



**NIRVANA**  
THE FLAVOURS OF INDIA



# Excellence... Always.

Nirvana takes you on a culinary adventure to the farthest corners of India and allows you to taste the finest in Indian cuisine. The ambience of the regal courts are carefully crafted by the majestic paintings and warm fabrics of that era. The rich ambience only enriches the flavour of the wonderful array of exotic Indian delicacies brought to your table by our gracious staff. Our glass panelled tandoor kitchen enables our patrons to have a rare look into the impeccable creativity behind our chefs' sumptuous dishes. The owner of Nirvana has hand-picked these chefs to masterfully create a menu that captures the flavour of the Indian subcontinent. Fragrant and warm spices from the four corners of the country are delicately blended in meticulous proportions to create the dishes we present to you.

The epicure will find that our culinary inspirations re-design a variety of South Asian cuisines with a studied precision for the North American palate with a wonderfully sensual result. Tender morsels of meat, an array of kebabs, piquant curries and an assortment of breads and pilafs leave our patrons looking forward to their next visit to Nirvana.

Nirvana: the flavours of India is inspired by the elegance, culture and grandeur of a distant time. Consistently recognized as one of the top restaurants in Toronto. We welcome you and wait for you to discover a dining experience unlike any other.

With room for over 220 guests, a private room for up to 40 people and full catering services for your office or home party. You'll be pleased to know that we have a giant parking lot to accommodate hundreds of vehicles. So now you know there is nothing to stop you from visiting Nirvana, the Flavours of India in Mississauga at Hurontario and the 401 highway.



# Tandoori Starters

- Shrimp Sherdil** 29  
Jumbo tiger shrimps marinated with fresh spices and cooked to perfection in the tandoor oven.
- Fish Tikka** 21  
A classic recipe handed down through generations. Tender marinated pieces of fish charbroiled to perfection in the tandoor.
- Tandoori Drumsticks** 19  
Large chicken drumsticks marinated in yogurt and traditional spices charbroiled to juicy perfection in the tandoor.
- Murg Malai Tikka** 19  
An irresistible dish. Tender pieces of chicken breast marinated in yogurt, cream, Indian cottage cheese, saffron and Indian spices. Cooked to a charbroiled perfection in the tandoor.
- Nirvana Chicken Tikka** 19  
A Nirvana house specialty. Tender pieces of chicken breast marinated in yogurt and lightly coated with a spiced chick pea flour.
- Chicken Tikka** 19  
A classic recipe handed down through generations. Marinated tender pieces of chicken breast charbroiled to perfection.
- Chicken Seekh Kabab** 19  
Minced chicken breast delicately spiced, skewered and charbroiled to perfection in the tandoor.
- Murg Kali Mirch** 19  
Tender pieces of chicken breast marinated with yogurt and freshly pounded black pepper then barbequed to a spicy perfection in the tandoor oven.
- Chicken Hariyali** 19  
Tender pieces of chicken breast marinated with yogurt, fresh mint, cilantro, green chillies and spices cooked to perfection in the tandoor.
- Lamb Seekh Kabab** 19  
Perfected in the royal kitchens of Rampur. Minced lamb prepared with fresh spices, skewered and charbroiled to perfection in the tandoor.
- Vegetable Tandoori Platter** 23  
Fresh paneer, mushrooms and sweet potatoes seasoned and baked in the tandoori oven.
- Tandoori Mushrooms** 18  
Fresh whole mushrooms dipped in a marinade of yogurt and fresh spices then cooked to perfection in the tandoor.
- Paneer Malai Tikka** 19  
A unique blend of Indian cottage cheese marinated in cream with garlic, ginger and Indian spices. Cooked to charbroiled perfection in the tandoor.
- Paneer Tikka** 19  
A classic recipe handed down through generations, marinated pieces of paneer charbroiled to perfection in the tandoor.

# Starters

- Lentil Soup** **7**  
Savory blend of yellow lentils simmered to perfection.
- Hot & Sour Soup** Vegetarian – **7** | Chicken – **8** | Shrimp – **9**  
A flavorful Asian specialty.
- Manchow Soup** Vegetarian – **7** | Chicken – **8** | Shrimp – **9**  
A delightful Indo-Chinese soup simmered with chopped vegetables and thickened with corn flour.
- Tomato Dhania Shorba (Soup) or Creamy Tomato** **7**  
This tangy soup combines the goodness of tomatoes and fresh coriander simmered with traditional Indian spices.
- Pani Puri (Gol Gappa)** **8**  
A favourite street food of India. Crispy hollow shells you stuff with boiled potatoes and chick peas, filled with a tasty spiced pani (water) and topped off with chutney.
- Chat Papri** **11**  
Crisp white flour wafers topped with crumbled lentil dumplings, diced potatoes, chickpeas and drizzled with yogurt and chutney.
- Bhel Puri** **9**  
A delicious and savoury snack. Made of puffed rice, boiled potato squares and freshly chopped onions, tomatoes and coriander. Topped off with a tangy tamarind sauce.
- Dahi Bhalla** **9**  
Shallow fried white lentil dumplings served in yogurt with fresh spices, mint and tamarind chutney.
- Khat Mith** Gobhi – **19** | Paneer – **19**  
Your choice of lightly battered cauliflower, paneer or chicken sautéed in a sweet and sour sauce with slivers of garlic.
- Hare Bhare Kebab** **18**  
A blend of cabbage and carrots seasoned with fresh spices, dipped in batter and shallow fried.
- Vegetable Samosa** **8**  
A classic Indian snack. Pastry filled with savoury potatoes, peas and fresh spices.
- Vegetable Pakora (Fritters)** **12**  
Shallow fried fritters composed of seasoned mixed vegetables and paneer.
- Aloo Tikki** **10**  
Shallow fried mashed potato cutlets seasoned with whole coriander seeds and fresh spices.
- Koliwada Fish or Shrimp** Fish – **19** | Shrimp – **23**  
Your choice of fish fillets or shrimp dipped in a flavorful batter and shallow fried in the renowned Bombay koliwada style.
- Spring Rolls** **12**  
Delicious crispy golden brown rolls filled with garden vegetables. Served with a sweet sauce.
- Crispy Corn Chilli Pepper** **15**  
Corn nibblets stir fried with spices and chilli.

# Non-Vegetarian Main Entrees

- Butter Chicken** 21  
Tandoori charbroiled chicken breast cooked and simmered in a delicately spiced creamy tomato based sauce.
- Chicken Parwana** 21  
Tender pieces of chicken breast cooked in a thick tomato based sauce with diced green peppers, tomatoes and onions.
- Chicken Curry** 19  
Chicken breast simmered over a charcoal oven and cooked to perfection in a five spice masala and finished with Nirvana's special sauce.
- Rara Chicken or Mutton** Chicken – 21 | Mutton – 23  
A decadent combination of minced pieces of tender chicken breast or mutton cooked to perfection with traditional spices.
- Saag Meat** Chicken – 21 | Lamb – 23 | Goat – 21  
The robustness of chicken, lamb or goat meat endowed with the power packed punch of fresh spinach.
- Chicken Jalfrezi** 21  
A delicious dish for the eyes and the taste buds. Tender chicken breast pieces tossed with onions, bell peppers and tomatoes cooked in an aromatic gravy.
- Chicken Methi Malai** 21  
Tender pieces of chicken breast cooked with fenugreek, in a rich and aromatic cream sauce.
- Madras Chicken** 19  
Tender pieces of chicken breast cooked in a spicy curry with the delicious flavours of madras curry spices, tamarind.
- Kadhai Chicken** 19  
Tender pieces of chicken breast roasted and cooked with chopped onions, juliennes of green peppers, ginger, tomatoes and aromatic spices.
- Vindaloo Chicken** Chicken – 19 | Lamb – 21 | Shrimp - 23  
A Goan specialty. Marinated cubes of mouth-watering chicken or lamb or shrimp cooked to a spicy finish with tomatoes, ginger and fresh coriander.
- Lamb or Goat Bhuna** Lamb - 21 | Goat - 20  
Marinated lamb or goat simmered in a lightly spiced onion based sauce.
- Rogan Josh** Lamb - 21 | Goat - 20  
Your choice of lamb or goat, slowly simmered in a rich gravy enriched with the spices of the Kashmir Valley.
- Kadhai Gosht** Lamb - 21 | Goat - 20  
Succulent pieces of lamb or goat prepared with green bell peppers, onions and fresh coriander in a rich delicious onion based gravy.
- Fish Curry** 21  
Fish cooked with subtle Indian spices and a hint of bay leaf.
- Fish Masala** 21  
Fish marinated in a salsa of onions, tomatoes, coriander and ginger finished off with a tomato- based sauce.
- Shrimp Do Pyaza** 23  
Tiger shrimp cooked in a flavourful onion sauce and Indian spices with fresh chopped onions.

# Vegetarian Main Entrees

- Paneer Lababdar** 19  
Soft cubes of Indian cottage cheese cooked in a spicy tomato and cream-cashew sauce
- Palak Paneer** 19  
Soft cubes of Indian cottage cheese and sautéed spinach cooked to perfection with traditional Indian spices.
- Palak Kofta** 19  
Indian cottage cheese dumplings shallow fried and cooked in a rich and creamy spinach sauce.
- Paneer Jalfrezi** 19  
A delicious dish for the eyes and the taste buds. Tender pieces of Indian cottage cheese tossed with onions, bell peppers and tomatoes cooked in an aromatic gravy.
- Paneer Makhni** 19  
Soft and silky cubes of Indian cottage cheese simmered in a delicately spiced creamy tomato gravy.
- Shahi Paneer** 19  
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 Tikka Masala** 19  
A classic recipe handed down through generations. Fresh cubes of Indian cottage cheese charbroiled to perfection then simmered in a sumptuous tomato based mughlai gravy.
- Kadhai Paneer** 19  
Soft cubes of Indian cottage cheese cooked with chopped onions, juliennes of green peppers, ginger, tomatoes and fresh spices.
- Adraki Paneer** 19  
Soft cubes of Indian cottage cheese cooked in a flavourful shahi (cream of cashew) gravy with fresh ginger and coriander.
- Mutter Malai Methi** 19  
Green peas simmered in a Mughlai sauce and enriched with fenugreek.
- Mutter Paneer** 19  
A classic north Indian dish. Sumptuous combination of Indian cottage cheese and green peas cooked with fresh Indian spices.
- Malai Kofta** 19  
Creamy potato dumplings, stuffed with Indian cottage cheese and dry fruits steeped in a korma (cream) gravy.
- Baingan Bhartha** 19  
Eggplants roasted in a traditional tandoor and cooked with green peas, onions, tomatoes and green chillies.
- Chana Masala** 18  
Chickpeas simmered with exotic herbs and spices.

# Vegetarian Main Entrees

- Dal Makhni** 19  
A classic Punjabi dish. Black lentils, red kidney beans and aromatic spices simmered overnight on slow charcoal embers and finished in the true Punjabi way with ghee (purified butter). Garnished with fresh cut ginger and coriander.
- Dal Handi** 18  
Yellow lentils simmered with whole aromatic spices tempered with dry chillies, bay leaves, cumin seeds and garnished with coriander and fresh ginger.
- Kadhai Vegetable** 18  
Garden fresh vegetables simmered over an open flame and cooked with traditional Indian spices.
- Nirvana Dal** 18  
Five traditional Indian lentils slowly simmered overnight with aromatic spices to a savory finish.
- Kashmiri Dum Aloo** 18  
Herbed cubes of potatoes & dry fruits, in a delightfully thick tomato gravy.
- Aloo Jeera** 18  
Cumin flavored stir-fried potatoes cooked with fresh herbs and carom seeds.
- Aloo Bhindi** 18  
Fresh okra deep fried and sautéed with potatoes & garnished with onions & tomatoes.

# Breads

<b>Naan</b> A leavened bread made of refined flour and baked in the tandoor.	<b>3.5</b>
<b>Garlic Naan</b> Naan made of refined flour and baked in the tandoor and topped with garlic.	<b>4.5</b>
<b>Nirvana Naan</b> Naan made of refined flour and baked in the tandoor and topped with coriander, garlic and onions.	<b>5.5</b>
<b>Tandoori Roti</b> A classic unleavened whole wheat bread baked in the tandoor.	<b>3.5</b>
<b>Missi Roti</b> A decadent blend of whole wheat and gram flour, onions, fresh spices and green chillies baked in the tandoor.	<b>4.5</b>
<b>Lachha Paratha</b> Artfully multi-layered, whole wheat traditional unleavened bread baked in the tandoor.	<b>5.5</b>
<b>Spicy Lachha Paratha</b> Multi-layered, whole wheat bread topped with chilli flakes, onions and ajwain (carom) seeds baked in the tandoor.	<b>5.5</b>
<b>Aloo Paratha</b> A multi-layered, whole wheat traditional unleavened bread baked in the tandoor stuffed with seasoned diced potatoes.	<b>5.5</b>
<b>Roomali Roti</b> Paper thin, soft bread cooked on a dome griddle and artfully served folded like a handkerchief.	<b>7</b>
<b>Cheese Filled Naan</b> Leavened bread filled with cheese and baked in the tandoor.	<b>7</b>

# Rice

<b>Steamed Rice</b> The finest aromatic basmati rice.	<b>7</b>
<b>Jeera Rice</b> Steamed basmati rice infused with cumin seeds.	<b>9</b>
<b>Vegetable Dum Biryani</b> A classic Indian specialty, basmati rice with freshly cooked vegetables, herbs and spices blended together by our chef's. Steamed in a cast iron pot covered in dough and unveiled at your table.	<b>17</b>
<b>Chicken Dum Biryani</b> Succulent morsels of chicken breast cooked with basmati rice herbs and spice and individually steamed in a cast iron pot covered in dough and unveiled at your table.	<b>19</b>
<b>Lamb Dum Biryani</b> A house special. Lamb, basmati rice perfectly cooked together with herbs, spices and steamed in a separate pot.	<b>19</b>
<b>Goat Dum Biryani</b> Basmati rice, aromatic herbs and spices steamed in goat meat (with bone) in a cast iron pot covered in dough and unveiled at your table.	<b>19</b>
<b>Shrimp Dum Biryani</b> Basmati rice, aromatic herbs and spices steamed in shrimp and served in a cast iron pot covered in dough and unveiled at your table.	<b>23</b>
<b>Green Peas Pulao or Vegetable Pulao</b> Mixed vegetables or peas sautéed with aromatic herbs and spices then steamed with basmati rice.	<b>12</b>
<b>Fried Rice</b> Vegetable - <b>18</b>   Chicken - <b>19</b>   Shrimp - <b>23</b> Basmati rice stir-fried with mixed vegetables, garlic and ginger. (Chicken & Shrimp options contain egg)	

# Hakka

<b>Chilli Chicken or Chilli Paneer</b> Paneer - <b>18</b>   Chicken - <b>19</b> Fresh chillies, bell peppers, garlic and onions cooked in a traditional Hakka style. (Your choice of with or without gravy)	
<b>Manchurian</b> Vegetable - <b>17</b>   Gobhi - <b>18</b>   Chicken - <b>19</b> A Hakka classic. Lightly battered balls stir-fried with ginger, garlic and chillies.	

# Sides

<b>Green Salad</b>	<b>8</b>
A mix of garden fresh greens, tomatoes, carrots, onions and cucumbers.	
<b>Lachha Pyaaz</b>	<b>4</b>
Thinly sliced red onions marinated in fresh lemon juice and spices. Garnished with fresh coriander and whole green chillies.	
<b>Vinegar Onions</b>	<b>3</b>
An Indian favourite, sliced red onions steeped overnight in vinegar.	
<b>Masala Fries</b>	<b>6</b>
Classic double dipped golden brown French fries with an Indian twist.	
<b>Plain Yogurt</b>	<b>4</b>
Home made yogurt.	
<b>Cucumber Raita</b>	<b>4</b>
Diced cucumber in a fresh house made yogurt garnished with coriander.	
<b>Papadum</b> (2 pcs)	<b>3</b>
<b>Mango Chutney</b>	<b>3</b>
<b>Achar</b>	<b>2</b>
<b>Gol Gappa Pani</b>	<b>2</b>
<b>Onions</b>	<b>2</b>



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## Come in for a Quick Executive Lunch

**Lunch Special served  
at your Table or for Take-Out**

Allow us to serve you:

**1 Main dish**

**Chicken (14) or Lamb (14) or Vegetarian (12)**

**Includes: Naan, Rice & Pop**

**Our lunch menu changes daily.**

Give us a call for today's special or check our website.

15% gratuity will be added to groups of 5 or more.

15% gratuity will be added during holidays.

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

Prices are subject to change without notice.



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ADDRESS

35 BRUNEL RD #5, MISSISSAUGA L4Z 3E8

+1 905.501.5500

[info@nirvanatheflavoursofindia.com](mailto:info@nirvanatheflavoursofindia.com)

[www.nirvanatheflavoursofindia.com](http://www.nirvanatheflavoursofindia.com)