



INDIAN VEGAN RESTAURANT

Wifi name: nirvana acces invite - Wifi password: NIRVANA1

PLAT DU JOUR

«DISH OF THE DAY» **M, N** / 8,25
Vegetable / lentil / pulse curry + rice & side salad

BUDGET FRIENDLY OPTIONS: PLAT DU JOUR TAKE-AWAY BOX

Vegetable / lentil / pulse curry + rice
Small box / 3,90 Standard box / 5,00 Large box / 7,00

INDIAN DRINKS

CHAI TEA

Black tea heated at length with whole cardamoms, fresh ginger and Indian spices. Served with or without soya milk according to preference. **F**
/ Cup 3,50 / Pot 6,50

MANGO LASSI

Delicious soya yoghurt mango shake **F** / Small 3,00 / Large 5,00

BREADS

ROTI

Also known as chapati, roti is adored by the whole Indian subcontinent. This simple yeast-free flatbread is made from wholemeal flour and is a great accompaniment to our main dishes. **A** / 2,00

PARANTHA

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** / 4,00

SOUPS & SALADS

LENTIL SOUP

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** / 6,90

NIRVANA VEGETABLE SOUP

A heart warming soup with fresh vegetables such as mushrooms, broccoli, carrots, cauliflower and green peas. We vary the vegetables according to availability. **M, N** / 7,90

SALAD

Indian style simple salad with juicy tomatoes, cucumber, carrot and lettuce, sprinkled with a hint of lemon, black pepper and sea salt. Wishing for spicy pickle and onions to go with it? Just ask! / 7,90

STREET FOOD AND SNACKS

MOMO **A, M, N** / 9,00

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

NIRVANA WRAP **A, M, N** / 5,50

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** / 8,50

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** / 3,00

One crispy pastry pyramid generously filled with spicy peas and potato. Served with mint raita or sweet mango chutney and a salad garnish.

ONION BHAJEES **M, N** / 6,50

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

VEGETABLE PAKORAS **M, N** / 6,50

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

MAIN DISHES

CAULIFLOWER MASALA / 14,00

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 / 15,50

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

DAAL / 12,80

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 / 9,90

A varying vegetable medley including carrots, broccoli, green beans, potatoes, cauliflower, aubergine and courgette cooked in a thick tomato textured masala. Served with basmati rice

RAJMA / 15,50

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, flavoured with garam masala. This dish is naturally high in protein. Served with basmati rice

MOMO **A, M, N** / 17,00

Delicious steamed half moon dumpling are the favourite 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 savour a soft and tangy bite. Served with a fresh side salad.

CHOLE BHATURA **A, M, N** / Standard 9,50 / Large 13,80

A Punjabi favorite. Chole stands for a rich and flavorful chickpea curry spiced with chili, clove, roasted fenugreek and cardamom. Bhatore is a crispy unleavened flatbread 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** / 5,50

A slice of sponge cake accompanied by apple & cinnamon soya yoghurt. Ask for our alternating cake flavors such as: vanilla, lemon, coconut, allspice, orange, strawberry, chocolate

KULFI - INDIAN ICE CREAM **F, H** MANGO / 5,00 PISTACHIO / 6,00

A deliciously fragrant ice cream. Try our MANGO or PISTACHIO flavour

MANGO PUDDING **F** / 5,00

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

HOT DRINKS COLD DRINKS

ESPRESSO	/ 2, 20	VIVA	0,25 L / 2, 50 0,5 L / 3, 80
DOUBLE ESPRESSO	/ 3, 80	ROSPORT BLUE	0,25 / 2, 50 0,5 L / 3, 80
ESPRESSO MACCHIATO F	/ 2, 50	COCA COLA	/ 2, 80
COFFEE	/ 2, 30	Regular / Life / Zero / Light	
Served with oat milk		SPRITE	/ 2, 80
CAPPUCCINO F	/ 3, 30	NESTEA PEACH	/ 2, 80
LATTE MACCHIATO F	/ 3, 30	FANTA	/ 2, 80
HOT CHOCOLATE F	/ 3, 50	ORANGINA	/ 2, 80
COFFEE MOCHA F	/ 3, 50	JUICE	/ 2, 80
SELECTION OF BLACK, GREEN AND HERBAL TEAS	/ CUP 3, 20 / POT 6, 00	Orange / Apple / Mango / Tomato	



Students - 10 % on all prices with valid student ID

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