

Roho Food Menu

1st Draft

Bar Nibbles

Loaded nachos

Crispy, home-style nachos dusted with ROHO's signature spice blend, topped with molten cheese, tangy fresh salsa, and a cooling drizzle of sour cream

Loaded fries

Finger fries topped with cheese and truffle oil

Please ask the server for your choice of toppings: chicken ragu, masala onion tomatoes

Avocado & Edamame Bhel

A contemporary reimagination of India's favorite street snack — creamy avocado and tender edamame folded into crisp puffed rice, drizzled with house-made chutneys, and finished with fresh herbs.

Classic Onion rings

Crunchy, panko crusted & fried Onion rings served with cheese n garlic dip and ketchup

Homemade jalapeno poppers

Cheese and jalapeno blended together, nitro cooled and then refried with panko. Served with wasabi aioli & Salsa

SALADS

Greek salad

Fresh tomato, cucumber, olives, bell peppers, sundried tomatoes tossed with lettuce in lemon vinaigrette & feta Cheese

Red apple with beetroot & Quinoa salad

Red apple and double cooked beetroots tossed with our signature house dressing, topped with a handful of Quinoa roasted cashew nuts

Korean BBQ chopped salad

Shredded chicken with Korean BBQ sauce, cucumber, cherry tomato, olives, avocado (seasonal), corn & lettuce tossed in our signature sweet & sour dressing.

Caesars Salad

Iceberg Lettuce tossed with Parmesan & Olive oil emulsified dressing, topped with Olives, sundried tomatoes. Garnished with lots of Parmesan shavings

SOUPS

Roasted tomato & bell pepper soup

Roasted tomatoes & bell peppers stewed to perfection

Cream of broccoli

Broccoli florets cooked with cream and butter, pureed and further cooked for velvety texture

Tamatar-dhaniya shorba

Indian classic thin soup of tomatoes and fresh coriander with spices

Philledelphia Chicken Soup

Chicken chunks cooked in a heavy chicken stock and then blended with cream cheese and fresh cream

Manchow Soup

Mild spiced thin Asian soup of vegetables topped with fried noodles

Classic Hot & Sour

Thick Asian classic vegetables soup with spicy and tangy flavour

SUSHI

California Roll

A refreshing sushi roll filled with edamame, cream cheese, pickled vegetables & asparagus.

Avocado Cheese (v)

A creamy duo of avocado and cheese rolled up for a fun, melt-in-your-mouth sushi surprise.

Asparagus Tempura (v)

Crispy tempura asparagus wrapped in seasoned rice and nori Crunchy, fresh, and delightfully light

Teriyaki Chicken Sushi

Tender teriyaki-glazed chicken rolled with sushi rice and nori Sweet, Savory, and full of umami

Salmon and Avocado

Fresh salmon and creamy avocado come together in a silky, satisfying sushi roll.

Tuna & Cheese

Velvet tuna and whispering cheese, entwined in a quiet dance of flavor.

Prawn Tempura

Crispy prawn tempura wrapped in tender rice and nori A crunchy, savory delight.

Avocado Nigiri

Delicate sushi rice topped with creamy avocado Simple, elegant, and full of clean, fresh flavor.

Salmon Nigiri

Silky slice of fresh salmon draped over hand-pressed sushi rice Pure, elegant, and melt-in-your-mouth delicacy

Tuna Nigiri

Delicate sushi rice topped with buttery, fresh tuna Clean, bold, and effortlessly refined

Veg Sushi Boat

California Roll, Avocado Cheese & Asparagus Tempura.

Non- Veg Sushi Boat

Teriyaki Chicken, Prawn Tempura & Salmon and Avocado

DIMSUM

Assorted Asian Green

Steamed Asian greens wrapped in delicate dim sum Light, fresh, and bursting with natural flavors.

Burnt Garlic and Chive

Silky dumplings filled with earthy mushrooms and creamy cheese

Truffle Mushroom & cream cheese

Silky dumplings filled with earthy mushrooms and creamy cheese Rich, indulgent, and melt-in-your-mouth.

Chilli Oli & Coriander Chicken

Juicy chicken dimsum infused with fresh coriander and a bold kick of chilli oil Fiery, fragrant, and full of flavor.

Bok Choy Wrap

Open-faced chicken dumplings delicately steamed, bursting with umami-rich flavor

Prawn Hargao

Delicate translucent wrappers encasing juicy prawn filling An elegant bite of Cantonese tradition.

Dim Sum Platter Veg

An assorted selection of handcrafted veg dim sum, each bursting with unique Asian flavors

Dim Sum Platter Non-Veg

A curated platter of steamed and stuffed chicken delicacies, wrapped in delicate perfection

SMALL PLATES

Vegetarian Starters

Corn spinach Seekh

Delicate mixture of corn and spinach in a melting Seekh served with tangy salad

Pepper Fried Assorted Vegetables

Seasonal vegetables & cottage cheese,
Flash-fried & tossed with crushed pepper and fresh coriander.

Stuffed soya tandoori

Rich stuffed soya morsels off the hearth

Nawabi Paneer Tikka

Char roasted creamy cottage cheese steaks infused with luxurious Mughal flavours.

Paneer multani tikka

Multani rich spice mix with cottage cheese charred to melting textures

Three cheese broccoli tikka

Parmesan. Mozzarella and cheddar mix broccoli of the hearth

Falafel & Hummus Platter

Crispy chickpea patty served with silky hummus, Mediterranean salad, pickled vegetables.

Palak patta and kurkure ki chaat

Street side palak leaves shallow tempered in chickpea flour, with served with sweet yogurt and pomegranate

Paneer Tikka tostada

Achari Paneer tikka cubes on crispy kasuri methi lavash, topped with melted spiced cheese & mint aioli

Mushroom galouti with kesari laccha parantha

Mixed mushroom pate cooked in our classic Galouti masala

Lal Peela pao bhaji

Mumbai style onion and tomato bhaji served with red and yellow pao

Beetroot hummus

Spiced Beetroot hummus topped with puffed and fried chickpeas. Served with warm pita bread

Chimichanga rolls

Cheese & rajma chawal mini spring rolls served with south-western & salsa dip

Mushroom Crostini & tomato bruschetta

Toppings of cooked mushrooms and feta cheese + tomato & basil on toasted bread slices

Crispy vegetable Taco

Crispy fried tempura vegetables tossed in our sweet and spicy kimchi sauce, topped with guacamole & Sour cream

Crispy Lotus Stem, sweet & sour

Crispy fried Lotus stem tossed in our sweet & spicy Kimchi Sauce, topped with sesame

Calcutta Cottage Cheese

Cottage cheese Cubes tossed in Our signature Thai Chili based sauce with bell peppers and onions

Non-Vegetarian

Smoked Pepper Chicken

Crispy batter fried chicken tossed with garlic, dry red chillies, coriander, peanuts and cashews.

Lal mirch ka chicken tikka

Red chilli & yoghurt marinated chicken cooked in tandoor to perfection

Turkish Roast Chicken (Middle Eastern)

Char roasted succulent chicken morsels marinated in yogurt and sweet Turkish spices
Served with roasted tomatoes & creamy tzatziki dip.

Basil and pudina murg tikka

Indian basil and mint marinated spiced chicken morsels

Afgani chicken Tikka

Cashew and yoghurt cream based chicken morsels cooked in tandoor

Chicken seekh in sauce

Tenders of chicken minced to a juicy seekh with chicken jus glaze

Tawa chicken and chur chur roti

Tawa chicken khurchan masala with chur chur roti

Chicken quesadilla

Chicken khurchan topped with masala cheese blend cooked in tortilla bread

Chipotle chicken & pineapple skewers

Spicy chipotle marinated chicken morsel & pineapple skewers

Kimchi Chicken Taco

Pickled Daikon, garlic mayo, chives & coriander

Tandoori Leg

All-time favourite baby chicken cooked in tandoor with chilli yoghurt marinade. Served with mint chutney and onions

Spicy Korean BBQ Chicken wings

sweet & spicy sauce, chives, sesame seeds, lemon. Served with peanut & yoghurt dip

Tai pai chicken

Crispy boneless chicken tossed with spring onion, chillies, roasted Cashew, and sweet & spicy Sauce

Roho yakitori chicken

Chicken on satay, grilled on open fire, marinated with a glaze of sweet & savoury miso sauce

Diced Chicken, Kung pao Style

Diced chicken tossed with a spicy chilli & Soy Sauce, red chillies, and rice wine & chili oil to make it hotter

Lal Maas Ki Lahori seekh with walnut labneh

Tenders of lamb minced to have a soft Seekh served with mint relish

Lamb chops

Mirchi se bhare lamb chops, gooseberry & ginger purée

Lamb galouti with kesari Laccha parantha

Superfine-spiced lamb pate double cooked with authentic Awadhi spices. Served with min saffron Laccha

Mutton boti with chur chur roti

Awadhi style mutton boti slow-cooked in a cast iron pan, served with chur chur roti and pickled onions

Lamb Bao

Braised Lamb, shredded and tossed with Spiced Au Jus. Topped with pickled onion

Tandoori Achari prawns

Prawns in a pickle marinade cooked in tandoor

Chilli garlic prawns

South American style garlic chilli and butter prawns, served with a refreshing side salad

Amritsari fish achari tartare and lime relish

Traditional with a mild twist fish Amritsari fritters with burnt lime and achari tartare

Classic Fish N Chips

Beer battered fish fillet, Served with fries & tartar Sauce

Steamed Soy Fish

River sole marinated in our signature soy-celery marinade, Steamed and served with butter tossed bokchoy

Malabari fish tikka

Mustard and coconut marinated fish cooked in hearth, topped with some more Malabar curry reduction

MEDITERRANEAN GRILLS

Moroccan cottage cheese skewers

Moroccan spice mix cottage cheese skewers served along with mint and cucumber labneh

Turkish grilled Vegetables

Fresh Seasonal vegetables, marinated with Turkish spice and char-grilled

Shishtaouk

Juicy marinated chargrilled Chicken cubes in saffron & lemon Juice, cooked to Perfection. served with a side salad & potato Fries

Dijaj Moroccan

Crispy fried chicken strips tossed in Moroccan spices and spiced Olives

Rubayan Meshwi- Roho

Prawns in traditional Lebanese Spices, skewered and chargrilled

Kebab Meshwi

Minced lamb kebabs flavoured with Lebanese spices and parsley

SHARING PLATTER

The Roho Platter – Vegetarian

Assembly of our favourite snacks in one plate (2 pieces each):

Falafel, hummus, Onion Rings, paneer tikka tostada, chimichanga rolls, Moroccan cottage cheese skewers, Cheese Samboushek, baba Ghanoush & pita bread

The Roho Platter – Non-Vegetarian

Assembly of our favourite snacks in one plate (2 each):

Shish Taouk, rubayan meshwi, kebab meshwi, Dijaj moroccan, Chargrilled vegetables, hummus & pita bread

Tandoori Indian platter – Vegetarian

Assembly of our favourite snacks in one plate (2 pieces each):

tandoori soya, angari Paneer tikka, tandoori broccoli, corn & spinach seekh, paneer multani tikka, mushroom Galouti

Tandoori Indian Platter – Non.Vegetarian

Assembly of our favourite snacks in one plate (2 each):

Chicken Seekh, lamb Galouti, Lal mirch ka chicken tikka, mutton seekh, fish tikka, Afgani Chicken tikka

Mixed Mezze platter

A colourful Array of our homemade dips: Hummus, Moutabel, Moroccan Cottage Cheese, baba ghanoush & tabbouleh, lavash, warm pita bread

BURGERS & BAOS

Mushroom & Bell pepper Bao

Sautéed mushroom & peppers in black pepper & soy reduction, fried garlic

Crispy Veggies & Scallion Bao

Crispy fried tossed in Ssamjang sauce with scallions. Topped with pickled daikon

Sambal chicken Bao

Chicken with sambal olek & fried Corn

The vegan delight burger

Seasonal vegetables and bean patty, kimchi cabbage slaw, mustard, garlic & chilli aioli

The mighty burger

One 200 Gms lamb meat patty stuffed with cheese, yellow cheddar cheese, garlic mayo, house relish, and gherkin. Smoked bbq sauce & mustard aioli is optional

Overload jalapeno chicken burger

180 Gms chicken patty, smoked chili mayo, jalapeno, spicy salsa, cheddar cheese

Katsu Fried Chicken Burger

Crispy fried panko chicken, Cheese, zingy Asian slaw, pickled beet & katsu mayo

Pizza

Neapolitan (Sourdough)

A blistered sourdough crust, simple toppings, delicious pomodoro sauce with classic Neapolitan flavours

Pizza done the old-world way - light, airy and unapologetically authentic

Burrata (v)

Sun-dried tomato, pine nuts, fresh basil & arugula

Margherita (v)

Sauce pomodoro, fresh basil & extra virgin olive oil

Super Green (v)

Pesto Genovese, asparagus, edamame, broccoli, garlic spinach, kale, pine nuts

Shroom Boom (v)

Mushroom ragout, goats' cheese, roasted hazelnuts, chopped parsley

Oink Oink!

Pork Pepperoni, crispy bacon & Goan chorizo, *parsley*

Pulled Chicken

Pulled chicken, Jalapenos, fresh basil & extra virgin olive oil

Smoked Chicken

Smoked chicken, Sausages, fresh basil & extra virgin olive oil.

Classic Thin Crust

Delicately thin and crisp, topped with premium ingredients for a refined pizza experience
Layered with a classic pomodoro sauce and soft mozzarella cheese

Farmhouse (v)

Sautéed mushrooms, onions, capsicum, cherry tomatoes.

Peri Peri Vegetables (v)

Sautéed spinach, corn, zucchini, broccoli, bell peppers, jalapenos, PeriPeri marinade.

Paneer Tikka Pizza (v)

Paneer Tikka, Onions, Green Chilli, spicy creamy marinade.

Chicken Tikka Pizza

Chicken Tikka, Onions, Green Chilli, spicy creamy marinade

Cajun Chicken Pizza

Smoked chicken, chicken sausages, jalapenos

Pepperoni Pizza

Pork pepperoni, Onion, fresh parsley

PASTAS

Creamy Alfredo Penne

Penne Pasta tossed in a rich, creamy white, garlic sauce. Topped with cheese

Roasted Tomato fettuccini

Fettuccini pasta in a smoked tomato marinara sauce

Pesto Spaghetti

Spaghetti pasta tossed in an emulsified sauce of basil pesto, Parmesan, Olive oil & garlic

Aglio E Olio

Spaghetti tossed in fresh garlic, extra virgin olive oil, Parmesan and Chilies (optional)

Choice Of Pasta with Mixed Sauce

any of the above pasta served with a blend of Arabiata & Cream Sauce

Add-Ons on any pasta

Chicken / Lamb Meatballs/ Shrimps/ Bacon /cheese

MAIN COURSE - INDIAN

Kashmiri dum aloo

Slow cooked two ways baby potatoes in rich tomato gravy

Jalandhari gobhi bhurji

Finely minced cauliflower with bhurji style tempering

Chana masala adraki

Punjabi style chickpeas with ginger and spicy tempering

Soya Chaap masala

Soya morsels cooked in slow cooked rich tomato gravy

Paneer Makhni

Cottage cheese cubes cooked in a signature thick tomato and cream gravy

Paneer lababdar

Slow cooked Makhni gravy finished with morsels of cottage cheese

Daal makkhan Wala

Black lentils simmered for a day to perfection tempered with Indian spices

Yellow dal tadka

Home style yellow dal tempered with garlic and freshly chopped coriander

Kadhai Murg

Khada masala chicken with bell peppers served in gravy

Butter Chicken

Pulled Chicken double cooked in smoked tomato and butter cream gravy with a hint of kasuri methi

Chicken Chettinad

Curry leaf end mustard tempered chicken gravy with tamarind

Rajasthani laal Maas

Rajasthan's signature lamb in slow tempered rich smooth red chilli & onion gravy

Nalli ghost Nihari

Slow braised Indian spiced lamb shank nihari

Fish curry

Spicy and butter rich gravy based fish curry

MAIN COURSE - INTERNATIONAL

Vegetables in spicy Chinese garlic sauce

With seasonal vegetables & scallions

Stir-fried greens

All time classics of farm fresh vegetables stirred gently

Thai green & Seasonal vegetable Curry

Thick green curry with seasonal vegetables

Roho Special, Peri-peri Chicken

Half Chicken in a spicy blend of peri-peri chillies, Served with a garlic & butter mash and seasonal vegetables

Grilled Chicken with mushroom

Half chicken Grilled & served with mushroom & black pepper cream sauce, vegetables & mash to go along

Lamb shank with Turkish rice

Lamb shank stewed in flavourful curry, served with saffron and vermicelli Turkish rice

Chicken in Celery, Soy sauce

Braised chicken cooked a soy & pepper sauce with celery, Mushroom & broccoli

Prawn yellow Curry

Spicy coconut based yellow curry with prawn & pineapple

Thai Red Chicken Curry

Thick red curry with slow cooked chicken & seasonal vegetables

BIRYANI

Mutton Biryani

Slow Cooked mutton with long grain basmati rice, herbs & spices. Served with Saalan & raita

Chicken Biryani

Slow Cooked mutton with long grain basmati rice, herbs & spices. Served with Saalan & raita

Jackfruit Biryani

Assorted vegetables with long grain Basmati rice, herbs & our special biryani masala. Served with Saalan & Raita

RICE & NOODLES

Stir fried mushroom & spinach Rice

Sticky jasmine rice

Egg fried Rice

Steamed Rice

Vegetable fried rice

Wok Tossed noodles

Hakka/ Sichuan/ Chilli garlic

Choose: Egg/Chicken/Vegetables/prawns

BREADS

Kulcha Onion / Cheese / Vegetable

Naan Plain / Garlic/ Butter/ Cream cheese

Roti Plain/ Butter

Laccha Parantha /Garlic / Methi-mirch

SIDES

French Fries

Bacon Strips

Side Salad

Butter Garlic petit vegetables

Garlic bread

Garlic bread with Cheese

Raita (your Choice)

DESSERT

Cheese Kunafa

Golden shredded phyllo layered with molten cheese, soaked in rose-scented syrup, and topped with pistachios.

Basbousa

A rich semolina & coconut cake infused with rose water, baked golden, and finished with a drizzle of syrup & almonds.

Znoud El Sit

Delicate filo pastry cigars stuffed with silky clotted cream, lightly fried, then soaked in fragrant syrup and crowned with pistachios.

Walnut Brownie with hot chocolate Sauce

Classic Walnut brownie, topped with loads of hot chocolate Sauce Decadent walnut-studded brownie, baked to a fudgy perfection, served with velvety hot chocolate sauce for the ultimate indulgence.

Cheese Cake with blueberry

A velvety lemon-kissed cheesecake layered on a golden biscuit base, crowned with a luscious blueberry compote for the perfect sweet-tart balance.