



Roti Specials for October

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.
Aloo Tikki Chaat	Aloo Tikki Chaat is one of the most popular street foods in India. This tangy dish has aloo tikki (potato-peas patties) topped with beans, finely chopped red onions, cilantro, tiny strands of fired chickpeas flour batter called sev and sweet and sour tamarind chutney, spicy green chutney, weet curd (yogurt) and dry chaat masala		16.
Murgir (Chicken) Jhol	This distinctive <i>Bengali</i> style curry starts with skinless, boneless chicken thigh pieces marinated in fresh lemon juice, mustard oil, finely ground turmeric, red chili pepper, salt. Thinly sliced fresh onions are sautéed in <i>mustard oil</i> with bay leaf, black pepper, salt. Minced fresh ginger & garlic is added to sauté along with finely ground coriander seeds, turmeric and kashmiri red chili. Chopped fresh tomatoes and minced green chilies are added to simmer into the spicy sauce. The chicken is added to the curry to simmer until tender. Chopped fresh cilantro finishes		19.
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.		23.

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