

# Weekend Brunch Menu

## *aRoqa Street Food Corner*

- Chowpatty and Juhu Bhel** (N) 🌿 16  
Crispy rice puffs, tomatoes, tamarind chutney
- aRoqa Street Pani Puri ... your own way!** 🌿 16  
Lime leaf & yogurt caviar, jaggery tamarind sauce, cilantro mint flavored pani
- Papdi Chaat** 🌿 16  
Crispy mini flat bread topped with double cooked potatoes, bean sprouts, chutneys & yogurt
- Chana Samosa Chat** 🌿 16  
Yogurt, tamarind & mint sauce
- Vada Pav** 🌿 16  
Spiced potato sliders battered with chickpea flour, served on "pav" bread with garlic chutney
- Poori Aloo** 🌿 18  
Fried Indian bread with potato curry, inspired by the food vendors at Indian railway stations
- Chola Bhatoora** 🌿 18  
Spiced chickpeas curry served with fried bread - a favorite of Punjab

## *Taste of South India*

- Dosas** (N) 🌿 16  
Crispy rice and lentil crepes served with sambar "lentil and vegetable soup", side of coconut & tomato chutney
- Curry leaf chana daal tempered masala potatoes 🌿 16
- Diced tandoori chicken curry leaf tempered filling (N) 🌿 18
- Uthappam (Rice flour)** (N) 🌿 16  
Served with sambar, coconut & tomato chutney
- Diced onion and tomatoes rice flat bread (N) 🌿 16
- Diced habanero chicken and onion flat bread (N) 🌿 18

**Idli Sambar** 🥥 🌱 16  
 Served with tomato & coconut chutney  
 Steamed rice flour balls accompanied with lightly tangy  
 lentil vegetable soup

**Vada Sambar & Chutney** 🌱 16  
 Served with tomato & coconut chutney  
 Fried lentil crispy fritters accompanied with lentil vegetable soup

*aRoga Chef's Punjabi Specials*

**Butter Chicken Mac & Cheese** 19  
 Cavatappi pasta, chef's special butter sauce, habanero chicken

**Butter Paneer Mac & Cheese** 🌱 18  
 Cavatappi pasta, chef's special butter sauce, Indian cubed cheese

**Baingan Ka Bharta and Lachha Paratha** 🌱 20  
 Pit roasted shredded eggplant with multi-layer Indian bread

**Paneer Bhurji and Lachha Paratha** 🌱 20  
 Indian cheese cooked with onion tomatoes and spices with  
 multi-layer Indian bread

*aRoga Owner's Egg Corner*

**Bun Omelette** 16  
 Muska bun omelette, traditionally prepared on the streets of Bombay  
 with baby potatoes

**Masala Omelette** 16  
 Onion, tomatoes, green chilies, fresh chopped coriander served with  
 toast and baby potatoes

*Boozy Brunch 55*

**Any Entrée + Unlimited Mimosas or Champagne for 90 minutes**

*Beverages*

**Mimosa** 10  
**Bloody Mary** 10  
**Nespresso Coffee - Espresso/Macchiato** 8  
**Masala Chai** 8  
**Orange Juice** 6

20% Gratuity will be added to tables of 4 guests & more.

Please note there will be a 3.00% fee when paying with a credit card transaction.  
 The fee does not apply to debit or prepaid cards & cash