



WORLD TASTES

(ARTISAN CRAFTED CHEESE FLIGHTS)

International Cheese Flight

Carr Valley cranberry chipotle cheddar, Centenol Pyrenees semi-firm white, five year aged gouda. Crusty baguette, fresh & dried fruits. 10.95 V,GFA

American Artisan Cheese Flight

Triple crème brie, Point Reyes Blue, Baby brie, Prairie Breeze Amish white. Crusty baguette, fresh & dried fruits. 11.95 V,GFA

Spanish Cheese Flight

This artisanal flight Grand Val Manchego Valdeon Bleu, amazing Patrice Mahon hard white buttery flavor. Glazed dates, walnuts, crusty baguette. 12.95 V,GFA

(APPETIZERS)

Nirvana Marrakesh Express

Hummus, Red Pepper Hummus, Babaganoush, Tatziki, fresh crisp vegetables & warm pitas. 10.95 V,GFA

Bruschetta Bliss

Fresh ripe tomatoes, black olives, herbs, red onion & garlic, served on garlic crostini, topped with parmesan. 7.95 V

Crab Cakes with Harissa

100% lump crabmeat blended with fresh herbs and seasonings, no breading, no fillers, oven baked, Harissa sauce garnish. 12.95 V, GFA

Mussels Provencale

Fresh Prince Edward Mussels steamed in white wine, tomato herb sauce. 10.95 GFA

Spinach Stuffed Portabella

Portabella mushroom filled with spinach, garlic & fresh herbs, topped with mozzarella & balsamic reduction garnish. 7.95 V,GFA

Grilled Chicken & Spinach Quesadilla

Cage, hormone & antibiotic free, sustainably farm raised chicken breast, fresh spinach & Monterey jack cheese, served with fresh homemade pico de gallo & sour cream. 8.95

Shrimp & Cranberry Chipotle Cheddar Quesadilla

Fresh shrimp & Carr Valley cranberry chipotle cheddar artisan cheese, a touch of cilantro, served with fresh homemade pico de gallo & sour cream. 10.95

Cuban Black Bean, Cilantro & Monterey Jack Quesadilla

Grilled, served with fresh homemade pico de gallo & sour cream. 6.95 V

Steak Quesadilla

Marinated filet, green peppers, onions, Monterey jack cheese, grilled, served with fresh homemade pico de gallo & sour cream. 9.95

V=Vegetarian 18% Gratuity added to parties of six or more
GFA=Gluten Free Available – please ask your server for details regarding this item.



PURE SALAD NIRVANA

Add chicken or tofu to any salad. 3.45 Add Salmon 5.45

Chicken is cage, hormone, antibiotic free & sustainably raised on family farms.

DRESSINGS Balsamic Moroccan Dill, Ranch, Honey-Poppyseed, Italian Vinaigrette, Cilantro lime

The 'Everything You Love in a Salad' Chopped Salad

Chick peas, red onion, toasted almonds, diced tomatoes, dried cranberries, gorgonzola cheese and long grain brown basmati rice served on mixed greens & tossed with your choice of dressing. 10.95 V, GFA

Southwestern Meditation Salad

Grilled zucchini, black beans, avocado, Carr Valley Chipotle Cheddar cheese, roasted corn pico de gallo, mixed greens & dressing of your choice. 10.95 V, GFA

Inspired Spinach Salad

Baby spinach, cage, hormone, antibiotic free chicken breast, dried cranberries, red onion, tomato, mandarin oranges, brown sugared walnuts, goat cheese & cilantro lime dressing on the side. 11.25 GFA

Salmon and Orzo Pasta Salad

Wild caught salmon atop spinach, orzo pasta, kalamata olives, green onions, red bell pepper, & feta cheese. 11.25

Nirvana Field of Greens Salad

Fresh field of greens, walnuts, grapes, gorgonzola, apples. Small starter salad. 6.95

GOOD KARMA (ENTREES)

Moroccan Chicken Pot Pie with Curry Crust

A burst of amazing flavors: Moroccan spiced chicken breast, chick peas, fire roasted tomatoes, golden raisins, carrots, onions, sweet potatoes, topped with curried crust and baked until golden brown. Served aside Nirvana's Field of Greens. 16.95

Spinach, Tomato and Gorgonzola Penne

Absolutely fresh, delicious, pan seared cherry tomatoes, garlic & spinach in a light gorgonzola cream sauce. 14.95 V, GFA

Chicken Tandoori Pasta

Cage, hormone & antibiotic free, sustainably farm raised chicken breast, marinated in tikka tandoori spices, yoghurt, grilled red bell pepper, whole wheat penne pasta. 15.95 **Vegetarian option available!** GFA

Eggplant Lasagna

Homemade vegetable lasagna, baked, layers of eggplant, mushroom, blend of Ricotta, Parmesan, & spinach, topped with Buffalo mozzarella cheese. Served aside Nirvana's Field of Greens. 16.95 V

Porcini Dusted Chicken Roulade

Cage, hormone & antibiotic free, sustainably farm raised chicken breast, dusted with porcini mushrooms, goat cheese filled, marsala sauce, served with smashed garlic red potatoes, green beans. 16.95 GFA

6 oz Filet Mignon

Hand-cut, grilled filet mignon, choice of gorgonzola or cranberry red wine reduction, grilled asparagus, served with smashed garlic red potatoes. 23.95 GFA

Rack of Lamb

Dijon-rosemary rub, roasted, cranberry red wine reduction, served with smashed garlic red potatoes, green beans. 25.95 GFA

Cioppino of Scallops, Shrimp, & Mussels

Italian seafood dish with Spanish influence. We begin with a two day process of creating the lobster base fume', add fennel, fire-roasted tomatoes, herbs, scallops, shrimp, and mussels. Served with baguette. 24.95 GFA

Tilapia with Pineapple Mango Salsa

Sustainably farmed. Free of antibiotics, preservatives & hormones. Pan seared Tilapia filet, atop grilled zucchini, roasted red pepper, grilled onion, & a bed of spinach. Balsamic reduction. Topped with fresh pineapple mango salsa 14.95 GFA

Fresh hand-cut Atlantic Caramelized Salmon

Molasses Caramelized Alaskan wild caught salmon, ginger-cilantro marinade, grilled asparagus, sesame-soy mushroom wild & brown rice. 19.95 GFA

Chilean Sea Bass

The "Nirvana" of fish! Wild caught filet, hazelnut, fresh herb and panko crusted, baked, crusted with roasted tomato & herb sauce, served with a roasted blend of zucchini, red and green peppers, carrots and cauliflower. 25.95 GFA



LUNCH MENU - AVAILABLE 11AM UNTIL 3PM

PERFECT PANINI'S & SANDWICHES

Find your own Nirvana. Choose from our Gourmet Panini and sandwich selection, served with your choice of a Signature Side

MUG OF HOMEMADE SOUP

Ask your server about today's freshly prepared soups. 3.95 V, GFA

Mug of soup and Field of Greens Salad

Fresh field of greens, walnuts, grapes, gorgonzola, apples plus your choice of soup. 8.95

The Good Stuff Panini

It's about time you got all the good stuff on your veggie sandwich! Grilled zucchini, pan seared mushrooms, avocado, fresh spinach, roasted peppers, swiss cheese, provolone, and sun dried tomato pesto on our multigrain panini bread. 8.95 **Mug of soup & 1/2 sandwich 7.95** V

Avocado Grilled Chicken Breast Panini

Cage, hormone & antibiotic free, sustainably farm raised chicken breast. Tender sliced grilled breast meat, swiss cheese, sliced fresh avocado, grilled peppers and roasted red pepper hummus on multigrain bread. 10.45 **Mug of soup & 1/2 sandwich available 9.45**

Triple Cheese 'n' Tomato Panini

Swiss, provolone and fontina cheese, sliced tomato, Vienna panini bread. 6.95 **Mug of soup & 1/2 sandwich available 6.25** V

Chimichurri Cheese Steak Sandwich

Marinated filet, roasted green peppers, grilled onions, white cheddar cheese, chimichurri sauce, your choice of side. 10.95

Curried Chicken Salad Wrap

Cage, hormone & antibiotic free, sustainably raised chicken breast. Tender breast meat, grapes, toasted almonds, celery, shredded carrots, curry spices, romaine, yogurt & mayonnaise blend, flour tortilla wrap. Choice of signature side. 9.45

Baja Tilapia Tacos

Sustainably farmed tilapia, seasoned, lettuce, tomato, Harissa-sour cream sauce, Cuban beans & rice, pico de gallo, flour tortilla. 12.95

Shrimp Ceviche Wrap

Nirvana's own chunky shrimp and roasted corn ceviche, avocado, flour tortilla wrap. Choice of signature side. 9.95

Breakfast Burrito

Scrambled eggs, Nirvana's black beans, tomato, avocado, Monterey jack cheese. Served with pico de gallo, sour cream and choice of side . 9.95

Moroccan Chicken Pot Pie with Curry Crust

A burst of amazing flavors: Moroccan spiced chicken breast, chick peas, fire roasted tomatoes, golden raisins, carrots, onions, sweet potatoes, topped with curried crust and baked until golden brown. 14.95

Eggplant Lasagna

Homemade vegetable lasagna, baked, layers of eggplant, mushroom, blend of Ricotta, Parmesan, & spinach, topped with Buffalo mozzarella cheese. 14.95 V

SIGNATURE SIDES

Cuban Black Beans & Brown Rice

Cuban beans atop long grain brown Nirvana rice. 4.95 V, GFA

Grilled Vegetables

Seasonal fresh vegetables. 4.95 V, GFA

Sauteed Spinach and Garlic 5.95 V, GFA

House Baked Pita Bread or Baguette 1.95

Mashed Sweet Potatoes

Baked and smashed, brown sugar & vegetable stock. 4.95 V, GFA

Roasted Red Potato Salad

Dijon, honey, and shallots make this potato salad tangy and sweet. 4.95 V, GFA

Smashed Garlic & Red Potatoes 4.95 V, GFA