



Nini's Kitchen

A venture of Miracle Ventures Pvt Ltd

AHMEDABAD

PRAHLADNAGAR | PANCHVATI
SCIENCE CITY | CHANDKHEDA

ANAND
V V NAGAR

GANDHINAGAR
URJANAGAR 1

MEHSANA
MODHERA ROAD

SURAT
PIPLOD

VADODARA
SARABHAI COMPOUND

RAJKOT
KALAVAD ROAD

INDORE
VIJAYNAGAR

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#niniskitchen

• Check out our other brands •

BAKED BY
NINI'S

NIRO
BY NINI'S

Food & All Things Yum

Nini's
KITCHEN

A Multi-Cuisine Restaurant®

AHMEDABAD | ANAND | GANDHINAGAR | MEHSANA
SURAT | VADODARA | RAJKOT | INDORE



Started in 2014, **Nini's Kitchen** is a casual dine restaurant offering warm hospitality and wholesome and tasty comfort food. No fancy thrills, no promises of 'out of the world' experience. Just simple no-nonsense, reasonably priced food. We treat people right and that's what makes our new guests feel welcome, and regulars feel right at home.

From a small 42 seater restaurant, run by an entrepreneur and a dentist couple, we're now a chain of restaurants across Gujarat. The space that you're dining at, has been designed, to retain the feel of our first little joint at Prahladnagar. The design language has evolved over the years, without compromising on the quirk that Amdavad first fell in love with. You still get to enjoy our pun-ny posters and hand-doodled wall art, as you wait for your order. Feel free, to pick up a book from our collection or strike a conversation with our friendly waiters.

At the risk of sounding cliché, our staff really is our family. That is why, we'd want you to know their story via the tent card 'Know your server' placed on your table. Many of them have been with us from 2014 and we've seen them grow from being kids to having li'l kids of their own now. From standing in vaccination queues together to surviving COVID, we've had each others' backs always. Giving them your honest feedback is like talking to us directly. Every word is conveyed verbatim, be it bouquets or brickbats. And you get a cashback for helping us do better, with your feedback.

Our entire team is passionate about serving good food and that's exactly what we strive to maintain, always. We hope you have an experience, that makes you come back for more, over and over again.

P.S. Don't forget to end your meal on a sweet note, by trying the sinful desserts from our sister brand '**Baked by Nini's**'.

"We are all about Food & All Things Yum"



"Never pretentious, but always satisfying."



*Lebanese Platter





Beverages With Benefits

Min Serving Size 250 ml
(Fresh Seasonal Fruit Juices without any Additives)

Fresh Lime	110
Watermelon	150
Pineapple	175
Sweet Lime	175
Orange	220

Apple Of The Eye Orange, Apple, Spinach & Lemon	255
Santra Mantra Orange & Sweet Lime	225
Ruby Lime Pomegranate & Sweet Lime	255
Almost Sangria Sweet Lime, Apple, Pineapple & Grapes	255
Merry Berry Black Grapes, Strawberry, Apple & Lemon	255
Paanch Ka Punch Apple, Mango, Strawberry, Pineapple & Kiwi	255



Apple of the Eye



Chulbul Soda

Home Brewed Iced Teas

Min Serving Size 250 ml

Lemon Iced Tea	190
Peach Iced Tea	210



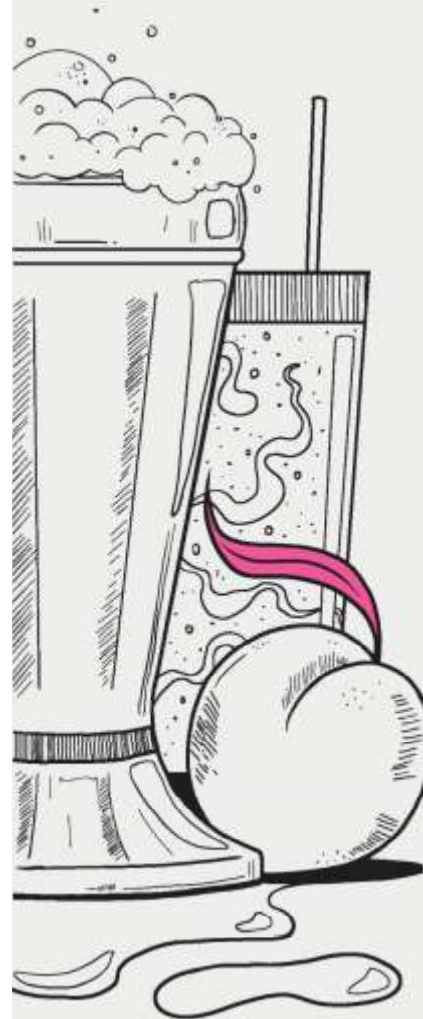
Ruby Lime

Fizzies

Min Serving Size 250 ml

Lime & Mint Mojito	250
Watermelon Mint Mojito	260
Orange Basil Mojito	260
Chulbul Soda	210
Bulbul Soda	210
Fresh Lime Soda	130
Cranberry Chia Lemonade	260
Cucumber Mint Cooler	260
Peachilicious	260





Shakes & Smoothies

Min Serving Size 250 ml

Chocolate Shake	250
Choco Mint Shake	260
Choco Hazelnut Shake	260
Mango Shake	250
Strawberry Shake	250
Dry Fruit Shake	275
Cold Coffee	250
Caramel Cold Coffee	260
Biscoff Shake ☞	275
Banoffee Shake ☞	275
Oreo Brownie Shake	275
Cheesecake Shake ☞	290
Berry Smoothie ☞	275
Clean Green Smoothie	275
Hawaiian Tropical Smoothie	275

All items marked ☞
are NOT Available
in Jain.

Soups

Min Serving Size 250 ml

Tomato Soup Tomato soup made up of fresh tomato puree, flavoured with mild spices & herbs.	275
Spinach Soup Spinach soup made up of fresh spinach puree, flavoured with mild spices & herbs.	280
Sweet Corn Vegetable Soup A delicately flavoured broth with corn kernels & chopped veggies.	275
Hot & Sour Soup ☞ A spicy & tangy soup.	275
Minestrone A thick tomato based soup,made with veggies, beans and chopped pasta	275
Cantonese Soup With Crispy Noodles ☞☞ A soy based hot and sour soup with vegetables & crispy noodles.	290



Cantonese Soup With
Crispy Noodles



Creamy Mushroom Soup

Creamy Mushroom Soup ☞☞ Garlic sauteed mushrooms in a rich veloutte sauce.	290
Roasted Tomato & Bell pepper Soup Roasted bellpeppers and tomatoes simmered into a hearty bisque.	285
Lemon Coriander Soup ☞ A tangy clear soup of vegetables with coriander taking the centrestage.	275



Appetizers

Hara Bhara Kebab	410
Delicate kebabs fashioned with spinach, green peas & cottage cheese. Spiced with herbs & shallow fried.(8 pcs)	
Stuffed Aloo 🍴	410
Stuffed baby potatoes marinated in yogurt, flavoured with Indian spices & grilled in tandoor.(8 pcs)	
Paneer Nazakat	490
Nazakat’ Means Delicate Elegance. Paneer cubes thinly stuffed and marinated in masalas, grilled delicately in tandoor.(4 pcs)	
Bharwaan Mushroom 🍴	480
Fresh mushroom stuffed with cheese, marinated in yogurt, flavoured with Indian spices & grilled to perfection.(8 pcs)	
Assorted Veg Platter 🍴	525
Platter of stuffed mushroom tikka, paneer tikka, Achari aloo, grilled baby corn & Hara Bhara Kebab. Two Pieces Each. (10pcs)	
Paneer Tikka	480
Cubes of fresh cottage cheese marinated in spicy tikka masala & grilled in tandoor to perfection with onion, capsicum & tomato. (8 pcs)	
Hariyali Paneer Tikka	490
Cubes of fresh cottage cheese marinated in pudina tikka masala & grilled in tandoor to perfection with onion, capsicum & tomato. (8 pcs)	
Tandoori Dim Sums 🍴	490
This humble snack gets ‘Delhified’ in our tandoori version. Steamed Momos, doused in our chatpata marinade and grilled to perfection in tandoor. (8 pcs)	
Chinese Cigar 🍴	460
Cigar shaped rolls stuffed with mixed vegetables and noodles, chilli-garlic sauce and spring onions. (6 pcs)	
Corn Croquettes	420
Crumb fried rolls of slow roast corn with thyme, pepper & cheese (8 pcs)	
Sriracha Basil Paneer 🍴	510
Crispy cottage cheese tossed in sriracha, cashew & basil leaves	

Spinach And Cheese Cigars 🍴	460
Sauteed spinach, roasted corn, cheddar and mozzarella cheese made into spring rolls and served with Schezwan sauce. (6 pcs)	

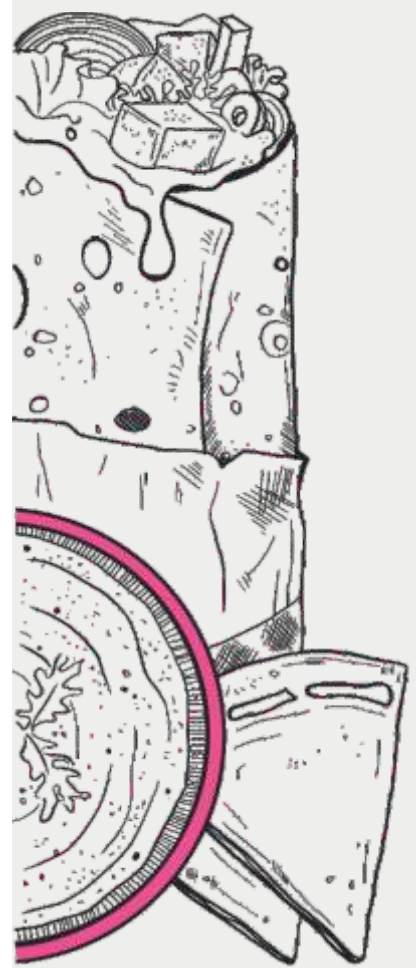
Dahi Ke Kebab (8 pcs.)	460
A classic Mughlai appetizer made using hung curd, creamy on the inside and crunchy on the outside.	

Avocado and Cucumber Sushi (6 pcs.)	550
Fresh Avocado, Cucumber and Cream Cheese rolled in Nori sheet and cooked short-grain rice. Served with Wasabi-Mayo and Ginger pickle.	

Beetroot Peanut Cutlet With Mango Chilli Sauce 🍴👨🍳	490
Panko breadcrumbs crusted and pan fried crispy beetroot and peanut cutlets. Served with a drizzle of sour cream, sweet and spicy mango chilli sauce and pickled beetroots. (6 pcs)	



Avocado and Cucumber Sushi





Tomato Basil Bruschetta

Veg Wontons 460
A Chinese starter consisting of dumplings filled with vegetables, fried till crispy golden brown. Served with a spicy Schezwan sauce. (8 pcs)

Tandoori Roll 310
Select Stuffing – Potato/Paneer Tikka/Mushroom/Mixed Stuffing of your choice marinated in Indian spices, rolled in Indian bread with onions, lettuce & mint sauce.

Hara Bhara Hariyali Roll 310
Pieces of Hara Bhara kebab rolled in Indian bread with onions, lettuce & mint sauce.

Spinach Corn & Cheese Roll 310
Spinach, corn & cheese masala rolled in Indian bread with onions, lettuce & mayo sauce.

Exotic Veggie Crostini 390
Toasted bread topped with grilled zucchini, bellpeppers, baby corns and aubergine, on a bed of basil pesto sauce topped with mozzarella cheese. (6 pcs)

Pesto Mushroom Crostini 390
Toasted bread topped with grilled mushrooms on a bed of pesto sauce, topped with mozzarella cheese. (6 pcs)

Tomato & Basil Bruschetta 390
This classic Italian antipasto uses toasted Italian bread rubbed with garlic, topped with a heavenly diced tomato medley including basil, olives and balsamic vinegar. (6 pcs)

Lebanese Platter 525
House made Piri-Piri tortilla chips, whole wheat pita bread, lavash chips, Mini Focaccia bread and falafel accompanied with tzatziki, muhammara, olive and feta lebaneh, babaganoush, beetroot pickle and hummus.

Hummus With Pita 320
A smooth creamy dip of puffed chickpeas with Tahini, garlic, lemon juice and olive oil, served with pita bread.

Falafel In Pesto Hummus 360
Whole wheat pita bread wrap of falafel balls in Lebanese Sauces, topped with pickled lettuce, doused in pesto hummus.

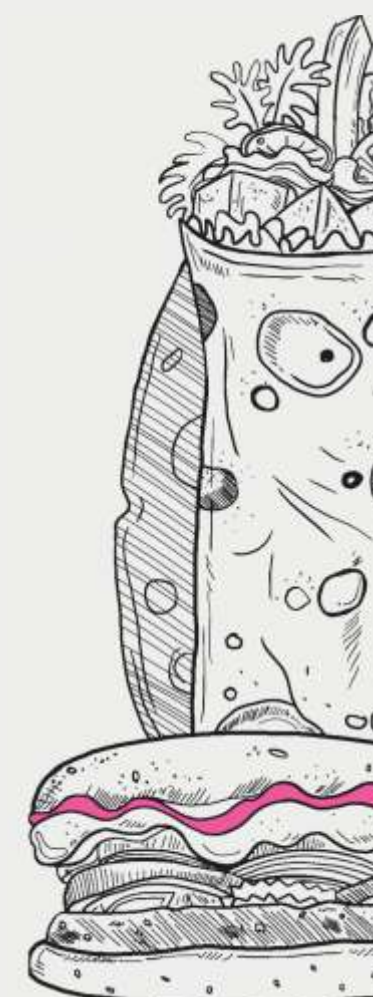
Shawarma 340
Select Stuffing – Paneer/mushroom/potato/mixed Select Type – Wrap / Deconstructed Stuffing of your choice marinated in Lebanese spices, grilled and rolled in freshly made pita bread with pickles & cabbage. Generously topped with Tahini, Harissa, hummus and garlic sauce.

Cheese BBQ Fries 340
Desi twist to the Canadian poutine. French fries doused in our house special BBQ sauce, molten cheese and sprinkled with freshly diced onions and tomatoes.

Pull Apart Bread 275
House made, blooming bread stuffed with mozzarella cheese and coated in herb butter.

Nom Nom Nachos 375
Our take on fully loaded nachos with salsa, cheese sauce, olives, jalapenos and bell peppers.

Extra Pita Bread 90



More...

Garlic Bread (4 pcs.)	190
Garlic Bread with Cheese (4 pcs.)	235
Garlic Bread with Cheese & Chilli (4 pcs.)	235
French Fries	225
French Fries With Cheese	275
Cheese Nachos	310



Pull Apart Bread

Salads

Min Serving Size 350 gms.

Fruit Bowl A bowl of freshly cut seasonal fruits.	350
Fruggie (Fruit + Veggie Salads) Tomato, orange, pineapple, cucumber, capsicum, bell peppers, lettuce, olives, white vinegar & lemon dressing.	350
Hasta La Pasta Bell peppers, lettuce, olives, tomato with penne pasta doused in mayo sauce & sprinkled with olive oil.	350
Watermelon And Feta Salad 🍷 Freshly diced watermelons, mint and jalapenos, tangy feta cheese and caramelised walnuts.	400
Mediterranean Quinoa Salad 🍷 🍷 Quinoa, chickpeas hummus, freshly diced cucumbers, tomatoes, onions and grilled egg plant, served with a dollop of yoghurt and olive oil tzatziki.	400
Greek Salad Cucumber, onion, tomatoes, capsicum, olives, lettuce, mint & feta	370



Watermelon And Feta Salad



Mediterranean Quinoa Salad

Burgers



Piri Piri Paneer Burger

Piri Piri Paneer Burger	320
Crispy paneer piri piri patty, pickled cucumber, salt cured tomatoes, house made sauce	
Veg Kebab Burger 🍷 🍷	320
Crispy vegetable kebab patty, seared onions, salt cured tomatoes, house made sauce	

Sandwiches

Min Serving Size 220 gms.
(Choose your bread - Regular Whole Wheat, Focaccia or Croissant)

CLT Old school style, cheese, lettuce and tomato drizzled with some pesto mayo.	320
Toasty Roasty 🍷 🍷 Roasted aubergine, zucchini, onions, mushrooms, bell peppers and cheese drizzled with some mint mayo.	320
Habibi Sandwich 🍷 Garlic sauteed mushrooms, hummus, tzatziki, salt cured tomatoes, cheese, sprinkled with Zaatar spice mix.	320
Hawaiian Sandwich 🍷 Batter fried cauliower, pineapple and jalapeno relish, Sriracha mayo, cheese and tomatoes.	320
Tik-Tok Sandwich 🍷 🍷 Tikka paneer, mint dip, Sriracha mayo, garlic aoli, cheese, lettuce, tomatoes, onions and chatpataa chaat masala.	320



Pizzas

(We make our own fresh dough)
SELECT YOUR BASE**

Margherita
A traditional tomato, cheese & basil pizza.

Hawaiian Harvest
Cheese, onion, tomatoes, American corn, jalapeno, olives, pineapple.

Paneer Palang Tod
Cottage cheese, cheese, onion, tomatoes, American corn, coriander.

Truffle Mushroom Pizza 🍄🍷
Slow cooked button mushrooms, thyme, sundried tomatoes, basil, truffle oil

Pesto Paneer Pizza
Basil marinara, zataar onions, olives, roasted bellpepper, pesto crème

Chargrilled Veggie Pizza
Creamy marinara, tomato, zucchini, babycorns, jalapenos, mushrooms, onions, chipotle

Sweet & Spicy Barbeque 🍷🍄
Cheese, onion, bell peppers, tomatoes, American corn & Bhatt`s BBQ sauce.

Classic Italian
Cheese, capsicum, American corn, black olives, jalapenos and fresh basil.

Veggie Supreme 🍄
Cheese, onion, tomatoes, capsicum, baby corn, jalepenos, mushrooms, black olives and fresh basil.

10”
(25 cm)

440

525

540

600

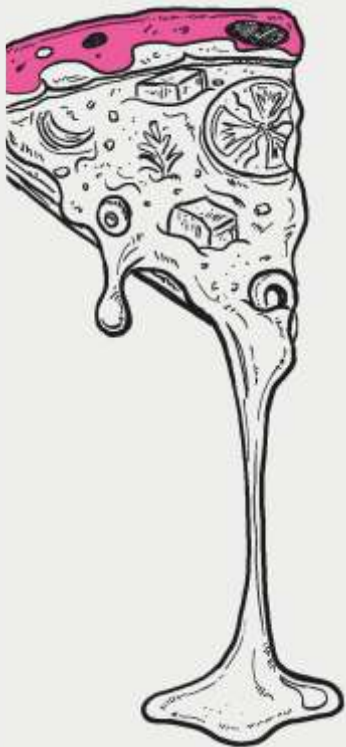
575

565

540

540

540



**SELECT YOUR BASE

#Extra Thin Crust

#Whole Wheat Thin Crust

#Soft Pan Crust (Rs 40/- Extra)
Takes minimum 20 minutes for preparation

Extra Toppings Rs. 30



Chargrilled Veggie Pizza

Global Mains

Min Serving Size 500 gms.



Spaghetti Aglio E Olio

Spaghetti Aglio E Olio 🍳 440
Spaghetti tossed in lightly sauteed garlic in olive oil. Garnished with parmesan cheese, black olives, basil and red paprika. We ‘dry state’ walas, also fondly call it ‘dry’ pasta. Served with two garlic breads.

Mac-n-cheese 480
A pakko Amdavadi doesn’t need to read the description. For everyone else, it’s a baked casserole of cooked macaroni and cheesy white sauce (with/without pineapple).

Lasagna 🍳 510
Layers of pasta sheets, Baked With Oodles Of Cheese, In A Combination Of White Creamy Sauce And Tomato Sauce. Served with two garlic breads.

Pasta Alfredo 440
Penne pasta with bell peppers, mushrooms, sauteed onions & sundried tomatoes, cooked in a white sauce of cream & grated cheese. Served with two garlic breads .

Spinach Corn Cheese Cannelloni 🍳 480
Rolled pasta stuffed with spinach corn and cheese served with housemade marinara

Mexican Enchiladas 🍳 🍳 480
Tortilla rolled around Mexican spiced exotic vegetables, beans & corns with chipotle marinara and cheese

Bhuna Paneer Enchiladas 480
Tortilla rolled with paneer bhuna masala served on a bed of cheesy rich tomato gravy

Pasta Arrabiata 🍳 440
Penne pasta, cooked in a spicy red sauce of tomatoes, garlic, onions & red chilli peppers, along with basil, olives & cheese. Served with two garlic breads.

Pasta Rosato 🍳 460
Penne pasta cooked in a pink sauce (a dreamy combination of white & red sauce), with mushrooms, capsicum, basil, garlic, onions, celery & cheese. Served with two garlic breads.

Pasta Pesto 480
Penne pasta cooked in a combination of green pesto sauce (fresh basil leaves & pine nuts) & cheese sauce. Crushed garlic, red & yellow bell peppers, american corn & celery are added. Served with two garlic breads.

Mushroom & Cheese Risotto 🍳 510
An Italian dish made of arborio rice, cheddar and mozzarella cheese, sauteed mushrooms, baby corns and zesty parsley. Nicknamed the death dish’ by masterchef Australia, because of difficulty in getting it right. We at Nini’s take pride in making it just the way it should be-buttery, creamy and rich.

510



Lasagna

Mushroom & Cheese Risotto



Pasta Pesto

Main Course

Min Serving Size 480 gms.

Veg Handi

Medley of mildly roasted mixed vegetables in a light brown gravy.

Veg Kolhapuri 🍲

Lightly roasted mixed vegetables in spicy red gravy with a tadka of kolhapuri mirchis.

Corn Capsicum Mushroom

Mixed bell peppers, corn and mushrooms cooked in a brown gravy.

Paneer Makhani

Speciality of the house, cubes of cottage cheese in a creamy tomato gravy.

Kadhai Paneer

Paneer and colorful bell peppers sauteed in a light brown gravy.

Khoya Kaju

Roasted cashewnuts in creamy sweet gravy.

Kaju Curry

Roasted cashewnuts cooked in rich, creamy, spicy gravy.

Navratna Korma

A beautiful medly of 9 veggies, fruits and dry fruits in creamy and sweet cashew nut gravy.

Palak Paneer

Paneer cubes cooked in an onion tomato spinach based gravy, flavoured with Indian spices.

Dum Aloo

Stuffed baby potatoes, simmered in smooth creamy brown gravy.

Jeera Aloo

A mildly spiced dish made of boiled potatoes & cumin.

Paneer Kolhapuri 🍲🔥🍲

Paneer doused in a spicy paste of red chillies and Kolhapuri masale, with bell peppers in a red tomato based gravy.

Dhaba Paneer 🍲🔥🍲

Paneer doused in house made kadhai blend of red tomato based gravy and bell peppers.

490

490

510

550

550

540

540

540

550

490

435

540

540

Peri-Peri Paneer Kofta 🍲

Panko fried peri-peri cottage cheese kofta, doused in a butter makhni gravy.

560

Cheese Butter Masala

Amdavadi favorite. Amul cheese chunks in a lip smacking tomato gravy.

550

Paneer Nawabi 🍲

Stuffed cottage cheese, grilled to perfection served in a rich tomato gravy.

575

Vegetable & Cheese Kofta 🍲

Mixed vegetable koftas stuffed with cheese in a silky red gravy.

560

Paneer Bhurji

Scrambled paneer sauteed in tomatoes, onions and spices.

560

Palak Corn

A healthy and tasty sabzi made from palak (spinach) and sweet corn kernels. rich in antioxidants.

510

Subz Teen Patti

A medley of vegetables simmered in three different gravies red, brown and green.

590

Peri-Peri Paneer Kofta



Paneer Teen Patti

A trilogy of three different gravies in red, brown and white, dousing soft paneer cubes.

Veg Hyderabad 🍷

Aromatic medly of vegetables and spices in a green gravy.

Seedhi Saadhi Yellow Dal

Pan fried lentil curry with onion and tomatoes, spiced with pepper & cumin.

Dal Fry

Pressure cooked dal fried in a pan with chillies, garlic and coriander.

Dal Tadka

Traditional Indian lentil curry tempered with cumin, ginger, garlic & chilli.

Dal Makhani

Traditional curry of kidney beans and lentils, simmered in a creamy gravy, topped with generous amount of white butter.

Dal Bukhara 🍷 🍷

Slow cooked overnight in tandoor using the traditional technique, this smokey, creamy delicacy is a must try.

590

490

390

410

410

475

510



Khamiri Roti

Breads

Plain Roti	80
Butter Roti	90
Plain Naan	135
Butter Naan	145
Garlic Naan	165
Hariyali Garlic Naan	185
Lachha Parantha	165
Kulcha	150
Onion Kulcha 🍷	165
Cheese Naan	225
Cheese Garlic Naan 🍷	225
Cheese Olive Naan	240
Garlic Coriander Roti 🍷	140

Khamiri Roti 🍷

210

Sourdough Flatbread

This Mughlai roti is soft, spongy and mildly tangy, from the khamir (yeast), used for it's preparation. Seasoned with a dash of toasted sesame and pumpkin seeds, this roti goes best with dal makhni or any gravy based subzi.

Stuffed Paranthas

1 Parantha served with Raita, Pickle & Butter

Aloo & Onion 🍷	250
Gobi	250
Paneer	260
Mixed Vegetable 🍷	250
Paneer Cheese Garlic	260

Aloo & Onion



Dal Bukhara





Mexican Hot Pot

Rice

Min Serving Size 490 gms.

Steamed Rice Plain Basmati rice steamed to perfection.	250
Jeera Rice Basmati rice tempered with butter & cumin seeds.	280
Veg Pulao Seasonal vegetables combined with whole spices & Basmati rice.	375
Green Peas Pulao A simple rice item of Basmati rice, herbs and spices, with green peas as the star ingredient.	350
Veg Dum Biryani Basmati rice cooked with assorted vegetables, finished in a sealed handi with cardamom, served with spiced yogurt.	525
Hyderabadi Biryani Aromatic preparation of rice, vegetables and spices in a Spinach gravy.	525
Dum Pukht Biryani Slow cooked with a traditional method from the royal kitchens of Awadh, this aromatic and flavorful rice dish comes laden with spices, herbs and caramelized onions. Served with a side of raita.	590

Mexican Hot Pot	590
A hearty Mexican dish of rice and vegetables with kidney beans, doused in a rich tomato gravy and molten cheese. A little crunch with nachos chips and spring onions, makes it our house speciality.	

Baked Palak Khichdi	490
Desi khichdi with an angrezi twist. Pressure cooked medley of rice, dal and spinach. Baked and garnished with caramelized onions, this is the perfect healthy, comfort food.	

Baked Masala Khichdi	490
Desi khichdi with an angrezi twist. pressure cooked medley of rice, dal and Indian spices. Baked and garnished with caramelized onions.	

Thai Curry With Steam Rice (Green/Red)	590
Made from scratch, with ingredients sourced from Thailand. It's unlike the one's made from readymade paste,you get everywhere else. Hence, the unique colors and flavours, just like an authentic one.	



Accompaniments

Chaas	140	Vegetable Raita	140
Masala Chaas	140	Pineapple Raita	140
Roasted Papad	50	Boondi Raita	140
Fried Papad	50	Green Salad	150
Masala Papad	120	Kachumber	150
Plain Curd (Dahi)	90	Sweet Lassi	200

Hot Chocolate

Italian Hot Chocolate 250
Rich, thick, simmering hot and full of real dark chocolate. our regulars fondly call this hot beverage 'liquid gold'. (200 ml)

Belgian Hot Chocolate 290
This luxury hot beverage almost tastes like a dessert (almost). Made with premium couverture chocolate, this one is as sinful as it gets.

Ice Cream Scoop 95
Vanilla / Chocolate / Coffee / Kesar Pista / Mango.

Please ask server
for our Special Dessert Menu

1. Outside food and beverages not allowed.
(Unless it's life saving drugs like Nutella)

2. Please give minimum 20 minutes for your order to get ready.
(The idea is to make you *so* hungry that you end up gobbling everything and everyone that's offered to you after 20 min)

3. Order once placed cannot be cancelled.
(You cancel the order, we take away your selfie sticks)

4. Please enjoy your meal.
GST will be charged in the bill.
(Additionally, to ruin your mood later)

5. Please inform us if you need your food to be delivered in a particular sequence.
Else you get served whatever is ready first.
(Which in most cases is the mouth freshener).

