



TAKE OUT MENU

We have made it simple to order Indian food. Choose one from Appetizer, add an entrée, along the sides pick some and roundup with dessert. Should you like to order exclusive of this menu, please ask. Please tell us if you like your order mild or hot.

APPETIZERS \$4

For the VEGGIE

- 100 Veggie pakoras**
spinach,cauliflower,potato,cilantro,giner,batterfried in spicy chickpea flour
- 101 Veggie samosas**
pastry filled with a spicy mixture of potato,cumin, cilantro,mango powder & herbs
- 112 Paneer Pakoras**
fresh cream cheese fritters
- 103 Dahi Bara**
lentil dumplings soaked in tangy yogurt,cucumbers, chutney& our special blend of spices

For non-vegetarian

- 113 Chicken pakoras**
boneless chicken breast fried in chickpea flour batter
- 102 Meat Samosas**
pastry filled with ground meat & spices
- 201 Mulligatawny soup**
chicken, lentils, black pepper, garnished with onions.

ENTRÉE

Veggie entrée served with basmati rice and chapati \$11
(CHOOSE ANY ONE)

- 324 Aloo Mutter**
peas potatoes in curry sauce
- 325 Mutter Paneer**
green peas and cheese pieces in curry sauce with onion, tomato & exotic herbs, spices
- 341 Alu palak**
fresh spinach cooked with potatoes
- 326 Palak paneer**
fresh cooked spinach with homemade cheese
- 323 Alu Gobi**
fresh cauliflower, potatoes, tomatoes
- 338 Bhartha**
oven baked eggplant simmered in ginger, garlic, onion, tomato, peas & spices
- 327 Chana masala**
chick peas & potatoes in tomato-onion sauce
- 337 Vegetable Jalfrezi**
fresh vegetables flavoured with saffron, aniseed; garnished with almonds
- 340 Malai kofta**
freshly grated vegetable balls made with nuts & gram flour, cooked with creamy sauce
- 339 Dal Makhani & Spiced up potatoes**
thick lentil curry with tomatoes onions & ginger served with spiced up potatoes.

Chicken / lamb served with basmati rice and chapati \$13
(Choose any one from curries, kormas, vindaloo, saag)

Curries

(313) Chicken or (304) lamb

Kormas

- (318) **chicken** boneless chicken cooked in cream sauce, coconut, raisins & cashew
- (310) **lamb** marinated lamb in exotic spices cooked in cream sauce, coconut, raisins & cashew

Vindaloo

- (344) **Chicken** boneless chicken cooked with potatoes & onions in a tangy sauce
- (311) **Lamb** marinated lamb in exotic spices cooked with potatoes & onions in a tangy sauce

Saag

- (315) **Chicken** boneless chicken in spinach curry
- (307) **Lamb** marinated lamb in spinach curry

(316) Chicken Tandoori

Half chicken marinated in yogurt ginger & garlic then cooked in a clay oven.

Nirvana Speciality served with basmati rice and chapati \$14

(317)Butter Chicken

boneless pieces of chicken in butter, cream tomato sauce

(354) Chicken Tikka

boneless chicken marinated in yogurt ginger and garlic, then cooked in a clay oven

Seafood served with basmati rice and chapati \$15

(Choose any one from Masala or Goan curry)

(320) Prawn masala

cooked with onions, green peppers, tomatoes & spices

(350) Fish masala

cooked with onions, green peppers, tomatoes & spices

(353) Goan curry prawns

cooked in cocunut, tomato, tamarind & spices

(352) Goan curry fish

cooked in cocunut, tomato, tamarind & spices

NIRVANA SPECIAL FOR TWO (appetizer + entrée+ dessert)

- 460 Veggie \$29**
(Pakoras with chutney, veg jalfrezi, mutter paneer, rice, salad, roti(2), papadum & Kheer)
- 430 Non veg \$32**
(chicken pakoras with chutney, butter chicken, lamb vindaloo, salad, rice, roti (2) papadum and kheer)

Choose any one from the BREAD Basket \$2

- 105 Chapati (two)**
unleavened whole wheat flour, flat bread.
- 106 Tandoori roti (two)**
clay oven baked whole wheat flour
- 116 Paratha**
layered whole wheat flat bread
- 108 Aloo**
paratha stuffed with spiced potatoes
- 107 Naan**
leavened soft white flour bread
- 110 Garlic & basil naan**
stuffed with garlic
- 117 Onion & Cilantro Naan**
stuffed with onion & cilantro

Along the SIDES pick any one \$2

- 701 Raita**
whipped yogurt with cucumber, carrot & mint
- 702 Mint Chutney**
- 703 Mango Chutney**
- 704 Mixed pickles**
- 104 Papadum (2)**
- 705 Green salad**
- 706 Soft drinks (2)**
- 707 Chai**
- 708 Lassi**
Indian tea, boiled with milk & spices
traditional Indian drink made of yogurt

Choose any one from our DESSERTS \$4

- 801 Kheer**
Indian rice pudding with almonds
- 802 Gulab jamun**
milk & cheese balls in honey syrup & rosewater
- 803 Halwa**
fresh carrot pudding with cashew nuts & green cardamom

Call 604.87.CURRY



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Come, discover and experience Nirvana!

Nirvana, the ultimate state of consciousness. Present always and everywhere, this sublime condition lies asleep in our soul: a potential waiting to be realized at the end of an arduous search.

One such search ends at NIRVANA, the oldest surviving Indian restaurant in British Columbia. For decades we have been serving soothing and mellow delicacies culled from the ancient culinary traditions of India.

Close to two decades, our chef from Hyderabad has been creating authentic Mughal cuisine from the northern plains of India. Choose from sizzling Tandoori, creamy Kormas, regal Biryanis, well spread Thalīs, lamb & chicken delicacies, with assortments of seafood. For the dedicated veggie we have an elaborate offer of greens and vegan dishes.

Conveniently located near Vancouver hotels, Cruise Ship terminal, Pacific Central Terminal & the downtown business district, Nirvana offers a very contemporary ambience with a mystic mix of Indian music - classical, fusion, folk and experimental. Above all very friendly staff with warm and wonderful service.

Nirvana is the only restaurant in Vancouver that captures the authentic flavour of traditional north Indian cuisine.

A little bird told us, when the food touches lips, it transforms the soul!
Come, discover and experience *Nirvana*!!

Easy to order & Value for Money!

WE DELIVER TO YOUR HOME, OFFICE OR THE PLACE YOU TELL US.

FREE DELIVERY WITHIN 5 KMS ONLY!

Open Everyday 11:30 a.m. - 10:30 p.m.

10% off on Take Away Orders

We cater for all occasions Call 604.87.CURRY