



Modern Indian Cuisine

Appetizers

Aloo Tikki Chaat Two patties (potato-peas-paneer) topped with chutney, sweet yogurt, sev and beans	\$16.00
Lamb Samosas Two puff pastries filled with minced lamb, potatoes, sweet peas, herbs and spices	\$11.00
Vegetable Samosas Two puff pastries filled with potatoes, sweet peas, herbs and spices	\$8.75
Onion Pakoras Onion fritters coated in a chick-pea batter	\$11.00
Bengan Pakoras Crispy fresh eggplant sliced, marinated in ROTI spices and lightly battered	\$10.00
Assorted Appetizers a Samosa, two vegetable pakoras, and a papadum	\$12.00
Machchi Pakoras Fish marinated with ROTI spices, herbs and batter fried	\$16.50
Chicken Pakoras Crispy marinated boneless chicken fritters	\$15.50
Roti Calamari Spicy crispy calamari served “Bombay” style	\$17.50
Papadum Lightly spiced lentil wafers	\$3.50
Roti’s Mixed Green Salad Mixed greens with ,English cucumbers & cherry tomatoes tossed in ROTI spicy vinaigr	\$10.00
Kachumber Cherry tomatoes, English cucumbers, Red onion and cilantro tossed in ROTI spicy vinaigrette	\$10.00

ROTI Specialties

Roti’s Feast (for two persons order)	\$105.00
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Assorted Appetizers, Kachumber, Mixed Tandoori, Murgh Masala, Yellow Dal, Naan, Basmati Rice, Raita, Kheer and Chai

Vegetarian Thali	\$36.50
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Papadum, Kachumber, Bengan Bharta, Yellow Dal, Mixed Vegetables, Basmati Rice, Naan, Raita, Kheer and Chai

Tandoori Specialties

Roti’s Mixed Tandoori Assortment of Tandoori Lamb, Chicken, Fish and Prawns	\$34.00
Tandoori Murgh Whole Chicken marinated in yogurt, ginger, garlic and ROTI spices	half \$19! full \$32
Chicken Tikka Chicken breasts(boneless) marinated with ginger, garlic, spices and herbs	\$23.00
Tandoor Murgh Malai Chicken breast marinated with ginger, garlic cilantro, cardamom and spices	\$22.00
Seekh Kabab Freshly ground Lamb mixed with spices, cumin and cilantro	\$24.00
Roti’s Lamb “Popsicles” Tender Lamb chops marinated with yogurt, fenugreek and spices	\$39.50
Tandoori Prawns (Jheenga) Jumbo Prawn slightly marinated with turmeric, ginger and spices	\$26.50
Tandoori Machchi Salmon Fish marinated with spices, paprika and cumin	\$29.75

Indian Curries

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

Chicken

Chicken Tikka Masala Boneless Chicken Tikka Kababs sautéed with herbs, mild spices, tomatoes, butter and cre	\$23.00
Murgh Masala Classic Chicken curry with garlic, ginger, peppercorns, turmeric, cumin and onions	\$22.00
Murgh Makhani Boneless Chicken cooked in mild spices, tomatoes, butter and cream	\$23.00
Chicken Korma Chicken cooked with mild spices in cream sauce, cashew nuts and garnished with almonds	\$23.00
Murgh Palak Chicken with fresh spinach cooked in mild spices, fenugreek and onions	\$21.00
Chicken Vindaloo Chicken (boneless) cooked with young potatoes in a hot and spicy sauce	\$21.00
Chicken Jalfrezi Chicken (boneless) braised with tomatoes, bell peppers, onions, herbs and spices	\$21.00
Murgh Madras Chicken curry cooked southern Indian style with coconut, cashew nuts and golden raisins	\$23.00

Lamb

Roti’s Rogan Josh Classic Lamb curry with garlic, ginger, peppercorns, onions and saffron	\$24.25
Lamb Chop Masala Tandoori Lamb chops sautéed with fresh herbs, garlic and ginger	\$30.75
Gosht Vindaloo Lamb cooked with young potatoes and herbs in a hot and spicy sauce	\$23.00
Saag Gosht Lamb with fresh spinach cooked in mild spices, onions, fenugreek and garnished with cilantro	\$24.25
Lamb Korma Lamb cooked with mild spices in cream sauce, cashew nuts and garnished with almonds	\$26.50
Gosht Madras Lamb curry cooked southern Indian-style with coconut, cashew nuts and golden raisins	\$24.25

Seafood

Machchi Masala Salmon cooked in a light sauce of onions, tomatoes, caraway, turmeric and spices	\$26.50
Machchi Korma Salmon cooked with mild spices in cream sauce, cashew nuts and garnished with almonds	\$27.50
Jheenga Masala Jumbo Prawns sautéed with onions, ginger, fresh tomatoes, herbs, spices and saffron	\$23.00
Prawn Vindaloo Jumbo Prawns cooked with potatoes in a hot and spicy sauce	\$23.00
Jheenga Palak Jumbo Prawns cooked with fresh spinach, mild spices, herbs, ginger and fenugreek	\$23.00
Roti’s Mixed Seafood Curry Salmon, Prawns and Calamari cooked w/ herbs and spices in a rich, tomato curry s	\$28.50

Vegetarian Curries

Bengan Bharta	Tandoor-smoked eggplant sautéed with onions, fresh tomatoes, garlic, ginger and spices	\$18.75
Bhindi Masala	Fresh Okra sautéed with, onions, ginger, garlic, fresh herbs and spices	\$18.75
Roti’s Dal Makhani	Urad (Black Lentils) slow cooked in cream sauce with garlic, ginger, cumin, turmeric & butter	\$18.00
Roti’s Yellow Dal	Yellow lentils sautéed with garlic, ginger, and turmeric	\$16.50
Mattar Paneer	Homemade farmer’s cheese cooked with green peas, tomatoes, herbs and spices	\$18.75
Palak Paneer	Fresh spinach cooked with homemade farmer’s cheese, spices, garlic and ginger	\$18.75
Paneer Makhani	Homemade farmer’s cheese sautéed with herbs, mild spices, tomatoes, butter and cream	\$18.75
Paneer Jalfrezi	Homemade farmer’s cheese sautéed with spices, ginger, garlic, turmeric, onions and bell peppers	\$18.75
Navrattan Korma	Cauliflower, Peas, Carrot & Aloo cooked with herbs in mild cream sauce with nuts & golden rais	\$21.00
Saag Aloo	Fresh spinach and potatoes cooked with nutmeg, onions, cumin, fenugreek and fresh herbs	\$16.50
Channa Masala	Garbanzo beans cooked with fresh tomatoes, ginger, garlic, coriander, bay leaves and spices	\$17.00
Paneer Bhujia	Crumbled homemade farmer’s cheese sautéed with onions, tomatoes, herbs and spices	\$18.75
Dal Saag	Fresh spinach cooked with lentils of the day, herbs, fenugreek and spices	\$17.50
Aloo Gobi	Fresh cauliflower and young potatoes cooked with onions, turmeric and fresh herbs	\$18.75
Roti’s Mixed Vegetables	Cauliflower, Peas Carrot & Potatoes, cooked with fresh tomatoes, herbs & spices	\$18.75

Rice Specialties

Roti’s Basmati Rice	Basmati rice cooked with saffron, cumin, cardamon and bay leaves	half \$3.25 ! full \$5.50
Vegetable Biryani	Vegetables slow cooked with Basmati rice, onions, coriander and tomatoes	\$19.75
Kashmiri Biryani	Basmati rice slow cooked with saffron, golden raisins, cashews and dried fruits	\$19.75
Chicken Biryani	Chicken slow cooked with Basmati rice, saffron, onions, herbs and cumin	\$23.00
Gosht Biryani	Boneless Lamb slow cooked with Basmati rice in a rich stock with herbs, cumin and bay leaves	\$24.00
Jheenga Biryani	Prawns cooked with Basmati rice, saffron, butter and fresh herbs	\$25.25
Mixed Seafood Biryani	Salmon, Prawns and Calamari cooked with Basmati rice, saffron, butter and fresh herbs	\$28.50

Roti (Breads)

Tandoori Roti	Fresh whole wheat bread baked in Tandoor	\$5.50
Naan	Unleavened bread baked in the Tandoor	\$5.50
Garlic and Basil Naan	Unleavened bread with garlic and basil	\$6.50
Onion Kulcha	Unleavened bread with onions, cilantro, herbs and spices	\$6.50
Keema Naan	Naan stuffed with minced lamb, spices and cilantro	\$10.00
Kabuli Naan	Naan stuffed with golden raisins, nuts and cherries	\$10.00
Goat Cheese Naan	Naan stuffed with goat cheese, cumin and herbs	\$13.25
Paratha	Layered whole wheat bread with butter	\$8.00
Poori	Two fried whole wheat puffed breads	\$6.50
Roti’s Bread Basket	Assortment of Naan, Onion Kulcha, and Garlic & Basil Naan	\$16.00

Accompaniments

Cucumber Raita	Homemade yogurt with cucumber, caraway and cumin	\$6.75
Achar Pachranga	Spicy mixed Indian pickle with mangoes, lotus root, turnips, carrots, lemons and chilies	\$5.50
Mango Chutney	Sweet relish made from mangoes, herbs and spices	\$6.50
Curry Sauce	Select One Chicken Tikka Masala or Korma or Vindaloo or Madras or Makhani	\$8.00

Beverages

Mango Lassi	Refreshing mango yogurt drink	\$7.75
Lassi	Refreshing homemade yogurt drink (sweet or salted)	\$6.50
Masala Chai	Indian black tea with steamed milk, cardamom, ginger, clove and cinnamon	\$5.50
Secunjawi	Indian Lemonade made with freshly squeezed lemons, cumin, salt, sugar & mint	\$6.50
Soft Drinks	Coke, Diet Coke, or Sprite	\$3.25
Indian Soda	Thums Up, Fanta or Limca	\$4.50
Sparkling Water		\$6.50
French Press Coffee	Regular or Decaffeinated	\$5.50
Tea	Selection of Assorted Tea Bags	\$4.50
Ice Tea		\$4.50

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 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.