



ROOH

ENTRÉES

1. Tandoori Chicken Skewers with Garlic Aioli €18

Juicy chicken marinated in yogurt, Kashmiri chili, and garam masala, grilled until smoky and tender. Served with a silky garlic aioli.

2. Fish Amritsari Goujons with Lemon Dill Mayo €15

Crisp golden fish bites, spiced with ajwain and chili in a light Amritsari batter. Paired with refreshing lemon-dill mayo.

3. Spiced Prawn Bruschetta €16

Char-grilled prawns tossed in pepper-garlic masala on toasted baguette with fresh tomato salsa.

4. Paneer Tikka Arancini with Tomato Kasundi Dip €16

Crispy risotto balls stuffed with smoky paneer tikka. Served with tomato-mustard kasundi dip.

FUSION SALADS

1. Tandoori Paneer/Chicken & Quinoa Salad €16

With pomegranate, roasted bell peppers, cucumber, cherry tomatoes, and lemon-yogurt mint dressing.

2. Kachumber Couscous Salad with Feta €15

Couscous with cucumber, tomato, apple, raisins, feta, lime-chili dressing, and roasted pumpkin seeds.

3. Mango Avocado Caprese with Curry Leaves €18

Arugula, mango, avocado, grilled zucchini, mozzarella, basil-mustard vinaigrette with curry leaf tempering.

4. Roasted Beet & Chickpea Chaat Salad €16

Baby kale, roasted beets, cucumber, grapes, tamarind-honey dressing, sev and candied walnuts.

5. Spiced Lentil & Pear Salad with Goat Cheese €17

French lentils, pear, roasted sweet potato, yogurt-cumin dressing, sunflower seeds and mint.

6. Caesar Salad – Indian Fusion €18

Romaine lettuce, malai-grilled chicken or paneer, masala croutons, fusion Caesar dressing with chaat masala.

Allergen Legend: G = Gluten | D = Dairy | E = Eggs | N = Nuts | S = Soy | F = Fish | SF = Shellfish | SS = Sesame seeds |

M = Mustard | C = Celery | L = Lupin | P = Peanuts | SU = Sulphites

While we take care, traces of allergens may remain. Please inform staff of any allergies



ESTD
2025



ROOH

THE ART OF FUSION DINING

PRAGER STRASSE 16, 91217, HERSBRUCK, GERMANY | +49 9151 8166770 |

INFO@ROOH-GASTRONOMY.COM | WWW.ROOH-GASTRONOMY.COM

WELCOME TO ROOH

The Art of Fusion Dining

At Rooh, we celebrate the harmony of cultures and cuisines.

Our menu blends the vibrant spices and traditions of India
with the refined techniques and ingredients of Europe,
creating a culinary experience that is both familiar and surprising.

Every dish is crafted with care, using seasonal produce,
sustainable ingredients, and a passion for storytelling through flavor.

PRAGER STRASSE 16, 91217, HERSBRUCK, GERMANY | +49 9151 8166770 |

SAMRAGGNEE@ROOH-GASTRONOMY.COM | WWW.ROOH-GASTRONOMY.COM



ROOH

MAINS

1. Salt, Ginger & Lemon Peel Cured Cod €23

Grilled cod with coconut and curry leaf sauce, served with grilled vegetables.

2. Chicken Schnitzel Parmesan with Makhani Sauce €28

With mozzarella, pesto chutney, and mustard mashed potatoes.

3. Green Herbed Malai Paneer Steak €22

Served with grilled vegetables and mustard mashed potatoes.

4. Cauliflower Tandoori Steak with Romesco €21

Charred cauliflower with romesco sauce of roasted peppers, almonds, and olive oil.

5. Herbed Lamb Rack with Korma Gravy €28

Served with pesto chutney and saffron cardamom rice.

6. Malai Kofta Ravioli €24

Served in creamy white sauce with saffron and chili oil drops.

7. Lamb Roganjosh Goulash €29

Fusion goulash served with Knödel.

8. Moussaka with Keema Matar €28

Fried aubergine and minced lamb in tomato-coconut sauce with nutmeg & kasuri methi.

BIRYANI

1. Kolkata Style Chicken Biryani €23

2. Signature Lamb Dum Biryani €28

3. Mangalore Style Prawn Biryani €26

TRADITIONAL MAINS

1. Butter Chicken €18

3. Dal Makhni €16

2. Masala Dosa €18

4. Laal Maas €24

Allergen Legend: G = Gluten | D = Dairy | E = Eggs | N = Nuts | S = Soy | F = Fish | SF = Shellfish | SS = Sesame seeds |

M = Mustard | C = Celery | L = Lupin | P = Peanuts | SU = Sulphites

While we take care, traces of allergens may remain. Please inform staff of any allergies



KIDS MENU (WITH A SCOOP OF ICE CREAM)

1. Fish and Chips €12
2. Chicken Nuggets and Chips €11
3. Sweet Corn & Potato Tikki €12
Served with coconut chutney or ketchup.
4. Paniyaram with Coconut Chutney €10
5. Butter Chicken with Basmati Rice €14
6. Lamb Korma with Basmati Rice €15

DESSERTS

1. South Indian Filter Coffee Crème Brûlée €8
With rose & cardamom biscotti, topped with jaggery tuile.
2. Rasmalai Tres Leches €6
Fusion of Indian rasmalai with Mexican tres leches.
3. Chocolate Samosa €9
Served with berry compote and Malibu cream shot.
4. Bhapa Doil Panna Cotta €5.5
Steamed yogurt panna cotta topped with kaffir lime zest.
5. Rose & Pistachio Phirni Tart €6
Garnished with edible gold foil.
6. Gajar Halwa Cheesecake €7
Basque cheesecake bruleéd with cane sugar on gajar halwa base.

SIDES

1. Vegetable Poriyal €8
Vegetable tossed with garlic, mustard, fenugreek, coconut shreds and lemon.
2. Okra Masala €10
3. Saag Aloo €7
4. Baingan Bharta €8

BREAD & RICE

1. Garlic Naan €3
2. Butter Naan €3
3. Tandoori Roti €3
4. Lemon Rice €5
5. Jeera Rice €4.5
6. Steamed Basmati Rice €3.5

Allergen Legend: G = Gluten | D = Dairy | E = Eggs | N = Nuts | S = Soy | F = Fish | SF = Shellfish | SS = Sesame seeds |

M = Mustard | C = Celery | L = Lupin | P = Peanuts | SU = Sulphites

While we take care, traces of allergens may remain. Please inform staff of any allergies