



NIIRA

SOUPS & SALADS

TRUFFLE MULLIGATAWNY SOUP | 45 AED

Creamy blend of carrots, onion, garlic, lentils, and apples, enriched with a truffle mushroom base and coconut cream. Finished with a drizzle of herb oil and a touch of truffle oil.

FATTOUSH BOMB | 45 AED

Crisp cucumber, pomegranate, tender baby gem lettuce, red radish, shallots, and ripe tomatoes served with a zesty lemon-mint dressing (G)

PASSION QUINOA SALAD | 48 AED

A vibrant salad of quinoa, kale, and cucumber, tossed with cherry tomatoes and mixed spiced nuts. Dressed in a tangy passion fruit vinaigrette (N,V)

CHILI MANGO SALAD | 38 AED

Fresh mango salad with a hint of chili, fresh herbs, crisp cucumber, and red onion. (V)

APPETIZERS

CHICKEN TIKKA ROLLS | 42 AED

Tender, smoked shredded chicken rolled with caramelized onions, bell peppers, and rich makhani gravy, wrapped in a soft tortilla and served with a tangy tandoori dipping sauce. (G, D)

WAGYU MASALA ROLLS | 75 AED

Succulent Wagyu tenderloin shredded and enveloped in a flavourful beef masala sauce, wrapped in a soft roll with a tangy tamarind-spiced dipping sauce. (G, D)

CITRUS SPICED CALAMARI | 55 AED

Baby calamari spiced with turmeric and ginger, balanced with a hint of lemon and orange. (S)

HALLOUMI PAKODA | 45 AED

Crispy bites of halloumi cheese enveloped in a spiced gram flour batter, paired with a fresh coriander chutney. A delightful fusion of crunchy and creamy textures. (G,V, D)

BUTTER CHICKEN BURRATA TACOS | 65 AED

Soft tacos filled with smoky shredded chicken and creamy makhani gravy, topped with luscious burrata cream. (G, D)

CURRY SPICED BEEF TACOS | 85 AED

Shredded Wagyu tenderloin seasoned with aromatic curry spices, wrapped in soft tortillas and paired with a zesty tamarind spiced masala sauce. (G, D)

TRUFFLE AND CHEESE KULCHA | 45 AED

Fluffy Indian bread stuffed with truffle and mushroom blend, melting mozzarella cheese, and finished with a sprinkle of Parmigiano Reggiano. (G, D)

BUTTER CHICKEN ARANCINI | 55 AED



Creamy, Savory orbs of Arborio rice, smoky shredded chicken and makhani gravy, all encased in a crispy Parmesan-coated crust. Served with a Butter chicken dipping sauce. (G, D, E)

WAGYU BEEF SLIDER | 65 AED

Juicy Wagyu mince patty seasoned with Indian spices, topped with mild cheddar and a spicy herb mayonnaise, all nestled in a soft bun. (G, D)

TANDOORI CHICKEN SLIDER | 55 AED

Spicy tandoori fried chicken with Indian spices, paired with mild cheddar and a tangy tandoori mayonnaise, served in a soft bun. (G, D)

CHICKEN TIKKA SAMOSA | 42 AED

Stuffed Samosas with smoked shredded chicken, onions, and bell peppers in a rich makhani gravy, served with a tangy tandoori dipping sauce. (G, D)

MAINS

TANDOORI LAMB CHOPS WITH SAFFRON RISOTTO | 145 AED

Tender lamb chops marinated in tandoori spices and served with creamy saffron risotto and a fragrant masala sauce. (G, D)

WAGYU TENDERLOIN WITH SAFFRON RISOTTO | 175 AED

Succulent Wagyu tenderloin paired with creamy saffron risotto served with masala sauce. (G, D)

BUTTER CHICKEN BIRYANI | 85 AED

Fragrant biryani rice layered with rich butter chicken, topped with crispy fried onions and cashew nuts. (G, D, N)

RISOTTO STUFFED PORTOBELLO | 85 AED

Portobello mushrooms filled with saffron-infused risotto, breaded and fried, served with a peppery masala sauce and a drizzle of herb oil. (G, D, E, V)

CHICKEN TIKKA SKEWERS | 65 AED



Marinated chicken thigh skewers grilled to perfection, served with a cooling mint chutney & accompanied by warm naan. (G, D)

WAGYU BEEF SKEWERS | 75 AED



Tender Wagyu rump kebabs infused with coriander and Indian spices, served with mint chutney and warm naan. (G, D)

SIDES

TRUFFLE FRIES | 35 AED

Crispy fries seasoned with truffle oil and Parmesan cheese. (G, D)

MASALA FRIES | 25 AED

Crispy fries tossed with aromatic Indian masala, served with Our homemade spicy sauce (G)

MASALA CORN RIBS | 25 AED

Corn ribs coated in a spiced gram flour and served with a tangy tandoori dipping sauce. (G, D)

DESSERTS

JAZAR HALWA BAKLAVA BASTILLE | 55 AED

A carrot halwa blended with cream, layered between crispy baklava sheets, and garnished with pistachios and almonds. (G, D, N)

CINNAMON LAVA CAKE AND GINGER SPICED ICE CREAM | 45 AED

Decadent milk chocolate lava cake spiced with cinnamon, paired with a refreshing ginger spiced ice cream. (G, D)

KARAK TIRAMISU | 55 AED

A unique twist on tiramisu, infused with karak chai and served with a chai liqueur. (G, D)



BEVERAGES

NIRA'S SIGNATURES

CINNAMON PATH | AED 48

Blackberry fruit, blackberry syrup, mint leaves, cinnamon syrup, lemon juice, sugar syrup, ginger ale.

ROSE OF THE ELDER | AED 48

Hibiscus tea, hibiscus syrup, elderflower syrup, coconut cream.

NIRA'S MARGARITA | AED 48

Mango puree, mango syrup, orange juice, lemon juice, sugar syrup, paprika, ginger ale, soda water.

LASSI HOUSE

MANGO LASSI | AED 38

Mango puree, cardamom, yoghurt, milk, vanilla, fresh cream.

STRAWBERRY LASSI | AED 38

Coconut syrup, coconut puree, coconut milk, yoghurt, cinnamon.

MOJITOS

LEMON | AED 38

PASSION FRUIT | AED 38

STRAWBERRY | AED 38

PEACH AND BASIL | AED 38

FRESH JUICE

ORANGE | AED 28

LEMON MINT | AED 28

WATERMELON | AED 28

SOFT DRINKS AND WATER

SOFT DRINKS | AED 16

ANTIPODS STILL 500 ML | AED 25

ANTIPODS SPARKLING WATER 500 ML | AED 25

ANTIPODS STILL 1 L | AED 35

NIRA

 [nirauae](#)