



Modern Indian Cuisine

Appetizers

Lamb Samosas <i>Two puff pastries filled with minced lamb, potatoes, sweet peas, herbs and spices</i>	10
Vegetable Samosas <i>Two puff pastries filled with potatoes, sweet peas, herbs and spices</i>	8
Onion Pakoras <i>Onion fritters coated in a chick-pea batter</i>	10
Bengan Pakoras <i>Crispy fresh eggplant sliced, marinated in ROTI spices and lightly battered</i>	9
Assorted Appetizers <i>a Samosa, two onion pakoras, and a papadum</i>	11
Machchi Pakoras <i>salmon marinated with ROTI spices, herbs and batter fried</i>	15
Chicken Pakoras <i>Crispy marinated boneless chicken fritters</i>	14
Roti Calamari <i>Spicy crispy calamari served "Bombay" style</i>	16
Papadum <i>Lightly spiced lentil wafers</i>	3
Roti's Mixed Green Salad <i>Mixed greens with, English cucumbers & cherry tomatoes tossed in ROTI spicy vinaigrette</i>	9
Kachumber <i>Cherry tomatoes, English cucumbers, Red onion and cilantro tossed in ROTI spicy vinaigrette</i>	9

ROTI Specialties

Roti's Feast (for two person order) <i>Assorted Appetizers, Kachumber, Mixed Tandoori, Murgh Masala, Yellow Dal, Naan Basmati Rice, Raita, Kheer and Chai</i>	95
Vegetarian Thali <i>Papadum, Kachumber Bengan Bharta, Yellow Dal, Mixed Vegetables, Naan, Basmati Rice, Raita, Kheer and Chai</i>	33

Tandoori Specialties

Roti's Mixed Tandoori <i>Assortment of Tandoori Lamb, Chicken, Fish and Prawns</i>	31
Tandoori Murgh <i>Chicken marinated in yogurt, ginger, garlic and ROTI spices</i>	half 17 full 29
Chicken Tikka <i>Chicken breasts (boneless) marinated with ginger, garlic, spices and herbs</i>	21
Tandoor Murgh Malai <i>Chicken breast marinated with ginger, garlic, cilantro, cardamom and spices</i>	20
Seekh Kabab <i>Freshly ground Lamb mixed with spices, cumin and cilantro</i>	22
Roti's Lamb "Popsicles" <i>Tender Lamb chops marinated with yogurt, fenugreek and spices</i>	36
Tandoori Prawns (Jheenga) <i>Prawn slightly marinated with turmeric, ginger and spices</i>	24
Tandoori Machchi <i>Salmon Fish marinated with spices, paprika and cumin</i>	27

Indian Curries Family size entrées can be ordered as appetizers. Please let us know if you prefer spicy.

Chicken

Chicken Tikka Masala <i>Boneless Chicken Tikka Kababs sautéed with herbs, mild spices, tomatoes, butter and cream</i>	21
Murgh Masala <i>Classic Chicken curry with garlic, ginger, peppercorns, turmeric, cumin and onions</i>	20
Murgh Makhani <i>Boneless Chicken cooked in mild spices, tomatoes, butter and cream</i>	21
Chicken Korma <i>Chicken cooked with mild spices in cream sauce, cashew nuts and garnished with almonds</i>	21
Murgh Palak <i>Chicken with fresh spinach cooked in mild spices, fenugreek and onions</i>	19
Chicken Vindaloo <i>Chicken (boneless) cooked with young potatoes in a hot and spicy sauce</i>	19
Chicken Jalfrezi <i>Chicken (boneless) braised with tomatoes, bell peppers, onions, herbs and spices</i>	19
Murgh Madras <i>Chicken curry cooked southern Indian style with coconut, cashew nuts and golden raisins</i>	21

Lamb

Roti's Rogan Josh <i>Classic Lamb curry with garlic, ginger, peppercorns, onions and saffron</i>	22
Lamb Chop Masala <i>Tandoori Lamb chops sautéed with fresh herbs, garlic and ginger</i>	28
Gosht Vindaloo <i>Lamb cooked with young potatoes and herbs in a hot and spicy sauce</i>	21
Saag Gosht <i>Lamb with fresh spinach cooked in mild spices, onions, fenugreek and garnished with cilantro</i>	22
Lamb Korma <i>Lamb cooked with mild spices in cream sauce, cashew nuts and garnished with almonds</i>	24
Gosht Madras <i>Lamb curry cooked southern Indian-style with coconut, cashew nuts and golden raisins</i>	22

Seafood

Machchi Masala <i>Salmon cooked in a light sauce of onions, tomatoes, caraway, turmeric and spices</i>	24
Machchi Korma <i>Salmon cooked with mild spices in cream sauce, cashew nuts and garnished with almonds</i>	25
Jheenga Masala <i>Prawns sautéed with onions, ginger, fresh tomatoes, herbs, spices and saffron</i>	21
Prawn Vindaloo <i>Prawns cooked with potatoes in a hot and spicy sauce</i>	21
Jheenga Palak <i>Prawns cooked with fresh spinach, mild spices, herbs, ginger and fenugreek</i>	21
Roti's Mixed Seafood Curry <i>Salmon, Prawns and Calamari cooked w/ herbs and spices in a rich, tomato curry sauce</i>	26

Vegetarian Curries

Bengan Bharta <i>Tandoor-smoked eggplant sautéed with onions, fresh tomatoes, garlic, ginger and spices</i>	17
Bhindi Masala <i>Fresh Okra sautéed with, onions, ginger, garlic, fresh herbs and spices</i>	17
Roti's Dal Makhani <i>Urad (Black Lentils) slow cooked in cream sauce with garlic, ginger, cumin, turmeric & butter</i>	16
Roti's Yellow Dal <i>Yellow lentils sautéed with garlic, ginger, and turmeric</i>	15
Mattar Paneer <i>Homemade farmer's cheese cooked with green peas, tomatoes, herbs and spices</i>	17
Palak Paneer <i>Fresh spinach cooked with homemade farmer's cheese, nutmeg, spices, ginger and cilantro</i>	17
Paneer Makhani <i>Homemade farmer's cheese sautéed with herbs, mild spices, tomatoes, butter and cream</i>	17
Paneer Jalfrezi <i>Homemade farmer's cheese sautéed with spices, ginger, garlic, turmeric, onions and bell peppers</i>	17
Navrattan Korma <i>Cauliflower, Peas, Carrot & Aloo cooked with herbs in mild cream sauce with nuts & golden raisins</i>	19
Saag Aloo <i>Fresh spinach and potatoes cooked with nutmeg, onions, cumin, fenugreek and fresh herbs</i>	15
Channa Masala <i>Garbanzo beans cooked with fresh tomatoes, ginger, garlic, coriander, bay leaves and spices</i>	15
Paneer Bhujia <i>Crumbled homemade farmer's cheese sautéed with onions, tomatoes, herbs and spices</i>	17
Dal Saag <i>Fresh spinach cooked with lentils of the day, herbs, fenugreek and spices</i>	15
Aloo Gobi <i>Fresh cauliflower and young potatoes cooked with onions, turmeric and fresh herbs</i>	17
Roti's Mixed Vegetables <i>Cauliflower, Peas, Carrot & Potatoes, cooked with fresh tomatoes, herbs & spices</i>	17

Rice Specialties

Roti's Basmati Rice <i>Basmati rice cooked with saffron, cumin, cardamon and bay leaves</i>	half 3 full 5
Vegetable Biryani <i>Vegetables slow cooked with Basmati rice, onions, coriander and tomatoes</i>	18
Kashmiri Biryani <i>Basmati rice slow cooked with saffron, golden raisins, cashews and dried fruits</i>	18
Chicken Biryani <i>Chicken slow cooked with Basmati rice, saffron, onions, herbs and cumin</i>	21
Gosht Biryani <i>Boneless Lamb slow cooked with Basmati rice in a rich stock with herbs, cumin and bay leaves</i>	22
Jheenga Biryani <i>Prawns cooked with Basmati rice, saffron, butter and fresh herbs</i>	23
Mixed Seafood Biryani <i>Salmon, Prawns and Calamari cooked with Basmati rice, saffron, butter and fresh herbs</i>	26

Roti (Breads)

Tandoori Roti <i>Fresh whole wheat bread baked in Tandoor</i>	5
Naan <i>Unleavened bread baked in the Tandoor</i>	5
Garlic and Basil Naan <i>Unleavened bread with garlic and basil</i>	6
Onion Kulcha <i>Unleavened bread with onions, cilantro, herbs and spices</i>	6
Keema Naan <i>Naan stuffed with minced lamb, spices and cilantro</i>	9
Kabuli Naan <i>Naan stuffed with golden raisins, nuts and cherries</i>	9
Goat Cheese Naan <i>Naan stuffed with goat cheese, cumin and herbs</i>	11
Paratha <i>Layered whole wheat bread with butter</i>	7
Poori <i>Two fried whole wheat puffed breads</i>	6
Roti's Bread Basket <i>Assortment of Tandoori Roti, Onion Kulcha, and Garlic & Basil Naan</i>	14

Accompaniments

Cucumber Raita <i>Homemade yogurt with cucumber, caraway and cumin</i>	6
Aachar Pachranga <i>Spicy mixed Indian pickle with mangoes, lotus root, turnips, carrots, lemons and chilies</i>	5
Mango Chutney <i>Sweet relish made from mangoes, herbs and spices</i>	6
Sauce Select One Chicken Tikka Masala or Korma or Vindaloo	7

Beverages

Mango Lassi <i>Refreshing mango yogurt drink</i>	7
Lassi <i>Refreshing homemade yogurt drink (sweet or salted)</i>	6
Masala Chai <i>Indian black tea with steamed milk, cardamom, ginger, clove and cinnamon. (One refill Free)</i>	5
Secunjawi (Indian Lemonade) <i>Lemonade made with freshly squeezed lemons, cumin, salt, sugar & mint</i>	6
Soft Drinks <i>Coke, Diet Coke, or Sprite Refill Extra \$1</i>	3
Sparkling Water	6
French Press Coffee <i>Regular or Decaffeinated</i>	5
Tea <i>Selection of Fine Tea Bags</i>	4

Before placing your order, please inform us IF a person in your party has food allergy. Our product may contain wheat, egg, dairy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. We reserve the right to refuse service to anyone. Menu items are subject to availability



“WARNING:” “Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.