

# MENU

## SMALL DISHES

|                               |   |
|-------------------------------|---|
| Tomato Ceviche (V)            | Heritage tomatoes with crispy taro root, kumquat, crispy corn and citrus chilli tomato yuzu <b>£9</b>   |
| Wild Mushroom Salad (V)       | With spicy sour sauce <b>£11</b>  |
| Duck Watermelon Salad         | Mandarin, pomegranate, basil, coriander, cashew and hoisin sauce <b>£14</b>   |
| Bean & Black Fungus Salad (V) | Runner Beans, black fungus, raw papaya and carrot with rice wine vinegar and spicy hajikami ginger dressing <b>£9</b><br><i>With Soy glazed pulled chicken</i> <b>£12</b> |
| Vegetable Tempura (V)         | Crispy asparagus, shiitake and sprouting broccoli <b>£9</b>   |
| Crispy Salted Squid           | Cucumber, lemongrass and ginger sauce <b>£11</b>  |
| Softshell Crab Tempura        | Truffle ponzu and sour mango dip <b>£13</b>   |
| Venison Tataki                | Seared venison thinly sliced with yuzu soy sauce <b>£12</b>   |
| Black Cod                     | Marinated with homemade 'Harissa' and served with Thai som tam dip <b>£15</b>   |
| Scallop Ceviche               | Fresh scallops with sweet potato, red onion, crispy sweet corn and citrus chilli yuzu <b>£14</b>  |
| Prawn Kushiyaki               | Marinated in soy, chilli and sesame served with shiso salsa, grilled lemon and chopped chives <b>£9</b>   |

## CHARCOAL DISHES

|                        |  |
|------------------------|--|
| Grilled Nasu (V)       | With shiso leaves, ginger, garlic and sesame <b>£11</b>                                |
| Beef Bulgogi           | With purple potatoes chokha and achari carrots <b>£23</b>                              |
| Portobello Bulgogi (V) | Roasted Portobello with spice mix, pickled ginger and toasted sesame <b>£12</b>        |
| Spiced Lamb Cutlets    | Wasabi roasted garlic sauce and edamame truffle puree <b>£24</b>                       |
| Chilean Seabass        | Tamarind glaze pickled cucumber and caramelised cashew 'Gajak' <b>£25</b>              |
| King Crab              | Curry leaf and mustard seed 'tadka', Jalapeno dressing, carrot and cucumber <b>£20</b> |
| Nirvana Baby Chicken   | Marinated in mint miso and served with garlic crisps and puy lentil salsa <b>£17</b>   |

## POTS

|                      |  |
|----------------------|--|
| Lobster Curry        | Lobster, pineapple, fine beans cooked in fresh coconut water and oriental yellow curry sauce <b>£28</b>                              |
| Nyonya Chicken Curry | Nirvana's own take on the classic 'Nyonya'. Chicken stewed in a coconut curry with spices, potatoes and poached Hen's egg <b>£16</b> |
| Tofu (V)             | Roasted onion, coconut milk, Thai basil and lime leaf <b>£12</b>   |
| Lamb Massaman        | Slow cooked lamb massaman curry with baby turnips and cashew nuts <b>£18</b>   |

## ADD ONS

|              |  |
|--------------|--|
| Steamed Rice | Basmati rice with lime leaf <b>£3</b>                                      |
| Kai Lan      | Steamed with ginger and drizzled with spicy shiso <b>£10</b>               |
| Noodle       | Braised five spice chicken, curry broth and seasonal vegetables <b>£10</b> |
| Roti Canai   | Classic Malay parantha <b>£3.50</b>  |

**NIRVANA**  
KITCHEN

CHEF PATRON  
ANIRUDH ARORA



MAÎTRE D' RESTAURANT  
DANIEL DIAS

**JANUARY 2017**