

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 AND CRISPS with Homemade Chutneys 10

CHUTNEY SAMPLER with Garlic Naan, Green Pea & Goat Cheese Kulcha 12
Avocado & Yogurt | Chili & Peanut | Tomatillo & Green Mango

■ **SMALL PLATES**

DAHI PURI, Yogurt Mousse, Potato, Avocado, Tamarind Gel, Raspberry (6 No.) 10

PUMPKIN MULLIGATAWNY, Parmesan Mousse, Curry Oil, Taftan Bread 12

BEETROOT MURABBA, Beetroot & Peanut Croquette, Plum Chutney Goat Cheese 13

POTATO TIKKI, Kale & Spinach Tempura, Sweet & Sour Yogurt Mousse, Raspberry 14

PANEER CHILI, Crispy Kataifi, Ginger Alam Chutney, Lemon Achaar Gel 14

CAULIFLOWER 65, Onion Uttapam, Sour Cream, Peanut Chutney, Pickled Cauliflower 15

ASPARAGUS PEPPER FRY, Podi Masala, South Indian Curd Rice Mousse, Khakara 15

BURGUNDY TRUFFLE & HEIRLOOM TOMATO, Burrata, Cilantro & Walnut Chutney 19

TUNA BHEL, Avocado, Tamarind Gel, Puffed Black Rice, Green Mango, Togarashi 15

BAKED CHICKEN MALAI TIKKA, Amul Cheese Fondue, Walnut Crumb, Crispy Garlic 15

PORK BELLY, Pear & Bacon Achar, Crispy Garlic, Pickled Kohlrabi, Crackling 15

CHICKEN 65, Curd Rice Mousse, Peanut Chutney, Podi Masala, Radish 15

DUCK SHIKAMPURI, Spiced Huckleberry Chutney, Pickled Radish 16

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

BAKED OYSTER, Spinach Pachadi, Amul Cheese, Chili Garlic Crumb (5 No) 16

GUN POWDER SCALLOP, Sweet Corn Malai Curry, Salsify Crisp, Curry Oil 19

■ **LARGE PLATES**

PANEER PINWHEEL, Red Pepper Makhani, Fenugreek, Butter Powder 22

BABY AUBERGINE, Kolhapuri Peanut and Yogurt Curry, Lotus Root Crisp 22

GREEN JACKFRUIT DUMPLINGS, Lababdar Sauce, Sour Cream, Jackfruit Crisp 24

GRAIN & VEGETABLE PULAO, Cashew & Currant, Salan Curry, Avocado Raita 24

TANDOORI SEASONAL MUSHROOMS, Polenta-Upma, Parmesan Mousse, Truffle 28

■ **TRADITIONAL BUTTER CHICKEN**, Red Pepper Makhani, Fenugreek & Butter Powder 26

TANDOORI MONK FISH, Alleppey Curry, Kaumbuttu (Rice Dumpling) 30

SEA BASS, Agave & Madras Curry Glaze, Savoy Cabbage Foogath, Jalapeno Salan 34

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

LAMB CHOP, Pistachio & Curry Leaf, Keema Moussaka, Green Peas & Mint 30

BEEF SHORT RIBS CURRY, Baby Turnip, Rawa & Marrow Kofta, Garlic Mashed Potato 32

■ **ACCOMPANIMENTS 9**

Traditional Black Dairy Dal (Dal Makhani)

Chickpea Curry, Fresh Ginger (Pindi Chole)

Curried Potato Mash

Kachumber Salad, Roasted Cumin Dressing

Avocado & Garlic Raita 6

■ **INDIAN BREADS / RICE 5**

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

* Please inform us about any allergies or dietary restrictions

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

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



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