

ROOH

PROGRESSIVE INDIAN

Food at ROOH is an exhibition of the potential that Indian cuisine can be elevated to, with the ultimate aim of evoking new flavors, emotions & ideas. It is an amalgamation of the best of California produce, regional Indian flavors and modern gastronomic techniques. Chef Sujan brings them together to explore a combination that will satiate, surprise and satisfy in a way that probably hasn't been experienced before.

BRUNCH



■ **EGGS & MORE**

MASALA OMELETTE FRITTATA Tomato, Onion, Chili & Cilantro Oil 14

EGG BHURJI WITH CHORIZ Brioche Maska Toast, ROOH Fries 14

FRIED DUCK EGGS Tandoori Mushroom, Toasted Brioche, Chili Chutney 16

EGG PUFF Onion & Garlic Masala, ROOH Ketchup 14

PANEER & RICCOTTA BHURJI Tomato, Onion, Chili & Cilantro (V) 14

■ **KULCHAS**

GREEN KULCHA Goat Cheese & Truffle Butter (V) 10

KASHMIRI DUCK KULCHA Apricot & Chili Chutney, Crispy Bacon Churma 12

TANDOORI PANEER TIKKA & MINT CHUTNEY KULCHA

Golden Fryer Onion, Butter Powder (V) 10

HOMEMADE PAPAD & CRISPS Sweet Corn Mousse, Tomato & Date Chutney (V) 12

■ **BRUNCH FAVORITES**

BREAD PAKODA Tandoori Mushroom & Cheddar Cheese, Gangura & Jalapeno Anchar (V) 16

VEGI BURGER Amul Cheese, Edamame Hummus, ROOH Fries (V) 16

AVOCADO-ON-TOAST Saffron Taftan, Edamame Hummus, Burrata, Podi Masala (V) 14

MALAI CORN & SPINACH MACARONI Parmesan & Cheddar (V) 15

KOSHA JACKFRUIT TACO Pineapple Kut, Avocado Sour Cream (V) 16

PRAWN & SQUID Dynamite, Fermented Chili Mayo Peanut, Red Onion, Thecha 18

MALAI CHICKEN KOFTA MACARONI Amul Cheese & Cheddar Fondue, Garlic Crumb 18

CHICKEN LIVER & QUAIL EGG MASALA FRY

Pomegranate & Chili, Sirka Onion, Bun Maska 18

LAMB CHAPLI KEBAB BURGER Amul Cheese, Fried Egg, ROOH Fries 20

KERALA BEEF FRY Idiyappam, Crushed Banana Chips, Onion, Coconut 20

CALCUTTA FISH CUTLET Wasabi Mustard Kasundi 20

CHICKEN 65 TACO Pineapple Kut, Avocado Sour Cream 16

■ **SEASONAL SWEET LASSI 8**

MASALA CHAI 5

TEA Green | English Breakfast | Chamomile 4

ILLY Espresso | Cappuccino | Latte | Americano | Machiatto 5

■ **ANANDINI HIMALYAN TEAS 6**

Hand crafted Himalayan teas curated by first Indian Tea Sommelier Anamika Singh

INDIAN BOUQUET Autumn Tea, Rose Petals, Chamomile, Rhododendron, Lavender, Lemongrass
Cornflower & Cardamom

MISTLETOE KISSES

Handmade Oolong Tea, Rose Petals, Hibiscus Flowers, Orange, Spices, Vanilla

WORK IT UP Orange Peel, Hibiscus, Mint

■ **DESSERTS 12**

BUTTERMILK PANCAKE Nolen Gur Ice Cream, Pecan Crumble

CHOCOLATE PIE Clotted Cream, Cocoa Nibs

■ **HOUSE-CHURNED ICE CREAM & SORBET (TWO SCOOPS)**

White Peach Lassi, Thandai Ice Cream, Salted Jaggery Ice Cream, Blood Orange Sorbet (V) 10

■ **MOCKTAILS 8**

NAGPUR NARANGI Mandarin Orange, Curry Leaf, Peppercorn, Tonic

GREEK CLOVER FIZZ Kaffir Lime, Fenugreek, Ginger Beer

COCO-BANANA SLAMMER Melon, Coco-Banana, Honey

BERRY COLLINS Seasonal Berry Shrub, Lime, Soda

COOL CUCUMBER Cucumber, Basil, Lime, Soda

■ **BEER (DRAFT) 8**

MOONLIGHT BREWING CO. Reality Czeck, Pilsner (Santa Rosa, CA)

FIELDWORK BREWING CO. “Rotating” IPA (Berkeley, CA)

REVISION BREWING Revision IPA (Sparks, NV)

MRAZ BREWING CO. “Rotating”(El Dorado Hills, CA)

■ **WINES BY THE GLASS**

NV NICOLAS FEUILLATTE BRUT RESERVE (France) 18

NV BOUVET ROSÉ BRUT EXCELLENCE (Saumar) 12

2016 CAVE DE RIBEAUVILLE RIESLING (Alsace) 13

2017 ST. SUPERY “DOLLARHIDE” SAV BLANC (Napa Valley) 18

2014 SANDHI CHARDONNAY (Santa Rita Hills) 18

2015 DOMAINE DROUHIN PINOT NOIR (Willamette Valley) 18

2015 ALCANCE CABERNET GRAN RESERVA (Chile) 15

2016 RIDGE “PAGANI RANCH” ZINFANDEL (Sonoma County) 18

* Before placing your order, please inform your server if a person in your party has a food allergy or dietary restriction.

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