

# NIRVANA

## THE FLAVOURS OF INDIA

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At Nirvana, cooking isn't simply an expression of art and talent. It requires the purity of earth, depth of water and intensity of fire joining forces on your palette for you to experience a new array of flavours & textures. The flavours and sensations may be short lived, but the memories will be everlasting.

In order to provide an unrivalled dining experience, our menu has taken inspiration from across the wonderful country on India. We pride ourselves in providing a menu brimming with simple yet lively dishes which not only display the purity from their inception, but the timeless nature of their flavours. From the ancient royal kitchens to the common street vendors, our inspiration comes from all eras and locations in India.

Feel free to ask your server about any item or description

**\*\*\*\* Please notify your server of any food related allergies before ordering.**

**All food items may contain traces of allergens, such as wheat, nuts and /or dairy \*\*\*\***

A customary 15% gratuity will be added to groups of 5 or more and 15% gratuity will be added during holidays.



All prices are in \$ CAD and exclusive of any applicable taxes.

THE FLAVOURS  
OF INDIA




NIRVANA

# SOUPS

- **TAMATAR DHANIYA SHORBA**  7.95  
Tomato soup flavored and tempered with cumin and coriander
- **CREAM OF TOMATO** 7.95  
Charred tomato with clear bouillon.
- **SWEET CORN**  
Comforting, healthy, lightly-spiced soup with sweet corn
- **VEGETABLE** 7.95
- **CHICKEN** 8.95
- HOT AND SOUR**   
A hot and spicy soup
- **VEGETABLE** 7.95
- **CHICKEN** 8.95
- **SHRIMP** 9.95
- MANCHOW**  
A flavorful Asian speciality
- **VEGETABLE** 7.95
- **CHICKEN** 8.95
- **SHRIMP** 9.95

# KUSH KHAAS

- **HOUSE SPECIAL SALAD**  14.95  
Chef special
- **KURKURI BHINDI KA SALAD** 14.95  
Tasty and super crispy dish made with tender okra (lady fingers), spices and seasonings.

# FLAVOURS OF CHAAT

- **GOL GAPPAS** 9.95  
Crispy hollow shells stuff with boiled potatoes and chick peas, filled with a tasty spiced water.
- **SAMOSA** 9.95  
A classic Indian street food, Patty filled with savoury potatoes, peas and fresh spices.
- **PAKORA (FRITTERS)** 🌶️ 14.95  
Shallow fried fritters composed of seasoned mixed vegetables and paneer.
- **KACHORI CHAAT** 15.95  
Deep fried, puffed patty stuffed with special stuffing. It is topped with chutneys, onion, tomato, yogurt and sev.
- **SAMOSA CHAAT** 15.95  
Patty filled with savoury potatoes, peas and fresh spices finished with sweet curd, mint and tamarind chutney.
- **PAPRI CHAAT** 15.95  
Boiled potato chunks with flour crispies, finished with sweet curd and tamarind chutney.
- **KALE KI CHAAT** 15.95  
Crispy fried greens topped with chaat masala favourites including yogurt, mint and tamarind chutneys
- **MANGO PAPRI CHAAT** 16.95  
Boiled potato chunks with flour crispies, finished with mango sweet curd, mint and tamarind chutney.
- **CHOWK WALI ALOO TIKKI** 15.95  
Shallow fried mashed potato cutlets seasoned with whole coriander seeds, fresh spices and topped with sweet savoury yogourt, mint and tamarind chutney.
- **DAHI BHALLA** 15.95  
Urad dal dumplings topped with sweet savoury yogurt, mint and tamarind chutney.
- **MANGO DAHI BHALLA** 🎁 16.95  
Urad dal dumplings topped with mango sweet savoury yogurt, mint and tamarind chutney






# SIGNATURE KEBABS

## (VEGETARIAN)

- **PANEER SEEKH KEBAB** 25.95  
Vegetarian version of the seekh kebab grated paneer mixed with spices and thread in a skewer.
- **PANEER KA SULA** 24.95  
Aromatic blend of spices as succulent cubes of cottage cheeses that are stuffed and expertly marinated then skewered and cooked to perfection.
- **TANDOORI CHEESE MUSHROOM** 23.95  
Mushroom stuffed with cottage cheese, cooked in clay oven.

## KEBABS (VEGETARIAN)

- **PANEER TIKKA** 19.95  
The classic recipe handed down through generations, marinated pieces of paneer charbroiled to perfection in the tandoor.
- **PANEER MALAI TIKKA**  19.95  
A unique blend of Indian cottage cheese marinated in cream with garlic, ginger and Indian spices. Cooked to charbroiled perfection in the tandoor.
- **HARA BHARA KEBAB**  19.95  
Kebab of spinach, vegetables, lentils and aromatic spices, fried.
- **KATH MITHI GOBHI**  19.95  
Lightly battered cauliflower, paneer or chicken sautéed in a sweet and sour sauce with slivers of garlic.
- **DAKSHANI PANEER TIKKA**  21.95  
Fresh cottage cheese marinated with cream, curry leaf, onion seeds and carom seeds, grilled on charcoal.
- **LAL MIRCH PANEER TIKKA** 21.95  
Slow-cooked cottage cheese, flavoured with red chillies, Indian spices.
- **TANDOORI MOMOS** 19.95  
Handcrafted vegetable dumplings mixed with tandoori sauce.
- **SOYA MALAI CHAAP**  20.95  
Soya chaap cooked to charbroiled perfection in the tandoor with cream, garlic and Indian spices.



Chef's Special  Gluten-Free  Contains Nuts  Vegan  Spicy  Vegetarian  Non-Vegetarian

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- 🍷 **SAFFRON MIRCH CHAAP** 🥜 **20.95**  
 Soya chaap marinated overnight with chef special tandoori masala and other spices.
- 🍷 **PANEER PLATTER** **27.95**  
 An assortment of Paneer kebabs.
- 🍷 **360\* KEBAB PLATTER** **34.95**  
 An assortment of kebabs.






## SIGNATURE KEBABS (NON-VEGETARIAN)

- 🍷 **BANARASI CHOP** 🥜 **37.95**  
 Lamb chops marinated overnight with Indian spices and griddled on hot plate.
- 🍷 **MANGO AMBIA TIKKA** **25.95**  
 Chicken morsels marinated in curd, ginger and dry mango powder.
- 🍷 **ANDHRA SHIRMP** **32.95**  
 Tandoor roasted Jambo Shrimp marinated with regional species.
- 🍷 **FISH SIGIDI** **36.95**  
 Whole fish bone-in marinated with dry mint, spices and yoghurt and broiled in a clay oven.
- 🍷 **"CANADIAN" LOBSTER** **47.95**  
 Tandoor roasted lobster with spices.

## KEBABS (NON-VEGETARIAN)

- 🍷 **ZAFRANI CHICKEN TIKKA** **22.95**  
 Saffron flavoured chicken marinated with cheese and mace.
- 🍷 **NIRVANA CHICKEN TIKKA** **22.95**  
 A Nirvana house specialty. Tender pieces of chicken breast marinated in yogurt and lightly coated with a spiced chick pea flour.
- 🍷 **MALAI CHICKEN TIKKA** 🥜 **21.95**  
 Chicken breast, marinated in juicy mixture of curd, cream, cashews and spices.
- 🍷 **ATTARI TANDOORI CHICKEN** **21.95**  
 Attari-style tandoori bone-in chicken with fenugreek, ginger and spices.






- ⦿ **TANDOORI MOMOS** **21.95**  
 Handcrafted chicken dumplings mixed with tandoori sauce.
- ⦿ **CHICKEN RESHMI SEEKH** **23.95**  
 Minced chicken breast delicately spiced, skewered and charbroiled to perfection in the tandoor.
- ⦿ **RAMPURI LAMB SEEKH** **23.95**  
 Minced Lamb, Indian Spices, Cooked in Tandoor.
- ⦿ **ANGARA FISH TIKKA**  **25.95**  
 Large pieces of fish marinated with chillies, spices, yogurt and broiled in a clay oven.
- ⦿ **SHRIMP SHERDIL TIKKA** **35.95**  
 Shrimps marinated in hung yogurt, cream and spices cooked in clay oven.
- ⦿ **CHICKEN PLATTER**  **34.95**  
 An assortment of Chicken kebabs.
- ⦿ **360\* PLATTER**  **42.95**  
 An assortment of non-vegetarian kebabs (chicken, lamb, and seafood).

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# HAKKA STATION

- **CRISPY CORN PEPPER**  **17.95**  
Corn niblets stir fried with spices and chillies.
  
- **CHILLY PANEER**  **18.95**  
Fresh chillies, bell peppers, garlic and onions cooked in a traditional Hakka style.  
\*(Choice of with, or without gravy)\*
  
- **MANCHURIAN GOBHI** **18.95**  
A Hakka classic. Lightly battered balls stir-fried with ginger, garlic and chillies.  
\*(Choice of with, or without gravy)\*
  
- **PAN FRIED VEGETABLE MOMO** **19.95**  
Tossed in hot garlic sauce
  
- **STEAMED MOMO**  
The best in town handcrafted momo
- **VEGETABLE** **18.95**
- **CHICKEN** **19.95**
  
- **CRISPY FRIED CALAMARI** **19.95**  
Tender calamari rings are lightly dusted with flour, spices and deep-fried.
  
- **CHICKEN DRAGON**   **20.95**  
Crispy chicken tossed in chilli with pepper mix.
  
- **CHILLY CHICKEN (Dry or Gravy)**  **20.95**  
Fresh chillies, bell peppers, garlic and onions cooked in a traditional Hakka style.
  
- **CHILLY FISH (Dry or Gravy)**  **22.95**  
Fresh chillies, bell peppers, garlic and onions cooked in a traditional Hakka style.
  
- **FRIED FISH BLACK BEAN (DRY)** **22.95**  
Tossed in black bean sauce.
  
- **KUNG PAO CHICKEN**  **22.95**  
Chicken cubes, cashew nuts, chilli.
  
- **NIRVANA NOODLES** **18.95**  
India's favourite raman vegetable street noodles with a twist.
  
- **SCHEZWAN FRIED RICE**  **15.95**  
Basmati rice stir-fried with schezwan sauce.
- **VEGETABLE** **16.95**
- **CHICKEN** **15.95**
  
- **FRIED RICE**  
Basmati rice stir-fried with mixed vegetables, garlic and ginger.
- **VEGETABLE** **16.95**
- **CHICKEN** **18.95**
- **SHRIMP** **15.95**











# SIGNATURE MAINS

(VEGETARIAN)

- **KHUSHRANG PANEER**   22.95  
A semi dry preparation with bell peppers, onions, tomatoes and cottage cheese cubes cooked on iron griddle. A true delicacy from Lucknowi cuisine.
- **PANEER MIRCH KORMA**    22.95  
Cottage cheese cooked in capsicum, green chilli and cashews gravy.  
Dish from the northeastern portion of Uttar Pradesh state (Awadh) in India
- **BAINGAN MIRCH KA SALAN**    22.95  
A delightful combination of baby aubergines and green chillies, cooked in salan.  
Dish from the Hyderabad region of India.

## CURRYS

(VEGETARIAN)

- **PANEER TIKKA MASALA**   19.95  
A classic recipe handed down through generations. Fresh cubes of Indian cottage cheese charbroiled to perfection then simmered in a sumptuous tomato-based gravy.
- **PANEER PANCHKUTA**   19.95  
Consists of five Indian spices gridded together and made with cottage cheese.
- **PANEER KASUNDI**  19.95  
Cottage cheese cooked in a gravy of black and yellow mustard seed paste
- **PANEER BUTTER MASALA**   19.95  
Paneer simmered in rich fenugreek enhanced tomato gravy
- **PANEER SHAHI**   20.95  
Soft cubes of Indian cottage cheese delicately cooked in cashew gravy with spices, accented with saffron for a majestic taste and colour. This dish will conjure memories of the true royal kitchens of Punjab.
- **PANEER KADHAI** 19.95  
Soft cubes of Indian cottage cheese cooked with chopped onions, juliennes of green peppers, ginger, tomatoes and fresh spices.
- **PANEER MUTTER MALAI METHI**   20.95  
Cottage cheese, green peas simmered in a special sauce and enriched with fenugreek.



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- PANEER LABABDAR**  

Soft cubes of Indian cottage cheese cooked in a spicy tomato and cream-cashew sauce.

**19.95**
- PANEER PALAK**  

Soft cubes of Indian cottage cheese and sautéed spinach cooked to perfection with traditional Indian spices.

**20.95**
- NAVRATAN KORMA**  

Delightful mix of veggies and creamy sauce.

**20.95**
- MALAI KOFTA** 

Creamy potato dumplings, stuffed with Indian cottage cheese and dry fruits steeped in a korma (cream) gravy.

**20.95**
- VEGETABLE TAKA TIN**  

Assorted vegetables tossed with onion tomato taka tin style.

**19.95**
- BAGHAAR BAIGAN KA BHARTHA**  

Roasted eggplant seasoned in ghee, with onion and green peas.

**19.95**
- ALOO GOBHI ADRAKI**  

Cauliflower florets cooked in tangy tomato masala.

**18.95**
- BHINDI DO PYAAZA**  

Fresh okra tossed with onions and tomatoes, then sprinkled with sesame seeds.

**18.95**
- MARTBAAN CHANA MASALA.** 




Chickpeas simmered with exotic herbs and spices.

**18.95**
- SUBZI OF THE DAY**



Chefs' fresh market choice (Ask Your Server)

**18.95**

## SIGNATURE MAINS (NON-VEGETARIAN)

- CHICKEN MIRCH KORMA**   

A boneless chicken cooked in capsicum, green chilli and cashew gravy.

**23.95**
- CHICKEN AWADHI KORMA**  

A boneless chicken delicacy simmered in cashew nuts and onion based velvety gravy.

**23.95**
- MUTTON CHAMPARAN**

Signature dish of Champaran (Bone-In, Goat) in Bihar and is a specialty of that region.

**25.95**

- 🍷 **LAMB SHANK KORMA** 25.95  
Lamb shanks braised in its own juices and by chef hand grinded spices.

## CURRYS

### (NON-VEGETARIAN)

- 🍷 **BUTTER CHICKEN** 🍷 🍷 21.95  
Tandoori charbroiled chicken breast cooked and simmered in a delicately spiced creamy tomato-based sauce.
- 🍷 **DUM KA MURG** 🍷 🍷 21.95  
A traditional Hyderabadi bone-in chicken curry where succulent pieces of chicken are slowly-cooked in spiced yogurt-based marinade in a sealed pot.
- 🍷 **MYSORE CHICKEN** 🍷 🍷 22.95  
Boneless chicken cubes cooked with onion, coconut & seasoned with our chef's spicy chilli paste.
- 🍷 **KARAIKUDI CHICKEN** 🍷 🍷 22.95  
An authentic Chettinad dish that tastes spicy & flavorful.
- 🍷 **CHICKEN PARWANA** 🍷 🍷 22.95  
Tender pieces of chicken breast cooked in a thick tomato-based sauce with diced green peppers, tomatoes and onions.
- 🍷 **CHICKEN METHI MALAI** 🍷 🍷 22.95  
Tender pieces of chicken breast cooked with fenugreek, in a rich and aromatic cream sauce.
- 🍷 **KADHAI CHICKEN** 22.95  
Tender pieces of chicken bone-in roasted and cooked with chopped onions, juliennes of green peppers, ginger, tomatoes and aromatic spices.
- 🍷 **VINDALOO CHICKEN** 🍷 🍷 🌶️ 22.95  
A Goan specialty marinated cubes of mouth-watering chicken cooked to a spicy finish with tomatoes, ginger and fresh coriander.
- 🍷 **RARA CHICKEN** 🍷 🍷 22.95  
A decadent combination of minced pieces of tender chicken breast cooked to perfection with traditional spices.
- 🍷 **ROGAN JOSH** 🍷 🍷 23.95  
Your choice of lamb or goat, slowly simmered in a rich gravy enriched with the spices of the Kashmir Valley.  
**Choice Of : GOAT** (Bone)  
**LAMB** (Boneless)

- ⦿ GOSHT BELIRAM**

Goat chunks cooked with ginger, onion, tomatoes, chillies and Indian spices. Created by Lahore's Master Chef Beliram - The undisputed king of Punjabi cooking prior to partition. We are paying tribute to the legendary chef by reproducing it to the best of our abilities.

**23.95**
- ⦿ LAAL MAAS**   

Lamb simmered with onion, Mathania chilli and spices

**23.95**
- ⦿ MUTTON PEPPER FRY**   

Andhra-style mutton/chicken pepper fry is a semi gravy dish with succulent pieces of mutton

**Choice Of :** **GOAT** *(Bone)*  
**LAMB** *(Boneless)*

**24.95**
- ⦿ MANGLORIAN FISH CURRY**  

Mild spiced, flavorful fish curry from coastal regions of Mangalore.

**24.95**
- ⦿ SHIRMP MALAI CURRY**  

Shrimp tossed with spices cooked in garlic flavoured sauce.





**26.95**

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# BIRYANI, PULAO AND RICE

- **STEAMED RICE**   **5.95**  
Steamed basmati rice.
- **JEERA RICE**   **9.95**  
Steamed basmati rice infused with cumin seeds.
- **GREEN PEAS PULAO** **11.95**  
Peas sautéed with aromatic herbs and spices then steamed with basmati.
- **VEGETABLE PULAO** **14.95**  
Mixed vegetables with aromatic herbs and spices then steamed with basmati.
- **SUBZ BIRYANI** **17.95**  
Seasonal vegetables and basmati rice cooked on “dum” with saffron and cardamom  
- served with raita.
- **CHICKEN BIRYANI** **19.95**  
Chicken morsels and basmati rice cooked on ‘dum’ with saffron and cardamom  
- served with raita.
- **DUM KI GOAT BIRYANI** **19.95**  
Goat bone-in and basmati rice cooked on ‘dum’ with saffron and cardamom  
- served with raita.
- **DUM KI LAMB BIRYANI** **19.95**  
Lamb chunks and basmati rice cooked on ‘dum’ with saffron and cardamom  
- served with raita.

# DALS AND SIDES

- **DAL MAKHANI**  **19.95**  
Black lentil delicacy incorporating tomato puree and garlic, simmered overnight and finished with butter and cream.
- **DAL NIRVANA** **19.95**  
A Traditional combination of five lentil delicacy, perfectly cooked with cumin, onion and fresh tomatoes.
- **DAL TADKA**  **18.95**  
Yellow lentils tempered with onion, garlic and tomatoes, a specialty of the house.
- **GREEN SALAD** **7.95**  
A mix of garden-fresh greens, tomatoes, carrots, onions and cucumbers.
- **PINEAPPLE RAITA** **6.95**  
Cut pineapple in a fresh house made sweet yogurt.
- **CUCUMBER RAITA** **6.95**  
Diced cucumber in a fresh house made yogurt garnished with coriander.
- **LACHHA PYAAZ** **3.95**  
French cut red onions marinated in fresh lemon juice and spices. Garnished with fresh coriander and whole green chillies.
- **VINEGAR ONIONS** **3.95**  
An Indian favourite, sliced red onions steeped overnight in vinegar.
- **PLAIN ONION** **3.95**  
French cut red onions.
- **PAPADUM** **3.95**  
An Indian flatbread made from lentil flour.
- **ACHAR** **3.95**  
A condiment of South Asian origin made of fruits or vegetables pickled in oil, lemon juice or vinegar, salt, and spices.
- **MANGO SWEET CHUTNEY** **3.95**  
A pickle of Indian origin, made from mango, vinegar, spices and sugar

# BREADS

- **TANDOORI ROTI** 3.95  
Bread made with whole wheat flour.
- **PLAIN NAAN** 3.95  
Refined flour bread.
- **BUTTER NAAN** 4.45  
Fresh butter, refined flour bread.
- **GARLIC NAAN** 4.45  
Fresh butter, refined flour bread, garlic.
- **MISSI ROTI** 4.45  
Whole wheat and gram flour bread.
- **LACHHA PARATHA** 5.45  
Flaky whole wheat bread
- **SPICY LACHHA PARATHA** 🌶️ 5.95  
Layered whole wheat bread, red chilli.
- **NIRVANA LACHHA PARATHA** 🌶️ 📦 6.95  
Layered whole wheat bread, onion, coriander, green chilli.
- **KALONJI NAAN** 6.95  
Butter Naan Layered with black cumin. (nigella sativa)
- **NIRVANA NAAN** 6.95  
Naan made of refined flour and baked in the tandoor and topped with coriander, garlic and onions.
- **MANGO KULCHA** 📦 6.95  
Soft leavened bread stuffed with mango.
- **STUFFED KULCHA** 6.95  
Soft leavened bread stuffed with onions and potatoes.
- **ROOMALI ROTI** 6.95  
Soft bread cooked on a dome griddle and artfully served folded like a handkerchief.
- **CHEESE FILLED NAAN** 7.95  
Leavened bread filled with cheese and baked in the tandoor.

# MITHAI

- **RASMALAI** 7.95  
Dumplings of fresh soft cottage cheese soaked in sweet thickened milk.
- **GULAB JAMUN** 7.95  
Deep-fried cottage cheese dumplings, soaked in sugar syrup.
- **CHOICE OF KULFI** 9.95  
MALAI, MANGO OR PAAN
- **CHOCOLATE BROWNIE** 9.95  
Chocolate brownie with vanilla ice cream.
- **GAJAR KA HALWA** 11.95  
Shredded carrot cooked in milk, Finished with nuts and saffron.
- **MOONG DAL HALWA** 11.95  
A favourite Indian sweet made with yellow lentils, milk, sugar and ghee.
- **GHEVAR (Family pack)** 🎁 19.95  
A traditional Rajasthani sweet made with plain flour and sugar syrup.
- **SWEETS PLATTER** 19.95  
Assortments of Indian sweets.

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# LOST CUISINE

## LEHSUN KI KHEER (Only on advance Orders)

Slivers of Garlic cooked in condensed milk.

**Ask your server about our kids' menu**

## AFTER MEAL

<b>KADAK CHAI (Tea)</b>	4.95
A house special ready-made tea.	
<b>COFFEE WITH MILK /CREAM</b>	4.95
<b>BLACK COFFEE</b>	4.95
<b>JASMINE</b>	4.95
<b>GREEN TEA</b>	4.95

## DIGESTIFS

<b>APERITIFS - MARTINI FIERO / MARTINI ROSSO /MARTIN BIANCO -</b>	12.95
<b>XO - HENNESSY / REMY MARTIN -</b>	19.95
<b>VSOP - REMY MARTIN / MARTELL</b>	17.95
<b>VS - HENNESSY / MARTELL -</b>	14.95
<b>LIQUEUR - JAGERMEISTER / BAILEYS IRISH CREAM -</b>	9.95

## No Onion/Garlic Options



- ⦿ **SOUPS:** TOMATO DHANIYA KA SHORBA, CREAM OF TOMATO.
- ⦿ **APPETIZERS:** PAPRI CHAAT, PATTI CHAAT, MANGO CHAAT, DAHI BHALLA, MANGO DAHI BHALLA, KURKURI BHINDI SALAD, HARE BHARE KEBABS, PANEER SEEKH.
- ⦿ **MAIN COURSE:** PANEER BUTTER MASALA, DAL TADKA, BHINDI MASALA, CHANA MASALA, ALOO ZEERA, BHINDI MASALA, KOFTA CURRY.



# QUICK EXECUTIVE LUNCH

ALLOW US TO SERVE YOU

ONE MAIN DISH

VEGETRIAN (15)

CHICKEN (16)

GOAT (17)

INCLUDES: - NAAN, RICE AND POP.

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## NIRVANA AT HOME

Experience the Exquisite Taste of Nirvana  
The Flavours of India, right in the Comfort  
of Your Home!

Enjoy a **10%** discount when you order through  
the Nirvana app or website for take-out!

- Executive Lunch Buffet
- On site catering
- Private space for events
- Business conferences
- Take-out trays (10 to 200 guests)
- Cash back for In House-dining
- Gift Cards

Ask a team member for any of the above details.



For Android



For IOS

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