

**SHARING PLATTERS**

**ASSORTED PAPPADS & CRISPS 12**

with Homemade Chutneys

Avocado & Yogurt | Chili & Peanut | Tomatillo & Green Mango

**CHUTNEY SAMPLER 15**

Garlic Naan, Green Pea & Goat Cheese Kulcha

Avocado & Yogurt | Chili & Peanut | Tomatillo & Green Mango

**BRUNCH FAVORITES**

**MASALA OMELETTE FRITTATA 14**

Tomato, Onion, Chili & Cilantro Oil (V)

**PANEER & RICOTTA BHURJI 15**

Tomato, Onion, Chili & Cilantro Oil (V)

**AVOCADO-ON-TOAST 15**

Multigrain, Edamame Hummus, Burrata, Podi Masala, Pepitas (V)

**BUTTERMILK PANCAKE 12**

Salted Jaggery Ice Cream, Pecan Crumble (V)

**CALCUTTA CHICKEN KATHI ROLL 18**

Mint & Cilantro Chutney, Peanuts, Pickled Onion

**PANEER TIKKA KATHI ROLL 18**

Mint & Cilantro Chutney, Peanuts, Pickled Onion (V)

**CAULIFLOWER KOLIWADA 16**

Rice Hollandaise, Peanut Chutney, Podi Masala (V)

**LAMB KEEMA HYDERABADI 18**

Potato Mousse, Green Peas, Buttered Pao

**TUNA BHEL TOSTADA 18**

Avocado, Green Mango, Tamarind, Chili, Sev

**KUMAMOTO OYSTERS 20**

Chili Guava Granita, Tobiko (5 pc.)

**CURRIES**

**PANEER PINWHEEL 26**

Saag Gravy, Cashews, Ginger Sali, Fenugreek, Pepperoncino (V)

**BOMBAY VADA SCOTCH EGG 26**

Tomato Kut, Garlic Coconut Thecha, Butter Powder (V)

**LAMB PEPPER FRY 28**

Curry Leaves, Tomato, Coconut

**TRADITIONAL BUTTER CHICKEN 28**

Red Pepper Makhani, Fenugreek, Cilantro

**TANDOORI MONKFISH 30**

Clams, Mussels, Baby Octopus, Rhubarb Alleppey Curry

**ACCOMPANIMENTS 5**

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

Black Dairy Dal 10 | Veg Curry of the Day 10

## WINES BY THE GLASS

NV GLORIA FERRER PRIVATE CUVÉE BRUT  
(Sonoma) 12

NV GRATIEN & MEYER BRUT-ROSÉ  
(France) 13

2017 COMMANDERIE DE LA BARGEMONE ROSÉ  
(France) 12

2016 PETER LAUER BARREL X RIESLING  
(Germany) 14

2014 SANDHI CHARDONNAY  
(Santa Rita Hills) 14

2017 JEAN-MAX ROGER MENETOU-SALON SAUVIGNON BLANC  
(France) 16

2018 JULES TAYLOR SAUVIGNON BLANC  
(Marlborough) 12

2015 LAURENT KRAFT CHENIN BLANC  
(Vouvray) 15

2014 SANTA MARGHERITA CHIANTI CLASSICO RISERVA  
(Italy) 12

2017 PRESQU'ILE PINOT NOIR  
(Santa Barbara County) 16

2016 PEDRONCELLI "MOTHER CLONE" ZINFANDEL  
(Sonoma) 14

2017 VESTINI CAMPAGNANO KAJANERO RED BLEND  
(Italy) 13

2016 LE P'TIT PAYSAN "LE P'TIT PAPE" RHONE BLEND  
(Monterey County) 14

NV11 CAIN CUVÉE BORDEUX BLEND  
(Napa Valley) 18

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## 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

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SEASONAL SWEET LASSI 8

MASALA CHAI 5

TEA 4

Green | English Breakfast | Chamomile

ILLY 5

Espresso | Cappuccino | Latte | Americano | Machiatto

## BRUNCH COCKTAILS

ROOH SPRITZER 10

Tamarind & Ginger

Spicy Guava

Melon & Fig

Mango

Passion Fruit

SPRITZTER SAMPLER

(choose 3) 20

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BLOODY MAHARANI 10

Roasted Tomatoes, Gangura Pickle

ROOH SANGRIA 10

Port, Seasonal Fruits, Spices

## BEER (DRAFT) 7

MOONLIGHT BREWING CO.

Reality Czeck, Pilsner, 4.8% (Santa Rosa, CA)

FIELDWORK BREWING CO.

"Rotating" IPA, 6.9% (Berkeley, CA)

FACTION BREWING

Faction Pale Ale, 5.4% (Alameda, CA)

FORT POINT BEER CO.

KSA Kolsch, 4.6% (San Francisco, CA)

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## MOCKTAILS 7

NAGPUR NARANGI

Mandarin Orange, Curry Leaf,  
Peppercorn, Tonic

GREEK CLOVER FIZZ

Kaffir Lime, Fenugreek, Ginger Beer

BERRY COLLINS

Seasonal Berry Shrub, Lime, Soda

COOL CUCUMBER

Cucumber, Basil, Lime, Soda

\*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.