



nirvana café

INDIAN VEGAN RESTAURANT

Wi-Fi name: nirvana acces invite – Wi-Fi password: NIRVANA1

PHILOSOPHY

Nirvana Café is a social project dedicated to promoting veganism. All our dishes are 100% vegan. We want to be part of the worldwide movement to end and prevent animal abuse and cruelty. For the sake of freshness as well as for the environment, we cook several times a day, according to demand. We do not use any artificial sweeteners, flavor enhancers such as MSG (E621) or food coloring in our dishes and organic/bio produce is used whenever possible.

PLAT DU JOUR

"DISH OF THE DAY" M, N

From 12h-14h30

A different dish every day, please ask the waiter/waitress for more details
9.25

BUDGET FRIENDLY OPTIONS: PLAT DU JOUR TAKE-AWAY BOX

Small box 3.90 Standard box 5.00 Large box 7.00

BREADS

ROTI 2.90

Also known as chapati, roti is adored by the whole Indian subcontinent. This simple yeast-free flatbread is made from whole meal flour and is a great accompaniment to our main dishes. A

PARANTHA 6.50

A rich layered flatbread made with spiced potatoes and green peas, served with soya yoghurt and mixed vegetable pickle for delicious dipping. A, M, N

SOUPS & SALADS

LENTIL SOUP 9.90

A creamy, peppery pulse velouté made from one of the best sources of protein. For variety, an alternating choice of lentils are used. M, N

NIRVANA VEGETABLE SOUP 11.90

A heart-warming soup with fresh vegetables such as mushrooms, broccoli, carrots, cauliflower, and green peas. We vary the vegetables according to the availability. M, N

SALAD 11.90

Indian style simple salad with juicy tomatoes, cucumber, carrot, and lettuce, sprinkled with a hint of lemon, black pepper and iodized salt. Wishing for spicy pickle and onions to go with it? Just ask!

STREET FOOD AND SNACKS

MOMO A, M, N 16.90

Delicious, steamed half-moon dumplings are a specialty of north India. Each piece is carefully handcrafted and filled with sweet and sour hispi cabbage, onions and ginger.

NIRVANA WRAP A, M, N 7.90

Take roti the favorite bread of India, fill it with curried vegetables and turn it into an easy to eat, on the go, street food.

JUMBO NIRVANA WRAP A, M, N 15.90

Feeling hungry? Try the delux version of our wrap – a delicious parantha bread filled with gently spiced aubergine masala. Also a great dish to take-away and eat on the go.

SAMOSA A, M, N

One crispy pastry pyramid generously filled with spicy peas and potato. Served with mint raita or sweet mango chutney and a salad garnish.
1 piece 4.50 2 pieces 7.80

ONION BHAJEES M, N

Chopped onion pieces bound in a spiced and fragrant chickpea flour batter. Served with mint raita for dipping. 9.50

VEGETABLE PAKORAS M, N

Bite-sized potato, onion, cauliflower, aubergine or pepper mixed with spices and delicately coated in chickpea flour batter. Served with a tasty mint raita. 9.50

MAIN DISHES

CAULIFLOWER MASALA 19.90

Cauliflower florets flavoured with fresh ginger and garlic and a careful selection of Indian spices in a delicate tomato sauce enriched with potatoes. Served with basmati rice.

AUBERGINE MASALA 21.90

Rich and tender chunks of eggplant and potatoes spiced with tamarind, cumin and coriander in a light tomato sauce. Served with basmati rice.

DAAL 17.90

This smooth lentil dish is a staple of the Indian kitchen. Heartwarming, comforting and delicious protein delight. For variety, different types of lentils are used to make this dish. Served with basmati rice.

MIXED VEGETABLE CURRY 14.90

A varying vegetable medley including carrots, broccoli, green beans, potatoes, cauliflower, aubergine and courgette cooked in a thick tomato textured masala. We vary the vegetables according to the availability. Served with basmati rice.

RAJMA 21.90

A home-style Punjabi dish made of red kidney beans cooked tender to melt on the palate. Served in an onion and tomato based thick sauce, flavored with garam masala. This dish is naturally high in protein. Served with basmati rice.

MOMO A, M, N 27.90

Delicious, steamed half-moon dumpling are the favorite of north Indians. Each piece is carefully handcrafted and filled with sweet and sour hispi cabbage, onions, and ginger. Use your fingers. dip them into our home-made sesame chili sauce and savor a soft and tangy bite.

CHOLE BHATURA A, M, N

Standard 14.50 Large 19.90

A Punjabi favorite. Chole stands for a rich and flavorful chickpea curry spiced with chili, clove, roasted fenugreek, and cardamom. Bhatara is a crispy unleavened flat-bread that is gently fried to make puffy and airy. Not our lightest dish, but so tasty! Served with finely chopped raw red onion, lemon and mixed vegetable pickle.

Please don't hesitate to ask for complementary rice, spicy pickles or vegan yoghurt. They are free!

All main dishes may contain garam masala (M, N)

DESSERTS

NIRVANA'S OWN VEGAN CAKE A, F, H 7.90

Please ask the waiter/waitress for more details.

KULFI-INDIAN ICE CREAM F, H MANGO 6.90 PISTACHIO 8.90

A deliciously fragrant ice cream. Try out mango or pistachio flavor.

MANGO PUDDING F 7.90

A naturally sweet, velvety, mango yoghurt dessert, topped with coconut shavings.

**Students – 15 % on all prices with valid student ID.
Bring your own empty take-away boxes and get a 10% discount!**

ALLERGENS: A: Gluten F: Soya H: Nuts M: Mustard N: Sesame

