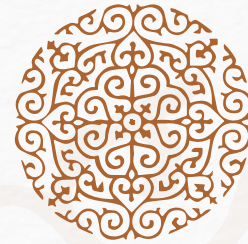


VEG APPETIZERS

Samosa Crisp Pastries with spiced potato stuffing herbs & spices	\$8
Onion / Aloo Pakora Authentic Bombay style crispy onion/potato fritters served with spicy mint chutney	\$10
Cheese Dosa A yummy kid friendly Crepe! Rice and lentil crepe loaded with cheddar cheese served with semi spicy coconut chutney	\$11
Chilli Onion Naan Tandoor cooked spiced naan stuffed served with raita & mango Chutney	\$10
Bhindi Churi Muri Crisp okra spiced with tart chaat masala & lime, tossed with red onions	\$12
Masala Dosa Authentic rice & lentil crispy crepe served with spiced potatoes and coconut chutney & spiced lentil soup	\$12
Uttapam Authentic South Indian thick & crispy pancake made of rice & lentil loaded with vegetables and spices, served with spiced lentil soup & coconut chutney	\$12
Kale Pokora (New) Crispy kale Fritters served with Spicy Mint Chutney	\$12

NON VEG APPETIZERS

Bagari Shrimp Our signature shrimp dressed with mustard & curry leaves, served with poori	\$14
Assorted Chicken Kababs Chicken Lasooni, Malai Kabab, Chicken Hariyali	\$13
Chicken 65 (Hot & New) Spicy bread coated Chicken chunks. One of the classic dishes of South Indian Cuisine, it was first introduced in 1965	\$15
Kalmi Kabab Our signature spiced chicken wings cooked to perfection in the tandoor	\$13
Calamari Cochín Our signature marinated squid lightly fried & tossed with red onions & bell pepper	\$14



NIRVANA

INDIAN KITCHEN

RESTAURANT MENU

TANDOOR

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

Tandoori Murgh All time favorite marinated chicken on the bone, cooked in clay oven	\$23
Chicken Malai Kabab Chicken skewers marinated in yogurt, ginger & white pepper	\$23
Tandoori Veggies (Hot & New!) Fresh Seasonal Veggies marinated & cooked to perfection in the clay Oven	\$23
Tandoor Medley Assorted platter of malai chicken, chicken tikka, saffron prawns & lamb boti kabab	\$30
Lamb Chops (Hot & New!) Marinated Lamb chops grilled in a Clay Tandoori oven.	\$28
Chicken Tikka Boneless chicken marinated in spices, fresh ginger garlic & yogurt	\$23
Paneer Tikka Fresh homemade cheese marinated in Mughlai spices & yogurt, cooked in clay oven	\$22
Tandoori Prawns Tiger prawns cooked in tandoor & flavored in onion & ginger sauce	\$26
Lamb Seekh Kebab (Hot & New!) Minced spice marinated lamb, cooked on skewers in the tandoor, and is served with mint chutney	\$26

VEGETARIAN CHAAT

Served with White Basmati Rice

Papdi Chaat/Samosa Chaat Delhi's favourite rice puffs/samosa tossed with onions, potatoes,coriander & tamarind tangy sauce	\$13
Bhel Puri (Hot & new!) Favorite Bombay chaat. Rice puffs tossed with onions, tomatoes, sev, raw mango, papdi, tamarind and chilly chutneys.	\$11
Tamarind Eggplant Crispy eggplant saute'd with onions, chickpeas-flavored with yogurt & tamarind sauce	\$13
Palak Chaat (Hot & New!) Crispy Baby Spinach, Sweet Yogurt, Tamarind and Date chutney	\$12

CHICKEN

Served with White Basmati Rice

Murgh Makhani Tandoori butter chicken cooked in onions, tomatoes & bell pepper sauce	\$23
Chicken Ammwala Our signature chicken tikka cooked in spiced mango sauce	\$23
Chicken Korma Boneless chicken cooked in mild cashew & almond gravy sauce	\$23
Chicken Chettinadu Chicken in authentic South Indian spicy black pepper and roasted coconut sauce	\$23
Kashmiri Murgh (Chef's Special) Mildly spiced, sweet, creamy & rich curry seasoned with whole garam masala, dry fruits cooked in onion-tomato gravy	\$24
Chicken Tikka Masala Boneless chicken marinated in spices, fresh ginger garlic & yogurt cooked in onion tomato base gravy	\$23
Saag Murgh Chicken tikka in mildly spiced spinach sauce	\$23
Chicken Vindaloo A spicy Konkani specialty -chicken cooked in a very hot Goan red Chilli sauce	\$23
Dhaba Curry (Chef's Special) Chef special authentic country style chicken on bone in a flavorful curry	\$24

VEGAN

Served with White Basmati Rice

- Aloo Gobi** \$20
Spiced potatoes, cauliflower, tomatoes, cooked with ginger and cumin seeds
- Bagara Baingan** \$20
Eggplant in a nutty flavor cooked with coconut, tamarind peanut Sauce
- Bhindi Masala (Hot & New !)** \$20
Popular Indian dish made with Okra, Onion Tomatoes & Spices
- Chana Masala** \$20
Chickpeas & tomatoes simmered with ginger-garlic, onions, chillies & spices
- Dal Tarka** \$20
Yellow split lentils soup slow cooked and tempered with fresh spices

VEGETARIAN

Served with White Basmati Rice

- Saag Paneer/Chana/Vegetables** \$20
Your choice of homemade cheese, chickpeas or mixed veggies tossed in creamy & mild spinach sauce
- Malai Kofta** \$20
Cheese and vegetable dumplings in mild almond and cashew sauce
- Dal Bukhara** \$20
North Indian special mix black lentil
- Paneer Makhanwala** \$20
Cubes of fresh homemade cheese cooked in buttery tomato gravy
- Eggplant Bharta** \$20
Smoked eggplant saute'd with onion, tomato and spices
- Veg Korma** \$20
This is an easy and exotic Indian dish. It's rich, creamy, mildly spiced, and extremely flavorful Mix potatoes, carrots, jalapeno, cashews, and tomato sauce

BIRYANI

- Lamb Biryani** \$26
Aromatic saffron basmati Rice slow cooked with lamb & spices
- Vegetable Biryani** \$24
Wedding style vegetables & basmati rice slow cooked in saffron and spices
- Goat Biryani** \$28
Aromatic saffron basmati Rice slow cooked with Goat & spices
- Chicken Biryani** \$24
Spiced basmati rice slow cooked with marinated chicken & boiled eggs
- Shrimp Biryani** \$28
Spiced flavorful combination of rice & shrimp in herbs and spices slow cooked

LAMB

Served with White Basmati Rice

- Bhuna Ghosht** \$24
Intensely flavored slow cooked lamb until until reduction on sauce. Enjoy the tender meat infused with a selection of Punjabi spices
- Vindaloo Lamb** \$24
Konkan regional specialty- Lamb in a hot Goan red chilly sauce
- Lamb Saag** \$24
Lamb cooked in delicately spiced spinach curry
- Lamb Tikka Masala** \$24
Boneless lamb marinated in spices, fresh ginger garlic & yogurt cooked in onion tomato base gravy
- Rogan Josh** \$24
Traditional lamb meat cooked in whole garam masala Sauce
- Lamb Madras** \$24
Spicy lamb cooked with coconut, mustard, red chillies and curry leaves
- Lamb Korma** \$24
Tender lamb in a mild and savory cashew and almond based curry sauce

SEAFOOD

Served with White Basmati Rice

- Salmon Methi Da** \$25
Marinated in north Indian spices & grilled with aromatic fenugreek
- Jhinga Masala** \$25
Shrimp cooked in authentic spicy masala sauce
- Fish Moilee (Hot & New)** \$25
Fish of the day marinated in low spiced Masala ,Cooked in a coconut milk
- Malabar Fish (NEW Chef's special)** \$25
A traditional Kerala special hot & spicy fish curry made in tomato, onion, coconut and malabar spices
- Shrimp Manga Curry** \$25
Shrimp cooked with fresh mango, coconut, tempered with curry leaves & mustard

INDOCHINESE

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

- Chilli Chicken** \$21
Most famous Indian Chinese dish prepared with boneless chicken spiced in spicy & sweet sauce
- Gobi Manchurian** \$20
Cauliflower florets tossed in unique Indochinese sauce with onions, bellpepper & chillies
- Vegetable Fried Rice** \$18
Delicious combo of soy and chilli sauce rice tossed with a variety of vegetables
- Schezwan Paneer(Hot & New!)** \$19
For veggie lovers, here is homemade cheese tossed in Indo-Chinese spicy and bold Schezwan sauce
- Chicken & Egg Fried Rice** \$21
Schezwan style soy and chilli sauce rice tossed with a tender chunks of chicken and fried egg

NAAN

- Tandoori Naan** \$5
Flat bread cooked in earthen tandoor pot
- Garlic OR Onion Naan** \$6
Naan cooked in tandoor with fresh Garlic or Onions & cilantro
- Roti** \$5
Homestyle whole wheat bread cooked in earthen tandoor pot
- Nuts & Raisin Naan** \$6
Signature naan with nuts and raisins.
- Laccha Paratha** \$7
Crispy and flaky unleavened flat bread
- Rosemary Naan** \$6
Signature Tandoor naan with fresh Rosemary herb
- Naan Basket (Hot & New)** \$20
4 best selling naans
- Tava Gobi Paratha** \$7
Spiced flat bread of whole wheat with spiced cauliflower stuffing cooked on flat top pan
- Basil Naan** \$6
Fresh Basil infused naan cooked in the Tandoor