



N I R V A N A

SOUPS

Tomato And Apple Shorba 150/-
Fragrant tomato soup.

Chicken Shorba 175/-
A hearty chicken broth infused with aromatic spices.

CHAATS

Pani Puri 200/-
A quintessential Indian street food experience

Papadi Chaat 200/-
An iconic delight Indian Crispy wafers with a burst of flavours.

VEGETARIAN STARTERS

Subz Tabei 325/-
Exquisite medley of garden-fresh veggies

Dahi Ke Kebab 400/-
Creamy yogurt kebabs with a hint of spice.

Bhutte Ke Kebab 375/-
Delicious corn kebabs

Malai Broccoli 400/-
Tender broccoli in a creamy, aromatic sauce

Hara Bhara Kebab 375/-
Green kebabs packed with fresh flavors.

Tandoori Khumb 375/-
Tandoor-roasted mushrooms, perfectly spiced

Multani Paneer 400/-
Paneer in a rich, flavorful gravy

Paneer Ghee Roast 400/-
Paneer in a rich, flavorful gravy.

Mushroom Ghee Roast 400/-
Ghee-roasted mushrooms, a true delight.

NON-VEGETARIAN STARTERS

Kalmi Kebab 500/-
Succulent chicken drumsticks, impeccably seasoned.

Reshmi Kebab 500/-
Tender chicken kebabs with a silky texture.

Murgh Ka Chaap 575/-
Flavor-packed chicken specialty

Chargha Murgh 1000/-
Choice of full or half chicken, marinated to perfection. 600/-

Chicken Ghee Roast 500/-
Chicken marinated in ghee and spices, a must-try.

Mutton Seekh Kebab 600/-
Juicy mutton skewers, full of zest.

Tikhi Machhi 550/-
Spicy fish delight, perfect for seafood lovers.

Jhinga Harimirchi 600/-
Prawns in a tantalizing spicy sauce.

Prawn Ghee Roast 600/-
Prawns marinated in ghee and aromatic spices.

VEGETARIAN CURRY

Dal Tadka 300/-
A comforting blend of lentils with aromatic spices, a staple of Indian cuisine.

Dal Makhani 350/-
Creamy and buttery black lentils simmered to perfection, a classic North Indian delight.

Tawa Subz 375/-
Garden-fresh vegetables cooked to perfection on a hot griddle, a wholesome veggie medley.

Kadai Paneer 420/-
Paneer and colorful bell peppers in a spicy, aromatic kadai masala.

Kadai Mushroom 400/-
A delightful combination of mushrooms and spices, cooked to perfection in a kadai.



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VEGETARIAN CURRY

Paneer Tikka Masala 420/-

Paneer tikka in a luscious and spicy masala sauce, a vegetarian delight.

Palak Paneer 420/-

Creamy spinach gravy with tender paneer, a wholesome and nutritious choice.

Mushroom Masala 400/-

Tender mushrooms in a flavorful masala, a delightful vegetarian option.

Malai Kofta Curry 375/-

Deep-fried kofta balls in a creamy and rich tomato-based gravy, a decadent treat.

Dum Aloo Banarasi 325/-

Baby potatoes in a fragrant and flavorful Banarasi-style curry.

NON-VEGETARIAN CURRY

Egg Masala 475/-

A flavorful blend of spices and eggs, simmered to perfection.

Chicken Masala 550/-

Succulent chicken pieces cooked in a rich and aromatic masala gravy.

Murgh Methi 550/-

Chicken infused with the aromatic touch of fenugreek leaves.

Murgh Handi 550/-

A delightful handi-cooked chicken dish, rich and full of traditional flavors.

Kadai Murgh 575/-

Chicken cooked in a kadai with aromatic spices, a tantalizing culinary journey.

Butter Chicken Masala 575/-

Creamy butter chicken with a luscious tomato-based gravy.

Chicken Tikka Masala 575/-

Succulent chicken tikka in a rich and spicy masala sauce.

Mutton Beliram 650/-

Juicy mutton prepared in the Beliram style, a culinary masterpiece.

Mutton Rogan Josh 650/-

A classic Kashmiri dish, featuring tender mutton in a flavorful sauce.

Jhinga Masala 675/-

Prawns in a rich and spicy masala, a seafood lover's delight,

RICE AND BIRYANIS

Dal Kichidi 350/-

Comforting lentil and rice dish, soul-soothing.

Steamed Rice 250/-

Simple, fluffy rice, a classic accompaniment.

Jeera Rice 270/-

Rice flavored with aromatic cumin seeds.

Ghee Rice 270/-

Fragrant rice cooked in pure ghee.

Egg Biryani 400/-

Flavorful rice with eggs, a satisfying choice.

Murgh Biryani 425/-

Succulent chicken, secret spices and fragrant basmati rice unites in a regal dance of flavour. A culinary masterpiece

Gosht Biryani 475/-

Tender mutton, aromatic spices, and basmati rice create a symphony of rich flavors, a royal treat.

INDIAN BREADS

Roti 50/-

Traditional Indian flatbread, warm and soft.

Pudina Roti 55/-

Roti infused with fresh mint for extra flavor.

Methi Roti 55/-

Roti with a hint of fenugreek, a unique twist.

Laccha Paratha 60/-

Flaky and layered bread, a delightful choice.

Kulcha 60/-

Soft and leavened bread, perfect with curries.

Stuffed Kulcha 65/-

Kulcha stuffed with delectable fillings.

Garlic Naan 80/-

Naan bread infused with aromatic garlic.

DESSERTS

Phirni 200/-

Creamy rice pudding, a sweet conclusion.

Gajar Halwa 200/-

Sweet carrot dessert, rich and satisfying.

Gulab Jamun 150/-

Soft, syrup-soaked dumplings, a classic favorite.

Ice Cream 125/-

A scoop of delightful ice cream, the perfect ending.

Please let us know if you have any allergies or dietary restrictions, and our team will be happy to assist you in selecting the perfect meal. Additionally, a gratuity of 10% will be added to your bill to ensure exceptional service throughout your dining experience. Enjoy your time with us!