



N I R V A N A

## STARTERS

### Aam Panna

A refreshing Indian drink made with raw mango pulp, mint, and spices.

### Pani Puri

Crispy hollow puris filled with a tangy tamarind chutney, spiced mashed potatoes, and a flavorful mint-coriander water.

### Papdi Chaat

Crispy papdis (fried dough wafers) topped with boiled chickpeas, yogurt, tamarind chutney, mint chutney, and various spices.

### Mixed Vegetable Shorba

A flavorful and comforting Indian soup made with mixed vegetables, herbs, and spices

**\* Choice of either vegetarian or non-vegetarian kebabs depending on your preference**

## VEGETARIAN KEBABS

### Mewa aur Subz ki Kakori

Skewers of minced vegetables and mixed nuts, marinated with aromatic spices and grilled to perfection.

### Sarson Paneer Tikka

Chunks of paneer (Indian cottage cheese) marinated in a mustard-spiced yogurt mixture and grilled until golden and slightly charred.

### Rajma Galouti Kabab

Soft and melt-in-your-mouth kababs made with mashed kidney beans (rajma), spices, and a mixture of aromatic ingredients.

### Himachali Tandoori Kumbh

Marinated whole mushrooms skewered and cooked in a tandoor or oven, resulting in a smoky and flavorful dish.

### Dahi ki Kabab

Creamy and tangy kababs made with hung curd (yogurt), mixed with spices, and shallow-fried until golden brown.

## NON-VEGETARIAN KEBABS

### Zaffrani Chicken

Tender chicken pieces marinated in a saffron-infused yogurt mixture and cooked to perfection, resulting in a rich and aromatic dish.

### Mutton Chapli Kabab

Flat, round-shaped kababs made with minced mutton, spices, and a blend of aromatic herbs, pan-fried until crispy.

### Sarson Fish Tikka

Succulent fish pieces marinated in a mustard-spiced yogurt mixture and grilled to perfection, offering a delightful combination of flavors.

### Lasooni Chingri

Jumbo prawns marinated with garlic, spices, and herbs, cooked to perfection in a rich and flavorful sauce.

## ACCOMPANIMENTS

### Assorted Rotis

A selection of freshly baked tandoori rotis (Indian bread) and garlic naans.

### Choice of Chicken Butter Masala or Paneer Butter Masala

A creamy and buttery dish made with either succulent chicken pieces or paneer, cooked in a rich tomato-based gravy.

### Zeera Rice and Tadka Daal

Fragrant cumin-flavored rice served alongside a flavorful and tempering-infused lentil soup.

## DESSERT

### Elevated Gulab Jamun

Soft and spongy milk-based dumplings soaked in a sugar syrup, making for a delightful Indian dessert.