



## *Roti Specials for July*

<b>Butternut Squash Shourwa</b>	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.	<b>Bowl</b> 13. <b>Cup</b> 8.
<b>Tandoori Game Hen</b>	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.	<b>Full</b> 31. <b>half</b> 19.
<b>Vegetable Manchurian Semi Dry</b>	Manchurian is an Indo-Chinese appetizer crispy and crunchy fried balls of mixed shredded vegetables coated in a soy-based sauce with minced garlic, chopped bell pepper, ground pepper and fresh chilies with chopped coriander etc. It's a wonderful sauce created by Nelson Wang who is from Kolkata which you will not even find in China.	<b>14.</b>
<b>Chettinad Pepper Chicken</b>	This peppery and aromatic chicken dish is a classic treat from a region in the Tamil Nadu state of southern India – <i>Chettinad</i> . The preparation starts with dry cinnamon sticks, fennel seeds and <i>kalpasi</i> – a lichen known as the “black stone flower”, all are pan roasted together until fragrant. Oil and finely chopped fresh onions are added to sauté until tender along with minced fresh garlic & ginger and torn fresh curry leaves. Aromatic finely ground cumin, coriander, red chili pepper, course ground black pepper corns, salt to balance the flavors and Roti's house-roasted garam masala are blended into the simmering paste. Tender pieces of chicken are stirred in to cook with the spicy paste and all is reduced to a semi-dry consistency.	<b>22.</b>
<b>Lobia Summer Squash Curry</b>	Fresh summer squash & black-eyed peas ( <i>lobhia</i> ) inspire a seasonal vegetarian dish from the Northern Punjab region of India. Roasted cumin seeds and cinnamon sticks give this dish its distinct flavor. Sliced fresh seasonal summer squash are sautéed with onions, garlic, ginger, chopped tomatoes, ground coriander and cumin, turmeric ( <i>haldi</i> ) and red chili powder. Cooked black-eyed peas are added to the bright and savory sauce to further simmer, blending the flavors. Chopped fresh cilantro finishes the top.	<b>17.</b>

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