



NIRVANA INDIAN KITCHEN

www.nirvanaindiankitchen.com

From The Tandoor

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

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| Tandoori Murgh All time favorite marinated chicken on the bone, cooked in clay oven | \$20 | Chicken Tikka Boneless chicken marinated in spices, fresh ginger garlic & yogurt | \$20 |
| Chicken Malai Kabab Chicken skewers marinated in yogurt, ginger & white pepper | \$20 | Paneer Tikka Fresh homemade cheese marinated in Mughlai spices & yogurt, cooked in clay oven | \$19 |
| Tandoori Veggies (Hot & New!) Fresh Seasonal Veggies marinated & cooked to perfection in the clay Oven | \$17 | Tandoori Prawns Tiger prawns cooked in tandoor & flavored in onion & ginger sauce | \$25 |
| Tandoor Medley Assorted platter of malai chicken, chicken tikka, saffron prawns & lamb boti kabab | \$27 | Lamb Seekh Kebab (Hot & New!) Minced spice marinated lamb, cooked on skewers in the tandoor, and is served with mint chutney | \$22 |
| Lamb Chops (Hot & New!) Marinated Lamb chops grilled in a Clay Tandoori oven. | \$25 | | |

Chicken

Served with White Basmati Rice

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| Murgh Makhani Tandoori butter chicken cooked in onions, tomatoes & bell pepper sauce | \$20 | Chicken Tikka Masala Boneless chicken marinated in spices, fresh ginger garlic & yogurt cooked in onion tomato base gravy | \$20 |
| Chicken Ammwala Our signature chicken tikka cooked in spiced mango sauce | \$20 | Saag Murgh Chicken tikka in mildly spiced spinach sauce | \$20 |
| Chicken Korma Boneless chicken cooked in mild cashew & almond gravy sauce | \$20 | Chicken Vindaloo A spicy Konkan specialty -chicken cooked in a very hot Goan red Chilli sauce | \$20 |
| Chicken Chettinadu Chicken in authentic South Indian spicy black pepper and roasted coconut sauce | \$20 | Dhaba Curry (Chef's Special) Chef special authentic country style chicken on bone in a flavorful curry | \$21 |
| Kashmiri Murgh (Chef's Special) Mildly spiced, sweet, creamy & rich curry seasoned with whole garam masala, dry fruits cooked in onion-tomato gravy | \$21 | | |

Veg Appetizers

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| Samosa Crisp Pastries with spiced potato stuffing herbs & spices | \$8 | Bhindi Churi Muri Crisp okra spiced with tart chaat masala & lime, tossed with red onions | \$12 |
| Onion / Aloo Pakora Authentic Bombay style crispy onion/potato fritters served with spicy mint chutney | \$9 | Masala Dosa Authentic rice & lentil crispy crepe served with spiced potatoes and coconut chutney & spiced lentil soup | \$11 |
| Cheese Dosa A yummy kid friendly Crepe! Rice and lentil crepe loaded with cheddar cheese served with semi spicy coconut chutney | \$11 | Uttapam Authentic South Indian thick & crispy pancake made of rice & lentil loaded with vegetables and spices, served with spiced lentil soup & coconut chutney | \$11 |
| Chilli Onion Naan Tandoor cooked spiced naan stuffed served with raita & mango Chutney | \$10 | Kale Pokora (New) Crispy kale Fritters served with Spicy Mint Chutney | \$11 |

Vegetarian Chaat

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| Papdi Chaat/Samosa Chaat Delhi's favourite rice puffs/samosa tossed with onions, potatoes, coriander & tamarind tangy sauce | \$10 | Tamarind Eggplant Crispy eggplant saute'd with onions, chickpeas-flavored with yogurt & tamarind sauce | \$11 |
| Bhel Puri (Hot & new!) Favorite Bombay chaat. Rice puffs tossed with onions, tomatoes, sev, raw mango, papdi, tamarind and chilly chutneys. | \$11 | Palak Chaat (Hot & New!) Crispy Baby Spinach, Sweet Yogurt, Tamarind and Date chutney | \$11 |

Non Veg Appetizers

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| Bagari Shrimp Our signature shrimp dressed with mustard & curry leaves, served with poori | \$13 | Kalmi Kabab Our signature spiced chicken wings cooked to perfection in the tandoor | \$11 |
| Assorted Chicken Kababs Chicken Lasooni, Malai Kabab, Chicken Hariyali | \$13 | Calamari Cochin Our signature marinated squid lightly fried & tossed with red onions & bell pepper | \$12 |
| Chicken 65 (Hot & New) Spicy bread coated Chicken chunks. One of the classic dishes of South Indian Cuisine, it was first introduced in 1965 | \$12 | | |

Lamb

Served with White Basmati Rice

Bhuna Ghosht \$23

Intensely flavored slow cooked lamb until until reduction on sauce. Enjoy the tender meat infused with a selection of Punjabi spices

Vindaloo Lamb \$21

Konkan regional specialty- Lamb in a hot Goan red chilly sauce

Lamb Saag \$21

Lamb cooked in delicately spiced spinach curry

Lamb Tikka Masala \$21

Boneless lamb marinated in spices, fresh ginger garlic & yogurt cooked in onion tomato base gravy

Seafood

Served with White Basmati Rice

Salmon Methi Da \$21

Marinated in north Indian spices & grilled with aromatic fenugreek

Jhinga Masala \$22

Shrimp cooked in authentic spicy masala sauce

Fish Moilee (Hot & New) \$21

Fish of the day marinated in low spiced Masala ,Cooked in a coconut milk.

Vegan

Served with White Basmati Rice

Aloo Gobi \$17

Spiced potatoes, cauliflower, tomatoes, cooked with ginger and cumin seeds

Bagara Baingan \$18

Eggplant in a nutty flavor cooked with coconut, tamarind peanut Sauce

Bhindi Masala (Hot & New !) \$18

Popular Indian dish made with Okra, Onion Tomatoes & Spices.

Vegetarian

Served with White Basmati Rice

Saag Paneer/Chana/Vegetables \$17

Your choice of homemade cheese, chickpeas or mixed veggies tossed in creamy & mild spinach sauce

Malai Kofta \$18

Cheese and vegetable dumplings in mild almond and cashew sauce

Dal Bukhara \$17

North Indian special mix black lentil

Rice

Lamb Biryani \$20

Aromatic saffron basmati Rice slow cooked with lamb & spices

Vegetable Biryani \$17

Wedding style vegetables & basmati rice slow cooked in saffron and spices

Goat Biryani \$20

Aromatic saffron basmati Rice slow cooked with Goat & spices

Indochinese

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

Chilli Chicken \$19

Most famous Indian Chinese dish prepared with boneless chicken spiced in spicy & sweet sauce

Gobi Manchurian \$17

Cauliflower florets tossed in unique Indochinese sauce with onions, bellpepper & chillies

Vegetable Fried Rice \$16

Delicious combo of soy and chilli sauce rice tossed with a variety of vegetables

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

Rogan Josh \$21

Traditional lamb meat cooked in whole garam masala Sauce

Lamb Madras \$21

Spicy lamb cooked with coconut, mustard, red chillies and curry leaves

Lamb Korma \$21

Tender lamb in a mild and savory cashew and almond based curry sauce

Malabar Fish (NEW Chef's special) \$22

A traditional Kerala special hot & spicy fish curry made in tomato, onion, coconut and malabar spices

Shrimp Manga Curry \$21

Shrimp cooked with fresh mango, coconut, tempered with curry leaves & mustard

Chana Masala \$17

Chickpeas & tomatoes simmered with ginger-garlic, onions, chillies & spices

Dal Tarka \$16

Yellow split lentils soup slow cooked and tempered with fresh spices

Paneer Makhanwala \$17

Cubes of fresh homemade cheese cooked in buttery tomato gravy

Eggplant Bharta \$17

Smoked eggplant saute'ed with onion, tomato and spices

Veg Korma \$18

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

Chicken Biryani \$19

Spiced basmati rice slow cooked with marinated chicken & boiled eggs

Shrimp Biryani \$21

Spiced flavorful combination of rice & shrimp in herbs and spices slow cooked

Schezwan Paneer(Hot & New!) \$17

For veggie lovers, here is homemade cheese tossed in Indo-Chinese spicy and bold Schezwan sauce

Chicken & Egg Fried Rice \$17

Schezwan style soy and chilli sauce rice tossed with a tender chunks of chicken and fried egg

Roti \$5

Homestyle whole wheat bread cooked in earthen tandoor pot

Nuts & Raisin Naan \$6

Signature naan with nuts & raisins

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| Laccha Paratha Crispy and flaky unleavened flat bread | \$6 | Tava Gobi Paratha Spiced flat bread of whole wheat with spiced cauliflower stuffing cooked on flat top pan | \$7 |
| Rosemary Naan Signature Tandoor naan with fresh Rosemary herb | \$6 | Basil Naan Fresh Basil infused naan cooked in the Tandoor | \$6 |
| Naan Basket (Hot & New) 4 best selling naans | \$20 | | |

Sides

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| Raita | \$3 | Mango Chutney | \$4 |
| Papad | \$3 | White Basmati Rice | \$6 |

Beverages

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| Sweet Lassi North Indian traditional creamy yogurt drink, country style | \$5 | Mango Lassi Mango flavored yogurt drink | \$5 |
| Masala Chai Cardamom and ginger spiced black tea made with milk | \$4 | Madras Coffee South Indian style filter coffee | \$4 |
| Juices Apple/ Orange/ Cranberry | \$4 | | |