

Main Course (Vegetarian)

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

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VEGETARIAN (V)

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Rice & Biryani

SADA BASMATI	£3.95
<i>Steamed royal basmati rice</i>	
JEERA RICE	£4.00
<i>Basmati rice tempered with cumin seeds and fresh coriander</i>	
MUSHROOM RICE	£3.95
<i>Button mushrooms cooked with basmati rice and turmeric</i>	
PULAO RICE	£4.00
<i>Basmati rice flavoured with saffron & spices</i>	
EGG FRIED RICE	£4.00
<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	CHICKEN £13.95 LAMB £14.95
<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	£10.95
<i>Mélange of fresh vegetables with basmati rice & traditional spices, served with Raita or Curry sauce</i>	

Breads & Accompaniments

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



10% Discount on Takeaways

Opening Times: 6.00 - 10.00pm

Monday - Saturday

Closed on Sunday and Bank Holidays



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Starters

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

Kebab

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

Main Course

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

Main Course

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

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