



ROOH

PROGRESSIVE INDIAN

Raas To Ras

Gujarat - Flavours In Motion
October 12 - October 31 At Rooh Palo Alto

Small Plates

Khandvi Mille Feuille - D
Coconut, green sauce, curry leaf

Fafda Jalebi Nouvelle - G
Papaya, cardamom, clove, Asefotida

Twice Cooked Handvo Pave - S
Lentil, rice, Lime achar

Khaman Choux -D/G/S
Mustard, coconut, seasme

Large Plates

Gujarati Kadi Rice Ramen - D/P
Chic Pea, chilli thread, rice ramen

Sev Tamate Nu Shaak Confit - G
Jaggery, citrus, lime achar

Undiyu Mosaic - D/S
Muthiya, edible flower, peanut, seasme

Dal Dhokli Wellington - G /D /P/S
Lentil, chick pea, curry leaf, cilantro

Breads

Methi Tandoori Pillow - D
Charred Rotla With Chilli Garlic Oil

Desserts

Basundi Mohanthai Brûlée - D/N
Almond, pistachio, toor dal

Sukhdi Srikhand - D/N
Jaggery, clarified butter, saffron

G-Presence Of Gluten, D - Presence Of Dairy, P - Presence Of Peanut, V - Presence Of Vegan, S - Presence Of Seasme



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Amrut Dhara

Gulab Variyali Sharbat

Fennel, rose, citrus, sparkling

Keri No Baflo Spritzer

Citrus, simple, keri, tonic

Vaghareli Dhungar Chaas

Yoghurt, mustard seeds, cinder

Gol Nimbu No Jal

Jaggery, citrus, Rooh masala, mint

