

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**

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 TIKKI DOUGHNUT Kale Pakoda, Sweet & Sour Yogurt Mousse, Raspberry 12

CAULIFLOWER KOLIWADA Peanut Thecha, Nori Dust 14

BURRATA TANDOORI SQUASH & MOUNTAIN YAM Wild Garlic Chutney, Lentil Crisps 16

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

CHILI SAMBAL PRAWNS Chili Sambal Mayonaise, Curd Rice Mousse 14

CHICKEN KOLIWADA Peanut Thecha, Nori Dust 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 MUSHROOM Polenta Upma, Parmesan 20

VEGETABLE BERRY PULAO Avocado Raita 22

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

Yellow Dal Tadka, Curry of the Day (Veg), Mixed Salad 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

SPICED CHOCOLATE PAVE Salted Jaggery Ice cream, Fresh Strawberries (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

▪ **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) 7**

FORT POINT Kölsch ((San Francisco, CA)

FIELDWORK BREWING CO. Scream, Citra, Scream IPA (Berkeley, CA)

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

MRAZ BREWING CO. American Brown Ale (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 CAVE DE RIBEAUVILLE Dry Riesling (Alsace) 12

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 ALCANCE GRAN RESERVA Cabernet Sauvignon (Valle de Maule) 13

NV10 CAIN CUVÉE Bordeaux Blend (Napa Valley) 18

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