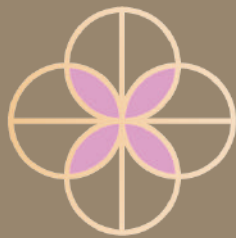


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NORTH INDIAN

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 425

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

Subz Mewa Seekh 400

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

Tandoori Phool 400

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

Tandoori Aloo 375

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

Paneer Malai Tikki 425

Deep-fried paneer croquettes flavored with ginger and coriander.

Paneer Tikka Tandoori 445

Paneer marinated in yogurt and spices, chargrilled to perfection.

Hara Bhara Kebab 415

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

Stuffed Tandoori Mushroom 400

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

STARTERS (CHICKEN)

Murgh Tandoori 660 / 1100

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

Sholay kebab 660

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

Murgh Malai Tikka 660

Creamy boneless chicken cubes marinated with Kashmiri saffron and yogurt.

Murgh Kalmi 660

Succulent chicken drumsticks marinated in yogurt and spices.

Murgh Peshawri 635

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

Chicken Tikka 635

Classic spiced yogurt-marinated chicken chunks, chargrilled.

Murgh Lahori Kebab 635

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



STARTERS (FISH & SEAFOOD)

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Hari Mirch Ke Jheenge	615
Tandoor-grilled tiger prawns marinated with spicy green chillies.	
Tandoori Pomfret	675
Whole pomfret roasted with yellow chilli, garam masala and ajwain.	
Charred Sarson Fish Tikka	615
Fish marinated in mustard, chef's special masala and yogurt.	

STARTERS (MUTTON)

Mutton Seekh	725
Juicy mutton mince skewers chargrilled to perfection.	
Peshawri Kebab	725
Lamb cubes marinated in chilli, cumin, yogurt and vinegar.	
Galouti Kebab	725
Soft, melt in your mouth kebab.	
Barrah Kebab	725
Lamb chops marinated with yogurt, vinegar and spices.	
Peshawari Chapli Kebab	725
Minced mutton kebabs grilled for a smoky finish.	
Shahi Shammi Kebab	695
Spiced minced meat patties infused with lentils and herbs pan-seared.	

ROYAL PLATTERS

Subz Royal Platter	1200
Includes an assorted selection of vegetarian tandoori delights.	
Nawabi Royal Platter	1500
Includes an assorted selection of non vegetarian tandoori delights.	
Maharaja Platter	1750
Includes a variety of fish, seafood and more.	



MAIN (VEGETARIAN)

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Aloo Banarasi 425

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

Gobi Methi Aur Mutter Ka Tuk 425

Stir-fried cauliflower, green peas and fenugreek.

Tawa Subz 425

Seasonal vegetables sautéed with aromatic spices.

Pyazwali Bhindi 425

Stir-fried okra cooked with caramelized onions and aromatic spices.

Malai Kofta Curry 475

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

Palak Aap Ki Pasand 425

Creamy spinach curry with your choice of vegetables or paneer.

Kadai Paneer Lababdaar 475

Paneer and colourful bell peppers in a spicy aromatic kadai masala.

Paneer Tikka Masala 475

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

Mushroom Masala 475

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

MAIN (NON VEGETARIAN)

Murgh Methi 615

Chicken cooked with fenugreek leaves in curry.

Murgh Makhanwala 615

Chicken tikka in a buttery tomato gravy.

Lahori Kadhai Chicken 615

Lahori-style chicken in tangy masala.

Chicken Tikka Maharani 615

Succulent chicken tikka in a rich and spicy masala sauce.

Firdosi Chicken 615

Succulent chicken pieces marinated in a blend of rich spices and grilled to perfection.

Mutton Beliram 750

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

Mutton Rogan Josh 750

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

Jheenga Mirch Masala 750

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

Goa-e-Zaika 750

Goan Style Nilgiri inspired fish curry.



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D A A L

Dal Makhani 385

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

Dal Tadka 350

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

Dal Panchmel 385

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

Pindi Chola 385

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 325

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

Subz Biryani 350

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

Ande Ki Biryani 450

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

Murgh Biryani 495

Succulent chicken layered with basmati rice.

Mutton Biryani 695

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

Khichdi (Plain / Masala) 350

A comforting blend of rice and lentils

Steamed Rice (Plain / Zeera / Curd) 300

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

Roti 300

Basket of traditional Indian flatbread, warm and soft.

Pudina Roti 300

Basket of Roti infused with fresh mint for extra flavor.

Methi Roti 300

Roti with a hint of fenugreek, a unique twist.



N I R V A N A

Laccha Paratha 350

Flaky and layered bread, a delightful choice.

Kulcha 400

Soft and leavened bread, perfect with curries.

Stuffed Kulcha 525

Kulcha stuffed with delectable fillings.

Naan (Plain / Butter / Lasooni) 350

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) 150

A refreshing yogurt-based side dish with variations.

Papad (Roasted / Masala) 100/ 150

Crispy roasted papad or spiced masala papad.

Salad (Green / Kachumber) 150

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!