

# Chef's Pre-Set Menu \$58

## *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

### *Add Ons*

Available for additional charges 1 pc each

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

### *Individual Portions*

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