



Nirvana's cuisine has been called authentic and exotic, as well as contemporary and creative. Sensual and seductive, Nirvana's food is meant to share, indulge in and explore. Enjoy!

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## Appetizers

Stuffed Mushroom Crispy mushrooms stuffed with homemade seasoned cheese.	\$8.95
Paneer Tikka Tiranga Home made cheese grilled golden in tandoor oven.	\$9.95
Samosa Seasoned potato & peas wrapped in a light pastry.	\$7.95
Spinach Potato Cakes Served Crispy with tamarind chutney.	\$7.95
Tandoori Aloo Grilled potatoes with nuts & raisins served with mint chutney.	\$8.95
Mixed Vegetable Pakora Crispy light fritters of spinach, onions, eggplant & cauliflower.	\$9.95
Keema Lettuce Wraps Ground chicken lightly spiced.	\$11.95
Murgh Malai Kebab Chicken breast marinated with cheese, chili & cilantro.	\$11.95
Chicken Tikka Traditional chicken tikka spiced with yogurt & garam masala.	\$11.95
Mint Chicken Tikka Chicken breast marinated with garlic, mint, cilantro & yogurt.	\$11.95

Kallan Kebab Combination of minced chicken over lamb.	\$12.95
Grilled Lamb Strips Thin slices of marinated lamb served with tangy tomato chutney.	\$12.95
Gilafi Seekh Kebab Succulent ground lamb kebab.	\$13.95
Galouti Kebab "The Royal Kebab" A famous lamb kebab from Lucknow that melts in the mouth.	\$14.95
Tandoori Ribs Marinated ribs cooked in tandoor.	\$11.95
Amritsari Fish Marinated & lightly spiced.	\$11.95
Tawa Scallops Scallops spiced with herbs & served with roasted red pepper sauce.	\$13.95
Nirvana Tandoori Sampler Assortment of kebabs.	\$22.95

## **Entres » Chicken**

Chicken Khurchan The tastiest combination of chicken & spices created By great master chef Madan Lal Jaiswalji.	\$19.95
Chicken Tikka Masala (Award winning) Chicken tikka cooked with onion, tomato, & pepper masala, made to perfection by our awarded chef.	\$19.95
Dhaba Murg Masala Classic whole chicken curry. Specialty of roadside Punjab dhaba.	\$19.95
Nirvana Butter Chicken Tandoori chicken in our Nirvana Sauce.	\$20.95
The Tandoori Chicken	\$22.95

Whole chicken marinated with yogurt & spices. The tastiest way to barbecue chicken.

## Entres » Lamb

Goat Curry

Slow cooked bone in goat in herbs & spices.(An Indian delicacy). \$21.95

Nirvana Lamb Curry

A classic lamb curry cooked slowly with secret ingredients by our master chef. \$21.95

Lehsuni Lamb Chop

Charbroiled lamb chops marinated in garlic, yogurt & spices, served with roasted potato wedges. \$27.95

Sikandri Raan House speciality

A whole leg of lamb marinated overnight with old monk Indian rum & freshly ground spices, roasted in tandoor. \$28.95

## Entres » Seafood

Fish Tikka

Seasonal fish marinated & cooked in tandoor. \$ 21.95

Goan Fish Curry

Fish simmered in mustard, coconut & curry leaves. \$ 21.95

Paatra-Ni-Machi

"Parsi Delicacy" Lightly spiced Fish marinated with coconut, garlic & cilantro, cooked & served in banana leaf. \$ 24.95

Karahi Prawns

Prawns cooked with tomatoes, peppers, garlic & garam masala. \$ 24.95

Chilean Seabass Tandoori

Marinated traditionally with tandoori spices & cooked in tandoor. Served with vegetables. \$ 27.95

Tandoori Jumbo Prawns

King prawns marinated in yogurt, garlic & caraway seed grilled \$ 27.95

golden.

Lobster Masala \$ 29.95  
A seafood delicacy. Cubes of lobster with a blend of freshly ground spices & herbs cooked in a bhuna sauce.

Samundri Sher Lobster Tandoori \$ 32.95  
Lobster tail marinated with crushed garlic, fresh herbs, cooked delicately in tandoor, served with sautéed vegetables in herb butter.

## Entres » Vegetarian

Dal Nirvana \$ 12.95  
House lentil slowly cooked over charcoal.

Chana Peshawari \$ 14.95  
Chic peas slowly simmered with tart pomegranate seeds cooked with onions, tomatoes & spices.

Banarsi Aloo \$ 14.95  
Baby potatoes cooked in onion, coriander & yogurt sauce.

Spinach Curry \$ 15.95  
Curried spinach with cheese.

Gobi Mattar Masala \$ 15.95  
Cauliflower & peas lightly spiced.

Baingan ka bharta \$ 15.95  
Tandoor smoked eggplant cooked with onions, scallions & tomatoes.

Paneer Khurchan \$ 16.95  
Home made cheese sticks cooked with peppers, garlic & onion masala. New Delhi's favorite.

Hyderabadi Paneer Pasanda \$ 17.95  
Stuffed cheese medallions filled with nuts, raisins, cooked in saffron & mace sauce.

Subj Khumani Kofta \$ 17.95  
Vegetable dumpling stuffed with nuts cooked in aromatic sauce.

Karari Bhindi \$ 17.95  
Crispy okra cooked with red onions, tomatoes & chat masala.

Buddha's Delight \$ 17.95  
Fresh market vegetables grilled in tandoor, mildly spiced.

## Entres » Rice and Biryani

Peas Pulao \$ 7.50  
Long grained basmati rice cooked with fresh green peas.

Murgh Sofiyani Biryani \$ 21.95  
Hyderabadi rice delicacy with chicken & spices, served with raita.

Kache Gosht Ki Biryani \$ 23.95  
A famous biryani from Hyderabad lamb & rice cooked together with spices served with raita.

Nawabi Tarkari Biryani \$ 17.95  
Fresh market vegetables & rice cooked with spices served with raita.

## Desserts

Mango Napoleon \$ 9.00  
Sliced mango with yogurt cream in a caramelized filo pastry & mango sauce.

Carrot Halwa \$ 9.00  
Cardamom flavored carrot pudding served with Coconut pineapple ice cream.

Pistachio Kulfi \$ 7.95  
Homemade ice-cream flavored with pista & cardamom wine sauce.

Mango Kulfi \$ 7.95  
Homemade ice-cream with mango, pista & mango sauce.

Gulab Jamun \$ 7.95  
Milk powder dumplings dipped in honey & rose water.