



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" 6, 10, 11

From 12h00 to 14h00, Monday to Friday

A different dish every day, from Monday to Friday. Please ask the waiter/waitress for more details. / 11.80

BUDGET FRIENDLY OPTIONS: PLAT DU JOUR TAKE-AWAY BOX

Small box / 5.00 Standard box / 6.60 Large box / 8.80

INDIAN BREADS

ROTI 1 / 3.20
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.

PARANTHA 1, 10, 11 / 7.20
A rich layered flatbread made with spiced potatoes and green peas, served with soya yoghurt and mixed vegetable pickles for delicious dipping. This dish has a noticeable oiliness, adding a rich texture.

SOUPS & SALAD

LENTIL SOUP 10, 11 / 10.90
A creamy, peppery pulse velouté made from one of the best sources of protein. For variety, an alternating choice of lentils are used. Served with a vegan cracker/ piece of bread.

NIRVANA VEGETABLE SOUP 10, 11 / 12.90
A heart-warming soup with fresh vegetables, that can vary, such as tomato, broccoli, carrots, cauliflower, green peas... We vary the vegetables according to the availability. Served with a vegan cracker/ piece of bread.

SALAD / 12.90
Freshly made simple salad with juicy tomatoes, cucumber, carrot, and lettuce, sprinkled with a hint of lemon, black pepper and iodized salt.

STREET FOOD AND SNACKS

MOMO 1, 10, 11 / 18.60
One specialty of North India. Seven delicious, steamed half-moon dumplings served with a fresh salad. 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.

NIRVANA WRAP 1, 10, 11 / 8.70
A delicious wrap easy to eat, on the go, made out of roti, the favorite bread of India, filled with curried vegetables. This dish has a noticeable oiliness, adding a rich texture.

JUMBO NIRVANA WRAP 1, 10, 11 / 17.90
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. This dish has a noticeable oiliness, adding a rich texture.

SAMOSA 1, 10, 11
Small crispy pastry pyramids generously filled with spicy green peas and potato. Served with two different tasty indian sauces.
2 pieces / 5.00 4 pieces / 8.60

CHAT SAMOSA 1, 10, 11
Two small crispy pastry pyramids generously filled with spicy green peas and potato. Served with a chickpea masala and two different tasty indian sauces. / 9.90

ONION BHAJEES 10, 11
Chopped onion pieces bound in a spiced and fragrant chickpea flour batter. Served with two different tasty indian sauces for dipping. / 10.50

VEGETABLE PAKORAS 10, 11
Bite-sized potato, onion, cauliflower, aubergine and broccoli mixed with spices and delicately coated in chickpea flour batter. Served with two different tasty indian sauces for dipping. / 10.50

MAIN DISHES

CAULIFLOWER MASALA / 21.90
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 / 23.90
Rich and tender chunks of eggplant and potatoes spiced with tamarind, cumin and coriander in a light tomato sauce. Served with basmati rice. This dish has a noticeable oiliness, adding a rich texture.

DAAL / 19.70
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 / 16.40
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 / 23.90
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 1, 10, 11 / 29.90
Fourteen delicious, steamed half-moon dumplings served with a fresh salad. 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 1, 10, 11
Standard (2 pieces) / 16.50 Large (3 pieces) / 21.90
A Punjabi favorite. Chole stands for a rich and flavorful chickpea curry spiced with chili, clove, roasted fenugreek, and cardamom. Bhatara is a bread that is gently fried to make it puffy and airy. Not our lightest dish, but so tasty! Served with finely chopped raw red onion, lemon and mixed vegetable pickles. This dish has a noticeable oiliness, adding a rich texture.

ALOO MATAR
Tender green peas and hearty potatoes simmered in a fragrant masala tomato sauce. Served with basmati rice. This dish has a noticeable oiliness, adding a rich texture. / 19.90

SOYA CHUNKS CURRY 6
Flavourful soya chunks and potatoes cooked in a delicate masala tomato sauce. Served with basmati rice. This dish has a noticeable oiliness, adding a rich texture. / 24.90

All main dishes may contain garam masala (10, 11)

DESSERTS

GAJAR KA HALWA-CARROT PUDDING 6, 8C / 7.90
An Indian home-made carrot dessert, made of soya milk, vegetable butter and vegan sugar, garnished with nuts and cardamom. This dessert can be served hot or cold, you choose!

KULFI-INDIAN ICE CREAM 6, 8G MANGO/ 6.90 PISTACHIO / 8.90
A delicious Indian home-made ice cream. Try out our mango or pistachio flavor.

MANGO PUDDING 6 / 7.90
A naturally sweet, velvety, mango yoghurt dessert.

Students – 20 % of all products with a valid student ID.

Take-away in the evening from 18h00 and get a 10% discount!

Bring your own empty take-away boxes and get a 10% discount!



ALLERGENS:

1: Gluten 6: Soya 8C: Nuts 8G: Pistachio 10: Mustard
11: Sesame