



Best Indian Cuisine in the most admired tourist destination in Colorado.

Appetizers

Chicken Wings

Marinated chicken wings, baked and fried (GF) 9.99

Chicken Momo

Steamed chicken dumpling (DF) 8.99

Veggie Momo

Steamed veggie dumpling (DF) 8.99

Himalayan Lamb Saute

Lamb slices sauteed with peppercorn, bell peppers, onions & spices (GF/DF) 10.99

Veggie Samosa

Triangular pastry filled with savory mashed potatoes & peas in a deep-fried shell (V/DF) 8.99

Chilli Chicken

Chicken morsels glazed in tomato-soy sauce (DF) 10.99

Papadam

Thin & crispy lentil bread (GF/DF/V) 4.99

Gobhi Manchurian

Cauliflower florets sautéed in a garlic-soy-tomato glaze (DF) 8.99

Best Seller

Vegetarian Entrée Curries

Saag Paneer

Home-made cheese cubes in creamy spinach & green mustard sauce, seasoned with ginger (GF) 17.99

Aloo Gobhi

Cauliflower and potato, cooked with fresh tomato & curry sauce (V/GF/DF) 16.99

Keshari Kofta

Fried balls made from minced mixed vegetables, cottage cheese, cashew, raisins, cooked in keshari sauce (GF) 18.99

Paneer Tikka Masala

Cheese cubes cooked with a blend of homemade spices in creamy masala sauce (GF) 17.99

Channa Masala

Chickpeas, cooked with cumin, fresh tomatoes, & onion sauce (V/GF/DF) 16.99

Daal Makhani

Black lentils in classic cream-based makhani sauce (GF) 18.99

Daal Tadka

Yellow lentil cooked with onion, tomatoes & seasoned with cumin & cilantro (GF) 17.99

Non-vegetarian Entrée Curries

Butter Chicken

Boneless Chicken cooked with ground spices, onion & tomato in creamy butter sauce (GF) 18.99

Chicken Tikka Masala

Boneless chicken breast, with fenugreek leaf, in onion & tomato-based creamy sauce (GF) 18.99

Chicken Vindaloo

Boneless chicken and potatoes cooked in onion and tomato based spicy vinegary sauce (GF) 18.99

Lamb Rogan Josh

Boneless lamb cooked with cardamom, ginger, garlic, onion & tomato in Rogan sauce (GF) 19.99

Shrimp Vindaloo

Shrimp & potato cooked in onion & tomato based spicy vinegary Sauce (GF) 20.99

Chicken Saag

Boneless chicken morsels cooked in creamy spinach & green mustard sauce, seasoned with ginger. (GF) 18.99

Seafood Curry

Scallop, shrimp & salmon fish cooked with curry leaves & cumin in curry sauce (GF/DF) 20.99

Nirvana Grills

Served with sautéed vegetables and a side of flavored tikka masala sauce

Lamb Chop

Tender Lamb Chops marinated with ginger, garlic & spices marinade (GF) 23.99

Chicken Tikka Kebab

Chicken Breast in yogurt, ginger, garlic & homemade spices marinade (GF) 22.99

Chicken Tandoori

Chicken Legs, in yogurt, ginger, garlic & tandoori spice marinade (GF) 21.99

Shrimp Tandoori

Shrimps in mustard seed, & homemade spice marinade (GF) 23.99

Mixed Grill

A mix of chicken tikka kebab, shrimp tandoori, chicken tandoori, & salmon fish (GF) 25.99

Salmon Fish

Fish marinated with mustard seed, & homemade spices (GF) 23.99

Traditional Breads

Flatbread baked in a traditional clay oven. Goes stunningly well with curries and grills.

Garlic-cheese Naan 6

Garlic Naan 5

Plain Butter Naan 4

Cheese Naan 5

(V - Vegan, GF - Gluten Free, DF - Dairy Free)

Biryani

A spicy dish of rice with meat or veggies, flavored with saffron, cashews, raisins and onions.
Served with a side of raita, a yogurt sauce.

Lamb Biryani 20.99

Chicken Biryani 19.99

Nirvana Combination Biryani
Lamb, chicken, shrimp 22.99

Vegetables Biryani 18.99

Shrimp Biryani 21.99

Seafood Biryani
Shrimp, scallop, and Salmon 23.99

Additional Choices

Vegetarian Entrée Curries

Paneer Makhani
Paneer cooked in classic cream-based makhani sauce (GF)
17.99

Bharta Makhani
Eggplant cooked with fresh tomatoes, garlic in onions based Rogan sauce (GF) 17.99

Vegetable Rogan Josh
Mixed vegetables cooked with ginger, garlic, & cumin in Rogan sauce (GF) 17.99

Vegetable Curry
Seasonal veggies in traditional curry sauce (GF/DF/V) 17.99

Mattar Paneer
Green peas & paneer cooked in creamy masala sauce (GF)
17.99

Navaratna Korma
Mixed vegetables & paneer cooked in cream-based onion sauce & coconut (GF) 17.99

Non-vegetarian Entrée Curries

Chicken Dhaniya
Chicken morsels cooked with sesame seeds & cilantro in nut-based sauce (GF) 18.99

Lamb Curry
Boneless lamb cooked with traditional curry sauce (GF)
19.99

Garlic Chicken
Boneless chicken cooked with fresh chopped garlic, fenugreek leaf & fresh tomato in curry sauce (GF) 18.99

Chicken Rogan Josh
Boneless chicken cooked with cardamom, ginger, garlic, onion & tomato in Rogan sauce (GF) 18.99

Lamb Saag
Boneless lamb cooked in creamy spinach & green mustard sauce, seasoned with ginger. (GF) 19.99

Lamb Korma
Boneless lamb cooked with cashew nut, almond paste, coconut & onion based creamy sauce (GF) 20.99

Lamb Tikka Masala
Boneless lamb with fenugreek leaf in onion and tomato based creamy sauce (GF) 19.99

Lamb Vindaloo
Boneless lamb and potatoes cooked in onion and tomato based spicy vinegary sauce (GF) 19.99

Chicken Korma
Chicken morsels, cashew nut, almond paste & coconut in onion based creamy sauce (GF) 19.99

Combination Vindaloo
Lamb, chicken, shrimp and potatoes cooked in onion and tomato based spicy vinegary sauce (GF) 21.99

Chicken Curry
Chicken Morsels cooked with traditional curry sauce (GF)
18.99

Side Orders

French Fries 5

Tamarind Chutney 5

Daal Soup
Yellow lentil, cumin, garlic, fresh tomato & cilantro (GF) 6

Mint Chutney 5

Mango Chutney 5

Fresh Onion & Green Chili with Lemon 4

Raita
A side dish of yogurt containing cucumber, carrot and mild spices 5

Salad
Cucumber, onion, carrots, tomato & lemon twist (GF/DF/V) 7

Desserts

Key Lime Pie
American dessert pie made of lime, egg, & sweetened milk 6

Gulab Jamun
Delicious soft & sweet dumpling 5

Kheer
Rice Pudding 5

Mango Kulfi
Traditional mango ice-cream 6

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