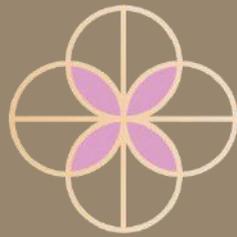


N I R V A N A



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## NORTH INDIAN

Delve into the rich heritage of North Indian cuisine with a menu that showcases aromatic spices, hearty curries, flavourful biryanis, and tandoor-grilled specialties. A culinary journey that captures the essence of India's northern flavors.



## STARTERS (VEGETARIAN)

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**Bhutte Ke Kebab** ..... 470

Baby corn marinated with royal cumin and cooked in the tandoor for a smoky flavour.

**Subz Mewa Seekh** ..... 440

Vegetarian seekh kebabs made with fresh vegetables and mild spices, grilled on skewers.

**Tandoori Phool** ..... 440

Cauliflower florets seasoned with yellow chilli and spices, coated in spiced gram flour batter and chargrilled.

**Tandoori Aloo** ..... 415

Potatoes stuffed with hash, raisins, cashews, green chillis and coriander, roasted to perfection.

**Paneer Malai Tikki** ..... 470

Deep-fried paneer croquettes flavored with ginger and coriander.

**Paneer Tikka Tandoori** ..... 490

Paneer marinated in yogurt and spices, chargrilled to perfection.

**Hara Bhara Kebab** ..... 495

Wholesome spinach and green pea patties, pan-seared to golden perfection.

**Stuffed Tandoori Mushroom** ..... 440

Spiced, marinated mushroom filled with a flavourful stuffing and grilled to perfection.

## STARTERS (CHICKEN)

**Murgh Tandoori** ..... 730 / 1210

Whole chicken marinated in aromatic spices and roasted in the tandoor.

**Sholay kebab** ..... 730

A lip smacking, spicy chicken kebab, coated in a masaledar batter and deep fried.

**Murgh Malai Tikka** ..... 730

Creamy boneless chicken cubes marinated with Kashmiri saffron and yogurt.

**Murgh Kalmi** ..... 730

Succulent chicken drumsticks marinated in yogurt and spices.

**Murgh Peshawri** ..... 699

Chicken marinated with yogurt, mustard oil and green chillies, grilled for a smoky finish.

**Chicken Tikka** ..... 699

Classic spiced yogurt-marinated chicken chunks, chargrilled.

**Murgh Lahori Kebab** ..... 699

Chicken kebabs infused with fenugreek, mustard oil and Lahori spices.



## STARTERS (FISH & SEAFOOD)

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<b>Hari Mirch Ke Jheenge</b> .....	680
Tandoor-grilled tiger prawns marinated with spicy green chillies.	
<b>Tandoori Pomfret</b> .....	745
Whole pomfret roasted with yellow chilli, garam masala and ajwain.	
<b>Charred Sarson Fish Tikka</b> .....	680
Fish marinated in mustard, chef's special masala and yogurt.	

## STARTERS (MUTTON)

<b>Mutton Seekh</b> .....	800
Juicy mutton mince skewers chargrilled to perfection.	
<b>Peshawri Kebab</b> .....	800
Lamb cubes marinated in chilli, cumin, yogurt and vinegar.	
<b>Galouti Kebab</b> .....	800
Soft, melt in your mouth kebab.	
<b>Barrah Kebab</b> .....	800
Lamb chops marinated with yogurt, vinegar and spices.	
<b>Peshawari Chapli Kebab</b> .....	800
Minced mutton kebabs grilled for a smoky finish.	
<b>Shahi Shammi Kebab</b> .....	765
Spiced minced meat patties infused with lentils and herbs pan-seared.	

## ROYAL PLATTERS

<b>Subz Royal Platter</b> .....	1320
Includes an assorted selection of vegetarian tandoori delights.	
<b>Nawabi Royal Platter</b> .....	1650
Includes an assorted selection of non vegetarian tandoori delights.	
<b>Maharaja Platter</b> .....	1925
Includes a variety of fish, seafood and more.	



## MAIN (VEGETARIAN)

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Aloo Banarasi .....	470
Baby potatoes in a fragrant and flavourful Banarasi-style curry.	
Gobi Methi Aur Mutter Ka Tuk .....	470
Stir-fried cauliflower, green peas and fenugreek.	
Tawa Subz .....	470
Seasonal vegetables sautéed with aromatic spices.	
Pyazwali Bhindi .....	470
Stir-fried okra cooked with caramelized onions and aromatic spices.	
Malai Kofta Curry .....	525
Deep-fried kofta balls in a creamy and rich tomato-based gravy, a decadent treat.	
Palak Aap Ki Pasand .....	470
Creamy spinach curry with your choice of vegetables or paneer.	
Kadai Paneer Lababdaar .....	525
Paneer and colourful bell peppers in a spicy aromatic kadai masala.	
Paneer Tikka Masala .....	525
Paneer tikka in a luscious and spicy masala sauce a vegetarian delight.	
Mushroom Masala .....	525
Tender mushrooms in a flavourful masala, a delightful vegetarian option.	

## MAIN (NON VEGETARIAN)

Murgh Methi .....	680
Chicken cooked with fenugreek leaves in curry.	
Murgh Makhanwala .....	680
Chicken tikka in a buttery tomato gravy.	
Lahori Kadhai Chicken .....	680
Lahori-style chicken in tangy masala.	
Chicken Tikka Maharani .....	680
Succulent chicken tikka in a rich and spicy masala sauce.	
Firdosi Chicken .....	680
Succulent chicken pieces marinated in a blend of rich spices and grilled to perfection.	
Mutton Beliram .....	825
Juicy mutton prepared in the Beliram style, a culinary masterpiece.	
Mutton Rogan Josh .....	825
A classic Kashmiri dish, featuring tender mutton in a flavourful sauce.	
Jheenga Mirch Masala .....	825
Prawns in a rich and spicy masala, a seafood lover's delight.	
Goa-e-Zaika .....	825
Goan Style Nilgiri inspired fish curry.	



## D A A L

**Dal Makhani** ..... 425

Creamy black lentils, simmered overnight with butter and a touch of cream.

**Dal Tadka** ..... 385

Classic yellow lentils tempered with cumin, garlic and a hint of dried tomatoes.

**Dal Panchmel** ..... 425

A traditional blend of five lentils, infused with the flavors of mustard seeds and garlic.

**Pindi Chola** ..... 425

A classic Punjabi dish featuring slow-cooked chickpeas infused with a rich blend of spices.

## R I C E & B I R Y A N I

**Mattar Pulao** ..... 360

A fragrant rice dish cooked with tender green peas and aromatic spices.

**Subz Biryani** ..... 385

Fragrant basmati rice cooked with a medley of vegetables, spices.

**Ande Ki Biryani** ..... 495

A flavourful and aromatic rice dish, layered with spiced eggs, fragrant basmati rice and rich biryani masala.

**Murgh Biryani** ..... 545

Succulent chicken layered with basmati rice.

**Mutton Biryani** ..... 765

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

**Khichdi (Plain / Masala)** ..... 385

A comforting blend of rice and lentils

**Steamed Rice (Plain / Zeera / Curd)** ..... 330

## R O T I ' S (Four in a Basket)

**Roti** ..... 330

Basket of traditional Indian flatbread, warm and soft.

**Pudina Roti** ..... 330

Basket of Roti infused with fresh mint for extra flavor.

**Methi Roti** ..... 330

Roti with a hint of fenugreek, a unique twist.



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**Laccha Paratha** \_\_\_\_\_ 385

Flaky and layered bread, a delightful choice.

**Kulcha** \_\_\_\_\_ 440

Soft and leavened bread, perfect with curries.

**Stuffed Kulcha** \_\_\_\_\_ 580

Kulcha stuffed with delectable fillings.

**Naan** (Plain / Butter / Lasooni) ..... 385

Naan bread infused with aromatic garlic.

## A C C O M P A N I M E N T S

**Dahi Raita** (Plain / Kheera / Boondi / Burani) ..... 165

A refreshing yogurt-based side dish with variations.

**Papad** (Roasted / Masala) \_\_\_\_\_ 110/ 165

Crispy roasted papad or spiced masala papad.

**Salad** (Green / Kachumber) \_\_\_\_\_ 165

Fresh green salad or tangy Kachumber.



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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!