

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



■ **KULCHAS & SAMPLERS**

SPICED LENTIL & RICOTTA KULCHA Pumpkin Achar 12

GREEN PEA & GOAT CHEESE KULCHA Truffle Butter 12

KASHMIRI DUCK KULCHA Apricot & Chili Chutney Parmesan 14

ASSORTED PAPPADS & CRISPS with Homemade Chutneys 10

CHUTNEY SAMPLER with Garlic Naan, Green Pea & Goat Cheese Kulcha 12

Avocado & Yogurt, Chili & Peanut, Tomatillo & Green Mango

■ **SMALL PLATES**

POTATO DOUGHNUT TIKKI Spinach Pakoda, Sweet & Sour Yogurt Mousse, Raspberry 12

CAULIFLOWER KOLIWADA Edamame Hummus, Peanut Chutney, Podi Masala 14

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

TANDOORI MONK FISH Avocado, Mixed Greens, Radish & Red Onion Salad 18

CHICKEN KOLIWADA Edamame Hummus, Peanut Chutney, Podi Masala 14

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

LAMB KEEMA HYDERABADI Green Peas, Spiced Potato Mousse, Buttered Pao 18

CHICKEN MALAI KOFTA Amul Cheese, Romaine Hearts, Caesar Dressing 18

■ **LUNCH FAVORITES**

KADAI PANEER Bell Peppers and Onions, Naan or Saffron Rice 20

TANDOORI MALAI MUSHROOM Polenta Upma, Parmesan 20

VEGETABLE BIRYANI Jalapeno Salan, Avocado Raita 20

BUTTER CHICKEN Red Pepper Makhani, Naan or Saffron Rice 22

(CHICKEN) CURRY OF THE DAY Naan or Saffron Rice 22

(LAMB) CURRY OF THE DAY Naan or Saffron Rice 24

MALABAR FISH & SEAFOOD CURRY Green Garlic Chutney, Naan or Saffron Rice 24

■ **ACCOMPANIMENTS**

Saffron Rice, Plain Naan, Garlic Naan, Cheddar Naan, Tandoori Roti, Avocado and Garlic Raita 4

Black Dairy Dal, Curry of the Day, Mixed Salad with Cumin Vinaigrette 8

▪ **SEASONAL SWEET LASSI 8**

MASALA CHAI 5

TEA Green | English Breakfast | Chamomile 4

ILLY Espresso | Cappuccino | Latte | Americano | Machiatto 5

▪ **ANANDINI HIMALYAN TEAS 6**

Hand crafted Himalayan teas curated by first Indian Tea Sommelier Anamika Singh

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

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

WORK IT UP Orange Peel, Hibiscus, Mint

▪ **DESSERTS 12**

MILK CAKE Milk Jam, Yoghurt Sorbet & Toasted Barley Caramel

PHIRNI MOUSSE CASHEW CAKE Thandai Ice cream & Wild Rice Wafer

ROSE & RHUBARB TART Coconut Textures, Matcha, Honey Comb (V)

SPICED CHOCOLATE PAVE Salted Jaggery Ice cream, Fresh Mango (GF)

HOUSE-CHURNED ICE CREAM & SORBET (TWO SCOOPS) Yogurt Sorbet, Thandai Ice
Cream, Narkel Nadu Ice Cream, Salted Jaggery Ice Cream, Fermented Turmeric Sorbet 10

TREATS (TWO EACH) Preserved Rose & Strawberry Pâte de Fruit, Apricot Mihidana Tart, Mysore Pak
Candy, Aam Panna Sphere 15

▪ **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

■ **BEER (DRAFT) 8**

MOONLIGHT BREWING CO. Reality Czeck, Pilsner (Santa Rosa, CA)

FIELDWORK BREWING CO. “Rotating” IPA (Berkeley, CA)

ALTAMONT BEER WORKS Undersized IPA, India Session Ale (Livermore, CA)

MRAZ BREWING CO. “Rotating”(El Dorado Hills, CA)

■ **WINES BY THE GLASS**

NV GASTON CHIQUET TRADITION PREMIER CRU Champagne 17

2014 LLOPART RESERVA BRUT CAVA Rose (Penedes) 15

2016 EMPIRE ESTATE Dry Riesling (Finger Lakes) 15

2014 SANDHI Chardonnay (Sta. Rita Hills) 16

2017 JAX VINEYARDS Y3 Rose (Russian River Valley) 13

2014 JOSEPH SWAN Pinot Noir (Russian River Valley) 18

2015 MOUNT VEEDER WINERY Cabernet Sauvignon (Napa Valley) 14

NV10 CAIN CUVÉE Bordeaux Blend (Napa Valley) 18



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