

Chef's Pre-Set Menu \$62

Small Plates (Choice of 1)

Corn Paddu

Corn & rice fritters served with tomato, coconut & coriander coconut chutneys

Char-Grilled Paneer Cheese Tikka

Served with a touch of kadai sauce

Lamb Keema Balls

Ground lamb dusted with breadcrumbs and fried served on skewers with coriander chutney

Murgh Malai Kali Mirch

Chicken breast, marinated in cream cheese, yogurt, black pepper & sun-dried tomatoes finished chargrilled

Shared Plates (Choice of 1)

Served with a side of fragrant basmati rice & bread

Dal Dhaba

Dal fry black lentils, fire roasted spices with a touch of cream, served at India's roadside truck stops

Paneer Tikka Masala

Unaged Indian soft cheese, makhani gravy flavored with dry fenugreek leaves

Kofta Dil Khush

Literally "Heart Happy" - Soft non aged Indian cheese balls in mild cashew yogurt sauce with a hint of turmeric and medley of spices

Chicken Tikka Masala

Pit roast boneless chicken in a creamy tomato & authentic tikka gravy, with hint of methi leaves

Railway Mutton Curry

A staple of the British colonial era train journeys in India. Boneless lamb cooked with browned onions, spices & yogurt

Chef AJ's Special Chicken Bhuna

Boneless chicken simmered in fried brown onion and tomato gravy, straight from Chef's granny "nona's" kitchen

Dessert - Sweet Tooth

Kesari Phirni - Saffron Rice Custard Pudding

Rice cooked with sugar, milk and saffron flavored with cardamom and crunchy nuts

Tasting Menu

Available for additional charges 1 pc each

Mushroom and Kataifi Phyllo Bites	10
<i>Medley of wild mushrooms, habanero truffle aioli</i>	
Murgh Barra Chicken Chops	5
<i>Mango chutney, served on a garlic cilantro flat bread</i>	
Tandoor Charcoal Chicken	8
<i>Marinated in yogurt with ginger, garlic & dry roasted ground spices</i>	
Tandoori Konkan Prawn	6
<i>Jumbo prawns, blend of pickle chilies on a bed of curried rice noodles</i>	
aRoqa Pit Roasted Lamb Chops	10
<i>Yellow pepper chipotle coulis, spice dust</i>	
Coastal Crab Cake	15
<i>Lump crab, apple & fennel slaw, chili lime chutney</i>	
Fish Amritsari	6
<i>Salute to Mr Makhan's 1962 creation carrying the legacy of blend of spices</i>	
Habanero Chicken Tikka	5
<i>Boneless tandoor oven grilled chicken & habanero aioli</i>	

Individual Portions

Chowpatty and Juhu Bhel	6
<i>Crispy rice puffs, tomatoes & tamarind chutney</i>	
aRoqa Street Pani Puri ... your own way!	8
<i>Tamarind cilantro flavored water with lime leaf & yogurt caviar</i>	

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