



Lunch Menu

Appetizers

Papadum

Lightly spiced lentil wafers

Vegetable Samosas

Two puff pastries filled with potatoes, sweet peas, herbs and spices

Bengan Pakoras

Fresh sliced eggplant, lightly spiced and fried in a chickpea batter

Assorted Appetizers

A samosa, two vegetable pakoras and a papadum

Soup & Salads

Roti's Soup of the Day and Garlic Basil Naan

Special blend of flavors made fresh daily, served with garlic basil naan.

Paneer Tikka Salad and Naan

Marinated Paneer (farmer's cheese) roasted in the tandoor, served on a bed of organic mixed greens tossed in honey mustard vinaigrette, served with fresh baked naan from the tandoor

Chicken Tikka Salad and Naan

Marinated chicken breast roasted in the tandoor, served on a bed of organic mixed greens tossed in honey mustard vinaigrette, served with fresh baked naan from the tandoor

Machchi Tikka Salad and Naan

Marinated fresh fish roasted in the tandoor, served on a bed of mixed greens, tossed in honey mustard vinaigrette, served with fresh baked naan from the tandoor.

Special Combinations

Chicken Tikka Masala and Basmati Rice

Boneless Chicken Tikka Kebabs, sautéed with herbs, mild spices, tomatoes, butter and cream, served with basmati rice

Murgh Makhani and Naan

Tandoori Chicken cooked in mild spices, cream, tomato and onion sauce

Chicken Korma and Naan

Chicken cooked in an onion sauce, cream, and cashew sauce

Naanini

Minced lamb kebab blended with herbs and spices, slow roasted on a skewer. Served with fresh baked naan and mint chutney

Lamb Vindaloo and Basmati Rice

Lamb curry simmered with garlic, ginger, peppercorns, onions and young potatoes in spicy sauce, served with basmati rice.

Jheenga Palak and Naan

Jumbo prawns cooked with spinach, mild spices, herbs, ginger and fenugreek, served with fresh baked naan

Special Combinations

3.00 Prawn Vindaloo and Basmati Rice 19.00

Jumbo prawns butterflied and cooked with potatoes in a spicy onion sauce and tomato sauce, served with basmati rice.

8.00 Roti's Dal and Basmati Rice 16.50

Lentils of the day slow cooked with garlic, ginger, cumin, turmeric and fresh curry leave, served with basmati rice.

9.00 Karai Paneer and Naan 17.50

Paneer (farmer's cheese) sautéed with tomatoes, onions sauce and bell peppers. Served with fresh baked naan from the tandoor.

11.00 Mattar Karchan and Poori 17.50

Crumbled paneer sautéed with fresh sweet green peas, tomatoes, Onions sauce, herbs and spices, and served with fresh poori.

15.00 Vegetable Makhnawala with Basmati Rice 17.50

Seasonal mixed vegetables sautéed with herbs and mild spices, and simmered in a tomato and onion sauce, blended with butter and cream, served with Roti's rice pulao.

16.00 Navarattan Korma and Rosemary Naan 17.75

Seasonal vegetables cooked with herbs in a mild cream sauce with cashews, golden raisins and fruit, served with fresh rosemary naan.

16.50 Channa Masala and Poori 16.50

Garbanzo beans cooked with fresh tomatoes, onions, ginger, garlic, and spices, served with Poori, lightly fried whole wheat "puffed" bread.

19.00 Paneer Makhani and Naan 17.50

Homemade farmer's cheese sautéed with onions, tomatoes, butter, cream and fresh herbs, served with fresh baked naan from the tandoor.

Palak Paneer and Naan 17.50

Sautéed spinach cooked with homemade farmers cheese, ginger and garlic, served with fresh baked naan from the tandoor.

Accompaniments and Sides

Basmati Pulao *small portion* 2.00

Cucumber Raita 6.00

Naan /Roti/Poori 5.00

Garlic and Basil Naan/Onion Kulcha 6.00

Rosemary Naan 6.00

Beverages

Coke/Diet Coke/Sprite *refill \$1* 3.00

Mango Lassi 7.00

Salted Lassi/Sweet Lassi 6.00

Ice Tea 5.00

Lemonade/Ginger Beer/ Sparkling Water 6.00

Above lunch ensembles include a cup of masala chai on request excluding appetizers, and sides. EXTRA Charge for SUBSTITUTIONS.

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