

VEGETABLE SIDE DISH

BOMBAY ALOO <small>VGN</small>	5.50
BRINJAL BHAJI <small>VGN</small> Aubergine	5.50
MUSHROOM BHAJI <small>VGN</small>	5.50
SAAG ALOO <small>VGN</small>	5.50
BOMBAY ALOO <small>VGN</small>	5.50
MIXED VEGETABLE BHAJI <small>VGN</small>	5.50

BREADS & PICKLES

PLAIN NAAN <small>D</small>	3.20
KEEMA NAAN <small>D</small>	4.50
GARLIC NAAN <small>D</small>	4.00
PESHWARI NAAN <small>DN</small>	4.00
PARATHA Plain	2.50
POPADOM Plain or Spicy	each 1.00
CHUTNEYS	
Mango chutney Sour onion Mint sauce Mixed Pickle	each 1.00

NIRVANA
FUSION

ALLERGY INFORMATION

D = Contains Dairy | N = contains Nuts | F = Fish.
V = Vegetarian | DN = contains both Dairy & Nuts.

If you suffer from an acute allergy to any of the following:
Soya, Wheat, Nuts or Dairy Products,
please do not hesitate to inform us when ordering
or if you require the Vegan option.

Buckingham Road
Milton Keynes MK19 6JU
01908 261212

STARTERS

TIGER KING PRAWN PURI <small>F</small>	9.00
Tiger prawns cooked in a unique flavour served with pan fried bread	
MURGH 65	7.00
Peri peri style grilled chicken with medium hot, dry spice flaked chilli, toasted in a lime & honey sauce	
MIXED COMBO <small>D</small>	8.00
Chicken tikka, lamb samosa & onion bhajee	
TANDOORI MIX	9.00
Lamb tikka, chicken tikka & sheek kebab	
CHICKEN TEMPURA	6.00
Deep fried in a spiced light batter	
ONION PAKORA <small>V</small>	6.00
SAMOSA <small>Lamb or Vegetable</small>	6.00
MIXED PLATTER FOR TWO <small>D</small>	19.00
Chicken tikka, lamb samosa, sheek kebab & onion pakora	

GRILLED SPECIALITIES

Marinated in exotic spices & flame baked in the tandoori oven

SEAFOOD GRILL <small>D</small>	17.00
King prawns, sea bass & tilapia grilled with aromatic spice and finished with peppers & coriander	
TANDOORI MURGH <small>D</small>	14.00
Tandoori Murgh half chicken	
HOUSE GRILL <small>D</small>	18.00
Lamb, chicken, Tiger prawns & sheek kebab	
SHASHLICK <small>D</small>	13.00
Chicken, lamb or Ponir	
TIKKA <small>D</small>	14.00
Chicken or lamb	

CLAY OVEN MASSALA

Lightly spiced with butter, almonds, coconut, yoghurt & cream

VEGETABLE MASSALA <small>DNV</small>	11.00
Lightly spiced with butter, almonds, yoghurt & cream	
	Chicken Lamb Panir
MASSALA <small>DN</small>	12.00 13.00 12.00
Lightly spiced with butter, almonds, yoghurt & cream	
PASSANDA <small>DN</small>	12.00 13.00 12.00
Mild with butter, almonds, yoghurt & cream	
MANGO MURGH <small>DN</small>	12.00
Chicken, mango, coconut & almonds in a cardamom, cinnamon & cream sauce	

NIRVANA SIGNATURE DISHES

NIRVANA SPECIAL <small>DF</small>	20.00
Combination of king prawns, lamb grill & chicken grill simmered in a spicy sauce along with leaf spinach & cream, finished with black pepper	
SEAFOOD SPECIAL <small>DN</small>	24.00
King prawns, sea bass & salmon cooked in three different styles, combined in a fenugeek & mint sauce, simmered in a massala cream & coriander sauce	
SOUTH BENGAL FISH CURRY <small>F</small>	17.00
Spiced sea bass, curry leaf, Kashmir chilli, coriander & coconut milk	

FUSION DISHES

Some dishes are available as a Vegan option

BOMBAY MIX	15.00
Spicy grilled chicken strips with mushroom, fresh baby spinach, peppers, onion, garlic & black pepper	
TENGA MITTA SWEET & SOUR CHICKEN or LAMB	15.00
Simmered in rich mango, lime sauce, dried mint & fresh coriander	
PEANUT LAMB MEDIUM	15.00
Stewed lamb in a black pepper, dry chilli flakes, coconut and peanut sauce	
MOZARELLA MEDIUM CHICKEN or LAMB	12.00
Medium spiced with tomatoes, black pepper & bell peppers	
ORANGE MEDIUM CHICKEN or LAMB	14.00
Lightly spiced in orange jelly,	
RED CHILLI VERY HOT CHICKEN or LAMB	15.00
Cooked with very hot kashmiri chilli sauce & garlic	
HOUSE PONIR <small>DV</small> NOT AVAILABLE AS VEGAN	15.00
Chef's special spices, grilled cheese, garlic, medium base with tamarind, bell peppers, tomato & onion	
ROSEMARY LAMB CHILLI <small>D</small> MEDIUM	14.00
Tender lamb marinated in mustard, spiced yoghurt, whole dried chillies & green chillies in a pickle sauce, finished with tempered fresh ginger & rosemary	
BISSI <small>D</small> MEDIUM CHICKEN or LAMB	15.00
Thick base medium hot dish with tomatoes, peppers, garlic, mustard seeds, coriander and Lima beans	

TRADITIONAL COOKING

All these dishes are available as a Vegan option

MADRAS <small>HOT</small>				
VINDALOO <small>VERY HOT</small>				
KORMA <small>DN</small> EXTREMELY MILD almond, coconut & cream				
KARAH <small>MEDIUM</small> roasted peppers & onions				
BHUNA <small>MEDIUM SPICED</small> fresh tomatoes & herbs				
DHANSAK <small>HOT</small> sweet & sour, fresh herbs & lentils				
BALTI <small>MEDIUM</small> thick tomato sauce				
PHATIA <small>MADRAS HOT</small> sweet & sour, coconut				
ROGAN <small>MEDIUM</small> fresh tomatoes & herbs				
JALFREZI <small>HOT</small> spicy, fresh herbs, mixed peppers & chilli				
	Tiger Prawn	Chicken	Lamb	Vegan/V
	15.00	12.00	13.00	12.00
BIRYANI <small>D</small> MEDIUM served with vegetable curry				
		Chicken	Lamb	Vegan/V
		14.00	15.00	14.00

RICE SIDE DISH

PLAIN BOILED <small>VGN</small>	3.50
PILAU BASMATI <small>V</small>	3.50
EGG FRIED	4.00
MUSHROOM	4.00