) \$14
A popular snack made by batter frying spiced Indian cottage cheese.

NON VEG APPETIZERS

Bagari Shrimp \$15
Our signature shrimp dressed with mustard & curry leaves, served with poori

Assorted Chicken Kababs (D) \$14
Chicken Lasooni, Malai Kabab, Chicken Hariyali

Chicken 65 (G) \$15
Spicy bread coated Chicken chunks. One of the classic dishes of South Indian Cuisine, it was first introduced in 1965

Kalmi Kabab (D) \$14
Our signature spiced chicken wings cooked to perfection in the tandoor

Calamari Cochin (G) \$14
Our signature marinated squid lightly fried & tossed with red onions & bell pepper

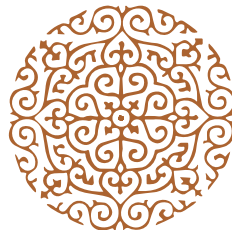
Fish Amritsari Pakora \$15
Lightly battered fish fry seasoned with Indian spices, ginger and garlic paste, and gram flour. It's crunchy and refreshing to eat.

Chicken Majestic \$15
Strips of boneless chicken that are marinated, deep-fried until crispy, and then tossed in a flavorful sauce.

KIDS MENU

Chicken Nuggets (D,G) \$14
Small pieces of deboned chicken meat that are breaded or battered, then deep-fried or baked.

French Fries \$6
Elongated pieces of potato that have been deep-fried.



NIRVANA

INDIAN KITCHEN

***Please let your server know about any food allergies**

TANDOOR

Cooked in an Earthen clay pot,Tasty and healthy wholesome kababs served on a sizzling platter

Tandoori Murgh (D) \$24
All time favorite marinated chicken on the bone, cooked in clay oven

Chicken Malai Kabab (N,D) \$24
Chicken skewers marinated in yogurt, ginger & white pepper, *cashew base

Tandoori Veggies (Hot & New!) (D) \$23
Fresh Seasonal Veggies marinated & cooked to perfection in the clay Oven

Tandoor Medley (N,D) \$32
Assorted platter of malai chicken, chicken tikka, saffron prawns & lamb boti kabab, *cashew base

Lamb Chops (Hot & New!) (D) \$32
Marinated Lamb chops grilled in a Clay Tandoori oven.

Chicken Tikka (D) \$23
Boneless chicken marinated in spices, fresh ginger garlic & yogurt

Paneer Tikka (D) \$23
Fresh homemade cheese marinated in Mughlai spices & yogurt, cooked in clay oven

Tandoori Prawns (D) \$28
Tiger prawns cooked in tandoor & flavored in onion & ginger sauce

Lamb Seekh Kebab (Hot & New!) (D) \$28
Minced spice marinated lamb, cooked on skewers in the tandoor, and is served with mint chutney

VEGETARIAN CHAAT

Papdi Chaat/Samosa Chaat (D,G) \$13
Delhi's favourite rice puffs/samosa tossed with onions, potatoes, coriander & tamarind tangy sauce

Bhel Puri (Hot & new!) (D) \$12
Favorite Bombay chaat. Rice puffs tossed with onions, tomatoes, sev, raw mango, papdi, tamarind and chilly chutneys.

Tamarind Eggplant Chaat (D) \$14
Crispy eggplant saute'ed with onions, chickpeas-flavored with yogurt & tamarind sauce

Palak Chaat (Hot & New!) (D) \$13
Crispy Baby Spinach, Sweet Yogurt, Tamarind and Date chutney

Aloo Tikki Chaat (D) \$13
A popular North Indian food known for its crispy potato patties served with various toppings and chutneys.

Beet Root Chaat (D) \$13
A flavorful and vibrant Indian food dish that includes beetroot as a main ingredient in addition to onions, chickpeas and spices.

CHICKEN

Served with White Basmati Rice

Murgh Makhani (D,N) \$24
Tandoori butter chicken cooked in onions, tomatoes & bell pepper sauce, *cashew base

Chicken Ammwala \$24
Our signature chicken tikka cooked in spiced mango sauce

Chicken Korma (D,N) \$24
Boneless chicken cooked in mild cashew & almond gravy sauce, *cashew base

Chicken Chettinadu \$24
Chicken in authentic South Indian spicy black pepper and roasted coconut sauce

Kashmiri Murgh (N,D) \$24
Mildly spiced, sweet, creamy & rich curry seasoned with whole garam masala, dry fruits cooked in onion-tomato gravy, *cashew base

Chicken Tikka Masala (N,D) \$24
Boneless chicken marinated in spices, fresh ginger garlic & yogurt cooked in onion tomato base gravy, *cashew base

Saag Murgh (D) \$24
Chicken tikka in mildly spiced spinach sauce

Chicken Vindaloo \$24
A spicy Konkani specialty -chicken cooked in a very hot Goan red Chilli sauce

Dhaba Curry (D) \$25
Chef special authentic country style chicken on bone in a flavorful curry

Chicken Dhansak \$24
Tender chicken in a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with the addition of red lentils.

Nirvana Special Chicken Curry (With Bone) \$25
A chef special dish specially dedicated to customers that includes mildly spiced chicken with bone.

Chicken Kadhai (With Bone) \$25
A very popular Chicken Dry dish that is made with rich tomato gravy & sauteed along with chunks of capsicum and onions.

GOAT

Kashmiri Goat (N,D) \$25
Mildly spiced sweet, creamy & rich curry seasoned with whole garam masala, dry fruits cooked in onion tomato gravy.

Goat Curry \$25
A popular Indian cuisine with tender goat meat simmered in a flavorful blend of curry, and spices.

Goat Kadhai \$25
A very popular Goat Dry dish that is made with rich tomato gravy and sauteed along with chunks of capsicum and onions.

VEGAN

Served with White Basmati Rice

Aloo Gobi Spiced potatoes, cauliflower, tomatoes, cooked with ginger and cumin seeds	\$21
Bagara Baingan Eggplant in a nutty flavor cooked with coconut, tamarind *peanut Sauce	\$21
Bhindi Masala (Hot & New !) Popular Indian dish made with Okra, Onion Tomatoes & Spices	\$21
Chana Masala Chickpeas & tomatoes simmered with ginger-garlic, onions, chillies & spices	\$21
Dal Tarka Yellow split lentils soup slow cooked and tempered with fresh spices	\$21
Dum Aloo A popular Indian curry dish featuring baby potatoes simmered in a light spiced gravy	\$21
Dal Panchranga One of the popular lentil-based curry recipes made with 5 different lentils	\$21
Jeera Aloo A vibrantly spiced North Indian dish made of boiled potatoes tempered with cumin, ground spices and herbs.	\$21

VEGETARIAN

Served with White Basmati Rice

Saag Paneer/Chana/Vegetables ^(D) Your choice of homemade cheese, chickpeas or mixed veggies tossed in creamy & mild spinach sauce	\$21
Malai Kofta ^(N,D) and vegetable dumplings in mild almond and cashew sauce, *cashew base	\$21
Dal Bukhara ^(D) North Indian special mix black lentil	\$21
Paneer Makhanwala ^(N,D) Cubes of fresh homemade cooked in buttery tomato gravy	\$21
Eggplant Bharta ^(D) Smoked eggplant saute'ed with onion, tomato and spices	\$21
Veg Korma ^(N,D) This is an easy and exotic Indian dish. It's rich, creamy, mildly spiced, & extremely flavorful Mix potatoes, carrots, jalapeno, cashews, & tomato sauce, *cashew base	\$21
Spinach Kofta ^(N,D) A delicious vegetarian curry which combines chopped spinach leaves, chickpea flour, spices, onions, and herbs. The kofta balls are then simmered in a luscious, tangy yogurt gravy	\$21
Veg Kolhapur A Maharashtrian traditional dish prepared with an assortment of fresh vegetables, aromatic spices, and a richly textured gravy.	\$21
Veg Jalfrazi A semi-dry curry made with a tangy colorful blend of stir-fried mixed vegetables cooked in a thick spicy tomato base.	\$21

LAMB

Served with White Basmati Rice

Bhuna Ghosht Intensely flavored slow cooked lamb until until reduction on sauce. Enjoy the tender meat infused with a selection of Punjabi spices	\$25
Lamb Vindaloo Konkan regional specialty- Lamb in a hot Goan red chilly sauce	\$25
Lamb Saag ^(D) Lamb cooked in delicately spiced spinach curry	\$25
Lamb Tikka Masala ^(N,D) Boneless lamb marinated in spices, fresh ginger garlic & yogurt cooked in onion tomato base gravy	\$25
Rogan Josh Traditional lamb meat cooked in whole garam masala Sauce	\$25
Lamb Madras Spicy lamb cooked with coconut, mustard, red chillies and curry leaves	\$25
Lamb Korma ^(N,D) Tender lamb in a mild and savory cashew and almond based curry sauce, *cashew base	\$25

BIRYANI

Lamb Biryani Aromatic saffron basmati Rice slow cooked with lamb & spices	\$26
Vegetable Biryani Wedding style vegetables & basmati rice slow cooked in saffron and spices	\$24
Goat Biryani Aromatic saffron basmati Rice slow cooked with Goat & spices	\$27
Chicken Biryani Spiced basmati rice slow cooked with marinated chicken & boiled eggs	\$25
Shrimp Biryani Spiced flavorful combination of rice & shrimp in herbs and spices slow cooked	\$28
Nirvana Special Biryani A chef special Biryani that includes aromatic saffron basmati rice cooked with chicken, lamb, shrimp, goat and spices.	\$28

INDOCHINESE

Popular favorite from India. Our take on fusion of Chinese and Indian spices. Served with white rice

Chilly Chicken ^(G) Most famous Indian Chinese dish prepared with boneless chicken spiced in spicy & sweet sauce	\$24
Gobi Manchurian ^(G) Cauliflower florets tossed in unique Indochinese sauce with onions, bellpepper & chillies	\$22
Fried Rice (Vegetable, Chicken & Egg, Shrimp+\$3) Delicious combo of soy and chilli sauce rice tossed with a variety of vegetables	\$20
Schezwan Paneer ^(D,G) For veggie lovers, here is homemade tossed in Indo-Chinese spicy and bold Schezwan sauce	\$22
Chicken & Egg Fried Rice Schezwan style soy and chilli sauce rice tossed with a tender chunks of chicken and fried egg	\$22

Noodles (Vegetable, Chicken(+\$2) & Egg, Shrimp(+\$3) \$21

A popular and Indo-Chinese dish made with wheat or rice flour, stir-fried with vegetables and spices, known for its delicious flavors.

NAAN

Tandoori Naan ^(G,D) Flat bread cooked in earthen tandoor pot	\$6
Garlic OR Onion Naan ^(G,D) Naan cooked in tandoor with fresh Garlic or Onions & cilantro	\$7
Roti ^(G) Homestyle whole wheat bread cooked in earthen tandoor pot	\$6
Nuts & Raisin Naan ^(G,D) Signature naan with nuts and raisins.	\$7
Laccha Paratha ^(G,D) Crispy and flaky unleavened flat bread	\$7
Rosemary Naan ^(G,D) Signature Tandoor naan with fresh Rosemary herb	\$7
Naan Basket (Hot & New) ^(G,D) 4 best selling naans	\$22
Tava Gobi Paratha ^(G,D) Spiced flat bread of whole wheat with spiced cauliflower stuffing cooked on flat top pan	\$8
Basil Naan ^(G,D) Fresh Basil infused naan cooked in the Tandoor	\$7

SEAFOOD

Served with White Basmati Rice

Methi Salmon ^(D) Marinated in north Indian spices & grilled with aromatic fenugreek	\$26
Jhinga Masala Shrimp cooked in authentic spicy masala sauce	\$26
Fish Moilee Fish of the day marinated in low spiced Masala ,Cooked in a coconut milk	\$26
Malabar Fish (New Chef's special) A traditional Kerala special hot & spicy fish curry made in tomato, onion, coconut and malabar spices	\$26
Shrimp Manga Curry Shrimp cooked with fresh mango, coconut, tempered with curry leaves & mustard	\$26
Shrimp Masala Prawns are cooked in a spicy and fragrant masala made with onions, tomatoes, Indian spices and herbs.	\$26
Salmon Kadhai A very popular Salmon dish that is made with rich tomato gravy and sauteed along with chunks of capsicum and onions	\$26
Goan Fish Curry A coastal classic Made with tender fish simmered in a rich, tangy tamarind coconut-based gravy	\$26

www.nirvanaindiankitchen.com

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