

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 TIKKI DOUGHNUT Kale & Spinach Pakoda, Yogurt Mousse, Raspberry 14

MASALA JACKFRUIT TACO Pineapple Kut, Avocado Raita, Green Mango Slaw (2 pc.) 15

CAULIFLOWER KOLIWADA Curd Rice Mousse, Peanut Garlic Thecha, Nori Dust 15

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

TANDOORI BUTTERNUT SQUASH & YAM Burrata, Tomato Pachdi, Walnut 16

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

CHICKEN MALAI KOFTA Amul Cheese Fondue, Garlic Walnut Crumb 15

TANDOORI SMOKED PORK RIBS Pomegranate & Ginger, Pardon Peppers 16

DUCK SEEKH KEBAB Huckleberry Chutney, Tandoori Stone Fruit, Sheermal Pav 16

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

QUAIL AMRITSARI Jalapeno Sour Cream, Serpent Cucumber, Pickled Mooli 18

FRESH OYSTER Burnt Green Mango Granita, Pickled Chili, California Finger Lime (5 pc.) 19

GUN POWDER SCALLOP Sweetcorn Malai Curry Mousse, Pickled Rhubarb, Fresh Uni 21

▪ **LARGE PLATES**

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

SPICED CHICKPEA CAKE Bengali Poppy Seed Gravy, Lacha Potato 24

GRAIN AND VEGETABLE PULAO Cashew and Current, Avocado Raita 26

ARTICHOKE AND FAVA DUMPLING Dum Ki Gravy, Collard Green Salli 26

TANDOORI MUSHROOM White Corn Pongal, Parmesan Mousse, Truffle 28

TRADITIONAL BUTTER CHICKEN

Red Pepper Makhani, Fenugreek Butter Powder, Cilantro 26

TANDOORI MONK FISH Millet Khichdi, Lemon Foam, Collard Green Salli 30

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

KASHMIRI LAMB GUSHTABA Fava and Morel, Parmesan Yakhni, Garlic Mash 30

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

BUTTER POACHED HALIBUT Seafood & Rhubarb Alleppey Curry, Sunchoke 32

■ **ACCOMPANIMENTS & CURRIES**

AVOCADO & GARLIC RAITA 7

VEG. CURRY OF THE DAY 9

BLACK DAIRY DAL 9

HOUSE MIXED SALAD 10

CHICKEN CURRY OF THE DAY 14

■ **BREAD/RICE** 5

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

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