

Nirvana Indian Restaurant

14543 Memorial Dr 77079-5428 · +12814963232 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZER 12

Vegetable Samosa	\$3.00
flaky pastry stuffed delicately with spiced vegetables & herbs	
Mixed Vegetable Bhaji	\$5.00
crispy light fritters with onion, potato and cauliflower	
Onion Bhaji	\$4.00
crispy light onion fritters served with mint and tamarind chutney	
Dahi Batata Puri	\$7.00
shallow fried potato cakes served on spiced chickpeas in yogurt and tamarind sauce	
Grilled Portobello Mushroom	\$6.00
marinated portobello mushroom with mildly spiced homemade cheese and pickled onions	
Reshmi Paneer Tikka	\$8.00
cubes of homemade cheese and diced sweet peppers tossed in a tangy tomato and aniseed dressing	
Salmon Kachori	\$9.00
bran patties filled with smoked salmon & served with tamarind and cilantro chutney	
Ajwainee Crab	\$9.00
jumbo lump crab sauteed with fresh curry leaves served with papaya sand ginger pickle	
Chicken Pakora	\$7.00
tender strips of chicken seasoned with spices in gram flour batter & deep fried	
Machchi Khybri	\$8.00
fish marinated with carom, ginger, garlic, chilies and garam masala, coated with rice & gram flour batter and deep fried	
Pasanda Kabab	\$11.00
grilled strips of lamb flavored with cardamom & rose water	
Tandoori Gourmet Kabab	\$11.00
murgh malai (chicken), seekh kabab (lamb) & shrimp broiled in tandoor, served with mint and tamarind chutney	

SOUPS 3

Vegetable Soup	\$4.00
vegetables & roasted organic tomatoes flavored with basil	

Crab & Saffron Bisque	\$8.00
seasoned lump crab puree? flavored with saffron and fresh cream	
Lamb Soup	\$6.00
thin soup of lamb simmered with fresh spices & fresh vegetables	

SALADS 3

Nirvana Greens	\$6.00
medley of garden and field greens with your choice of vinaigrette, sun dried tomato or chili ginger dressing	
Kachumber	\$3.00
familiar indian tossed salad consists of diced cucumbers, red onions and tomatoes	
Tandoori Vegetable Salad	\$12.00
assortment of vegetables, cottage cheese, tomatoes & bell peppers tossed in almond & cashew dressing & grilled in tandoor	

RICE 7

Saffron Rice Pulao	\$3.00
plain basmati rice finished with saffron, butter and cream	
Tamarind Rice	\$5.00
tamarind flavored basmati rice with nuts, curry leaves and mustard leaves	
Vegetable Biryani	\$12.00
mixed vegetables tossed with green herbs, aromatic rice and spices baked under a flaky crust	
Mushroom Biryani	\$13.00
assorted mushroom tossed with green herbs, aromatic rice and spices	
Chicken Biryani	\$16.00
chicken cooked with basmati rice and spices	
Lamb Biryani	\$18.00
lamb cooked with basmati rice and spices	
Shrimp Biryani	\$19.00
shrimp cooked with basmati rice and spices	

BREAD 10

Naan	\$2.00
wheat crusty bread layered and buttered	
Lacchedar Paratha	\$3.00
whole wheat bread plain and soft	
Roti	\$2.00
whole wheat bread stuffed with potatoes and herbs	

Aloo Paratha	\$4.00
whole wheat bread stuffed with potatoes and herbs	
Onion Kulcha	\$3.00
delightful fine flour bread stuffed with onions	
Garlic Naan	\$3.00
naan flavored with fresh garlic and herbs	
Peshwari Naan	\$4.00
buttered fine flour bread stuffed with almonds, pistachios and cashew nuts	
Malai Naan	\$3.00
naan filled with assorted cheeses, onions and chilies	
Khumbi Naan	\$3.00
naan flavored with mushroom and truffle oil	
Keema Naan	\$5.00
naan stuffed with seasoned ground lamb, fresh ginger and cilantro	

GRILLED ITEMS 10

Murgh Zafrani	\$10.00
exotic variation of the traditional tandoori chicken. \$18 half order	
Murgh Tulsi Tikka	\$19.00
boneless pieces of chicken flavored with kings cumin, other spices and basil	
Achari Murgh	\$18.00
boneless morsels of chicken breast in yogurt, fenugreek and pickling spices	
Jhingri Tamatar	\$19.00
juicy jumbo prawns enhanced with sun dried tomatoes and tarragon	
Lucknawi Seekh Kebab	\$19.00
minced lamb kebabs infused with burnt garlic, aromatic herbs and smoked cashew nuts	
Gosht Boti Kebab	\$20.00
lamb medallions marinated in pomegranate and cardamom pickle	
Fish Tikka	\$20.00
fish cooked in tandoor with carom and yogurt marinade accompanied by freshly sauteed vegetables	
Murgh Malai Kabab	\$19.00
boneless pieces of chicken flavored with cream cheese, nutmeg & mace	
Fish Tikka	\$20.00
white fish marinated in carom, spices & yogurt, cooked in tandoor, accompanied with sauteed vegetables	
Rack Of Lamb	\$28.00
rack of spring lamb marinated in mustard and mint emulsion	

SEAFOOD 10

Bhagari Jhinga	\$20.00
stir-fried shrimp in a cream of sun ripened tomatoes with a touch of black mustard paste	
Machli Palak Ka Salan	\$9.00
poppy seed based fish curry with fresh spinach flavored with aniseed	
Seafood Moilee	\$19.00
choice of fish or shrimp in a mild coconut sauce with mustard seed ginger and curry leaves	
Seafood Madras	\$20.00
jumbo shrimps and fish cooked in madras spices & flavored with fresh curry leaves	
Seafood Vindaloo	\$20.00
jumbo shrimps, fish & potatoes cooked in vindaloo sauce and aromatic spices	
Salmon Dill Tikka	\$19.00
char grilled fillet of salmon simmered in a lemon caper sauce topped with dill cream	
Shrimp Jalferezi	\$19.00
prawns cooked with onions, tomatoes, fenugreek, and sweet peppers	
Tandori Shrimp Masala	\$20.00
prawns cooked in tandoor & immersed in spicy butter sauce	
Konkan Crab Curry	\$19.00
lump crabmeat in spicy onion sauce, lemon grass & touch of wine vinegar	
Shrimp Korma	\$20.00
jumbo shrimps cooked in almond and cashew sauce flavored with saffron	

CHICKEN 10

Murgh Makhni	\$19.00
tandoori chicken tikka immersed in a spiced creamy butter sauce	
Murgh Badami Korma	\$19.00
char grilled chicken cooked in an almond and cashew sauce flavored with saffron	
Malwani Chicken Curry	\$19.00
coconut flavored green chicken curry from west india	
Murgh Do Pyaza	\$18.00
cubes of boneless chicken cooked in an abundance of onions and spices	
Nilgiri Murgh	\$19.00
traditional chicken cooked in a blend of spices with mixed greens and herbs	
Chicken Dhansak	\$19.00
chicken, vegetables and lentil curry flavored with stat anise & fenugreek	

Chicken Vindaloo	\$19.00
boneless pieces of chicken cooked with potatoes in vindaloo sauce and aromatic spices	
Pahari Kukarh	\$19.00
chicken and potato in a fiery hot tomato sauce flavored with whole garam masala	
Chicken Madrass	\$19.00
boneless chicken pieces cooked in madras spices, coconut milk and flavored with fresh curry leaves	
Chicken Phal	\$19.00
boneless chicken pieces cooked in ginger, garlic and onion gravy with dry red hot peppers and green chilies	

LAMB & GOAT 10

Goat/lamb Rogan Josh	\$18.00
succulent pieces of goat on the bone cooked in rich cardamom sauce, using tomatoes and rattan jog	
Ahd-e-mughal	\$19.00
lamb delicacy made with aromatic kashmiri masala, yogurt & saffron dedicated to the mughal emperors	
Ghost Bukhara	\$20.00
tender cuts of lamb cooked with apricot, fresh ginger, ground spices & herbs	
Dhansak	\$20.00
lamb, vegetables and lentil curry flavored with star anise and fenugreek	
Subz Gosht	\$19.00
lamb & green vegetable preparation, seasoned with lemon chutney	
Goat/lamb Madras	\$18.00
succulent pieces of goat on the bone cooked in madras curry spices flavored with fresh curry leaves	
Lamb Vindaloo	\$19.00
spicy lamb cooked with potatoes and hot aromatic spices	
Keema Muttar	\$18.00
minced lamb with ginger garlic, selected herbs and mouth-watering spices	
Boti Kebab Masala	\$20.00
lamb tikka immersed in spices creamy sauce	
Lamb Korma	\$20.00
lamb cooked in almond and cashew sauce flavored with saffron	

VEGETARIAN 17

Palak Paneer	\$12.00
curried spinach with homemade cheese and aromatic spices	
Aloo Til Gobhi	\$12.00
potato and cauliflower florets tossed with onions and sesame seed	

Navrattan Korma	\$12.00
garden fresh vegetables and nuts cooked in a cashew sauce	
Saag Makkai Chilli	\$13.00
sauteed mixed greens with baby corn and red chillies	
Baigan Bhurta	\$12.00
smoked eggplant delicacy cooked with onions and tomatoes	
Bhindi Amchoori	\$12.00
okra cooked with onions, tomatoes and dry mango powder	
Khumb Jalfrezi	\$12.00
mushroom cooked with onions	
Khumb Vindaloo	\$12.00
mushroom cooked in very spicy vindaloo sauce	
Subz-e-lazeez	\$11.00
fresh vegetables tossed in ripe tomatoes and herbs with a hint of vinegar	
Paneer Mehr-un-nissa	\$13.00
stir fried cottage cheese and vegetables flavored with fennel	
Paneer Makhni	\$14.00
small cubes of homemade cheese cooked in cashew sauce and fenugreek	
Aloo Tikka Masala	\$11.00
potatoes simmered in creamy tikka masala sauce	
Vegetable Kofta	\$13.00
vegetable dumplings cooked in creamy sauce topped with almond and cashews	
Punj Rattani Dal	\$11.00
a mixture of several lentils tempered with fresh garlic and cumin	
Dal Makhni	\$11.00
black lentil delicacy simmered overnight on a slow fire with garlic, tomatoes and spices	
Saag Aloo	\$12.00
fresh baby spinach and potatoes cooked in aromatic spices	
Sindi Chole	\$11.00
chickpeas cooked with onions, tomatoes and spices in a pomegranate sauce	

DESSERTS 5

Rice Pudding	\$4.00
Gulabjamun	\$4.00
Mango Cheese Cake	\$5.00

Ras Malai **\$5.00**

Mango Mousse **\$5.00**

SPECIAL DINNERS 2

Vegetarian Platter **\$44.00**

appetizer: 2 vegetable samosas or an order of onion bhaji & chutneys. main course: saag paneer, navrattan korma & dal makhni, naan, rice, raita & cucumber salad. dessert: rice pudding

Tandoori Platter **\$54.00**

appetizer: 2 vegetable samosas or an order of onion bhaji and chutneys. a savory combination of seekh kabab, murgh zafrani, tulusi tikka, jumbo shrimps, dal makhni, saag paneer, bread, rice, raita and cucumber salad dessert: rice pudding
