

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.

LUNCH



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

PANEER TIKKA KULCHA / CHICKEN TIKKA KULCHA 13/15
Chickpea Curry | Avocado Raita | Tomatillo & Green Mango Chutney

VEGETARIAN PLATTER (PANEER METHI MALAI) 22
(Cottage Cheese Cooked with Green Peas, Onion, Cream and Fenugreek)
Chickpea Curry, Black Dairy Dal, Garlic Naan, Saffron Rice, Avocado Raita & Papad

NON VEGETARIAN PLATTER (CHICKEN METHI MALAI) 25
(Chicken Cooked with Green Peas, Onion, Cream and Fenugreek)
Chickpea Curry, Black Dairy Dal, Garlic Naan, Saffron Rice, Avocado Raita & Papad

■ **SALADS**

PANI PURI, Passion Fruit water, Potato, Avocado, Tamarind & Cilantro 10

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

PANEER CHILI, Crispy Kataifi, Ginger Alam Chutney, Parmesan 14

BURRATA, Heirloom Tomato Kut, Cilantro & Pine Nut Chutney, Lemon Achar Gel 14

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

ASPARAGUS PEPPER FRY, Podi Masala, Curried Cauliflower Mousse, Crispy Fried Egg 16

TANDOORI SALMON, Avocado, Mint Chutney, Pickled Kohlrabi, Palm Hearts 18

■ **LUNCH FAVORITES**

CAULIFLOWER 65, Onion Uttapam, Sour Cream, Peanut Chutney, Podi Masala, Radish 14

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

GRAIN & VEGETABLE PULAO, Chickpea Curry, Cashew, Avocado & Garlic Raita 18

FISH & SEAFOOD KOLIWADA, Cilantro and Mint Chutney, Chili Mayonnaise 18

LAMB KEEMA HYDERABADI, Green Peas, Poached Egg, Buttered Pao 18

BAKED LAHSUNI CHICKEN TIKKA, Amul Cheese Fondue, Serve with Garlic Naan 18

BUTTER CHICKEN, Red Pepper Makhani Sauce Served with Garlic Naan/Saffron Rice 20

■ **ACCOMPANIMENTS** 4

Saffron Rice, Plain Naan, Garlic Naan, Avocado and Garlic Raita, Black Dairy Dal

■ **MOCKTAILS**

GULABO PINK CITY, Guava, Lime, ROOH Masala, Chili Syrup & Soda 7

CUTTING CHAI PUNCH, Grapefruit Spice Shrub, Lime, Assam Tea 7

CHENNAI COLADA, Mango, Pineapple, Passion Fruit, Coconut Water, Curry Leaf & Soda 7

LASSI (sweet) Mango & Rose with Honeycomb 6

■ **WINES BY THE GLASS**

SPARKLING, NV Laurent Perrier Brut 18

WHITE (SAUVIGNON BLANC), Cakebread Cellars, Napa Valley (2016) 16

ROSE, Pascal Jolivet, Sancerre (2016) 16

SANGIOVESE, Miner Family, Gibson Ranch, Mendocino (2013) 16

■ **ANANDINI HIMALYAN TEAS 6**

Hand Crafted Himalayan Teas Specially Curated For Rooh By First Indian Tea
Sommelier Anamika Singh

INDIAN BOUQUET, Autumn Tea, Rose Petals, Chamomile, Rhododendron, Lavender, Lemongrass,
Cornflower & Cardamom

FIRDAUS, Green Tea, Saffron, Marigold Flower, Cockscomb Flower, Cardamom

MISTELTOE KISSES, Handmade Oolong, Tea, Rose Petals, Hibiscus Flowers, Orange, Spices, Vanilla

INDIAN MASALA TEA 5

TEA BAGS Green, English Breakfast & Chamomile 4

ILLY Espresso 5

■ **DESSERT 10**

CARROT HALWA CAKE, Cardamom & Pistachio Kulfi, Raisin Gel, Milk Skin Crisp

MASALA CHAI & CHOCOLATE PAVE, Yogurt Sorbet, Hazelnut, Puffed Millet Crisp

* Please inform us about any allergies or dietary restrictions

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

* 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



PROGRESSIVE INDIAN

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