

# Winter Special

## *Small Plates* (Choice of 1)

### **Lasuni Gobi**

Chickpea batter cauliflower, in-house chili garlic sauce, rice cracker

### **Char-Grilled Paneer Cheese Tikka**

Served with a touch of kadai sauce

### **Old Delhi Lamb Seekh Kebab**

Ground lamb threaded into skewers and cooked in

### **Tandoor Charcoal Chicken**

Marinated in yogurt with ginger, garlic & dry roasted ground spices

## *Shared Plates* (Choice of 1)

Served with a side of fragrant basmati rice & bread

### **Delhi Pride-Dal Makhani**

Slow cooked black lentils, cream, fire roasted spices

### **Paneer Tikka Masala**

Chef's take on Paneer Tikka Masala. Fresh tomato gravy with ginger and touch of Himalayan fenugreek leaves

### **Touch of Green-Palak Paneer**

Smoke infused spinach purée with Indian paneer cheese

### **Chicken Tikka Masala**

Chef's take on Chicken Tikka Masala. Fresh tomato gravy with ginger and touch of Himalayan fenugreek leaves

### **Tawa Gosht**

Lamb cooked with aromatic Indian in house fresh blend of ground spices

### **Chef AJ's Special Chicken Bhuna**

"Nona" shhhh granny's home recipe

## *Dessert - Sweet Tooth*

### **Baked Gulab Jamun Crème Brulee**

*Chef's creation of Indo-French delight*

### *Sides at additional price with the \$55 special menu (1pc each)*

#### **Mushroom and Kataifi Phyllo Bites** 10

*Medley of wild mushrooms, habanero truffle aioli*

#### **Murgh Barra Chicken Chops** 5

*Mango chutney, served on a garlic cilantro flat bread*

#### **Tandoori Konkan Prawn** 6

*Jumbo prawns, blend of pickle chilies on a bed of curried rice noodles*

#### **aRoqa Pit Roasted Lamb Chops** 10

*Yellow pepper chipotle coulis, spice dust*

#### **Coastal Crab Cake** 15

*Lump crab, apple & fennel slaw, chili lime chutney*

#### **Fish Amritsari** 6

*Salute to Mr Makhan's 1962 creation carrying the legacy of blend of spices*

#### **Habanero Chicken Tikka** 5

*Boneless tandoor oven grilled chicken, habanero aioli*

#### **Individual Portions**

#### **Chowpatty and Juhu Bhel** 6

*Crispy rice puffs, tomatoes, tamarind chutney*

#### **aRoqa Street Pani Puri ... your own way!** 8

*Tamarind cilantro flavored water with lime leaf & yogurt caviar*