



Roti Specials for August

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.
Kurkuri Bhindi	Fresh Indian <i>okras</i> are sliced into round, dusted with seasoned gram flour and gently fried golden crisp. Finished with a homemade garam masala spice blend		12.
Achari Gosht	This savory <i>lamb curry</i> starts with a sauté of fresh red onions and fragrant methi seeds (<i>fenugreek</i>), black onion seeds (<i>kalonji</i>) and fennel seeds. Cubes of lamb are added to the pan and sautéed until tender. A generous ladle of the chef's special tomato & onion masala sauce, yogurt continues to simmer the lamb until tender. A pinch of dried and ground unripe mango (<i>am-mango, chur-powder</i>) is blended into the curry, adding a distinct and tangy flavor with a thin julienne of fresh ginger garnishes the top.		24.
Molee Vegetables Curry	This curry has a rich cultural heritage, traced back to the trade connection between Central <i>Kerala</i> , India and style Portugal. Combining the cooking traditions of both regions. Coconut forms an integral part of the cuisine. The resulting amalgamation of naturally sweet coconut milk and fragrant whole spices, <i>fresh peppers, green chilies, ginger and curry leaves</i> gives this dish a unique but mild flavor that's decidedly different from the more robust dishes this dish of the south. Cauliflower, Green Beans, Asparagus, Potato, Carrots and Green Peas are simmered in molee sauce		19.

53 West Portal Ave; San Francisco, CA 94127

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

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