



Roti Specials for March

Butternut Squash Shourwa	This colorful seasonal soup (<i>shourwa</i>) starts with butternut squash sautéed with Chopped fresh red onions, fresh ginger & spices - black cardamom, cloves, stick cinnamon, fresh bay leaf, finely ground cumin, coriander, turmeric & chili pepper and simmered in a rich vegetable stock. The savory mix is pureed to a silky blend and made creamy, rich with added coconut milk. A sprinkle of Roti's house roasted <i>garam masala</i> and chopped fresh cilantro and scallions finish the top.	Bowl Cup	12. 7.
Tandoori Game Hen	Whole Game Hens, locally sourced, are split in two and marinated in a blend of minced fresh garlic and ginger, ground cumin and coriander, black pepper, salt, spices oil & yogurt. The succulent hens are skewered, roasted in the mesquite charcoal of the tandoor and slipped onto a plate finished with a nest of fresh baby arugula dressed with light vinaigrette & roasted pistachio nuts.	Full half	29. 17.
Aloo Tikki Chaat	Aloo Tikki Chaat is one of the most popular street foods in India. This tangy dish has aloo tikki (potato-peas patties) topped with beans, finely chopped red onions, cilantro, tiny strands of Fried chickpeas flour batter called sev and sweet and sour tamarind chutney, spicy green chutney, sweet curd (yogurt) and dry chaat masala		14.
Kadai Khumbi & Asparagus	Fresh a tender asparagus and earthy King oyster mushrooms (<i>khumbi</i>) are combined in this savory dish. We start with fresh onions sautéed with whole roasted cumin seeds and ground turmeric. Finely ground chili powder and minced fresh garlic & ginger is added along with fresh thin sliced green chilies, julienned ginger, and chopped fresh tomatoes. This spice blend sautéed into a savory sauce with the fresh asparagus and mushrooms added to simmer until tender.		18.
Malabari Prawn	Malabari Cuisine which originates from the Southern Part of the Konkan Coast. Fresh plum prawns are dusted to marinate in turmeric powder, red chili powder, salt and fresh lemon Juice and a blended paste of grated fresh coconut, minced fresh ginger and garlic, finely chopped fresh Serrano chili pepper, turmeric, ground roasted cumin and coriander powders. The seasoned prawns are sauteed in mustard oil and removed. In the same pan, mustard and fenugreek seeds, curry leaves, dry red chilies and thinly sliced onions are sauteed to slightly brown and then tamarind paste with a sprinkle of salt is added. The savory prawns are placed back in the simmering skillet for a few minutes. Coconut milk is blended in with the prawns and the curried dish is allowed to meld the delicious aromatic flavors of this traditional Malabari Cuisine		22.

53 West Portal Ave; San Francisco, CA 94127

t) 415-665-7684 e) rotibistro@gmail.com www. rotibistroSF.com

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