



PROGRESSIVE INDIAN

333 Brannan Street, San Francisco, CA 94107 | Phone 415.525.4174 | www.roohsf.com



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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.



▪ SHARING PLATTERS

ASSORTED PAPAD & CRISPS with Homemade Chutneys 10

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

ASSORTED PLATTER 15

Chili Pakoda, Goan Chorizo Scotch Egg, Malabar Prawn Sausage
House Ketchup | Chili Mayonnaise | Mint & Cilantro Chutney

▪ SMALL PLATES

JHALMURI BAR, Avocado, Tamarind Gel, Mint Chutney, Spiced Buttermilk Sorbet 10

POTATO TIKKI, Kale & Spinach Tempura, Sweet & Sour Yogurt Mousse, Raspberry 12

BEETROOT MURABBA, Beetroot & Peanut Chop (Croquette), Goat Cheese, Radish 12

PANEER CHILI, Crispy Kataifi, Ginger Alam Chutney, Pickled Kohlrabi 12

MALAI BROCCOLI, Tandoori Artichoke & Yam, Parmesan Mousse, Pine Nuts 14

ORGANIC TOMATO KUT, Burrata, Cilantro & Walnut Chutney, Taftan Bread 14

ASPARAGUS PEPPER FRY, Podi Masala, Curried Cauliflower Mousse, Dosa Crisp 15

TUNA BHEL, Avocado, Tamarind Gel, Puffed Black Rice, Baby Radish, Togarashi 15

FRESH OYSTER, Pink Guava & Chili Granita, Lemon Foam, Pickled Cucumber 15

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

CHICKEN 65, Onion Uttapam, Sour Cream, Peanut Chutney, Podi Masala 15

PORK BELLY, Sweet & Sour Mango Achar, Masala Cracklings, Green Onion 15

KASHMIRI LAMB RIBS, Apricot & Chili Marmalade, Radish & Yogurt Chutney 15

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

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

▪ LARGE PLATES

PANEER PINWHEEL, Red Pepper Makhani, Fenugreek, Savory Biscotti 20

RAWA VEGETABLE DUMPLINGS, Spinach Puree, Saffron Cream, Lotus Root Crisp 20

ARTICHOKE & GRAIN PULAO, Baby Vegetables, Cashew, Salan & Avocado Raita 24

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

BUTTER CHICKEN PAVE, Red Pepper Makhani, Fenugreek & Butter Powder 26

CRISPY FRIED CORNISH HEN (OLD DELHI STYLE), Lababdar Sauce, Pickled Shallots 26

MAPLE LEAF FARM DUCK, Panch Phoran & Honey, Kohlrabi, Fennel Korma 28

ALASKAN HALIBUT, Gun Powder Spice, Seafood & Millet Kichdi, Cilantro Papad 29

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

LAMB SHANK NIHARI, Fresh Ginger, Rose, Cilantro & Chilli Gremolata 30

LAMB CHOP, Pistachio & Curry Leaf, Keema Moussaka, Ramps Chutney, Fondant 32

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

▪ ACCOMPANIMENTS 8

Traditional Black Dairy Dal (Dal Makhani)

Crushed Cumin Fingerling Potato

Chickpea Curry, Fresh Ginger (Pindi Chole)

Beans & Savoy Cabbage Foogath

House Salad, Roasted Cumin Dressing

Avocado & Garlic Raita 6

▪ INDIAN BREADS \ RICE 5

Saffron Rice | Plain Naan | Garlic Naan | Cheddar Naan | Masala Taftan

Mint & Chili Laccha Paratha | Lentil Kulcha

▪ BREAD SAMPLER 8

Plain Naan, Garlic Naan, Mint and Chili Laccha Paratha

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