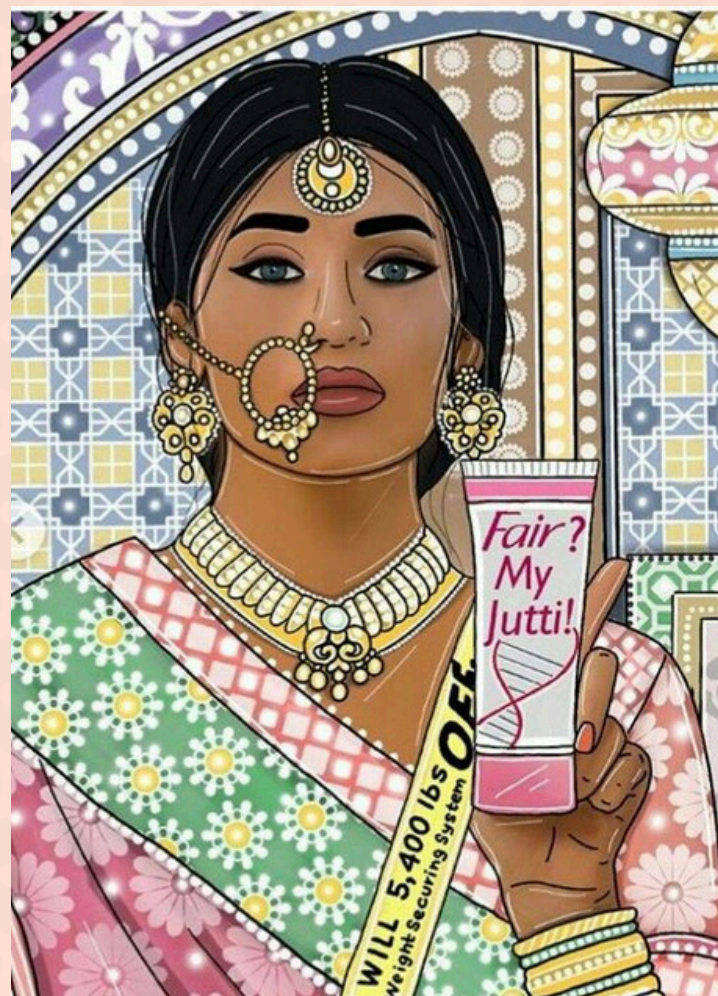
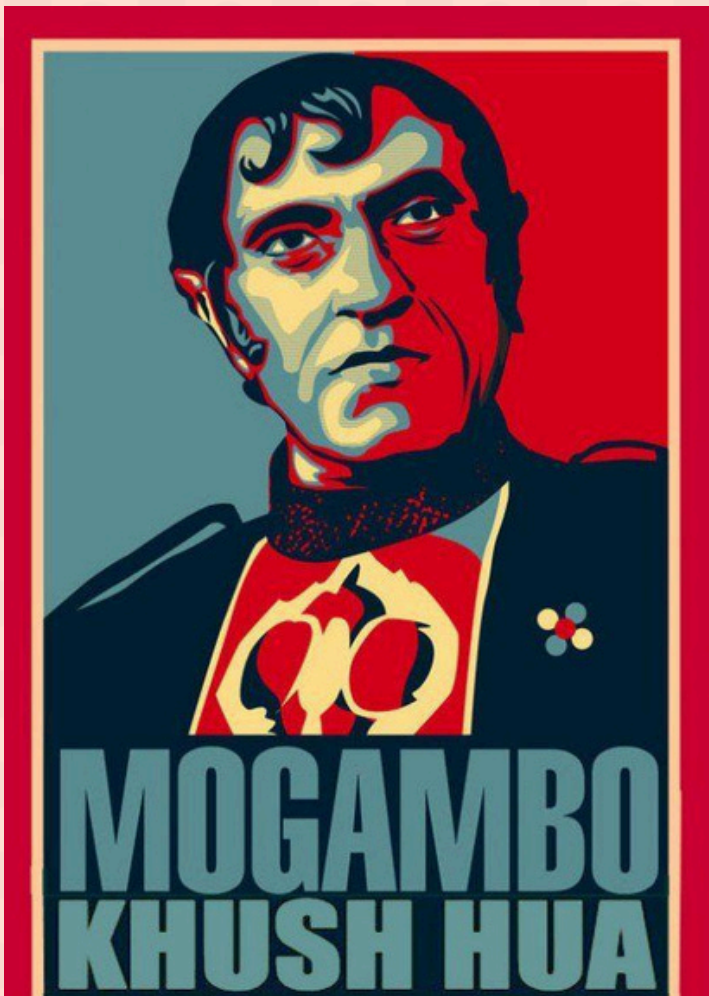
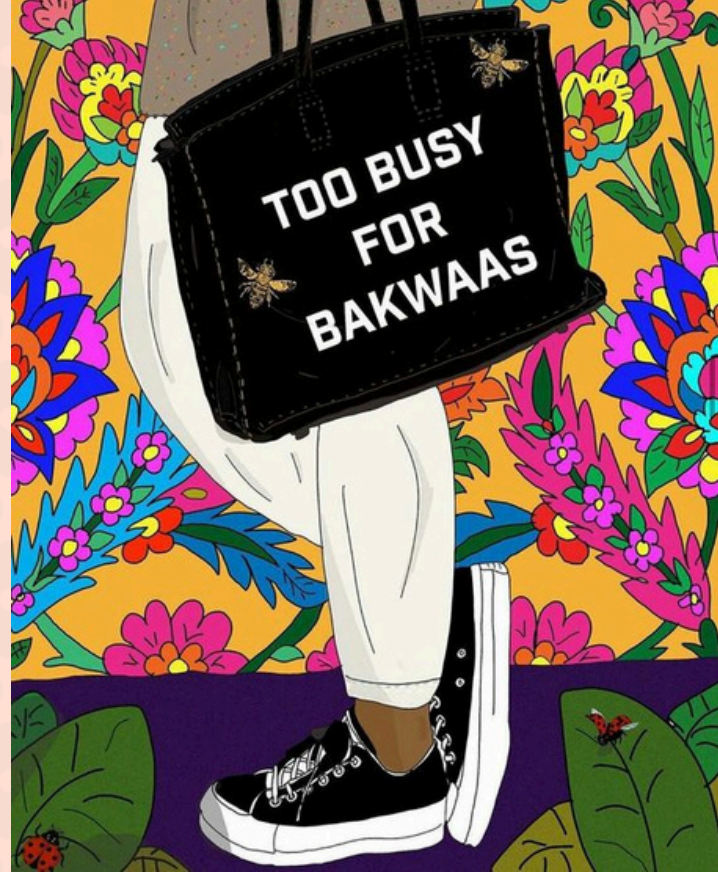


Roobaru Dine-In Menu



Small Plates

(Vegetarian)



Wild Herb Pani Puri

31

(VG) (DF) (*J)

green apple & herb pani, semolina golgappa, tamarind and date chutney



Sweet and Sour Kanji Pani Puri

31

(VG) (DF)

carrot, beetroot & raw mango pani, semolina golgappa, tamarind & date chutney



Jalapeno Dahi Puri

43

jalapeno gel, sweet yoghurt, potato stuffed shell, tamarind & date chutney



Sharjah Sambusa

44

cheddar cheese & onion samosa, tamarind & mint chutneys & sweet yoghurt topped with chips oman



Crackling Spinach Kokum Chaat

41

(*VG) (*J)

crispy spinach leaves, white pea ragda, sweet yoghurt, tamarind & date chutney, mint chutney

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Bang Bang Gobi

(VG) (*GF) (J)

37

tempura cauliflower, chilli & chaat masala mix, charred tomato chutney



Coriander Bombe

(GF) (*J) (N)

55

coriander & parsley kebab, hung curd filling, desi romesco chutney



Slow Roasted Garlic Vada Pav

(*VG)

51

baby potato tikki, confit garlic chutney, potato bun, lachha onions (2pcs)



Gunpowder Baby Idli

(*VG)

46

baby idli, gunpowder podi butter, curry leaf & onions



Burnt Garlic Paneer Tikka

(GF) (*J)

52

burnt garlic rub, tandoor grilled paneer, basil & mint chutney



Pulled Soya Chaap Tacos

41

pulled chipotle spiced soya, house tortilla, garlic sauce, mint chutney



Malai Broccoli (GF)

57

hung curd yoghurt marinated broccoli, charred cherry tomatoes, signature makhani sauce

Small Plates

(Non-Vegetarian)



Butter Chicken Sliders (N)

57

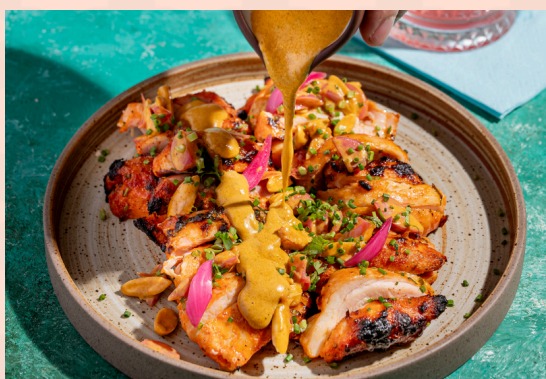
chicken tikka thigh, house spiced crumb, butter chicken glaze, argula chutney, potato bun & house cassava chips (2pcs)



Amchi Thecha Wings (GF) (N)

52

confit chicken wing, green chilli, peanut & lime thecha (very spicy!)



Aslam's Chicken 2.0 (*GF) (N)

62

tandoor grilled chicken thighs, tossed with pickled onions, almonds and coated in our signature bhatti butter sauce



Keema Pav

66

spiced mutton mince, housemade maska pav, pickled onions & lime wedges

(Extra Pav)

+ 8

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Small Plates

(Non-Vegetarian)



Baggu's Seekh Kebab

(GF)

spiced mutton mince, red onion & garlic pachadi, chaat masala butter

63



Roobaru Murgh Malai

(*GF) (N)

yoghurt & cheese marinated chicken breast tikka, argula chutney, chota naan

62



Prawn Inchipuli

(*GF) (DF)

tempura prawn, ginger & tamarind glaze, curry leaf poha

67



Pathrani Fish Tikka

(*GF) (N)

thyme marinated sea bream, tandoor-grilled, house salad

64



Chargrilled Parsley Prawns

lemon and parsley marinated prawn, chaat masala butter, green apple salad

67

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Charcoal Grilled Chicken

61

kokum and timmur masala marinated
poussin, lemon masala butter, mint chutney

Big Plates

(Vegetarian)



Chote ke Chole

64

(GF)

amrtisari chickpea curry, pickled red onions,
ajwain kulcha



Paneer Makhani

65

(GF) (N) (J)

seared stuffed paneer, sweet & spicy makhani
sauce



Vegetable Croquettes with Curry Leaf

58

Tamarind Salan

(GF)

spiced vegetable croquettes, peanut, tamarind
curry leaf salan



Saag Burrata

64

(VG) (*J)

spiced spinach curry, burrata, garlic chilli oil tadka

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Pumpkin Curry (VG) (J) (GF)

57

seared courgette, broccoli & beans, coconut and pumpkin curry, toasted pumpkin seeds



Adraki Mixed Vegetable Curry (VG) (GF)

56

seasonal vegetables, ginger tempered gravy, mustard seed tadka

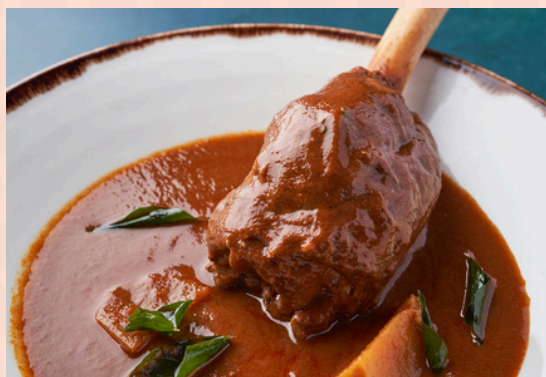
Big Plates (Non-Vegetarian)



Smoked Chicken Tikka Masala (*GF) (N)

69

tender tandoori chicken thigh, toasted almonds, spicy onion & tomato gravy



Mysore Lamb Shank (GF)

89

8 hour braised lamb shank, karnatka inspired gowda gravy

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Roobs' Butter Chicken

69

(GF) (N)

tender tandoori chicken thigh, signature makhani sauce, garlic fenugreek cream



Duck Nihari

68

(N) (GF)

confit duck, slow cooked onion nihari, chili tadka



Tandoori Lamb Chops

119

(GF)

tandoori Australian lamb chop, sweet and spicy marinade, green apple slaw (3 pcs)



Konkan Prawn Curry

69

(GF)

goan coastal kokum based gravy, omani prawns, dehydrated kokum powder



Manga Fish Curry

71

(GF)

house marinated grilled white fish, seasonal seared jeera vegetables, raw mango curry

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Angaara Mutton Bhuna (GF)

87

boneless braised mutton, pickled ginger, warm tomato-based curry

Biryani



Summer Vegetable Biryani (*J)(GF)

64

cumin tempered courgettes, onion, broccoli & shimeji mushrooms in our biryani rice



Lamb Shank Biryani (*J)(GF)

93

8 hour braised lamb shank, caramelised onion & saffron aromatic biryani rice



Chicken Dum Biryani (*J)(GF)

69

tandoori chicken thighs, house dum biryani rice

(All our biryanis are served with cucumber & mint raita)

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Sides

Biryani Rice (J)(GF)	35	Nani's Couscous Pulao (J)(GF)	27
Nepalese Potato Salad (*VG)(GF) (N)	29	Papad & Chutney (*J) (N)	23
Dal Tadka (J)(GF)	32	House Chickpea Salad (VG) (*J) (DF) (GF)	25
24 Hour Dal Makhani (GF)	38	Steamed Basmati Rice (GF) (VG) (DF) (J)	21
Raita (Cucumber Pineapple) (GF) (J)	15	Smoked Baingan Bharta (GF)	36
Chilli Garlic Noodles Vegetable Egg Chicken Prawn			42 45 47 49

Breads

Chilli Cheese Kulcha		21	
Onion & Ajwain Kulcha		15	
Tandoori Roti (VG) (J)	9	Malabar Paratha (J)	14
Naans from the Tandoor Plain Garlic Butter		13	
Lachha Paratha (Choice of Topping) Plain Green Chilli & Garlic Bang Bang Pudina		14	

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Roobs' Kulcha Room



Wild Mushroom & Onion Kulcha
(G) (D)

21

Sourdough Kulcha, stuffed with a spiced mushroom filling topped with caramelised onions and mushrooms



Truffle & Parmesan Kulcha
(G) (D)

27

Sourdough Kulcha, stuffed with house cheese blend topped with truffle paste, truffle infused ghee and shaved parmesan

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Desserts



House Malai Kulfi

(N) (GF)

Milk reduction, *malāi*, kulfi with roasted pistachio served on a kulfi stick (2 pcs)

33



Rasmalai

(GF)

Homemade clotted cream discs served with a saffron infused milk, dehydrated rose petals and pistachios

36



Chom Chom

(N)

A twist on the Bengali Cham Cham with cardamom flavoured rice pudding, kheer, topped with warm gulab jamun

39



Roobaru Cassata

Layered homemade strawberry vanilla and mango ice cream coated with a vanilla bean sponge

37



Jalebi & Whipped Saffron Rabri

Fresh fried dough topped with saffron infused whipped rabri

44

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