



417 Germantown Pike • Lafayette Hill • PA 19444

www.nirvanabistro.com



484-532-7949

FAX: 484-532-7439



LUNCH BUFFET:

Tuesday - Friday 11:30 am - 2:30 pm

Saturday - Sunday 12 pm - 3 pm

DINNER HOURS:

Tuesday - Thursday & Sunday 5 pm - 9:30 pm

Friday - Saturday 5 pm - 10 pm

CLOSED MONDAY



Main Courses

All main courses come with Basmati Rice

Tandoori Specialties *(Grilled in clay oven)*

Tandoori Chicken	14
<i>Chicken with bone marinated & spiced overnight, broiled in clay oven</i>	
Lamb Chops	22
<i>Lamb chops/yogurt, ginger & garlic marinated/grilled</i>	
Tandoori Salmon	19
<i>Salmon marinated with ginger, garlic & paprika with grilled asparagus</i>	
Tiger Shrimp	19
<i>Jumbo tiger shrimp marinated overnight with cumin & coriander spice/grilled</i>	
Malai Kabob	14
<i>Chicken tender cubes marinated in mild creamy spice and grilled in clay oven</i>	
Chicken Tikka	14
<i>Boneless breast cubes marinated overnight with chefs special spice and grilled in Tandoori clay oven</i>	

Vegetarian

Paneer Tikka Masala	13
<i>Homemade cottage cheese/tomato creamy sauce</i>	
Navaratna Korma	12
<i>Fresh mixed vegetables/mild creamy sauce</i>	
Saag Paneer	13
<i>Fresh chopped spinach & cottage cheese cooked in authentic punjabi style</i>	
Alu Gobi	12
<i>Fresh cauliflower & potato with onion, tomato & spices/dryish</i>	
Nirvana Yellow Dal	12
<i>Yellow lentils cooked with chef special home ingredients & herbs</i>	
Chana Masala	12
<i>Chick peas/mild spices/ginger & garlic</i>	
Malai Kofta	13
<i>Cottage cheese/potato balls/stuffed with fresh cream/mild sauce</i>	
Dal Makhni	12
<i>Green lentils & black beans slow simmered, lightly sauteed with ginger, garlic & onions</i>	
Baigan Bharta	12
<i>Roasted eggplant ground & cooked with mild spices</i>	
Matar Paneer	13
<i>Cottage cheese with fresh green peas cooked in onion and fresh tomato (no cream)</i>	
Paneer Kalimirch	13
<i>Homemade cottage cheese cubes/creamy peppery sauce</i>	
Nirvana Shahi Paneer	13
<i>Shredded cottage cheese/mildly spiced creamy sauce</i>	

Chicken

- Chicken Tikka Masala** 14
Grilled Chicken cubes with creamy tomato sauce. A British national dish
- Chicken Vindaloo** 14
Chicken breast cubes & potatoes in a traditional spicy Indian sauce
- Chicken Korma** 14
Chicken cubes in a mild creamy cashew sauce
- Chicken Tikka Saag** 14
Grilled chicken cubes with fresh ground spinach, mild
- Kerala Pepper Chicken** 14
Chicken cubes in black pepper & coconut milk. A Spicy south Indian dish
- Chicken Curry** 13
Chicken cubes in traditional Indian curry (no creamy)
- Chicken Chettinaad** 14
Spicy South Indian style bone-in chicken curry with roasted dry chili in coconut based sauce
- Butter Chicken** 14
Roasted chunks of chicken thigh meat in creamy buttery tomato sauce

Lamb & Goat

- Lamb Roganjosh** 17
Tender lamb, yogurt, onion, ginger & garlic in a traditional curry sauce
- Lamb Korma** 17
Lamb cubes in a mild creamy cashew sauce
- Lamb Saag** 17
Tender lamb with mild spiced ground spinach
- Lamb Vindaloo** 17
Tender lamb chunks sauteed with potatoes, hot spices and vinegar
- Lamb Madras Curry** 17
South Indian style Lamb curry with roasted dry chili and mustard seed in coconut based sauce
- Goat Curry** 17
Bone-in Goat pieces in traditional curry sauce
- Goat Vindaloo** 17
Bone-in goat with potatoes in hot spiced vindaloo sauce

Seafood

- Shrimp Vindaloo** 18
Jumbo shrimp & potato served with a traditional spicy Indian curry sauce
- Shrimp Goan Curry** 18
Jumbo shrimp served with an authentic goan coconut curry
- Shrimp Tikka Masala** 18
Grilled shrimp, onion, tomato & bell pepper served with a mild creamy tomato sauce
- Fish Curry** 18
Tilapia with curry leaves & mustard seed with a tangy coconut sauce
- Shrimp Saag** 18
Jumbo shrimp with ground spinach with little touch of cream and spices

Biryani (Indian Rice Pilaf)

- Chicken Biryani**13
Tender pieces of juicy chicken prepared with basmati rice, flavored with saffron & delicate spices
- Lamb Biryani**16
Tender pieces of lamb cooked with basmati rice & exotic spices
- Shrimp Biryani**16
Indian basmati rice cooked with shrimp, onions, fresh ginger & delicate spices
- Vegetable Biryani**11
Basmati rice cooked with seasoned vegetables, herbs & spices
- Goat Biryani**15
Bone-in Goat cooked with yogurt and Biryani spice

***Please tell your server
preferred spice level
& any allergic concerns***

***Catering Service available
for all Occasions***

***Outdoor patio available for
Summer party!!!***

***For inquiries please call us or email us at
nabin977@me.com***

Starters

Roasted Chick Pea Salad	6
Vegetable Pakora	5
<i>Crispy mix veg fritters</i>	
Vegetable Samosa	5
<i>Indian pastry stuffed with potato and mild spice</i>	
Tangy Eggplant	7
<i>Thin sliced crispy eggplant/tangy sauce</i>	
Gobi Manchurian	7
<i>Crispy cauliflower/chili garlic/soy sauce</i>	
Chili Paneer	8
<i>Cottage cheese/sauteed onion & green paper/Indo-Chinese style</i>	
Bhel Puri	5
<i>Crispy savory puffed rice snack with little touch of tamarind and mint chutney</i>	
Grilled Mushroom	7
<i>Fresh mushroom marinated and grilled in Tandoori Clay oven</i>	
Samosa Chat	7
<i>Broken Samosa with spiced chick peas topped with yogurt and tamarind sauce</i>	
Chili Chicken	8
<i>Fried chicken pieces in chili, garlic, soy sauce, sauteed onions and peppers</i>	
Chicken Kabob	8
<i>Chicken cubes grilled in the clay oven with Indian authentic spice</i>	
Chicken 65	8
<i>White chicken pieces cooked in curry leaves, mustard seeds & yogurt</i>	
Fish Amritsari	8
<i>Tilapia pieces coated with delicately spiced gram flour batter/golden fried</i>	

Indian Tandoori Breads

Roti	2
<i>Whole wheat bread in clay oven</i>	
Naan	2
<i>Traditional clay-oven baked white bread</i>	
Garlic Naan	3
<i>Fresh garlic & coriander seasoned naan</i>	
Aloo Paratha	3
<i>Whole wheat stuffed with spiced potato</i>	
Peshwari Naan	3
<i>Stuffed with mixed nuts & coconut</i>	
Lachha Paratha	3
<i>Multi layered whole wheat bread</i>	
Onion Kulcha	3
<i>Naan bread stuffed with spiced onion</i>	
Bread Basket	8
<i>Choice of any three breads</i>	

Desserts

Gulab Jamun	4
<i>Dry milk balls deep fried in sugar syrup flavored with cardamom and rosewater</i>	
Orange Kulfi	7
<i>Orange flavored Indian ice cream in real orange</i>	
Rice Pudding	4
Gajar Halwa (<i>Carrot Pudding</i>)	5
Rasmalai	5
<i>Indian delicacy made from homemade cottage cheese</i>	

Drinks

Mango Lassi	3
<i>Famous Indian mango yogurt smoothie</i>	
Sweet Lassi	3
Salted Lassi	3
Sodas	2
<i>Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea</i>	
Masala Chai	3

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