



MOTI-MAHAL

SHANTI



ON ROOFTOP  
PHONE (212) 486-5700 30 CENTRAL PARK SOUTH NEW YORK CITY FAX: (212) 486-5542



# Nirvana PENTHOUSE

Moti-Mahal®

30 Central Park South, New York, NY 10019  
PHONE: (212) 486-5700 • FAX: (212) 486-5542

Shanti®



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

\* Mildly 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 sauteed in a delicate blend of fresh herbs and spices.
- Beef Pasanda:* 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 \*\*\*Hot and 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

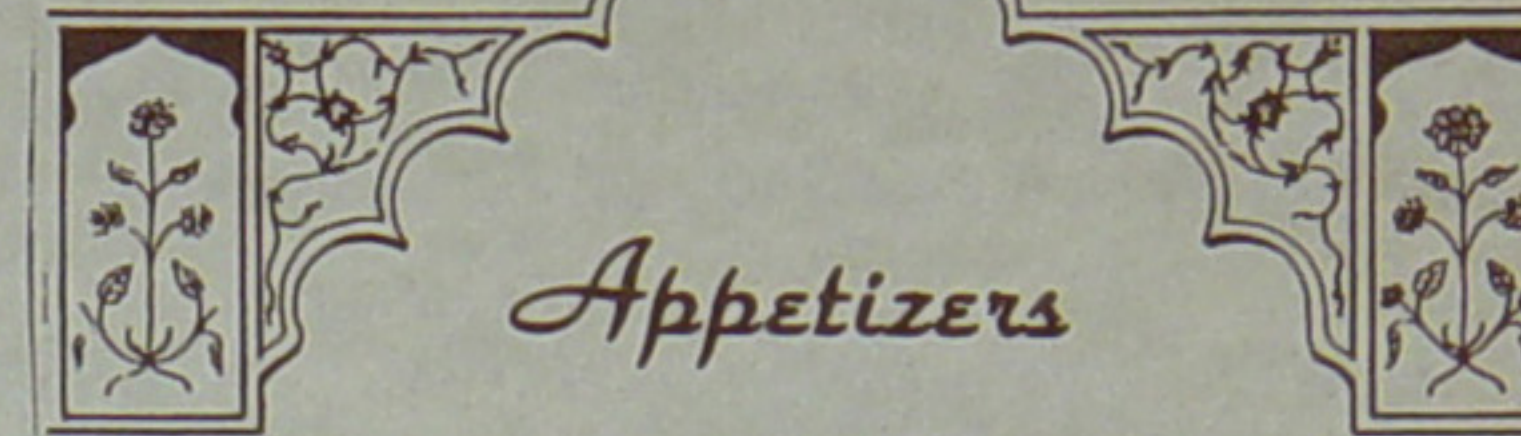
For the Mild Palate

### Entrees

A la Carte

(All Entrees are served with Basmati Pilaf)

<i>Vegetable Croquettes:</i>	Rounds of minced fresh vegetables cooked with mild spices and served in a velvety cream sauce.	\$14.95
<i>Chicken Cutlet, Indian Style:</i>	Boneless breast of chicken in crumb coated egg batter with scallions and fresh ginger.	\$15.95
<i>Chicken Pilaf:</i>	A flavorful blend of chicken and Basmati rice garnished with raisins and pistachio nuts.	\$16.95
<i>London Broil, Indian Style:</i>	Tender fillets of sliced steak served with sweet peppers and onions.	\$17.95
<i>Lamb Pilaf:</i>	Tender pieces of braised lamb with saffron-scented Basmati rice.	\$17.95
<i>Broiled Shrimps:</i>	Juicy jumbo shrimps marinated and cooked over charcoal in our tandoor.	\$19.95



## Appetizers

<i>*Vegetable Samosa:</i>	A flavorful blend of delicately spiced vegetables in a crisp pastry turnover. (2 pcs.)	\$3.95
<i>**Piazi:</i>	Tasty Bangladeshi fritters of thinly sliced onions with fresh coriander and aromatic spices. (4 pcs.)	\$3.95
<i>**Corn Bonda:</i>	Delicate South Indian dumplings of fresh corn, crisp vegetables and fragrant herbs. (6 pcs.)	\$3.95
<i>*Meat Samosa:</i>	A flavorful blend of delicately spiced minced meat turnover. (2 pcs.)	\$5.95
<i>*Maharaja Platter:</i>	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
<i>*Badshah Platter:</i>	A toothsome meat platter consisting of lamb kabab, seekh kabab, chicken kabab, meat turnover and crisp lentil wafer served with a fragrant coriander chutney.	\$7.95

## Soups

<i>Mulligatawny:</i>	A classic South Indian creation made with rich meat stock, fresh garden vegetables and coconut, laced with curry and herbs.	\$4.95
<i>*Soup</i>		
<i>**Vegetable Soup:</i>	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

<i>Channa Aloo</i> ** <i>Masala:</i>	A North Indian delicacy. Tasty preparation of chick peas and potatoes in a blend of spices and tangy seasonings.	\$9.95
<i>Cauliflower Potato</i> ** <i>Bhaja:</i>	Garden fresh cauliflower and potatoes delicately cooked with ginger, green chilies and spices.	\$10.95
<i>Vegetable Masala:</i> **	Garden fresh cauliflower, egg-plant and green peas cooked with aromatic spices and seasonings.	\$11.95
<i>Vegetable Bhaji:</i> *	A delicate blend of fresh garden vegetables sauteed with spices and herbs.	\$11.95
<i>Vegetable Pullao:</i>	Braised fresh vegetables blended with long grain Basmati rice, raisins and almonds.	\$12.95
<i>Vegetable Malai</i> * <i>Kofta:</i>	Rounds of minced fresh vegetables cooked with spices and served in a velvety, coriander-scented cream sauce.	\$13.95
<i>Peas Paneer:</i> **	Moist pieces of homemade cheese braised with green peas and fresh herbs in a spicy tomato sauce.	\$13.95
<i>Spinach Paneer:</i> **	Cubes of homemade cheese gently cooked with fresh spinach and aromatic spices.	\$13.95
<i>Okra Masala:</i> **	Tender young okra braised with onions, tomatoes and spices.	\$13.95

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## Entrees

A la Carte

(All Entrees are served with Basmati Pilaf)

### From the Sea

<i>Fish Masala:</i> *	Delicate fish fillets sauteed Bengali style with onions, tomatoes, chilies and fresh herbs.	\$17.95
<i>Shrimp Malai:</i> *	Fresh jumbo shrimps braised in a delicate coconut cream sauce with Moghul spices.	\$19.95
<i>Shrimp Shorsha:</i> *	A Bengali Specialty. Juicy shrimps cooked in a tangy mustard scented sauce.	\$19.95
<i>Shrimp Dopiaza:</i> *	Juicy shrimps cooked with sliced onions in a tumeric-cumin sauce.	\$19.95
<i>Lobster Moilee:</i> **	Succulent lobster meat cooked in coconut milk with chili and fresh ginger.	\$19.95

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## Side Dishes

<i>Nirvana Pilaf:</i>	Delicate long grain Basmati rice cooked with aromatic spices and saffron.	\$3.95
<i>Nirvana Salad:</i>	Tasty combination of sliced cucumbers and tomatoes in a special coriander-scented house dressing.	\$3.95
<i>Dal:</i> *	Creamed lentils seasoned with mild spices and fresh herbs.	\$3.95
<i>Nirvana Vegetable Raita:</i>	A cool blend of creamy yogurt and fresh vegetables, seasoned spices and herbs.	\$4.95
<i>Nirvana Eggplant Bharta:</i> *	Whole eggplant gently broiled, pureed and cooked with tomatoes, fresh ginger and delicate spices.	\$6.95
<i>Vegetable Tikka:</i>	Cutlets of minced garden vegetables blended with herbs and mild spices.	\$6.95



## Condiments

<i>Tamarind Chatni:</i> *	Sweet and sour chutney of tropical tamarind fruit.	\$1.75
<i>Mango Chatni:</i>	Sweet and fragrant chutney of sliced mango.	\$1.95
<i>Mango Achar:</i> ***	Fiery hot pickle of sliced mango.	\$1.95
<i>Lemon Achar:</i> ***	Fiery hot lemon pickle with exotic spices.	\$1.95
<i>Chili Achar:</i> ***	Fiery hot chili pickle with exotic spices.	\$1.95
<i>Coriander Chatni:</i> *	Fresh chutney of coriander leaves, green chilies and exotic spices.	\$2.95

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## Indian Breads

<i>Tandoori Naan:</i>	Yogurt leavened whole wheat bread baked in the tandoor.	\$2.95
<i>Tandoori Paratha:</i>	Unleavened whole wheat bread baked crispy in the tandoor.	\$2.95
<i>Tandoori Roti:</i>	Unleavened whole wheat bread charcoal baked in the tandoor.	\$2.95
<i>Tandoori Onion Kulcha:</i>	Fine wheat flour bread stuffed with chopped onions and baked in the tandoor.	\$3.95
<i>Nirvana Poori:</i>	Balloon shaped puffed bread of whole wheat flour made to order.	\$3.95
<i>Potato Paratha:</i>	Flaky whole wheat bread stuffed with spiced potatoes and fresh herbs.	\$4.95
<i>Moghlai Minced Meat Paratha:</i>	Flaky Moghul bread stuffed with minced meat, fresh herbs and spices.	\$5.95
<i>Cheese Masala Kulcha:</i> **	Tandoori baked bread stuffed with homemade cheese and spices.	\$5.95
<i>Nirvana Chicken Kulcha:</i>	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)

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

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

## Entrees

A la Carte

(All Entrees are served with Basmati Pilaf)

### Meat Specialties

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

### Chicken Delicacies

<i>Chicken Masala:</i> **	Tender pieces of chicken slowly cooked with onions, fresh herbs and ground spices.	\$15.95
<i>Chicken Vindaloo:</i> ***	A Goanese Specialty. Tender pieces of boneless chicken marinated in cayenne pepper and fiery hot curry sauce.	\$15.95
<i>Chicken Biryani:</i>	A subtle pilaf of tender chicken pieces, fragrant Basmati rice, raisins and pistachios.	\$16.95
<i>Chicken Korma:</i>	Tender pieces of chicken braised in a delicately spiced yogurt sauce.	\$17.95
<i>Chicken Tikka Makhni:</i>	Boneless pieces of broiled chicken gently simmered in a velvety tomato sauce with fresh coriander.	\$17.95
<i>Chicken Saagwala:</i> **	Succulent chicken pieces cooked with spinach and fresh herbs.	\$17.95

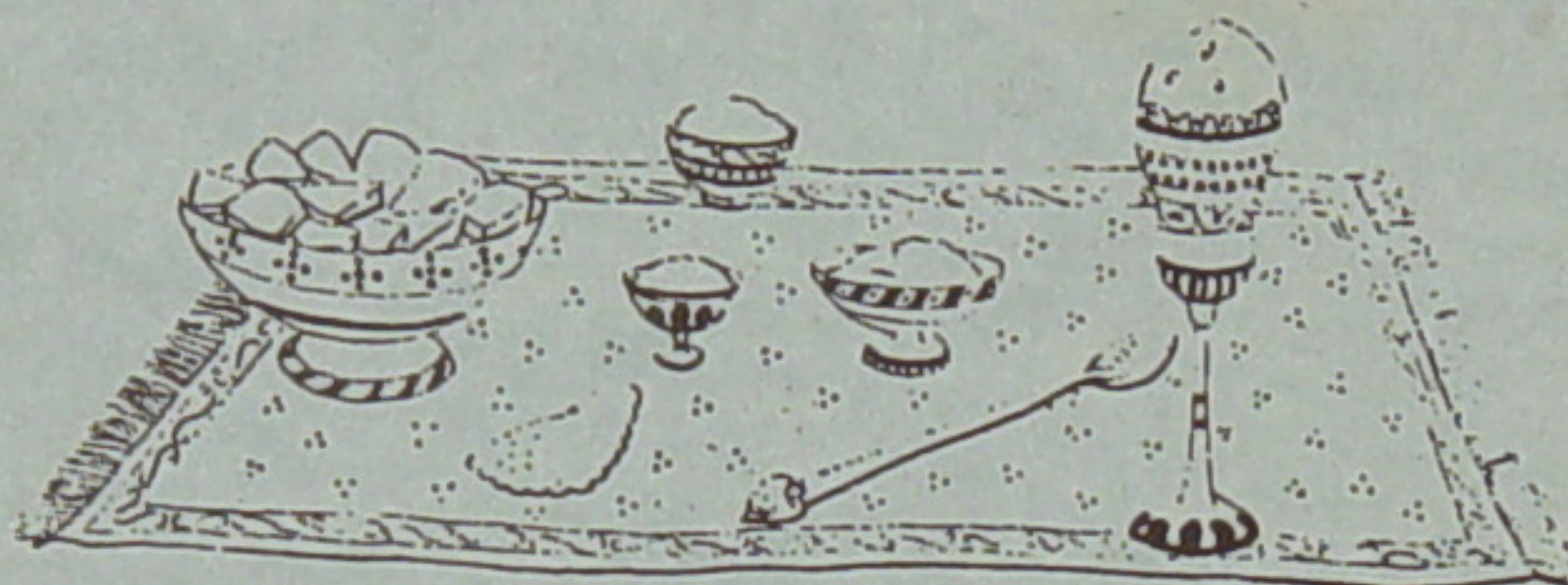




## Beverages



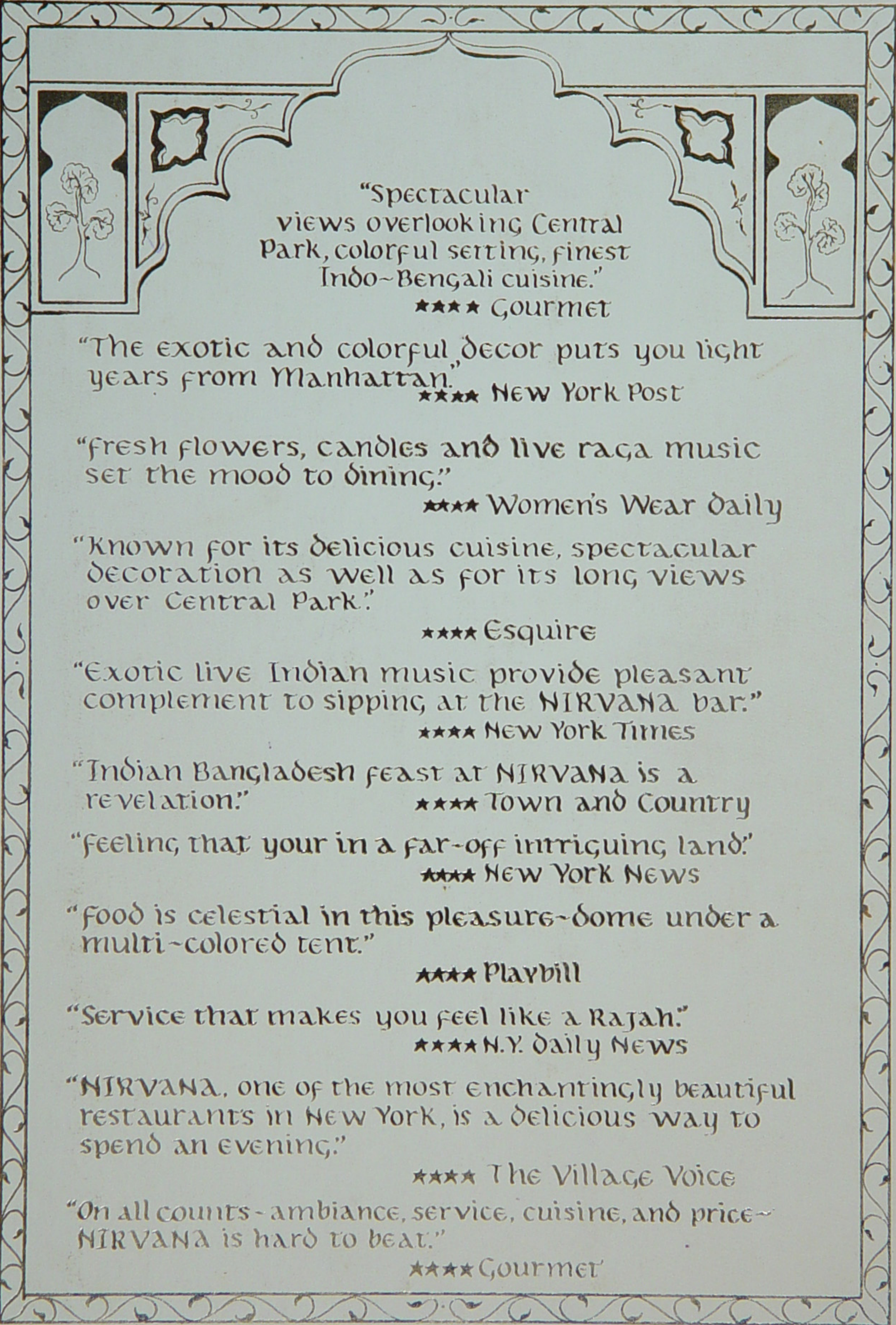
<i>Darjeeling Tea:</i>	India's premium tea brewed to bring out its essence.	\$1.95
<i>Nirvana Coffee:</i>	Delicious brew of choice Indian coffee.	\$1.95
<i>Am Lassi® :</i>	A delicious cooler of mangoes blended with homemade yogurt.	\$3.95
<i>Lassi® :</i>	A thirst quenching drink of lightly sweetened yogurt and rose essence.	\$3.95



## Desserts

<i>Kheer:</i>	A creamy coconut rice pudding garnished with raisins and almonds.	\$2.95
<i>Gulab Jaman:</i>	Dark milk ball in cinnamon flavored syrup.	\$3.95
<i>Kulfi:</i>	The classic homemade Indian style ice cream that's cool, creamy and garnished with pistachios.	\$4.95
<i>Nirvana's Honey Cake:</i>	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