

APPETIZERS

<b>NIRVANA KATHI ROLL</b> Indian version of a chicken wrap.	\$7	<b>ONION (MILD) PAKORA</b> lightly bathed in a besan batter and fried	\$4.50
<b>SAMOSA CHAT</b> two vegetable samosas covered with curried garbanzos, raita, and chutneys	\$7.50	<b>KHURMI NAAN</b> topped with cheese and tomato	\$4.50
<b>BOMBAY WINGS</b> chicken wings marinated and grilled in the Tandoor	\$6	<b>RUGDA PATI</b> potato cakes topped with curried garbanzos, raita, and chutneys	\$4.50
<b>CHAT PAPRI</b> seasoned potatoes and vegetables with crispy wafers	\$4.50	<b>KASHMIRI NAAN (MILD)</b> stuffed with cherries and cashews, great for kids	\$3.50
<b>ASSORTED NON-VEGETARIAN FOR 2</b> Vegetable Samosa, Chicken Pakora, Seekh Kebab, Bombay Wings	\$13.95	<b>ASSORTED VEGETARIAN FOR 2</b> Vegetable Samosa, Onion Pakora, Rugda Pati	\$10.95
<b>MIXED KEBAB PLATTER</b> Malai Kebab, Paneer Tikka, and Seekh Kebab served on sizzler	\$13.95	<b>MIXED VEGGIE PAKORA</b> lightly bathed in a besan batter and fried	\$4.50
<b>FRESH SPINACH PAKORA</b> lightly bathed in a besan batter and fried	\$6	<b>CHICKEN (MILD) PAKORA</b> lightly bathed in a besan batter and fried	\$6
<b>VEGETABLE SAMOSA</b> crispy pastry stuffed with potato and peas served with mint and imli chutney.	\$5	<b>SEENKH KEBAB</b> Ground lamb sausage served on sizzler	\$14.95
<b>VEGGIE KATHI ROLL</b> Indian version of a veggie wrap served with mint and imli chutney	\$6		

SOUP & SALAD

<b>GARAM VEGETABLE SOUP</b>	\$3.50	<b>GARAM SHRIMP SOUP</b>	\$5
<b>TOMATO SOUP (HOUSE MADE)</b>	\$5	<b>EMPIRE SALAD</b> slices of tomato, cucumber, and carrot with Italian dressing	\$5
<b>ONION SALAD</b> slices of onion, jalapeno, and lemon	\$3	<b>MULLIGATAWNY</b> Chicken or lentil soup	\$4.50
<b>GARAM CHICKEN SOUP</b> Hot and spicy!	\$3.50		



ACCOMPANIMENTS

<b>CHUTNEY PLATE</b> imli (sweet tamarind fruit condiment), Mint (spicy mint condiment made with green chilies, cilantro, and spices), and Mango (a sweet mango condiment)	\$3	<b>RAITA</b> yogurt with grated carrot and cucumber	\$2
<b>PLAIN HOMEMADE YOGURT</b>	\$2	<b>ACHAR</b> mixed vegetables pickled with Indian herbs and spices	\$2
<b>PAPAD</b> crispy lentil wafers	\$2	<b>MASALA PAPAD</b> traditional Indian lentil chips seasoned with chef's spices and garnished with onion, tomato, and cilantro	\$4
<b>MAKHANI SAUCE</b> butter and methi sauce	\$6	<b>PLAIN BASMATI RICE</b>	\$2
<b>BUTTERED BASMATI RICE</b>	\$2.50		

Standard  
INDIAN FARE

<b>CURRY</b> ( tomato and onion gravy)		<b>SAAG</b> (sautéed spinach)	
<b>SIXTY-FIVE</b> (spicy dish marinated with ginger, garlic, red chilies, and vinegar)		<b>KORMA</b> (housemade almond and cashew gravy)	
<b>VINDALOO</b> (a thick spicy and tangy gravy with potatoes)		<b>KHATHA METHA TEEKHA</b> (tangy sweet and spicy)	
	<b>Vegetable</b>	<b>Chicken</b>	<b>Lamb</b>
<b>CURRY</b>	\$12.95	\$13.95	\$15.95
<b>SIXTY-FIVE</b>	\$13.95	\$14.95	\$15.95
<b>VINDALOO</b>	\$12.95	\$13.95	\$15.95
<b>SAAG</b>	\$12.95	\$13.95	\$15.95
<b>KORMA</b>	\$12.95	\$13.95	\$15.95
<b>KHATHA METHA TEEKHA</b>	\$14.95	\$15.95	\$17.95
		<b>Shrimp</b>	<b>Fish</b>
		\$17.95	\$17.95

FROM THE TANDOOR

<b>PANEER SHASHLIK</b> farmer's cheese marinated and roasted in the tandoor, served on sizzler	\$14.95	<b>MALAI KEBAB</b> boneless chicken breast encrusted with cashews and grilled over charcoal	\$13.95
<b>BOTI KEBAB</b> cubed leg of lamb marinated and roasted	\$14.95	<b>FISH TIKKA</b> redfish marinated and roasted in the tandoor	\$16.95
<b>TANDOORI SHRIMP</b> fresh jumbo shrimp spiced and broiled in the tandoor	\$18.95	<b>TANDOORI CHICKEN</b> chicken marinated and roasted over charcoal	\$12.95
<b>CHICKEN TIKKA</b> boneless pieces of chicken marinated with spices and herbs and roasted in the tandoor	\$13.95		

NIRVANA SPECIALS

<b>MIXED GRILL</b> chicken tikka, boti kebab, fish tikka, and tandoori shrimp	\$19.95	<b>MIXED BIRYANI</b> lamb, chicken and shrimp	\$17.95
<b>NIRVANA SPECIAL</b> roasted lamb with butter, ginger chicken, and shrimp sixty-five	\$17.95	<b>FLAG OF INDIA</b> Butter Chicken, Malai Kebab, and Saag Paneer to represent the colors of the flag of India	\$18.95

LAMB

<b>MUTTON RARA</b> traditional recipe of minced lamb, cubed lamb, boiled eggs, and peas	\$15.95	<b>LAMB ACHARI</b> lamb cubes in a very spicy and tart pickle curry	\$15.95
<b>LAMB ROGAN JOSH</b> lamb curry cooked in spiced oil and yoghurt	\$15.95	<b>KASHMIRI LAMB</b> lamb in chili sauce	\$15.95
<b>BOTI KEBAB MASALA</b> Lamb leg roasted in the tandoori oven and then prepared in tomato cream gravy with vegetables	\$15.95	<b>LAMB DHANSAK</b> lamb and lentils flavored with cumin and ginger	\$15.95
<b>LAMB GOA</b> coconut lamb curry	\$15.95		

SHRIMP

<b>SHRIMP TARKA</b> jumbo shrimp sautéed with butter, garlic, ginger, and a host of Indian spices	\$17.95	<b>GOAN SHRIMP CURRY</b> jumbo shrimp cooked in a coconut and vegetable sauce. A recipe from Goa.	\$17.95
<b>SHRIMP CHILI</b> shrimp sautéed with ginger, garlic, mixed bell peppers, and onions in a tangy tomato sauce	\$17.95	<b>SHRIMP TIKKA MASALA</b> jumbo shrimp with vegetables in a tomato and bell pepper cream sauce	\$17.95
<b>KALI-MILCH SHRIMP</b> jumbo shrimp prepared in a sweet and spicy black peppery cream sauce	\$17.95		

CHICKEN

<b>CHICKEN PATIA (MILD)</b> boneless chicken in a sweet mango curry	\$14.95	<b>CHICKEN CHATNAD</b> boneless chicken sautéed in coconut paste and spices	\$14.95
<b>BUTTER CHICKEN (MILD)</b> roasted pieces of tender chicken cooked in a tomato butter methi sauce	\$14.95	<b>CHICKEN TIKKA MASALA</b> roasted chicken tikka from the tandoor cooked with bell peppers in a butter cream sauce	\$14.95
<b>MURGH SONYA</b> chicken breast stuffed with ground lamb, nuts, and dried fruit, cooked in a cream gravy	\$16.95	<b>GINGER CHICKEN</b> chicken sautéed with ginger and spices	\$14.95

Request breast meat, add \$1

FISH

<b>FISH MIN CURRY</b> redfish in a coconut stew	\$17.95	<b>CHILI FISH</b> redfish sautéed with ginger, garlic, mixed bell peppers, and onions in a tangy tomato sauce	\$17.95
<b>FISH PATIA (MILD)</b> redfish sautéed in a sweet mango curry	\$17.95	<b>FISH TIKKA MASALA</b> redfish in a tomato butter sauce with vegetables	\$17.95
<b>TAWA FISH</b> fish marinated with Indian herbs and spices, then cooked on a skillet	\$17.95		

VEGETARIAN

With so many vegetarians living in one country, and a culture that has embraced vegetarianism for centuries, India has the most sophisticated and ancient vegetarian cuisine of any country. Perfected over many generations, Indian cooking has become famous for its use of spices to exploit the flavor of vegetables and grains.

Nirvana is proud to offer a wide array of vegetarian options, many of which are vegan or can be made vegan by request.

<b>MUSHROOM MASALA</b> mushrooms prepared in a tomato and onion cream gravy	\$12.95	<b>NIRVANA SABJI</b> chef's specialty with baby corn, eggplant, and mushrooms	\$12.95
<b>NAVRATTAN KORMA</b> nine vegetables and farmer's cheese cooked in a cream sauce	\$12.95	<b>PANEER MAKHANI</b> farmer's cheese in a tomato and cream sauce	\$12.95
<b>PANEER TIKKA MASALA</b> roasted paneer cheese cooked with bell peppers in a butter cream sauce	\$13.95	<b>ALU MATTAR MAKHANI</b> green peas and potatoes in a tomato butter sauce	\$12.95
<b>BHINDHI</b> sautéed okra with spices, onions and tomatoes	\$12.95	<b>PANEER KALI-MILCH</b> farmer's cheese in a spicy sweet black peppery cream sauce	\$12.95
<b>MATTAR PANEER</b> peas and farmer's cheese in a tomato sauce	\$12.95	<b>SAAG PANEER</b> chunks of farmer's cheese sautéed in curried spinach	\$12.95
<b>ALU GOBI</b> potatoes and cauliflower sautéed with onion, tomato, and spices	\$12.95	<b>NIRVANA VEGGIE DELIGHT</b> navrattan korma, saag paneer, and bombay potatoes	\$14.95
<b>PANEER DUO &amp; EGGPLANT</b> paneer makhani, bhengan bhartha, and saag paneer	\$15.95	<b>CHOLLE</b> curried garbanzo beans	\$10.95
<b>YELLOW DAL</b> butter whipped yellow moong beans	\$10.95	<b>DAL SAAG</b> lentils with creamed spinach	\$12.95
<b>SABJI KALI MILCH</b> vegetables in a sweet black peppery cream gravy	\$12.95	<b>ALU SAAG</b> chunks of potato cooked with curried spinach	\$12.95
<b>MALAI KOFTA</b> dumplings of cheese with vegetables in an onion and cream sauce	\$12.95	<b>KADAI PANEER</b> farmer's cheese sautéed with vegetables and spices	\$12.95
<b>DAL MAKHANI</b> seven kinds of lentils	\$10.95	<b>BHENGHAN BHARTHA</b> eggplant, tomato, onions and spices	\$12.95

BREADS

<b>NAAN</b> unleavened white bread	\$3	<b>ROTI</b> unleavened wheat bread	\$2.50
<b>LASUNI NAAN</b> naan with roasted garlic	\$3.50	<b>PARATHA</b> layered wheat bread	\$3.25
<b>GARLIC ROTI</b> unleavened wheat bread with roasted garlic	\$3.50	<b>POORI</b> deep fried puffy wheat bread	\$3
<b>ALOO PARATHA</b> Stuffed with potatoes	\$3.50	<b>ONION KULCHA</b> stuffed with onions	\$3.50
<b>KEEMA NAAN</b> stuffed with lamb	\$4.50	<b>PANEER KULCHA</b> stuffed with cheese	\$3.50
<b>NIRVANA NAAN</b> stuffed with chicken and spices	\$4.50	<b>MIXED VEGGIE PARATHA</b> layered wheat bread stuffed with mixed vegetables	\$3.50
<b>MIXED BREAD BASKET</b> kalonji naan, lasuni naan, and roti	\$7	<b>PARMESAN BULLET NAAN</b> unleavened white bread with parmesan cheese and jalapenos	\$3.00
<b>KALONJI NAAN</b> naan with onion seeds	\$3.50		



Spicy Dish