

## Main Course (Vegetarian)

<b>ALOO JEERA</b> <i>Potato cubes cooked with cumin seeds, onions &amp; coriander</i>	<b>£6.00</b>
<b>ALOO GOBI TADKA</b> <i>Tempered Cauliflower florets &amp; potatoes tossed in spices &amp; fresh green herbs</i>	<b>£6.25</b>
<b>SAAG ALOO</b> <i>Potato cubes cooked with spinach puree, spices &amp; finished with cream</i>	<b>£6.25</b>
<b>SOYA CHAAP MASALA</b> 🌶️ <i>A unique &amp; protein rich Indian curry made with Soya Chaap &amp; unique spice rich gravy</i>	<b>£6.95</b>
<b>PANEER TIKKA MAKHANI</b> <i>Tandoor grilled cottage cheese chunks cooked in tomato butter gravy</i>	<b>£7.25</b>
<b>SAAG PANEER</b> <i>Fresh spinach puree &amp; cottage cheese cooked with spices &amp; finished with cream</i>	<b>£7.25</b>
<b>KADAI PANEER</b> 🌶️ <i>Cottage cheese cooked with special homemade kadhai masala with onion and peppers</i>	<b>£7.25</b>
<b>PANEER KHURCHAN</b> 🌶️ <i>The word Khurchan is from Hindi word "Khurchan" which means to 'Scrape'. Paneer cooked with onions, tomato, peppers &amp; spices. Semi dry</i>	<b>£7.25</b>
<b>MALAI KOFTA</b> <i>Paneer, grated Potato &amp; Vegetable dumplings cooked in fenugreek, tomato and cashew nut gravy</i>	<b>£7.95</b>
<b>BHINDI DO PYAZA</b> <i>A very homely preparation of finely cut okra with onions</i>	<b>£6.25</b>
<b>BABYCORN MUSHROOM KADHAI MASALA</b> 🌶️ <i>Stir fried mushrooms &amp; baby corn cooked with Julian of peppers, tomatoes &amp; onions</i>	<b>£6.25</b>
<b>DINGRI MUTTER PALAK</b> <i>Button mushrooms, green peas and spinach cooked with a hint of onion, tomato and spices</i>	<b>£6.25</b>
<b>AMRITSARI CHANNA MASALA</b> <i>Chickpeas gently cooked &amp; simmered in curry sauce</i>	<b>£6.25</b>
<b>MILI JULI SUBZI</b> <i>Assortment of vegetables cooked in tangy spicy curry, a real Anglo Indian fusion</i>	<b>£6.25</b>
<b>DAL TADKA</b> <i>Yellow lentils tempered with garlic &amp; tomato</i>	<b>£6.25</b>
<b>DAL MAKHANI</b> <i>Classic black lentils and kidney beans slow cooked overnight with tomatoes, cream and butter</i>	<b>£7.25</b>

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**VEGETARIAN** (V)

**HOW SPICY** 🌶️🌶️

## Rice & Biryani

<b>SADA BASMATI</b> <i>Steamed royal basmati rice</i>	<b>£3.95</b>
<b>JEERA RICE</b> <i>Basmati rice tempered with cumin seeds and fresh coriander</i>	<b>£4.00</b>
<b>MUSHROOM RICE</b> <i>Button mushrooms cooked with basmati rice and turmeric</i>	<b>£3.95</b>
<b>PULAO RICE</b> <i>Basmati rice flavoured with saffron &amp; spices</i>	<b>£4.00</b>
<b>EGG FRIED RICE</b> <i>Basmati rice &amp; egg tempered with soya sauce &amp; seasoning</i>	<b>£4.00</b>
<b>KEEMA RICE</b> <i>Minced lamb and basmati rice tempered with onions &amp; fresh coriander</i>	<b>£4.95</b>
<b>DUM BIRYANI</b> <b>CHICKEN £13.95</b> <b>LAMB £14.95</b> <i>A Hyderabad delicacy of the Nawabs, Chicken or Lamb cooked with basmati rice &amp; traditional spices, served with Raita or Curry sauce</i>	
<b>VEGETABLE BIRYANI</b> <i>Mélange of fresh vegetables with basmati rice &amp; traditional spices, served with Raita or Curry sauce</i>	<b>£10.95</b>

## Breads & Accompaniments

<b>TANDOORI ROTI</b> <i>Unleavened whole wheat bread cooked in tandoor</i>	<b>£2.95</b>
<b>PARATHA</b> <i>Flaky whole wheat bread cooked in tandoor</i>	<b>£3.25</b>
<b>PLAIN NAAN</b> <i>Leavened bread cooked in tandoor</i>	<b>£2.95</b>
<b>NAAN (CHOOSE ANY)</b> <i>Garlic coriander/Butter/Chilli Garlic</i>	<b>£3.00</b>
<b>KEEMA NAAN</b> <i>Leavened bread stuffed with minced lamb cooked in tandoor</i>	<b>£3.95</b>
<b>PESHWARI NAAN</b> <i>Leavened bread stuffed with dry fruits and nuts</i>	<b>£3.50</b>
<b>CHEESE NAAN</b> <i>Leavened bread stuffed with grated cheddar cheese &amp; cooked in tandoor</i>	<b>£3.50</b>
<b>GARDEN FRESH SALAD</b> <i>A selection of fresh cut seasonal vegetables</i>	<b>£3.50</b>
<b>MIX RAITA</b> <i>Cucumber, onion and tomato in spiced yoghurt</i>	<b>£2.95</b>



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## Starters

<b>PAPADUM</b>	<b>£0.95</b>	<b>Masala £1.00</b>
<i>Crisp sun dried pancake from lentil flour served fried or masala</i>		
<b>PANI PURI (V) (COLD)</b>	<b>£5.00</b>	
<i>Wheat crisp puffs, stuffed with spiced potatoes &amp; chickpeas served with flavours of spiced water</i>		
<b>BHEL PURI (V) (COLD)</b>	<b>£5.00</b>	
<i>A famous popular Mumbai sea-side snack made of puffed rice</i>		
<b>VEGETABLE SAMOSA (V)</b>	<b>£4.50</b>	
<i>Pancakes stuffed with vegetables, spices &amp; herbs &amp; deep-fried</i>		
<b>HARA BARA KEBAB (V)</b>	<b>£5.00</b>	
<i>Spinach and vegetable cakes mildly spiced with traditional spices</i>		
<b>ONION BHAJJI (V)</b>	<b>£4.25</b>	
<i>Onion Dumpling with gram flour batter and deep-fried</i>		
<b>CHILLI PANEER (V) 🌶️</b>	<b>£5.75</b>	
<i>Battered fried strips of cottage cheese, deep fried and sautéed with chillies, onion, pepper &amp; garlic</i>		
<b>CHILLI SOYA CHAAP (V)</b>	<b>£5.95</b>	
<i>Wok tossed soya chaap pieces cooked with onions, peppers, spring onion &amp; special chili sauce</i>		
<b>SWEET POTATO TIKKI (V)</b>	<b>£5.95</b>	
<i>Sweet potato cake with cumin, spices &amp; topped with chutneys</i>		
<b>PATTA PAPPDI CHAT (V)</b>	<b>£5.95</b>	
<i>Refreshing Batter fried baby spinach topped with chutneys, sweet yoghurt and pomegranate</i>		
<b>CHICKEN 65 🌶️</b>	<b>£6.50</b>	
<i>Spicy deep fried chicken tossed with yogurt, curry leaves &amp; green chillies</i>		
<b>CHICKEN SUKKA</b>	<b>£6.50</b>	
<i>Popular Mangalorean dish with grated coconut, curry leaves, homemade spices &amp; tempered with ghee</i>		
<b>CHATPATA CHICKEN 🌶️</b>	<b>£6.50</b>	
<i>Battered fried strips of chicken, deep-fried and sautéed with chillies, onion, pepper &amp; garlic</i>		
<b>CHICKEN LOLLIPOP</b>	<b>£6.50</b>	
<i>Chicken wings seasoned with spices, cornflour and deep-fried</i>		
<b>MACHLI AMRITSARI</b>	<b>£5.95</b>	
<i>Tilapia with carom seeds, spices and deep-fried</i>		
<b>STIR FRIED PRAWNS</b>	<b>£6.75</b>	
<i>Spiced prawns scented with curry leaves and peppercorn</i>		
<b>MASALA TEMPURA PRAWNS</b>	<b>£6.75</b>	
<i>Spiced batter fried prawns served with sweet chilly mayo</i>		
<b>DECCAN LAMB 🌶️</b>	<b>£6.75</b>	
<i>A south Indian delicacy of strips of lamb tossed in lime leaves with red onion, finished with ginger &amp; peppercorn</i>		

## Kebab

<b>TANDOORI PANEER SHASHLIK (V)</b>	<b>£5.95</b>	
<i>A combination of cottage cheese, onions, tomatoes &amp; peppers, grilled in tandoor</i>		
<b>MURGH TANDOORI HALF</b>	<b>£8.25</b>	
<i>Half a chicken marinated with yoghurt and Indian spices and baked in clay oven</i>		
<b>CHICKEN TIKKA SHASHLIK</b>	<b>£6.25</b>	
<i>A combination of Chicken Tikka, onions, tomatoes &amp; peppers, grilled in tandoor.</i>		
<b>MURGH TIKKA</b>	<b>£5.95</b>	
<i>House speciality traditional chicken kebab cooked in tandoor</i>		
<b>PYAZI SEEKH KEBAB</b>	<b>£6.25</b>	
<i>Minced Lamb with onion and spices skewered and cooked in tandoor</i>		
<b>MACHALI KA TIKKA</b>	<b>£6.50</b>	
<i>Cubes of Salmon marinated in a richly spicy marinade and roasted in tandoor</i>		
<b>TANDOORI KHAZANA</b>	<b>£17.95</b>	
<i>Selection of chicken, lamb, fish and vegetable delights</i>		
<b>MURGH MALAI KEBAB</b>	<b>£5.95</b>	
<i>Cubes of chicken marinated in yoghurt, cheese, cream and grilled</i>		

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<b>MURGH TIKKA MAKHANI</b>	<b>£11.95</b>	
<i>The all-time favourite tandoor roasted chicken tikka simmered in traditional tomato-butter gravy scented with dried fenugreek leaves</i>		
<b>CHICKEN TIKKA MASALA 🌶️</b>	<b>£11.95</b>	
<i>Tandoori chicken tikka cooked to perfection in spicy chunky tomato and onion gravy</i>		
<b>CHICKEN XACUTI 🌶️</b>	<b>£11.95</b>	
<i>A Goan curry with a complex mixture of spices including grated coconut and large dried red chillies</i>		
<b>MURGH JALFREZI 🌶️</b>	<b>£11.95</b>	
<i>Chicken cooked with onion &amp; pepper in tomato gravy &amp; flavoured with green herbs</i>		
<b>MURGH CHETTINAD 🌶️🌶️</b>	<b>£11.95</b>	
<i>Boneless pieces of chicken tossed with onion, coconut &amp; spicy gravy, tempered with curry leaves &amp; mustard seeds</i>		

## Main Course

<b>KADHAI CHICKEN 🌶️🌶️</b>	<b>£11.95</b>	
<i>Boneless chicken cooked with special homemade kadhai spices, onion &amp; peppers</i>		
<b>SAAG MURGH</b>	<b>£11.95</b>	
<i>Boneless chicken cooked in spinach gravy with butter &amp; cream</i>		
<b>CHICKEN KORMA</b>	<b>£11.95</b>	
<i>Chicken cubes cooked with creamy cashew nut &amp; yoghurt gravy flavoured with cardamom</i>		
<b>GOSHT ROGANJOSH</b>	<b>£12.95</b>	
<i>A classic Kashmiri dish cooked with diced lamb in rich aromatic gravy</i>		
<b>LAAL MAAS 🌶️🌶️</b>	<b>£12.95</b>	
<i>Popular hunter style lamb dish in fiery and spicy red gravy from Mathania village in Rajasthan</i>		
<b>LAMB JALFREZI 🌶️</b>	<b>£12.95</b>	
<i>Tender lamb cooked with onion &amp; pepper in tomato gravy &amp; flavoured with green herbs</i>		
<b>SAAG GOSHT</b>	<b>£12.95</b>	
<i>Lamb cooked in spinach gravy with butter &amp; cream</i>		
<b>KORMA GOSHT</b>	<b>£12.95</b>	
<i>Tender lamb cubes cooked with creamy cashew nut and yoghurt gravy flavoured with cardamom</i>		
<b>GOAN FISH CURRY</b>	<b>£13.25</b>	
<i>Tilapia fillet cooked in coconut gravy and Goan spices</i>		
<b>MASALA MACHLI</b>	<b>£13.95</b>	
<i>Marinated Salmon chunks cooked in rich onion, tomato gravy sautéed with mustard seeds &amp; curry leaves</i>		
<b>SALMON MALABAR</b>	<b>£13.95</b>	
<i>Salmon cooked in coconut milk with mustard seeds and onion gravy</i>		
<b>JHINGA CURRY FRY</b>	<b>£14.95</b>	
<i>King prawns cooked curry fry style cooked with tomatoes &amp; potatoes</i>		
<b>CHINGARI MALAI</b>	<b>£14.95</b>	
<i>King prawns cooked in coconut cream &amp; fresh herbs</i>		

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