

Main Course (Vegetarian)

ALOO JEERA (V, VG) £7.50 <i>Potato cubes tossed with cumin seeds, garlic, onions & coriander.</i>
ALOO GOBI (VG, D, N) £8.50 <i>Tempered Cauliflower florets & potatoes tossed in spices & fresh green herbs.</i>
SAAG ALOO (VG, D) £7.95 <i>Potato cubes cooked with spinach puree, spices & finished with cream.</i>
SOYA CHAAP MASALA (VG, D, G, N) £8.95 <i>A unique & protein rich Indian curry made with Soya Chaap & unique spice rich gravy</i>
PANEER MAKHANI (VG, D, N) £10.95 <i>Cottage cheese chunks cooked in tomato butter gravy.</i>
SAAG PANEER (VG, D) £10.95 <i>Fresh spinach puree & cottage cheese cooked with spices & finished with cream.</i>
KADHAI PANEER (VG, D, N) £10.95 <i>Cottage cheese cooked with special homemade kadhai masala with onion and peppers.</i>
PANEER KHURCHAN (VG, D, N) £11.25 <i>The word Khurchan is from Hindi word "Khurchan" which means to 'Scrape'. Paneer cooked with onions, tomato, peppers & spices. Semi dry.</i>
MALAI KOFTA (VG, D, N) £11.95 <i>Grated cottage cheese Potato & cashew nut dumplings cooked in fenugreek, tomato and cashew nut gravy.</i>
BHINDI DO PYAZA (VG, V) £9.95 <i>A very homely preparation of finely cut okra with onions.</i>
VEGETABLE NIZAMI HANDI (VG, D, N) £10.95 <i>Creamy Vegetables cooked in richness of cashew, almonds, spices and yoghurt with a hint of mint.</i>
VEGETABLE XACUTI (D) £9.95 <i>A Goan vegetable curry with a complex mixture of spices including grated coconut and large dried red chillies.</i>
BAIGAN BHARTA (D) £8.95 <i>Smoky roasted eggplant, mashed and sauted with onions, tomatoes and spices. Popular dish from Punjab.</i>
AMRITSARI CHANNA MASALA (D) £10.50 <i>Chickpeas gently cooked & simmered in curry sauce.</i>
DAL TADKA (VG, V) £9.25 <i>Yellow lentils tempered with garlic, tomato & onion.</i>
DAL MAKHANI (VG, D) £11.50 <i>Classic black lentils and kidney beans slow cooked overnight with tomatoes, cream and butter.</i>

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HOW SPICY

Rice & Biryani

SADA BASMATI £3.95 <i>Steamed basmati rice.</i>
JEERA RICE £4.00 <i>Basmati rice tempered with cumin seeds and fresh coriander.</i>
LEMON RICE (PM) £4.00 <i>Rice tempered with mustard seeds, chillies, peanuts & finished with lemon juice. Popular South Indian dish.</i>
MUSHROOM RICE £4.50 <i>Button mushrooms cooked with basmati rice and turmeric.</i>
PULAO RICE £4.50 <i>Basmati rice flavoured with saffron & spices.</i>
EGG FRIED RICE (G) £4.50 <i>Basmati rice & egg tempered with soya sauce & seasoning.</i>
KEEMA RICE £4.95 <i>Minced lamb and basmati rice tempered with onions & fresh coriander.</i>
DUM BIRYANI (D) CHICKEN £15.95 LAMB £16.95 <i>A Hyderabad delicacy of the Nawabs, Chicken or Lamb cooked with basmati rice & traditional spices, served with Raita or Curry sauce.</i>
VEGETABLE BIRYANI (D) £13.95 <i>Mélange of fresh vegetables with basmati rice & traditional spices, served with Raita or Curry sauce.</i>
PANEER TIKKA BIRYANI (D) £14.95 <i>Smoky, yogurt-marinated paneer tikka with aromatic basmati rice cooked using the dum method.</i>

Breads & Accompaniments

TANDOORI ROTI (G, V, VG) £3.25 <i>Unleavened whole wheat bread baked in tandoor.</i>
LACHHA PARATHA (D, G, VG) £3.95 <i>Flaky whole wheat bread in baked in tandoor.</i>
PLAIN NAAN (D, G, VG) £3.50 <i>Leavened bread baked in tandoor.</i>
NAAN (CHOOSE ANY) (D, G, VG) £3.95 <i>Garlic coriander/Butter/Chili Garlic.</i>
KEEMA NAAN (D, G) £4.75 <i>Leavened bread stuffed with minced lamb baked in tandoor.</i>
PESHAWARI NAAN (D, G, VG, N) £4.50 <i>Leavened bread stuffed with dry fruits and nuts & baked.</i>
CHEESE NAAN (D, G, VG) £4.50 <i>Leavened bread stuffed with grated cheddar cheese & cooked in tandoor.</i>



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Starters

PAPADUM (V, VG) £1.50	MASALA £1.75
<i>Crisp sun dried pancake made from lentil flour. Served fried or masala.</i>	
PANI PURI (VG) (G, D) (COLD) £6.25	
<i>Wheat crisps puffs, stuffed with spiced potatoes & chickpeas served with flavors' of spiced water & sweet yogurt.</i>	
BHEL PURI (VG) (G, D, P) (COLD) £6.00	
<i>A famous popular Mumbai sea-side snack made of puffed rice.</i>	
VEGETABLE SAMOSA (V) (G, VG) £5.25	
<i>Pancakes stuffed with vegetables, spices & herbs & deep-fried.</i>	
ONION BHAJJI (V, VG) £5.25	
<i>Onion Dumpling with gram flour batter and deep-fried.</i>	
CHILLI PANEER (G, D, VG) £6.95	
<i>Battered fried strips of cottage cheese, deep fried and sautéed with chillies, onion, pepper & garlic.</i>	
CHILLI SOYA CHAAP (V) (G, VG) £6.95	
<i>Wok tossed soya chaap pieces cooked with onions, peppers, spring onion & special chili sauce.</i>	
ALOO TIKKI CHAT (VG) (D) £6.95	
<i>Potato tikki topped with homemade chutney's with spices.</i>	
SAMOSA CHAT (VG) (G, D) £7.25	
<i>Pancakes stuffed with vegetables, spices & herbs & deep-fried. with chutneys, sweet yoghurt and pomegranate.</i>	
CHICKEN 65 (D, M) £7.95	
<i>Spicy deep fried chicken tossed with yogurt, curry leaves & green chillies.</i>	
CHICKEN SUKKA (D, M) £7.95	
<i>Popular Mangalorean dish with grated coconut, curry leaves, homemade spices & tempered with ghee.</i>	
CHATPATA CHICKEN £7.95	
<i>Battered fried strips of chicken, deep fried and sautéed with chillies, onion, pepper & Garlic.</i>	
CHICKEN LOLLIPOP (G) £7.95	
<i>Chicken wings seasoned with indo Chinese spices & deep fried.</i>	
FISH AMRITSARI £7.25	
<i>Tilapia with carom seeds, spices and deep fried.</i>	
STIR FRIED PRAWNS (D, M) £8.00	
<i>Spiced prawns scented with curry leaves and peppercorn.</i>	
MASALA TEMPURA PRAWNS (G) £8.00	
<i>Spiced batter fried prawns served with sweet chilly mayo.</i>	
DECCAN LAMB (D) £8.25	
<i>A south Indian delicacy of strips of lamb tossed in lime leaves with red onion, finished with ginger & peppercorn.</i>	

Kebab

PANEER TIKKA SHASHLIK (VG) (D, M) £7.95	
<i>A combination of cottage cheese, onions, tomatoes & peppers, grilled in tandoor.</i>	
TANDOORI CHICKEN HALF (D, M) £11.95	
<i>Half a chicken marinated with yoghurt and Indian spices and baked in clay oven.</i>	
CHICKEN TIKKA SHASHLIK (D, M) £8.25	
<i>A combination of Chicken Tikka, onions, tomatoes & peppers, grilled in tandoor.</i>	
CHICKEN TIKKA (D, M) £7.95	
<i>House specialty traditional chicken kebab cooked in tandoor.</i>	
LAMB SEEKH KEBAB (D) £8.25	
<i>Minced Lamb and spices skewered and cooked in tandoor.</i>	
SALMON TIKKA (D, M) £8.50	
<i>Cubes of Salmon marinated in a richly spicy marinade and cooked in tandoor.</i>	
TANDOORI KHAZANA (D, M) £17.95	
<i>Selection of Chicken Tikka, Chicken Malai Kebab, Tangdi kebab, Salmon Tikka, Lamb Seekh Kebab & Paneer Tikka.</i>	
CHICKEN MALAI KEBAB (D) £7.95	
<i>Cubes of chicken marinated in yoghurt, cheese, cream and cooked in tandoor.</i>	
TANGRI KEBAB (D, M) £8.25	
<i>Chicken drumsticks marinated with yoghurt, mustard oil and spices finished with butter glaze.</i>	

Main Course

BUTTER CHICKEN (D, N, M) £14.50	
<i>The all-time favourite tandoor roasted chicken tikka simmered in traditional tomato-butter gravy scented with dried fenugreek leaves.</i>	
CHICKEN TIKKA MASALA (D, N, M) £14.50	
<i>Tandoori chicken tikka cooked to perfection in spicy chunky tomato and onion gravy.</i>	
CHICKEN XACUTI (D) £14.50	
<i>A Goan curry with a complex mixture of spices including grated coconut and large dried red chillies.</i>	
NAWABI CHICKEN (D, N, M) £14.50	
<i>From royal kitchen of Mughals, Chicken drumsticks cooked with caramelized onions, cashewnuts, almond and Indian spices.</i>	
NILGIRI CHICKEN CURRY (D, M) £14.50	
<i>Traditional South Indian delicacy. Chicken simmered in fresh mint, coriander, green chillies, coconut milk & spices.</i>	
CHICKEN JALFREZI (D, N) £13.95	
<i>Chicken cooked with onion & pepper in tomato gravy & flavored with green herbs.</i>	

Main Course

CHICKEN CHETTINAD (D, M) £13.95	
<i>Boneless pieces of chicken tossed with onion, coconut & spicy gravy, tempered with curry leaves & mustard seeds.</i>	
KADHAI CHICKEN (D, N) £13.95	
<i>Boneless chicken cooked with special homemade kadhai spices, onion & peppers.</i>	
SAAG CHICKEN (D) £13.95	
<i>Boneless chicken cooked in spinach gravy with butter & cream.</i>	
CHICKEN KORMA (D, N) £13.95	
<i>Chicken cubes cooked with creamy almond and yoghurt gravy floured with cardamom.</i>	
LAMB ROGAN JOSH (D) £15.00	
<i>A classic Kashmiri dish cooked with diced lamb in rich aromatic gravy.</i>	
RARA GOSHT (D, N) £16.95	
<i>Traditional Punjabi lamb dish cooked with spiced lamb mince and spices.</i>	
LAAL MAAS (D) £15.95	
<i>Popular hunter style lamb dish in fiery and spicy red gravy from Mathania village in Rajasthan.</i>	
LAMB JALFREZI (D, N) £15.00	
<i>Tender lamb cooked with onion & pepper in tomato gravy & flavored with green herbs.</i>	
SAAG LAMB (D) £15.00	
<i>Lamb cooked in spinach gravy with butter & cream.</i>	
LAMB KORMA (D, N) £15.00	
<i>Tender lamb cubes cooked with creamy almond and yoghurt gravy floured with cardamom.</i>	
GOAN FISH CURRY (D) £15.25	
<i>Tilapia fillet cooked in coconut gravy and Goan spices.</i>	
MEEN MOILEE (D, M) £16.00	
<i>Marinated Salmon chunks cooked in rich onion, tomato gravy sautéed with mustard seeds, curry leaves & peppers.</i>	
SALMON MALABAR (D, M) £16.00	
<i>Salmon cooked in coconut milk with mustard seeds and onion gravy.</i>	
JHINGA JALFREZI (D, N) £16.95	
<i>Prawns cooked with onion & pepper in tomato gravy & flavored with green herbs.</i>	
CHINGARI MALAI (D) £16.95	
<i>Prawns cooked in coconut cream & fresh herbs.</i>	
NILGIRI PRAWN CURRY (D, M) £16.95	
<i>Traditional South Indian delicacy. Prawns simmered in fresh mint, coriander, green chillies, coconut milk & spices.</i>	
GOAN PRAWN CURRY (D) £16.95	
<i>Popular Goan prawn curry cooked in coconut, spices & tangy gravy.</i>	

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