

NIRVANA

THE FLAVOURS OF INDIA

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.



SOUPS / SALAD

- **TAMATAR DHANIYA SHORBA**  **6.95**
Tomato soup flavored and tempered with cumin and coriander.
- **CREAM OF TOMATO** **6.95**
Charred tomato clear bouillon.
- **SWEET CORN** **7.95**
Comforting, healthy, lightly-spiced soup with sweet corn.
 - Vegetable **7.95**
 - Chicken **8.95**
 - Shrimp **9.95**
- **HOT AND SOUR**  **7.95**
A hot and spicy thick soup.
 - Vegetable **7.95**
 - Chicken **8.95**
 - Shrimp **9.95**
- **MANCHOW** **7.95**
A flavorful Asian speciality.
 - Vegetable **7.95**
 - Chicken **8.95**
 - Shrimp **9.95**
- **HOUSE SPECIAL SALAD**  **12.95**
This is our favorite classic, simple and easy house salad.

CHAUPATI FLAVORS

- **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)** **12.95**
Shallow fried fritters composed of seasoned mixed vegetables and paneer.
- **KACHORI CHAAT** **12.95**
Deep fried, puffed patty stuffed with special stuffing, it is topped with chutneys, onions, tomatoes, yogurt and sev.
- **SAMOSA CHAAT** **12.95**
Patty filled with savoury potatoes, peas and fresh spices finished with sweet curd, mint and tamarind chutney.

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

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- PAPRI CHAAT**

Boiled potato chunks with flour crispies, finished with sweet curd, mint and tamarind chutney.

12.95
- ALOO TIKKI CHOLEY**

Shallow fried mashed potato cutlets seasoned with whole coriander seeds, fresh spices and topped with sweet savoury yogurt, mint and tamarind chutney.

12.95
- DAHI BHALLA**

Urad dal dumplings topped with sweet savoury yogurt, mint and tamarind chutney.

12.95
- KALE KI CHAAT**

Crispy fried greens topped with chaat masala favourites including yogurt ,mint and tamarind chutneys.

14.95
- MANGO PAPRI CHAAT**

Boiled potato chunks with flour crispies, finished with mango sweet curd, mint and tamarind chutney.

14.95
- MANGO DAHI BHALLA** 

Urad dal dumplings topped with mango sweet savoury yogurt, mint and tamarind chutney.

14.95
- KURKURI BHINDI**

A spicy, tasty and super crispy appetiser made with tender okra, gram flour, spices and seasonings.

15.95

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KEBABS (VEGETARIAN)

- TANDOORI MOMO** 17.95
Handcrafted vegetable dumplings mixed with tandoori sauce.
- PANEER TIKKA** 18.95
The Classic recipe handed down through generations, marinated pieces of paneer charbroiled to perfection in tandoor.
- PANEER MALAI TIKKA** 18.95
A unique blend of Indian cottage cheese marinated in cream with garlic, ginger and Indian spices. Cooked to charbroiled perfection in tandoor.
- HARA BHARA KEBAB** 18.95
Kebab of spinach, vegetables, lentils and aromatic spices, and deep fried.
- SOYA MALAI CHAAP** 18.95
Soya chaap cooked to charbroiled perfection in tandoor with cream, garlic and Indian spices.
- KATH MITHI GOBHI** 19.95
Lightly battered cauliflower, paneer or chicken sautéed in a sweet and sour sauce with slivers of garlic.
- SAFFRON MIRCH CHAAP** 19.95
Soya chaap marinated overnight with chef's special tandoori masala and other spices.
- LAL MIRCH PANEER TIKKA** 20.95
slowly-cooked cottage cheese, flavoured with red chillies, and Indian spices.
- DAKSHANI PANEER TIKKA** 21.95
Fresh cottage cheese marinated with cream, curry leaf, onion seeds and carom seeds, grilled on charcoal.
- TANDOORI CHEESE MUSHROOM** 23.95
A stunning vegetarian starter mushrooms are nicely coated in a tandoori marination and then stuffed with cottage cheese, cooked in a clay oven.
- PANEER SEEKH KEBAB** 23.95
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 cheese are stuffed expertly marinated and skewered to perfection.
- BEGUM KEBAB PLATTER** 39.95
An assortment of kebabs.
(Malai Tikka, Dakshani Tikka, Soya Chaap, Momo)

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KEBABS (NON-VEGETARIAN)

- 🍷 **TANDOORI MOMO** **18.95**
 Handcrafted chicken dumplings mixed with tandoori sauce.
- 🍷 **NIRVANA CHICKEN TIKKA** **19.95**
 Tender pieces of chicken breast marinated in yogurt and lightly coated with a spiced chick pea flour.
- 🍷 **ZAFRANI CHICKEN TIKKA** **20.95**
 Saffron flavoured chicken marinated with cheese and mace.
- 🍷 **MALAI CHICKEN TIKKA** **20.95** 🌶️
 Chicken breast, marinated in juicy mixture of curd, cream, cashew and spices.
- 🍷 **ATTARI TANDOORI CHICKEN** **20.95**
 Attari-style tandoori bone-in chicken with fenugreek, ginger and spices.
- 🍷 **LAHORI CHICKEN SEEKH** **21.95**
 Minced chicken breast delicately spiced, skewered and charbroiled to perfection in tandoor.
- 🍷 **RAMPURI LAMB SEEKH** **22.95**
 Minced Lamb, Indian Spices, Cooked in tandoor.
- 🍷 **ANGARA FISH TIKKA** **22.95** 🌶️
 Chunks of fish marinated with chillies, spices, yogurt and broiled in a clay oven.
- 🍷 **TANDOORI SALMON** **28.95** 👨🍳
 Thick cuts of fresh, never frozen, moist and tender salmon marinated with Indian spices and finished delicately in the tandoor oven.
- 🍷 **SHRIMP SHERDIL TIKKA** **28.95**
 Shrimps marinated in hung yogurt, cream and spices cooked in clay oven.
- 🍷 **HANDI BOTHA** **29.95** 👨🍳
 Boneless chunks of mutton cooked with Rajasthani spices.
- 🍷 **NAWAB KEBAB PLATTER** **49.95** 🍷
 An assortment of non-vegetarian kebabs.
 (Mutton Seekh, Fish Tikka, Chicken Tikka, Tandoori Chicken, Momo)
- 🍷 **TANDOORI LOBSTER TAIL** **MARKET PRICE** 👨🍳
 Tandoori roasted lobster with Indian spices.

👨🍳 Chef's Special 🌶️ Gluten-Free 🍷 Contains Nuts 🌱 Vegan 🌶️ Spicy 🌿 Vegetarian 🍷 Non-Vegetarian

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HAKKA STATION

- **CRISPY CORN PEPPER**  **16.95**
Corn niblets stir fried with spices and chillies.
- **CHICKEN DRAGON**   **16.95**
Crispy fried chicken tossed in chillies mix with pepper.
- **PAN FRIED VEGETABLE MOMO** **16.95**
Tossed in hot garlic sauce
- **NIRVANA NOODLES** **16.95**
Noodles with a twist.
- **SCHEZWAN MOMO** **17.95**
The best handcrafted Momo in town.
- **MANCHURIAN GOBHI (Dry or Gravy)** **18.95**
A Hakka classic. Lightly battered balls stir-fried with ginger, garlic and chillies.
- **CHILLY PANEER (Dry or Gravy)**  **19.95**
Fresh chillies, bell peppers, garlic and onions cooked in a traditional Hakka style.
- **CRISPY FRIED CALAMARI** **19.95**
Tender calamari rings are lightly dusted with flour, spices, corn starch and deep-fried.
- **CHILLY CHICKEN (Dry or Gravy)**  **19.95**
Fresh chillies, bell peppers, garlic and onions cooked in a traditional Hakka style.
- **CHILLY FISH (Dry or Gravy)**  **21.95**
Fresh chillies, bell peppers, garlic and onions cooked in a traditional Hakka style.
- **FRIED RICE** 
 - **VEGETABLE** **14.95**
 - **CHICKEN** **15.95**
 - **SHRIMP** **16.95**

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CURRYS

- ALOO GOBHI ADRAKI**   **17.95**
Cauliflower florets cooked in tangy tomato masala.
- BHINDI NANTARA**   **17.95**
Fresh okra tossed with onions and tomatoes, sprinkled with sesame seeds.
- DHANAULA WALI BHINDI** **17.95**
A delicious, flavourful Punjabi recipe of sautéed whole okra with flavourful mix of ground spices.
- CHOLEY MARTBAN**  **17.95**
Chickpeas simmered with exotic herbs and spices.
- DAL TADKA**  **17.95**
Yellow lentils tempered with onions, garlic and tomatoes, a speciality of the house.
- DAL MAKHANI**  **18.95**
A classic Punjabi dish known for its generous portions of cream and butter this treasured staple dish of the north India consists of whole black lentils and kidney beans slowly cooked with herbs and spices.
- DAL NIRVANA** **18.95**
A traditional combination of five lentils delicacy, perfectly cooked with cumin, onion and fresh tomatoes.
- NAVRATAN KORMA**   **18.95**
Delightful mix of veggies and creamy sauce.
- MALAI KOFTA**  **18.95**
Creamy dumplings, stuffed with Indian cottage cheese and dry fruits steeped in a korma (cream) gravy.
- VEGETABLE TAKA TIN**   **18.95**
Assorted vegetables tossed with onion tomato taka tin style.
- BAIGAN KA BHARTHA**   **18.95**
Roasted eggplant seasoned in ghee, with onions and green peas.
- MALAI SOYA CHAAP**   **18.95**
Soya chaps marinated overnight with yogurt cashew paste and cooked to perfection with Indian spices.
- ADRAKI PANEER**   **18.95**
Soft cubes of Indian cottage cheese cooked in a flavourful shahi gravy with fresh ginger and coriander.
- MUTTER METHI MALAI**   **18.95**
Cottage cheese, green peas simmered in a special sauce and enriched with fenugreek.



Chef's Special



Gluten-Free



Contains Nuts



Vegan



Spicy



Vegetarian



Non-Vegetarian

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- PANEER PANCHKUTA**  

Consists of five Indian spices gridded together and made with cottage cheese.

19.95
- PUNJABI PANEER BUTTER MASALA**  

Paneer simmered in rich fenugreek enhanced tomato gravy.

19.95
- PANEER KADHAI**  

Soft cubes of Indian cottage cheese cooked with chopped onions, juliennes of green peppers, ginger, tomatoes and fresh spices.

19.95
- PANEER LABABDAR**  

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

19.95
- PANEER JALFREZI** 

A delicious dish for the eye and the taste buds. Tender pieces of Indian Cottage cheese tossed with onions, bell peppers and tomatoes cooked in a aromatic gravy.

19.95
- SHAHI PANEER**  

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 authentic royal kitchens of Punjab.

19.95
- PANEER TIKKA MASALA**  

A classic recipe handed down through generations. Fresh cubes of Indian cottage cheese charbroiled to perfection then simmered in a sumptuous tomato-based gravy.

19.95
- PANEER PALAK**  

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

19.95
- KHUSHRANG PANEER**   

A semi dry preparation with bell peppers, onions tomatoes and cottage cheese cubes cooked on iron griddle, True delicacy of Lucknowi cuisine.

22.95
- PANEER MIRCH KORMA**    

Cottage cheese cooked in capsicum, green chillies and cashew gravy. Dish from the northeastern portion of Uttar Pradesh state (Awadh) in India.

22.95
- BAINGAN MIRCH KA SALAN**    

A delightful combination of baby aubergines and green chillies, cooked in salan. Dish from Hyderabad region of India.

22.95

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CURRYS

SAVOR THE RICHNESS OF AUTHENTIC MAKHANI

Tandoori charbroiled chicken cooked and simmered in a delicately spiced creamy tomato-based sauce using different cooking methods with same delicious makhani gravy.

- **CLASSIC BUTTER CHICKEN**   **21.95**
- **GHUTBA BUTTER CHICKEN**   **21.95**
- **LUDHIYANVI BUTTER CHICKEN (BONE-IN)**   **19.95**
- **CHICKEN TIKKA MAKHANI**   **20.95**
- **SEETI WALA KUKKAD**  **19.95**

A Home style chicken delicacy from the houses of Punjab cooked in a pressure cooker with onion, tomatoes and Nirvana's secret spices.
- **PUNJABI LACHHA CHICKEN MASALA**   **20.95**

Chicken delicacy from the region of pre-partition Punjab.
- **KARAIKUDI CHICKEN**   **20.95**

An authentic Chettinad dish that tastes spicy & flavorful.
- **CHICKEN PARWANA**   **20.95**

Tender pieces of chicken breast cooked in a thick tomato based sauce with diced green peppers, tomatoes and onions.
- **CHICKEN METHI MALAI**   **20.95**

Tender pieces of chicken breast cooked with fenugreek in a rich and aromatic cream sauce.
- **DUM KA MURG**   **20.95**

A traditional Hyderabadi **bone-in** chicken curry where succulent pieces of chicken are slowly cooked in a spiced yogurt-based marinade in a sealed pot.
- **VINDALOO CHICKEN**   **20.95**

A Goan speciality marinated cubes of mouth-watering chicken cooked to a spicy finish with tomatoes, ginger and fresh coriander.
- **RARA CHICKEN**   **21.95**

A decadent combination of minced pieces of tender chicken breast cooked to perfection with traditional spices.
- **CHICKEN MIRCH KORMA**    **22.95**

A boneless chicken cooked in capsicum, green chillies and cashew gravy.
- **CHICKEN AWADHI KORMA** **22.95**

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

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- **ROGAN JOSH** ⊗ v
 Slowly simmered in a rich gravy enriched with the spices of the Kashmir Valley.
 Choice of: **Goat (Bone-in)** **21.95**
 Lamb (Boneless) **22.95**
- **GOSHT BELIRAM** ⊗ v **22.95**
 Goat chunks(bone-in) cooked with ginger, onions, tomatoes, chillies and Indian spices
- **LAAL MAAS** ⊗ v ↩ **22.95**
 Traditional Rajasthani goat (bone-In) curry simmered with onions, Mathania chillies and spices.
- **MUTTON PEPPER FRY** ⊗ v ↩ **24.95**
 Andhra-style mutton pepper fry is a semi gravy dish with Succulent pieces of mutton.
 Choice of: **Goat (Bone-in)** **22.95**
 Lamb (Boneless) **23.95**
- **MUTTON CHAMPARAN** ⊗ v **22.95**
 Signature dish of Champaran (Bone-in, Goat) in Bihar and a speciality of that region.
- **MANGLORIAN FISH** ⊗ v **22.95**
 Mild spiced, flavorful fish curry from coastal region of Mangalore.
- **SHIRMP MALAI CURRY** ⊗ v **24.95**
 Shrimp tossed with spices cooked in garlic flavoured sauce.

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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** **10.95**
Peas sautéed with aromatic herbs and spices then steamed with Basmati rice.
- VEGETABLE PULAO** **12.95**
Mixed vegetables with a aromatic herbs and spices then steamed with basmati rice.
- 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**
Goat bone-in and basmati rice cooked on “dum” with saffron and cardamom.
Served with raita.

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SIDES

- PLAIN ONION** 3.50
French cut red onions.
- 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.
- FRIED GREEN CHILLI** 3.95
Deep fried green chillies.
- 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.
- 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 cumin and red chillies.
- GREEN SALAD** 7.95
A mix of garden-fresh greens, tomatoes, carrots, onions and cucumbers.
- FRENCH FRIES** 7.95
A popular snack of potato strips that are deep-fried until crispy and golden brown.
- MASALA FRENCH FRIES** 8.95
Classic double dipped golden french fries with an Indian twist.
- SPRING ROLL (Small)** 9.95
Spring rolls are light and refreshing, shatteringly crisp on the outside.

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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.
- BUTTER TANDOORI ROTI** 4.45
Bread made with whole wheat flour.
- GARLIC NAAN** 4.95
Fresh butter, refined flour bread, garlic.
- MISSI ROTI** 4.95
Whole wheat and gram flour bread.
- LACHHA PARATHA** 5.95
Flaky whole wheat bread.
- SPICY LACHHA PARATHA** 🌶️ 5.95
Layered whole wheat bread with red chillies.
- NIRVANA LACHHA PARATHA** 6.95
Layered whole wheat bread, onion, garlic and coriander.
- KALONJI NAAN** 6.95
Butter Naan Layered with black cumin. (Nigella sativa)
- NIRVANA NAAN** 🍳 6.95
Made of refined flour and baked in 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** 7.95
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 tandoor.
- ASSORTED BREAD BASKET (NAAN/ROTI/MISSI)** 19.95
- BUTTER NAAN & LACHA PARATHA BASKET** 23.95

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MITHAI

-  **GULAB JAMUN** **6.95**
Deep-fried cottage cheese dumplings, soaked in sugar syrup.
-  **RASMALAI** **7.95**
Dumplings of fresh soft cottage cheese soaked in sweet thickened milk.
-  **CHOICE OF KULFI** **9.95**
MALAI, MANGO OR PAAN
-  **CHOCOLATE BROWNIE** **9.95**
Chocolate brownie with vanilla ice cream.
-  **THE NIRVANA MAPLE DELIGHT** **9.95**
A Canadian-inspired twist on a classic indulgence. This golden, cream-filled pastry, dipped in a vanilla batter and deep fried to perfection. Served warm with a scoop of velvety vanilla ice cream and generously drizzled with rich, pure maple syrup.
-  **CHOCOLATE CHIP COOKIE** **9.95**
A modern take on a classic favorite. This golden, square-shaped cookie is baked to perfection with crisp edges and a soft, gooey center, bursting with melty milk chocolate chips in every bite. Served warm and topped with a scoop of vanilla ice cream.
-  **GAJAR KA HALWA** **10.95**
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.
-  **RABRI**  **11.95**
A reduced sweetened milk.

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AFTER MEAL

KADAK CHAI (Tea)	5.95
A house special ready-made tea.	
COFFEE WITH MILK /CREAM	4.95
JASMINE / GREEN TEA	

DIGESTIFS

LIQUEUR	JAGERMEISTER / BAILEYS IRISH CREAM	9.95
APERITIFS	MARTINI FIERO / ROSSO / BLANC	12.95
VS	HENNESSY / MARTELL	14.95
VSOP	REMY MARTIN / MARTELL	17.99
X0	HENNESSY / REMY MARTIN	19.99

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, HARE BHARE KEBABS, PANEER SEEKH.

MAIN COURSE: PANEER BUTTER MASALA, DAL TADKA, BHINDI MASALA, CHANA MASALA, ALOO JEERA , KOFTA CURRY.

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QUICK EXECUTIVE LUNCH

Allow us to serve you

One Main Dish

Vegetarian (16) Chicken (17) Goat (18)

Includes: - Naan, Rice, Raita and Pop.



For IOS



For Android

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!

- 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.