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.
- **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