

# 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.

**HAPPY HOUR**



- **COCKTAIL OF THE WEEK 8**

- **WINES OF THE WEEK**

White | Red | Rose 8

- **DRAFT BEER OF THE WEEK 5**

- **BEER 5**

**DOGFISH HEAD NAMASTE** White Belgian Witbier (Bottle)

**ANCHOR STEAM** California Common/Steam (Bottle)

**FOUNDERS BREWING** Breakfast Stout (Bottle)

**21ST AMENDMENT HELL OR HIGH** Watermelon Wheat (Can)

- **NIBBLES**

**HOUSE MARINATED OLIVES 5**

**MASALA PEANUTS 5**

**ASSORTED PAPPADS** Crisps with Homemade Chutneys 8

**CHUTNEY SAMPLER** with Garlic Naan, Green Pea & Goat Cheese Kulcha 10

**CAULIFLOWER KOLIWADA** Edamame Hummus, Peanut Chutney 6

**LENTIL KULCHA** Mango & Tomatillo Chutney 6

**CHICKEN KOLIWADA** Edamame Hummus, Peanut Chutney 8

▪ **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



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