



Nirvana Grille
RESTAURANT & CATERING

SUSTAINABLE CALIFORNIA CUISINE



NIRVANA GRILLE

Situated in Laguna Beach, Nirvana Grille is a quaint California Community Kitchen offering fresh, local fare, sourced from area growers and purveyors. Our name – Nirvana – invokes feelings of harmony in mind, body and spirit. Nirvana Grille's uniquely fresh perspective on food puts our kitchen front and center – we call it 'Clean California Cuisine'. Our ingredients are the foundation of our restaurant. At the local level, we work with purveyors to select the best provisions they offer at the market allowing us to keep our menu seasonal, so we cook just like our forefathers did. You see that for us, it's all about the food.

ADDRESS

303 Broadway
Street, Ste. 101
Laguna Beach, CA
949-497-0027
nirvanagrille.com

HOURS

TUE–SUN: 5pm–9pm
FRI–SAT 5pm–10pm

RESERVATIONS

OpenTable or
call 949-497-0027

CATERING

949.637.4708

SMALL PLATES & SALADS

- CILANTRO & SERRANO PAN SEARED PRAWNS** 13
cauliflower rice, poblano cream, watermelon radish
- WILD MUSHROOM RAVIOLI** 12
sun dried tomato pesto, goat cheese, pine nuts
- POBLANO CHILE** 11
stuffed with spinach, artichoke, shallots & cream
- CHICKEN WONTONS** 10
chicken, manchego, corn, shallots, cilantro, chipotle cream sauce
- BURRATA & ORGANIC HEIRLOOM TOMATO SALAD** 12
basil pesto, balsamic reduction, kalamata olives, basil
- GRILLED ROMAINE CAESAR SALAD** 10
roasted heirloom tomatoes, bacon, croutons, parmesan, kalamata olive caesar dressing
- ORGANIC BABY SPINACH & MUSHROOM SALAD** 10
warm mushroom ragout, goat cheese, bacon, pine nuts, fried leeks, balsamic dijon vinaigrette

LARGE PLATES

- HERB GRILLED 'LOUP DE MER' SEA BASS** 37
browned butter & grilled lemon, mixed vegetable medley, sauteed french lentils
- PAN SEARED PACIFIC WILD ROCKFISH** 25
artichoke pesto, browned butter, roasted tomatoes, basil oil, zucchini, jasmine & grain rice
- BOURBON PEPPER FILET MIGNON** 38
green peppercorn sauce, roasted garlic mashed potatoes, roasted brussels sprouts with cambazola and bacon
- ROASTED DELICATA SQUASH & FARRO** 22
heirloom farro with shallot & celery, delicata squash, mushroom ragout, goat cheese, hazelnuts, sage browned butter, basil oil, micro celery
- BLACKENED SCALLOP & SQUASH RISOTTO** 33
roasted kohlrabi & butternut squash, shallot, cream & parmesan risotto, sage browned butter
- NIRVANA ORGANIC VEGETABLE PLATE** 22
glazed heirloom carrots, caramelized onions, mushroom ragout, herb butter zucchini & broccolini, rainbow chard, french lentils, parsnip, turnip & potato puree, jasmine & grain rice, roasted garlic mashed potatoes, roasted butternut squash puree