



#### APERITIF signatures

**Mango Aperol Spritz** bittersweet Aperol, mango, prosecco & soda water 10

**Lychee Martini** Absolut vodka, cointreau, fresh lemon and lychee 11.5

**Passionfruit Virgin Mojito** (non-alc) mint, lime, passionfruit 6.8

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#### STARTERS small plates

**Saffron chicken tikka** marinated with cream, green cardamom & saffron 8.8

**Kerala fried cauliflower VG** panko crumbed cauliflower, beetroot sesame drizzle 8.5

**Chilli garlic prawns** with Goan chilli, roasted garlic, coriander cress, coconut rice 9.5

**Lamb samosas** crisp filo pastry, spiced lamb keema, coriander mint chutney 8.5 *3pcs*

**Kale leaf kofta VG** seasonal vegetable 'kofta', sesame & coconut tamarind sauce 8.2 *3pcs*

**Palak papri chaat V (or VG option)** spinach, wheat crisps, yoghurt & sweet chutney 8

**Roll kebab** rustic Elwy Valley Welsh tandoori lamb kebab, baked naan crust 9.5 *2pcs*

**Chicken momos** Tibetan style steamed dumplings, tomato & Timur pepper dip 7.8 *4pcs*

#### SEASONAL special

**Nizami chicken** roasted breast with chicken keema stuffing, saffron & cardamom sauce 16.5

#### MAINS regional

**Butter chicken** Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 15.9

**Koliwada fish kari** traditional fisherman style with tilapia, coconut & South Indian spices 15.8

**Malabar mooli prawns** coastal style spiced prawns, mooli, snow peas and fine beans 16.5

**Old Delhi chicken biryani** cardamom, cloves & saffron (with raita or sesame chilli salan sauce) 16.8

**Awadhi lamb** slow cooked Elwy Valley Welsh lamb shoulder with a rich saffron & star anise sauce 17.8

**Paneer tikka saag V** smoked tandoori paneer tikka on a bed of nutmeg tempered spinach 14.8

**Market sabz biryani VG** cauliflower, beans & jackfruit (with raita or sesame chilli salan sauce) 15.8

**Punjabi duo VG** pairing of North Indian spiced chickpeas and rustic potato & cauliflower 12.5

#### ROTI CHAWAL bread & rice

**Small tandoori naan V** freshly baked 3.2

**Small garlic naan V** 3.5

**Tandoori roti VG** wholewheat flatbread 3

**Basmati rice VG** steamed 4.8

**Cumin ghee rice V** with tempered cumin and 'ghee' clarified butter 5.8

#### SIDES dhal, raita & spice

**Tarka dhal VG** tempered yellow lentils 5

**Raita V** mint & cucumber yoghurt 3

**Green chilli VG** with onion & lemon 1.5

**Hot sauce VG** fermented chilli 1.2

**Chutneys VG** coriander mint 1.2 or imli 1.2

#### DESSERT sweet treats

**Ras malai V N** two sweet dumplings with pistachio, saffron & cardamom cream 6.2 *2pcs*

**Sorbets VG** refreshing light pairing of mango & raspberry (one scoop of each) 5

**Malai cheesecake V** made with 'malai' clotted cream & served with berry compote 7.8

**Chocolate tart V** with rich Belgian dark chocolate and a hint of cinnamon 6.5

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.