

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.

DINNER



▪ **SHARING PLATTERS**

ASSORTED PAPPADS & CRISPS with Homemade Chutneys
Avocado & Yogurt | Chili & Peanut | Tomatillo & Green Mango 12

CHUTNEY SAMPLER with Garlic Naan, Green Pea & Goat Cheese Kulcha
Avocado & Yogurt | Chili & Peanut | Tomatillo & Green Mango 14

▪ **SMALL PLATES**

DAHI PURI Avocado, Tamarind, Mint & Cilantro Chutney, Yogurt Mousse (6 pc.) 11

PANEER CHILI ROLL Crispy Kataifi, Alam (Ginger) Chutney, Lemon Achar Gel 15

POTATO & CORN BOMBA Kale Tempura, Yogurt Mousse, Raspberry 15

MASALA JACKFRUIT TACO Pineapple Kut, Avocado, Garlic Toun, Boondi (2 pc.) 16

SEASONAL FLOWER KOLIWADA Curd Rice Mousse, Peanut Chutney, Podi Masala 16

DOUBLE BAKED SOUFFLE Curried Pumpkin, Parmesan Mousse, Semolina Crisp 16

TANDOORI SWEET POTATO & BABY HEIRLOOM CARROT
Burrata, Wild Garlic Chutney 16

CHICKEN MALAI KOFTA Amul Cheese Fondue, Garlic Walnut Crumb 16

LAMB KEEMA HYDERABADI Potato Mousse, Green Peas, Buttered Pao 17

OLD DELHI FRIED CHICKEN

Baby Radish Achar, Mint Chutney, House Ketchup, Masala Potato Wedges 18

POMEGRANATE GLAZED BBQ PORK RIBS

Pomegranate & Ginger, Pardon Peppers, Crispy Chicharrones 17

BAKED OYSTER Mustard & Spinach, Cheese Fondue, Garlic Crumb, Chili & Cilantro Oil, Tobiko 18

DUCK SEEKH KEBAB Cream Cheese, Shirmal, Spicy Kumquat & Parsimmon Chutney 19

TANDOORI OCTOPUS

Compressed Apple, Fennel & Spinach Salad, Culture Dill Sour Cream, Cucumber Gel 20

▪ **LARGE PLATES**

PANEER PINWHEEL Red Pepper Makhani, Fenugreek, Pepperoncino 24

GRAIN AND VEGETABLE PULAO Cashew and Current, Avocado Raita 26

GREEN BANANA & FAVA DUMPLING Poppy Seed Gravy, Collard Shalli 26

TANDOORI ROMANESCO Dum ki Gravy, Gold Leaf 28

LOCAL MUSHROOM White Corn Pongal, Parmesan Mousse, Truffle 28

TRADITIONAL BUTTER CHICKEN

Red Pepper Makhani, Fenugreek, Micro Cilantro 27

PANDI CURRY (PORK) Rice Noodles, Poached Egg, Garlic Chutney 28

CHARCOAL SMOKED QUAIL MUSSALAM Rogan Oil, Egg Kofta 30

LAMB SHANK NIHARI Fresh Ginger, Rose, Cilantro & Chili Oil 30

MISO, MUSTARD & JAGGERY STRIPED BASS PATURI

Bay Shrimp Kadumbuttu, Sunchoke Avial Curry 32

BEEF SHORT RIBS CURRY Baby Turnip, Rawa & Marrow Kofta, Garlic Mash 33

■ **ACCOMPANIMENTS 10**

Veg. Curry Of The Day | Traditional Black Dairy Dal | House Salad

AVOCADO & GARLIC RAITA 5

CHICKEN CURRY OF THE DAY 15

■ **BREAD/RICE 5**

Saffron Rice | Plain Naan | Garlic Naan | Cheddar Naan | Tandoori Roti

* 20% gratuity will be added to parties of 6 or more.

* A 4.5% San Francisco Mandates Surcharge will be added to your pre-tax cheque

* Corkage is \$30 per 750ml, limited to two bottles per party

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333 Brannan Street, San Francisco, CA 94107 | Phone 415.525.4174 | www.roohsf.com