Business Lunch
$9.95
(Included Choice of Entree and Basmati Pilaf)

Executive Lunch
$12.95
(Included Choice of Entree, Basmati Pilaf, Dessert and Darjeeling Tea or Nirvana Coffee)

Entrees

Chicken Tandoori:  Chicken marinated in yogurt and aromatic spices and cooked in our charcoal clay oven.

Lamb Masala: **  Tender pieces of lamb curried North Indian style with tomatoes, onions and fresh herbs.

Beef Curry: **  Succulent morsels of beef braised in a spicy cumin sauce.

Chicken Vindaloo: ***  A Goanese specialty: tender pieces of boneless chicken marinated in cayenne pepper and cooked in a fiery hot curry sauce.

Vegetable Masala: **  Cauliflower, eggplant and green peas sauteed in a delicate blend of fresh herbs and spices.

* Mldy Spicy  ** Spicy  *** Hot and Spicy
Theater Dinner
$19.95
(Includes assorted appetizers, choice of Entree, Basmati pilaf, Dessert and Darjeeling tea or Nirvana coffee)

Entrees

Chicken Tandoori: Chicken marinated in yogurt and aromatic spices and cooked in our charcoal clay oven.

Chicken Vindaloo: A Goanese Speciality. Tender pieces of boneless chicken marinated in cayenne pepper and fiery hot curry sauce.

Chana Aloo Masala: A North Indian delicacy. Tasty preparation of Chickpeas and potatoes in a blend of spices and tangy seasonings.

Vegetable Masala: Cauliflower, eggplant and green peas sautéed in a delicate blend of fresh herbs and spices.

Beef Pasanda Kabab: Succulent beef fillets wrapped in herbs and broiled on a skewer over flaming charcoal. (Extra $1.00)

Chicken Tikka Kabab: Boneless chicken pieces marinated in ginger and broiled on a skewer in our tandoor. (Extra $1.00)

Beef Curry: Tender pieces of Beef braised in a spicy tomato sauce. (Extra $1.00)

Beef Saagwala: Tender pieces of curried Beef braised with spinach. (Extra $1.00)

Lamb Masala: Tender pieces of lamb curried North Indian style with tomatoes, onions and fresh herbs. (Extra $2.00)

Lamb Saagwala: Succulent morsels of lamb braised in a creamy spinach sauce. (Extra $2.00)

* Mildly Spicy  ** Spicy  *** Very Spicy  **** Very Very Spicy

Feasts

Raja’s Feast: Romantic feast for two—twenty exotic vegetarian dishes served in a romantic manner. $79.00

Nizami Feast: Romantic feast for two—twenty exotic dishes served in a romantic manner. $99.00

Maharaja’s Feast: For four to six people—twenty-five exotic vegetarian dishes festively served. $149.00

Nawabi Feast: For four to six people—twenty-five exotic dishes served in the royal manner. $169.00

Badshahi Feast: For eight to ten people—thirty-five exotic dishes served in the royal manner. $299.00
Continental
For the Mild Palate

Entrees
A la Carte

(All Entrees are served with Basmati Pilaf)

Vegetable Croquettes:
Rounds of minced fresh vegetables cooked with mild spices and served in a velvety cream sauce. $14.95

Chicken Cutlet, Indian Style:
Boneless breast of chicken in crumb coated egg batter with scallions and fresh ginger. $15.95

Chicken Pilaf:
A flavorful blend of chicken and Basmati rice garnished with raisins and pistachio nuts. $16.95

London Broil, Indian Style:
Tender fillets of sliced steak served with sweet peppers and onions. $17.95

Lamb Pilaf:
Tender pieces of braised lamb with saffron-scented Basmati rice. $17.95

Broiled Shrimps:
Juicy jumbo shrimps marinated and cooked over charcoal in our tandoor. $19.95

Appetizers

Vegetable Samosa:
A flavorful blend of delicately spiced vegetables in a crisp pastry turnover. (5 pcs.) $3.95

Piazi:
Tasty Bangladeshi fritters of thinly sliced onions with fresh coriander and aromatic spices. (4 pcs.) $3.95

Cori Bonda:
Delicate South Indian dumplings of fresh corn, crisp vegetables and fragrant herbs. (4 pcs.) $3.95

Meat Samosa:
A flavorful blend of delicately spiced minced meat turnover. (6 pcs.) $5.95

Maharaja Platter:
A tasty vegetarian platter consisting of vegetable turnover, onion fritter, corn dumpling, flaky biscuit and crisp lentil wafer served with a special tamarind chutney. $6.95

Badshah Platter:
A toothsome meat platter consisting of lamb kabab, seekh kabab, chicken kabsa, meat turnover and crisp lentil wafer served with a fragrant coriander chutney. $7.95

Soups

Multigatawany:
A classic South Indian creation made with rich meat stock, fresh garden vegetables and coconut, laced with curry and herbs. $4.95

Soup:

Vegetable Soup:
A delicate blend of seasonal vegetables, lentils and fresh herbs flavored with cumin and other seasonings. $4.95

*Mildly Spicy **Spicy ***Hot and Spicy
Entrees
A la Carte
(All Entrees are served with Basmati Pilaf)

From Nature’s Garden

Channa Aloo Masala: A North Indian delicacy. Tasty preparation of chick peas and potatoes in a blend of spices and tangy seasonings.

Cauliflower Potato Bhaja: Garden fresh cauliflower and potatoes delicately cooked with ginger, green chilies and spices.

Vegetable Masala: Garden fresh cauliflower, eggplant and green peas cooked with aromatic spices and seasonings.

Vegetable Bhaji: A delicate blend of fresh garden vegetables sauteed with spices and herbs.

Vegetable Pulao: Braised fresh vegetables blended with long grain Basmati rice, raisins and almonds.

Vegetable Malai Kofta: Rounds of minced fresh vegetables cooked with spices and served in a velvety, coriander-scented cream sauce.

Parsi Panzer: Moist pieces of homemade cheese braised with green peas and fresh herbs in a spicy tomato sauce.

Spinach Panzer: Cubes of homemade cheese gently cooked with fresh spinach and aromatic spices.

Okra Masala: Tender young okra braised with onions, tomatoes and spices.

From the Sea

Fish Malai: Delicate fish fillets sauteed Bengali style with onions, tomatoes, chilies and fresh herbs.

Shrimp Malai: Fresh jumbo shrimps braised in a delicate coconut cream sauce with Moghul spices.


Shrimp Dopiaza: Juicy shrimps cooked with sliced onions in a turmeric-cumin sauce.

Lobster Moolee: Succulent lobster meat cooked in coconut milk with chili and fresh ginger.

* Mildly Spicy  **Spicy  ***Hot and Spicy
Side Dishes

**Nirvana Pilaf:** Delicate long grain Basmati rice cooked with aromatic spices and saffron. $3.95

**Nirvana Salad:** Tasty combination of sliced cucumbers and tomatoes in a special coriander-scented house dressing. $3.95

**Dal:** Creamed lentils seasoned with mild spices and fresh herbs. $3.95

**Nirvana Vegetable Katta:** A cool blend of creamy yogurt and fresh vegetables, seasoned spices and herbs. $4.95

**Nirvana Eggplant Bharta:** Whole eggplant gently broiled, pureed and cooked with tomatoes, fresh ginger and delicate spices. $6.95

**Vegetable Tikka:** Cutlets of minced garden vegetables blended with herbs and mild spices. $6.95

Condiments

**Tamarind Chatni:** Sweet and sour chutney of tropical tamarind fruit. $1.75

**Mango Chatni:** Sweet and fragrant chutney of sliced mango. $1.95

**Mango Ashar:** Fiery hot pickle of sliced mango. $1.95

**Lemon Ashar:** Fiery hot lemon pickle with exotic spices. $1.95

**Chile Ashar:** Fiery hot chilli pickle with exotic spices. $1.95

**Coriander Chatni:** Fresh chutney of coriander leaves, green chilies and exotic spices. $2.95

Indian Breads

**Tandoori Naan:** Yogurt leavened whole wheat bread baked in the tandoor. $2.95

**Tandoori Paratha:** Unleavened whole wheat bread baked crispy in the tandoor. $2.95

**Tandoori Roti:** Unleavened whole wheat bread charcoal baked in the tandoor. $2.95

**Tandoori Onion Kulcha:** Fine wheat flour bread stuffed with chopped onions and baked in the tandoor. $3.95

**Nirvana Poori:** Balloon shaped puffed bread of whole wheat flour made to order. $3.95

**Potato Paratha:** Flaky whole wheat bread stuffed with spiced potatoes and fresh herbs. $4.95

**Moghlai Minced Meat Paratha:** Flaky Moghul bread stuffed with minced meat, fresh herbs and spices. $5.95

**Cheese Masala Kulcha:** Tandoori baked bread stuffed with homemade cheese and spices. $5.95

**Nirvana Chicken Kulcha:** Tandoori baked bread, stuffed with chicken, fresh coriander and spices. (Hotness made to order) $5.95
Entrees
A la Carte
(All Entrees are served with Basmati Pilaf)

From the Tandoor
(Specialties from the charcoal clay oven)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Tandoori</td>
<td>Chicken marinated in yogurt with aromatic spices and roasted over flaming charcoal in our tandoor.</td>
<td>$15.95</td>
</tr>
<tr>
<td>Beef Seekh Kabab</td>
<td>Fragrant blend of chopped beef, onions and mild seasonings, broiled on skewers in our tandoor.</td>
<td>$15.95</td>
</tr>
<tr>
<td>Beef Pasanda Kabab</td>
<td>Tender beef fillets wrapped in herbs and roasted on skewers in our flaming tandoor.</td>
<td>$16.95</td>
</tr>
<tr>
<td>Chicken Tikka Kabab</td>
<td>Succulent pieces of boneless chicken marinated in ginger and broiled on skewers over charcoal in our tandoor.</td>
<td>$16.95</td>
</tr>
<tr>
<td>Lamb Boti Kabab</td>
<td>Tender morsels of mildly spiced lamb cubes roasted on skewers in our charcoal fired tandoor.</td>
<td>$17.95</td>
</tr>
<tr>
<td>Shrimp Kabab</td>
<td>Juicy jumbo shrimps marinated in the essence of coriander and ginger, broiled on skewers in tandoor.</td>
<td>$19.95</td>
</tr>
<tr>
<td>Tandoori Platter</td>
<td>Mixed grill of tasty chicken, lamb, beef and shrimp delicacies skewered and charcoal broiled in our flaming tandoor.</td>
<td>$19.95</td>
</tr>
</tbody>
</table>

(All Tandoori dishes served sizzling hot with slices of tomatoes, onions, cucumbers and lemon wedges.)

Meat Specialties

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Saagovala</td>
<td>Tender pieces of beef braised with spinach and spices</td>
<td>$16.95</td>
</tr>
<tr>
<td>Beef Curry</td>
<td>Succulent pieces of pan broiled beef laced with spices and fresh herbs.</td>
<td>$16.95</td>
</tr>
<tr>
<td>Lamb Biryani</td>
<td>A royal Moghul dish that blends succulent pieces of lamb and saffron-laced Basmati rice with almonds and flower essences.</td>
<td>$17.95</td>
</tr>
<tr>
<td>Lamb Masala</td>
<td>Tender morsels of lamb curried in North Indian style with tomatoes, onions and fresh herbs.</td>
<td>$17.95</td>
</tr>
<tr>
<td>Lamb Saagovala</td>
<td>Tender morsels of lamb braised in ginger-laced spinach with roasted spices.</td>
<td>$17.95</td>
</tr>
<tr>
<td>Nirvana Lamb Korma</td>
<td>A Classic Moghul Specialty. Tender morsels of lamb braised in mildly seasoned cream sauce.</td>
<td>$17.95</td>
</tr>
</tbody>
</table>

Chicken Delicacies

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Masala</td>
<td>Tender pieces of chicken slowly cooked with onions, fresh herbs and ground spices.</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Vindaloo</td>
<td>A Goaese Specialty. Tender pieces of boneless chicken marinated in cayenne pepper and fiery hot curry sauce.</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Biryani</td>
<td>A subtle pilaf of tender chicken pieces, fragrant Basmati rice, raisins and pistachios.</td>
<td>$16.95</td>
</tr>
<tr>
<td>Chicken Korma</td>
<td>Tender pieces of chicken braised in a delicately spiced yogurt sauce.</td>
<td>$17.95</td>
</tr>
<tr>
<td>Chicken Tikka Habbini</td>
<td>Boneless pieces of broiled chicken gently simmered in a velvety tomato sauce with fresh coriander.</td>
<td>$17.95</td>
</tr>
<tr>
<td>Chicken Saagovala</td>
<td>Succulent chicken pieces cooked with spinach and fresh herbs.</td>
<td>$17.95</td>
</tr>
</tbody>
</table>
Beverages

Darjeeling Tea: India's premium tea brewed to bring out its essence. $1.95

Nirvana Coffee: Delicious brew of choice Indian coffee. $1.95

Aam Lassi*: A delicious cooler of mangoes blended with homemade yogurt. $3.95

Lassi*: A thirst quenching drink of lightly sweetened yogurt and rose essence. $3.95

Desserts

Kheerni: A creamy coconut rice pudding garnished with raisins and almonds. $2.95

Dulab Jaman: Dark milk ball in cinnamon flavored syrup. $3.95

Kulfi: The classic homemade Indian style ice cream that's cool, creamy and garnished with pistachios. $4.95

Nirvana's Honey Cake: Special Moghul dessert made of bread dipped in honey and topped with nuts and cream. $4.95
“Spectacular views overlooking Central Park, colorful setting, finest Indo-Bengali cuisine.”

★★★★ Gourmet

“The exotic and colorful decor puts you light years from Manhattan.”

★★★★ New York Post

“Fresh flowers, candles and live raga music set the mood to dining.”

★★★★ Women’s Wear Daily

“Known for its delicious cuisine, spectacular decoration as well as for its long views over Central Park.”

★★★★ Esquire

“Exotic live Indian music provide pleasant complement to sipping at the NIRVANA bar.”

★★★★ New York Times

“Indian Bangladesh feast at NIRVANA is a revelation.”

★★★★ Town and Country

“Feeling that your in a far-off intriguing land.”

★★★★ New York News

“Food is celestial in this pleasure-dome under a multi-colored tent.”

★★★★ Playbill

“Service that makes you feel like a Rajah.”

★★★★ N.Y. Daily News

“NIRVANA, one of the most enchantingly beautiful restaurants in New York, is a delicious way to spend an evening.”

★★★★ The Village Voice

“On all counts - ambiance, service, cuisine, and price - NIRVANA is hard to beat.”

★★★★ Gourmet