



Roti Specials for June

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 13. Cup 8.
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, red chili pepper, 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 a light vinaigrette & roasted pistachio nuts.	Full half 31. 19.
Spicy Mango Papaya Watermelon Chaat	This colorful and <i>refreshing treat</i> is the perfect start to your Indian meal. We have tossed together juicy fresh mango, papaya and watermelon with Roti's own savory sweet chaat spices. This original mix of ingredients consist of roasted & finely ground cumin seed, red chili pepper, crushed black pepper, <i>amchur - mango powder</i> salt, sugar, fresh ginger & lime juice and chopped fresh mint leaves.	13.
Tandoori Duck	Succulent pieces of <i>all natural Mary's Free-Ranch Pekin duck breast</i> are marinated in a spiced yogurt blend of minced fresh ginger and garlic, ground red chili pepper, turmeric, ground cumin, coriander, salt & black pepper. They are skewered and roasted over the mesquite charcoal of the tandoor and served sizzling hot with an assortment of sliced red & green bell peppers, cabbage and red onion.	33.
Haryali Machchi Curry	Large piece of <i>Chilean Sea Bass</i> are sautéed with chopped shallots, fresh curry leaves, minced fresh garlic, sliced Serrano chili peppers, salt and crushed black pepper. To this savory sauté the chef adds a course bright green masala of fresh ginger, garlic, shallots Serrano chilies, fresh coriander, spinach and mint leaves, finely ground coriander seeds and turmeric - blended into a smooth mix with coconut milk. The dish continues to simmer infusing the Sea Bass with the rich distinctly flavored coconut and spicy flavors influenced by the coastal cuisine of India	35.
Spicy Roasted Gobi	We have turned a fresh ordinary head of cauliflower - <i>Gobi</i> into a unique delightful treat. First par boiled; we then marinate the cauliflower in a savory yogurt mixture with minced fresh garlic & ginger, ground cumin & coriander, finely ground red chili pepper, salt & black pepper, oil and fresh lemon juice. It is roasted whole in the oven until tender and then finished with a savory korma sauce and topped with shavings of Roti's house-made paneer cheese.	22.

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