

ROOH

PROGRESSIVE INDIAN

LUNCH

FALL 2019

EXECUTIVE CHEF

Sujan Sarkar

CHEF DE CUISINE

Pujan Sarkar

SMALL PLATES**ASSORTED PAPPADS & CRIPS 12**Stone Fruit
House Ketchup
Avocado Raita**BURRATA
TANDOORI SWEET POTATO
& BABY CARROT 16**Wild Garlic Chutney
Walnuts
Quinoa Puff**MASALA JACKFRUIT****TACOS (2 pc.) 16**
Pineapple Kut
Avocado Toun
Boondi**CAULIFLOWER
KOLIWADA 15**Curd Rice Mousse
Peanut Chutney
Podi Masala**TUNA BHEL 18**Avocado, Green Mango
Tamarind, Chili
Sev Bhujia**LAMB KEEMA
HYDERABADI 18**Green Peas
Spiced Potato Mousse
Buttered Pao**MALAI CHICKEN
CAESAR SALAD 19**Iceberg & Romaine
Caesar Dressing
Garlic Crouton**ACHARI
SALMON SALAD 19**Avocado
Mixed Greens
Radish & Red Onion
Salad**CHICKEN
KOLIWADA 16**Peanut Thecha
Nori Dust
Curd Rice Mousse**LUNCH FAVORITES****KADAI PANEER 20**Bell Peppers & Onions
Paratha or Saffron Rice**TANDOORI MUSHROOM 20**Polenta Upma
Parmesan**VEGETABLE BERRY PULAO 22**Cashews
Avocado Raita**GONGURA CHICKEN CURRY 22**Coconut Base
Paratha or Saffron Rice**BUTTER CHICKEN 24**

Paratha or Saffron Rice

LAMB PEPPER FRY 24

Paratha or Saffron Rice

**MALABAR FISH
CURRY 24**Green Garlic Chutney
Paratha or Saffron Rice**ACCOMPANIMENTS**

5

Saffron Rice
Avocado & Garlic Raita

4

Housemade Tawa Paratha

8

Black Dairy Dal
Curry of the Day (Veg)
Mixed Salad

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

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

*A 5% San Francisco Mandates Surcharge will be added to your pre-tax cheque

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