

Lunch Specials

(Monday-Friday only, 12pm-3pm)

Naan Flatbread Rolls

Served with can of soda plus two sauces, cilantro & yogurt

Vegetarian Selection 11.99

Paneer Roll

Indian farmer's cheese (paneer), marinated and grilled served wrapped in soft butter naan with onions & bell peppers

Cauliflower and Potatoes Roll

Cauliflower florets and potatoes tossed in chefs blend of spices served wrapped in soft butter naan with onions & bell peppers

Meat Lovers Selection 12.99

Tandoori Chicken Naan Roll

Grilled Tandoori Chicken served wrapped in soft butter naan with onions & bell peppers

Lamb Roll House Special

Ground lamb meat skewer with special blend of spices, wrapped in soft butter naan with onions & bell peppers

Pescaterian Selection 14.99

Fish Tikka Roll

Pan-crisp Tilapia cooked blended in herbs and spices wrapped in soft butter naan with onions & bell peppers

Shrimp Pepper Roll

Pan tossed Shrimp with south indian blend of spices wrapped in soft butter naan with onions & bell peppers

3 Course Vegetarian Platters 23

Appelizer (Choice of one)

Char-Grilled Paneer Cheese Tikka

Lasuni Gobi

Corn Paddu

Entrée (Choice of one)

Served with side of basmati rice & naan or tandoori roti

Touch of Green-Palak Paneer

Paneer Tikka Masala

Dal Makhani

Adraki Aloo Gobi

Dessert

Chef's Daily Special

3 Course Non-Vegetarian Platters 25

Appelizer (Choice of one)

Murgh Barra Chicken Chops

Habanero Chicken Tikka

Old Delhi Lamb Seekh Kebab

Entrée (Choice of one)

Served with side of basmati rice & naan or tandoori roti

Tawa Gosht (Lamb)

Chicken Tikka Masala

Chef AJ's Special Chicken Bhuna

Dessert

Chef's Daily Special

3 Course Seafood Platters 30

Appelizer (Choice of one)

Tandoori Konkan Prawn

Fish Amritsari

Entrée (Choice of one)

Served with side of basmati rice & naan or tandoori roti

Fish Curry

Shrimp Curry

Dessert

Chef's Daily Special

aRoqa Keto Lunch 28

Habanero Chicken Tikka

Old Delhi Lamb Seekh Kebab

Pan Seared Masala Fish

Chef's Green Salad

Add-ons at additional charges (1 piece each)

Mushroom and Kataifi Phyllo Bites

Medley of wild mushrooms and habanero truffle aioli

10

Tandoor Charcoal Chicken

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

8

Tandoori Konkan Prawn

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

6

aRoqa Pit Roasted Lamb Chops

Yellow pepper chipotle coulis and spice dust

10

Fish Amritsari

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

6

Habanero Chicken Tikka

Boneless tandoor oven grilled chicken

5

Old Delhi Lamb Seekh Kebab

Ground lamb threaded into skewers and cooked in tandoor

8

Below items are served as individual portions

Chowpatty and Juhu Ki Bhel

Crispy rice puffs, tomatoes and tamarind chutney

8

Slow Cooked Chole

Spiced chickpeas in tomato onion sauce

8

Chana Samosa Chaat

Yogurt tamarind chutney with sprinkle of sev

10

Paneer Bhurji

Indian cheese cooked with onions tomatoes and spices

10

aRoqa Street Pani Puri ... your own way!

Tamarind cilantro flavored water with lime leaf & yogurt caviar

8

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

(N) Contains Nuts (V) Vegan (D) Dairy Free (GF) Gluten Free (Veg) Vegetarian