



ROOH

PROGRESSIVE INDIAN

Maharashtra Chav

Traditonal Flavours Reimagined On Every Plate & Sip

Sep 14 - Sep 27 - Lunch & Dinner At Rooh Palo Alto



Small Plates

Thalpeeth Taquito - D/G

Green Sauté, crema, house made chutney

Kothambir Vadi Bao - G

House made flavored steamed bao, greens, coriander chutney

Malvani Chicken Karanji - G/P

Chicken, coconut, coriander, peanut

Kala Masala Shami Tarts -G/D

Ground lamb, kala masala, tart

Large Plates

Zunka Stuffed Jalapeños In Amti Gravy - V/S

Smoked Jalapeños, semolina, sesame lentil sauce

Bharli Vangi Coconut Peanut Velouté -S/D/P

Coconut peanut velouté, curry leaf

Kombdi Rassa Unbound - S/D

Chicken, aromatic herbs, Kokam

Tamda Rassa Reborn - S

Fish, kokam roasted spice, coconut flakes, crispy rice tulip

Breads

Bhakri -G, Ghadichi Poli -G

Desserts

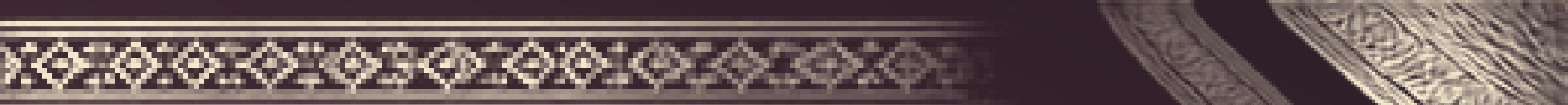
Deconstructed Mango Rasmali Modak - D/N

Quenelle , mango rasmalai, cream

Puranpoli Imperial Rolls -D,N

Caramelized puranpoli roulade, cardamom, pistachio





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Madhur Chav

Mastani

mango, edible flowers , greens

Soul Kadi

Kokam, fresh coconut , rooh masala's, coconut gel

Kala Khatta

Jamun, black currant, aerated water, citrus

Kharat Chav

Piyush

Take, nutmeg, saffron, rose water

