



PROGRESSIVE INDIAN

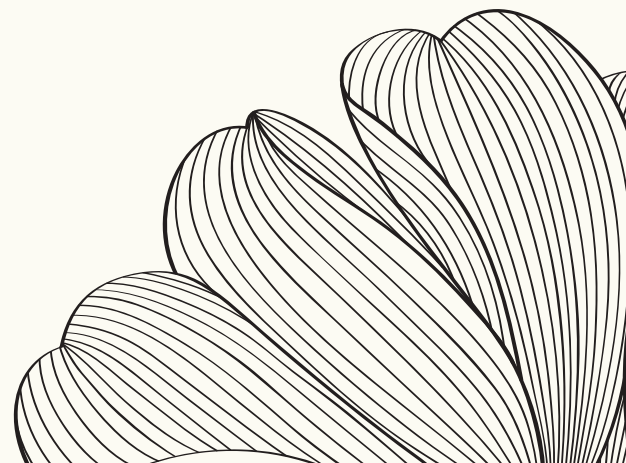
Food at ROOH is an exhibition of the potential that Indian cuisine can be elevated to, with the ultimate aim of evoking new flavors, emotions & ideas. It is an amalgamation of the best of California produce, regional Indian flavors and modern gastronomic techniques. Chef Sujan brings them together to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

Our tasting menu is focused on offering a complete dining experience, through culinary journey of India and showcases the vibrant, modern and progressive part of the cuisine.

*(Seven course tasting menu is available at dinner from Monday through Saturday with an optional wine and beverage pairing)*

At Sunday brunch, we want to bring communal and social eating culture of India where we share happiness, love and joy through good food and laughter.

*(Every Sunday from 11:30 am till 2:30 pm)*



■ **NIBBLES**

**Each 5**

*Chilli Pakoda, Ricotta, Mint Chutney  
Charred Roti, Rajma Hummus, Chilli  
Pea & Goat Cheese Kulcha, Truffle Butter*

**Each 7**

*Goan Chorizo Scotch Egg, House Ketchup  
Malabar Prawn Sausage, Sriracha Mayo  
Kashmiri Duck Puff, Apricot Marmalade*

**ASSORTED PAPAD** and *Crisps with homemade chutneys* 15

**CHUTNEY SAMPLER** 9

*Avocado and Yogurt / Chilli and Peanut / Tomatillo and Green Mango*

■ **SMALL PLATES**

**POTATO TIKKI**, Kale & Spinach Tempura, Sweet & Sour Yogurt Mousse, Raspberry 10

**JHALMURI BAR**, Avocado, Tamarind Gel, Mint Chutney, Spiced Buttermilk Sorbet 12

**BEETROOT MURABBA**, Masala Hazelnut, Goat Cheese, Radish, Cumin Vinaigrette 12

**CHARRED SWEET POTATO**, Malai Broccoli, Salsa Verde, Lentil Fritters, Parmesan 12

**GRILLED ASPARAGUS**, Podi Masala, Cauliflower Mousse, Dosa Crisp 15

**PANEER CHILLI**, Crispy Kataifi, Alam Chutney, Green Papaya & Pomelo Salad 14

**BURRATA**, Heirloom Tomato Kut, Cilantro & Walnut Chutney, Taftan Bread 14

**TUNA BHEL**, Avocado, Tamarind Gel, Puffed Black Rice, Baby Radish, Togarashi 16

**GRILLED PRAWN**, Tandoori Spice, Hollandaise, Green Papaya & Pomelo Salad 16

**CHICKEN MALAI TIKKA**, Amul Cheese Fondue, Walnut Crumb, Kashmiri Chilli 15

**FOIE GRAS PATE**, Chicken Liver Masala Fry, Pickled Shallot, Taftan Bread 18

**CRISPY LAMB RIBS**, Apricot & Chilli Marmalade, Radish & Yogurt Chutney 18

**KEEMA HYDERABADI**, Potato Mousse, Peas, Buttered Pao 15 / With Poached Egg 18

**PORK BELLY**, Smoked BBQ Sauce, Pickled Radish, Pork Crackling, Scallion 16

**BEEF PETIT TENDER**, Dry Kerala Rub, Horseradish Cream, Chicory Salad 18

Please inform us about any allergies or dietary restrictions

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

\*A service fee of 20% of the pre-tax check will be added to group of six or more

\*A 4% San Francisco Mandates Surcharge will be added to your pre-tax cheque

■ **LARGE PLATES**

**PANEER PINWHEEL**, Red Pepper Makhani, Fenugreek, Savoury Biscotti 20

**GRAINS and VEGETABLE PULAO**, De-hydrated Berries, Cashew, Avocado Raita 22

**TANDOORI PORTOBELLO**, Assorted Mushrooms, Soft Polenta, Morrel Crumble, Truffle 28

**CAULIFLOWER DUMPLINGS**, Spinach Puree, Parmesan Mousse, Lotus Root Crisp 20

**MONK FISH TAIL A LA PLANCHA**, Gun Powder Spice, Millet Khichdi, Semolina Papad 28

**RED SNAPPER**, Cooked in Banana Leaf, Mustard, Seafood & Coconut Bisqué 28

**CHILEAN SEA BASS**, Agave & Madras Curry, Brussel Sprout, Sunchoke Salan 32

**TANDOORI CHICKEN**, Red Pepper Makhani, Fenugreek, Butter Powder 26

**OLD DELHI FRIED CHICKEN**, House Ketchup, Mint Chutney, Pickled Shallot 26

**FENNEL & HONEY GLAZED DUCK BREAST**, Golden Prune Korma, Parsnip 28

**LAMB SHANK NIHARI**, Ginger, Saffron, Cilantro & Chilli Gremolata 28

**BEEF SHORT RIBS CURRY**, Baby Turnip & Carrot, Bone Marrow Crumble, Garlic Mash 34

■ **ACCOMPANIMENTS** 8

*Black Dairy Dal  
Beans & Brussel Sprout Foogath  
Chickpea Curry, Fresh Ginger  
Cumin Fingerling Potato  
Avocado and Garlic Raita  
Mixed Salad, Cumin vinaigrette*

■ **INDIAN BREADS AND RICE** 4      **BREAD SAMPLER** 8

Buttered Pao | Taftan | Saffron Rice  
Plain Nan | Garlic Nan | Parmesan Nan | Mint and Chilli Laccha Paratha

Please inform us about any allergies or dietary restrictions

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

\*A service fee of 20% of the pre-tax check will be added to group of six or more

\*A 4% San Francisco Mandates Surcharge will be added to your pre-tax cheque

■ **DESSERT** 12

**BANANA TARTE TATIN**, Palm Jaggery Caramel, Vanilla ice cream, Sesame Nougat

**MOONG DAL BAKLAVA**, Rose Syrup, Apricot Gel, Yogurt Sorbet

**TUTTI FRUTTI CASSATA**, Almond Sponge, Blood Orange Compote, Honey Comb

**CARROT HALWA CAKE**, Cardamom & Pistachio Kulfi, Raisin Gel, Milk Skin Crisp

**MANGO MALAI TEXTURES**, Saffron, Nankhatai Crumble, Raspberry

**CHOCOLATE CAKE**, Masala Chai Ice Cream, Hazelnut Chikki, Buckwheat Crisp

■ **ANANDINI HIMALYAN TEAS** 6

Hand crafted Himalayan teas specially curated for ROOH by first Indian tea sommelier Anamika Singh

**FIRDAUS**

Green Tea, Saffron, Marigold flower, Cockscomb flower, Cardamom

**MISTLETOE KISSES**

Handmade Oolong Tea, Hibiscus, Rose Petals, Pomegranate flowers, Pink Peppercorn, Lemon Balm, Cinnamon, Clove, Vanilla & Orange rind

**INDIAN BOUQUET**

Autumn Tea, Rose Petals, Chamomile, Rhododendron, Lavender, Lemongrass, Cornflower and Cardamom

■ **TEA BAGS** (Green, English breakfast) 4

■ **COFFEE** 5

Please inform us about any allergies or dietary restrictions

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

\*A service fee of 20% of the pre-tax check will be added to group of six or more

\*A 4% San Francisco Mandates Surcharge will be added to your pre-tax cheque