



## Roti Specials for September

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|----------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|------------|
| <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> | <b>13.</b> |
|                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>Cup</b>  | <b>8.</b>  |
| <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> | <b>31.</b> |
|                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>half</b> | <b>19.</b> |
| <b>Tandoori Halibut</b>                      | Wild-caught Pacific Halibut are marinated in yogurt flavored with spices including minced fresh garlic, ginger, lemongrass, cilantro, curry leaves, lime leaves & serrano chili, ground cumin, ground coriander. They are skewered and roasted over 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>33.</b> |
| <b>Khumbi, Spinach &amp; Chickpeas Curry</b> | Earthy fresh khumbi ( <i>mushrooms</i> ) are sliced in pieces and sautéed in olive oil with roasted cumin seeds, chopped yellow onions, minced fresh garlic & ginger and thin slivers of fresh serrano chili peppers. Finely ground coriander, red chili pepper, turmeric, salt and Roti's own house roasted garam masala are added with fresh chopped tomatoes. Blended into smooth mix with coconut milk. Finely add chickpeas and added fresh <b>organic baby spinach leaves</b> into this simmering curry, adding a unique rich flavor, a classic North Indian mushroom dish.                                                                                        |             | <b>19.</b> |
| <b>Pondicherry Fish Curry</b>                | A French colonial influence from the southern region of India gives this unique dish its name. The cooking process starts with mustard seeds and <i>Urad Dal</i> ( <i>black lentils</i> ) sautéed lightly in a karahi. A smooth paste of onion, tomato, fresh garlic, dried Kashmiri chilies, black peppercorns, salt and turmeric are added to the Dal and mustard seeds along with water - cooking continues until the lentils are tender. Large fresh pieces of <b>wild caught Cod</b> are added with coconut milk and curry leaves. As the dish continues to simmer the distinct flavor of the spices and coconut infuse the fish with the richness of coastal India |             | <b>24.</b> |