

# 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 & CRISPS** with Homemade Chutneys 10

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

■ **SMALL PLATES**

**DAHI PURI** Avocado, Tamarind, Mint & Cilantro Chutney, Yogurt Mousse (6 pc.) 10

**PANEER CHILI ROLL** Crispy Kataifi, Alam (Ginger) Chutney, Lemon Achar Gel 14

**POTATO DOUGHNUT TIKKI** Spinach Pakoda, Yogurt Mousse, Raspberry 14

**YOGURT & GOAT CHEESE KEBAB** Beetroot & Stone Fruit Murabba 14

**CAULIFLOWER KOLIWADA** Edamame Hummus, Peanut Chutney 14

**ASPARAGUS PEPPER FRY** Sunchoke Avial Jelly, Crispy Kori Roti, Podi 15

**BURRATA TANDOORI SQUASH & BABY CARROT** Wild Garlic Chutney, Puffed Barley 16

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

**CHICKEN MALAI KOFTA** Amul Cheese Fondue, Garlic Walnut Crumb 15

**SOFT SHELL CRAB AMRITSARI** Curd Rice Mousse, Serpent Cucumber 15

**QUAIL 65** Baby Radish Achar, Fin Herb Yogurt, Chili Chutney 16

**FRESH OYSTER** Aam Panna Granite, Chili and Cilantro Oil (5 pc.) 16

**DUCK SEEKH KEBAB** Brioche, Foie Gras Butter, Endive & Apricot Chutney 16

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

**GUN POWDER SCALLOP** Sweetcorn Malai Curry, Salicornia Pakoda, Fennel Oil 19

■ **LARGE PLATES**

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

**SPICED CHICKPEA CAKE** Bengali Poppy Seed Gravy, Stuffed Courgette 24

**GRAIN AND VEGETABLE PULAO** Cashew and Current, Avocado Raita 24

**BAKED ARTICHOKE** Fava and Morel, Stuffed Potato, Dum Ki Gravy, Collard Green Shalli 26

**TANDOORI MUSHROOM** White Corn Pongal, Parmesan Mousse, Truffle 28

**TRADITIONAL BUTTER CHICKEN** Red Pepper Makhani, Fenugreek Butter Powder, Micro Cilantro 26

**TANDOORI MONK FISH** Rhubarb Curry, Kadumbuttu, Collard Greens 30

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

**KASHMIRI LAMB GUSHTABA** Fava and Morel, Parmesan Yakhni 30

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

**STRIPED BASS RECHEADO** Goan Shrimp Balchao, Yellow Patty Pan 34

▪ **ACCOMPANIMENTS 9**

Avocado & Garlic Raita, Curry Of The Day, Black Dairy Dal, Kachumber Salad

▪ **BREAD/RICE 5**

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



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333 Brannan Street, San Francisco, CA 94107 | Phone 415.525.4174 | [www.roohsf.com](http://www.roohsf.com)