

# 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.



**TASTING**

- **TASTING MENU** 70  
**BEVERAGE PAIRING** 45

- **CANAPES**

**PANI PURI** Avocado, Tamarind, Spiced Passionfruit Water

**DAHI PURI** Avocado, Tamarind, Mint & Cilantro Chutney, Yogurt Mousse

- **FIRST**

**GREEN PEAS & GOAT CHEESE KULCHA** Winter Truffle

- **SECOND (CHOOSE ONE)**

**POTATO DOUGHNUT TIKKI** Spinach Pakoda, Yogurt Mousse, Raspberry

**DUCK SEEKH KABAB** Brioche, Foie Gras Butter, Endive & Apricot Chutney

**KASHMIRI LAMB RIBS** Apricot & Chili Marmalade, Radish & Yogurt Chutney

- **THIRD (CHOOSE ONE)**

**ASPARAGUS PEPPER FRY** Podi Masala, Avial Jelly

**ACHARI MONK FISH** Lemon Foam

- **FOURTH (CHOOSE ONE)**

**PANEER PINWHEEL** Red Pepper Makhani, Fenugreek Butter Powder

**BUTTER CHICKEN** Red Pepper Makhani, Fenugreek Butter Powder

**BEEF SHORT RIBS CURRY** Baby Turnip, Rawa & Marrow Kofta

**(CHOOSE ONE)**

Avocado & Garlic Raita | Saffron Rice | Garlic Naan | Plain Naan | Black Dairy Dal Makhani

▪ **FIFTH (CHOOSE ONE)**

**PHIRNI MOUSSE CASHEW CAKE** Thandai Ice cream & Wild Rice Wafer

**MILK CAKE** Milk Jam, Yoghurt Sorbet & Toasted Barley Caramel



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