

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



■ **SMALL PLATES**

PANI PURI Passion Fruit Water, Potato, Avocado, Tamarind, Cilantro 10

DAHI PURI Avocado, Tamarind, Mint & Cilantro Chutney, Yogurt Mousse 10

POTATO DOUGHNUT TIKKI Spinach Pakoda, Yogurt Mousse, Raspberry 14

CAULIFLOWER KOLIWADA Edamame Hummus, Peanut Chutney 14

PANEER CHILI ROLL Tandoori Mushroom, Toasted Brioche, Chili Jam 14

YOGURT & GOAT CHEESE KEBAB Beetroot & Stone Fruit Murabba 14

TUNA CHAAT Avocado, Chilled Melon Rasam, Puffed Black Rice 15

QUAIL 65 Baby Radish Achar, Fin Herb Yogurt, Chili Chutney 15

CHICKEN KOLIWADA Edamame Hummus, Peanut Chutney 15

LAMB KEEMA HYDERABADI Potato Mousse, Green Peas, Buttered Pao 16

CHICKEN MALAI KOFTA Amul Cheese Fondue, Garlic Walnut Crumb 16

■ **EGGS**

MASALA OMELETTE Tomato, Onion, Chili & Cilantro 12

SALLI PAR EEDU Baked Eggs with Spicy Potato Straws, Tomato & Cheese 12

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

■ **KULCHAS**

Two Tandoori Kulchas served with Green Mango Chutney, Carrot Achar, & Curry of the Day (Veg)

PANEER TIKKA, CHILI & PARMESAN KULCHA 12

GREEN PEA & GOAT CHEESE KULCHA 14

CHICKEN TIKKA & CHEDDAR KULCHA 15

PULLED DUCK, APRICOT AND BACON KULCHA 15

■ **BIRYANIS & CURRIES**

KADAI PANEER Bell Peppers and Onions, Garlic Naan or Saffron Rice 20

VEGETABLE BERRY PULAO Caramelised Onion, Cashew & Mint 24

BUTTER CHICKEN Red Pepper Makhani, Naan or Saffron Rice 26

(LAMB) CURRY OF THE DAY Naan or Saffron Rice 28

MALABAR FISH CURRY Green Garlic Chutney, Naan or Saffron Rice 28

CHICKEN BIRYANI Jalapeno Salan, Avocado Raita 28

BEEF SHORT RIBS Madras Curry, Baby Turnip, Garlic Mash 28

▪ **SIDES 5**

Black Dairy Dal | Buttered Pao | Plain Naan | Garlic Naan | Saffron Rice | Avocado Raita
Curry of the Day (Veg)

▪ **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**

MILK CAKE Milk Jam, Yoghurt Sorbet & Toasted Barley Caramel

PHIRNI MOUSSE CASHEW CAKE Thandai Ice cream & Wild Rice Wafer

ROSE & RHUBARB TART Coconut Textures, Matcha, Honey Comb (V)

SPICED CHOCOLATE PAVE Salted Jaggery Ice cream, Fresh Mango (GF)

HOUSE-CHURNED ICE CREAM & SORBET (TWO SCOOPS) Yogurt Sorbet, Thandai Ice Cream, Narkel Nadu Ice Cream, Salted Jaggery Ice Cream, Fermented Turmeric Sorbet 10

TREATS (TWO EACH) Preserved Rose & Strawberry Pâte de Fruit, Apricot Mihidana Tart, Mysore Pak Candy, Aam Panna Sphere 15

■ **MOCKTAILS 8**

NAGPUR NARANGI Mandarin Orange, Curry Leaf, Peppercorn, Tonic

GREEK CLOVER FIZZ Kaffir Lime, Fenugreek, Ginger Beer

JUST BEET IT! Beetroot, Kokum, Soda

C&T Coffee Shrub, Tonic

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)

ALTAMONT BEER WORKS Undersized IPA, India Session Ale (Livermore, CA)

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

■ **WINES BY THE GLASS**

NV GASTON CHIQUET TRADITION PREMIER CRU Champagne 17

2014 LLOPART RESERVA BRUT CAVA Rose (Penedes) 15

2016 EMPIRE ESTATE Dry Riesling (Finger Lakes) 15

2014 SANDHI Chardonnay (Sta. Rita Hills) 16

2017 JAX VINEYARDS Y3 Rose (Russian River Valley) 13

2014 JOSEPH SWAN Pinot Noir (Russian River Valley) 18

2015 MOUNT VEEDER WINERY Cabernet Sauvignon (Napa Valley) 14

NV10 CAIN CUVÉE Bordeaux Blend (Napa Valley) 18



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