

# OPENING ACTS

<b>Scallops Olive Bruschetta</b> Baby scallops and olive thecha tossed in a flavorful	\$ 14	<b>Calamari Fries</b> Hand-battered calamari fries served with garlic aioli.	\$ 12
spice, garnished with microgreens. <b>Tawa Grill Zinga</b> Spiced grilled shrimp cooked on a tawa, served with	\$ 15	<b>Tangdi Kebab Peshwari</b> Chicken drumsticks marinated and topped with mozzarella, served with mint chutney.	\$ 12
tangy cucumber salad.  Amritsari Fish & Chips  Crispy fried fish marinated in traditional Amritsari	\$ 12	<b>Ginger Glazed Edamame</b> Soybeans steamed and tossed with an indian-style ginger and garlic sauce.	\$9
spices, served with house-made sauce.  Parmesan Chicken Strips  Tender chicken strips coated with Parmesan crust,	\$ 12	<b>Hummus</b> Well-blended chickpeas and garlic, served with warm pita bread	\$9
Thepla Chicken Tacos Fusion of Indian flavors with spiced chicken wrapped	\$ 10	<b>Bread Basket</b> A selection of garlic naan, garlic bread, french bread, and pita bread, served with makhani sauce.	\$9
in crispy thepla, topped with avocado dip. <b>Jalapeno Cheese Corn Bites</b> Crispy fried bites filled with jalapenos, cheese, and sweet corn, served with a spicy aioli.	\$ 10	Naan Basket Two garlic naan and two tandoori naan served with makhani sauce. Maasla Banaarr	\$ 9 \$ 4
Chicken 65 Wings	\$ 12	<b>Masala Popcorn</b> Spiced popcorn for a light and crunchy start.	34
Marinated in-house with a spicy and tangy sauce.  Paneer 65  Cottage cheese marinated in a homemade spicy and tangy sauce, served dip.	\$ 12	<b>Masala Chips</b> Crispy chips seasoned with Indian spices.	\$ 4
<b>Falafel Platter</b> Four falafel croquettes served with hummus, tzatziki, pita bread, and fresh vegetables.	\$ 12		

## SOUPS & SALADS

House Salad Assorted greens, cherry tomatoes, bell peppers, and red	\$ 7	<b>Minestrone Soup</b> Mixed vegetable soup with shell pasta.	<b>\$</b> 7
onion topped with shredded cheddar and croutons.  Caesar Salad  Remains lettings permanen shapes aroutons and	<b>\$</b> 7	<b>Tomato Basil Soup</b> Tomatoes, basil, and cream topped with	\$ 7
Romaine lettuce, parmesan cheese, croutons, and caesar dressing.		parmesan cheese and herbed croutons.	

# ROOKH MAIN EVENT

Herb & Spice Lamb Chops Succulent lamb chops marinated with herbs and spices, grilled to tenderness, served with a infused jus, mesh potatoes and greens	\$ 28	Grilled Chicken with Mushroom Velouté \$ 25 Juicy grilled chicken breast paired with a creamy mushroom velouté sauce, served with mashed potatoes.	l
New York Strip Steak Grilled new york strip steak, seasoned to perfection, served with orzo pasta and sautéed greens. Oven-Baked Salmon	\$ 28 \$ 23	Tuscano Paneer Yellow mustard and spice-tempered cottage cheese, pan-seared to perfection, served with smoked pepper sauce and garlic naan.	<b>,</b>
Salmon seasoned with fresh herbs, oven-baked, and served with grilled asparagus and lemon butter sauce.	<b>V</b> =0	Rookh Tadkewala Risotto \$ 18/20 A flavorful aromatic risotto infused with traditional tadka, served with your choice of cottage cheese and mushroom, or chicken, or shrimp for a rich savory experience.	)/22

## ROOKH AUTOGRAPH PASTA

<b>Butter Chicken Ravioli</b> Chicken-stuffed ravioli topped with creamy tomato and onion sauce.	\$ 18	<b>Spaghetti Vindaloo</b> Spicy chili, savory sauce served over spaghetti pasta, topped with feta cheese.	\$ 18
<b>Beef Seekh Lasagna Rolls</b> Indian-marinated ground beef with ricotta, mozzarella cheese, and indian-style marinara sauce.	<b>\$</b> 19	<b>Rotini Makhani Pasta</b> Tri-colored rotini cooked in a creamy tomato onion sauce, garnished with fresh herbs.	\$ 15
<b>Veg Lasagna</b> Layered pasta with vegetables and eggplant, served with makhani sauce and meited cheese.	\$ 15	<b>Penne Korma</b> Penne pasta tossed with a creamy onion sauce flavored with coconut.	\$ 15
<b>Palak Paneer Ravioli</b> Handcrafted ravioli stuffed with paneer and spinach, tossed in a rich tomato cream sauce.	\$ 16	<b>Spaghetti Palak Pasta</b> Creamy spinach served with spaghetti pasta and topped with feta cheese.	\$ 18
<b>Mirchi Penne Pasta</b> Spicy chili and cream sauce with parmesan cheese, penne pasta.	\$ 18		

### PASTA TRADIZIONALE

Penne Pasta in White Sauce

\$ 15

\$ 16/\$ 20

\$ 18/\$ 23

Rotini Pasta with Sun-Dried Tomatoes

\$ 15

Tri-colored rotini pasta served with marinara sauce and sun-dried tomatoes.

Roux-based white sauce served with parmesan cheese and penne pasta.

#### Spaghetti Pasta - \$ 15

Homemade marinara sauce served with spaghetti pasta and parmesan cheese.

#### ROOKH SIGNATURE PIZZA

Chicken Tikka Masala Pizza \$ 14/\$ 18

Tandoori chicken, bell peppers, red onion, mozzarella cheese, and makhani sauce.

Paneer Tikka Masala Pizza \$ 14/\$ 18

Marinated cottage cheese, bell peppers, red onion, mozzarella cheese, and makhani sauce.

Tandoori Shrimp Pizza

Tandoori shrimp with bell pepper, red onion, mozzarella cheese, and makhani sauce.

Palak Paneer Pizza \$ 14/\$ 18

Creamy paneer spinach sauce topped with mozzarella and feta cheese.

\$ 14/\$ 18 Vindaloo Pizza

Spicy indian red chili-based sauce topped with mozzarella and feta cheese.

Desi Chutney Pizza \$ 15/\$ 19

Spicy chutney and cheese over our pizza sauce.

Thai Chili Pizza \$ 16/\$ 19

Thai chili, garlic, cilantro, cheese, tomatoes, onion over pizza sauce.

# LA PIZZA CLASSICA

Meat Lovers Pizza

Lamb, bacon, chicken, pepperoni, and beef with marinara and mozzarella, baked to perfection.

Veggie. Supreme Pizza \$ 15/\$ 19

Bell peppers, onion, artichoke, mushroom, olives, and marinara on a crispy crust.

\$ 14/\$ 19 Pepperoni Pizza

Sliced pepperoni, marinara, and mozzarella on a thin crispy crust.

Rookh Margherita Pizza

Sliced roma tomato, basil, mozzarella cheese, and

marinara sauce.

Four Cheese Pizza \$ 14/\$ 18

Cheddar, goat cheese, parmesan, and mozzarella with marinara, finished with a drizzle of truffle oil.

\$ 13/\$ 17 Artichoke Pizza

Artichoke hearts, mozzarella, and marinara, topped with arugula and shaved parmesan.

#### EXTRA PIZZA (10"/14") & PASTA TOPPINGS

Chicken	3/5	Beef	3/5	Paneer	3/5	Jalapenos	2/3
Lamb	4/6	Pepperoni	3/5	Onions	1/2	Spinach	1/2
Shrimp	<b>4/</b> 7	Bacon	3/5	Bell Peppers	1/2	Mushroom	2/3
Artichoke	2/4	Green Olives	1/2	Black Olives	1/2	Vindaloo Sauce	5
Makhani Sauce	5	Korma Sauce	5	65- Sauce	5		

### ROOKH CRAFTED BUNS

Chicken Tikka Burger

\$ 16

Marinated ground chicken seasoned with Indian spices, served with makhani aioli and onions.

\$ 16

\$ 14/\$ 18

Tandoori chicken topped with Amul cheese and a makhani aioli, served on a bun.

Paneer Tikka Burger

Cottage cheese marinated and grilled, topped with Amul cheese.

Chicken Seekh Burger

Lamb Seekh Burger

Marinated ground lamb seasoned with indian spices, served with makhani aioli and fresh greens.

### DOLCE DELIGHTS

Mango Mutka - \$9

Baked mango custard in a handcrafted pot from India.

Mousse-E-Ras Malai - \$ 9

Sweet soaked paneer folded into a lightly sweetened cream, garnished with pistachios, served in edible chocolate cup.

Tiramisu - \$9

Classic coffee-flavored Italian dessert with layers of mascarpone and espresso-soaked ladyfingers.

#### BEVERAGE PAIRINGS

Wine Pairings:

Carefully selected wines to complement each course.

**Craft Cocktails:** 

Signature cocktails inspired by indian and global flavors