



a ROQA

*contemporary
indian*

[Pronounced roh-kah; an engagement ceremony in India,
a celebration of love and commitment.]

At a Roqa ceremony, the energy in the atmosphere is palpable, spirits are lifted, the air is filled with laughter, song and dance. The courting couple exchange playful glances. Under the canvas of the sky, rings are exchanged. It is intimate. It is lively. It is pure.

Inspired by this poetic ceremony, was born aRoqa- an immersive culinary experience with the belief that food brings us closer. aRoqa celebrates diversity and culture, merging Indian flavors with a global palate to create an elevated experience.

In the beginning

TASTE PLATES

Sunchokes Chaat

sweet potato, pomegranate emulsion, bean sprouts *koshimbir*
10

Kandhari Arbi

colocasia, fenugreek flatbread, pickled onion salsa
11

Kurkuri Bhel

lotus stems, avocado - tomatillo - green chili emulsion, tamarind chutney
10

Achari Murgh Lukhmi

pulled chicken phyllo, pickle marinade, herb - raisin chutney
12

Corn Paddu

corn - rice cakes, coconut - kaffir lime chutney, *gunpowder* masala
11

Vindaloo Momos

pork dumplings, bacon crumble, green apples, vindaloo sauce
12

Paratwala Paneer

layered cottage cheese, assorted chutney pipettes
12

Habanero Tikka

chicken kebab, habanero aioli, parmesan crisps
12

Sabudana Tikki

tapioca pearls, potato - green pea - asparagus mash, pickled yogurt chutney
12

Ambarsari Bhartha

eggplant, carom seed roti, garlic yogurt
14

Parsi Chimbori

beer battered crab, tomato pickle relish
18

Silbatte Ki Shaami

goat - lentil patties, pomegranate pearls, fried onions
14

FROM THE

Chef's table

Bhatti Murgh Ki Champ

chicken chops, rum flambé, gram flour chutney
14

Kataifi Mushrooms

wild mushroom - saffron croquettes, goat cheese relish
12

Kasundi Prawns

calcutta mustard marinade, pickled fennel chutney
16

Dora Kebab

goat, saffron aioli, heirloom tomato salad, *ulta tawa* paratha
14

Coming together

SHARED PLATES

Butternut Squash ke Kofte

broccoli - sweet corn *malai* curry,
kale chips, saffron rice

20

Dum ki Nalli

lamb shank, bone marrow
yogurt sauce, saffron rice

24

aRoqa Duck Leg Confit

mappas coconut curry, string
hoppers, poppadams

24

Rechado Macchi

sea bass, lemongrass - kaffir
curry, beaten rice pilaf

26

Achari Baingan

pickled eggplant, green lentil -
pearl millet porridge, puffed
lotus seeds

20

Sigree Lobster

garlic - lemon pepper sauce, crab
floss, *gobindobhog* pulao

26

Khade Tamatar ka Murgh

chicken roulade, tomato - butter
sauce, stuffed morels, onion seed
bread

24

Yakhni Pulao

dum pukht lamb pilaf, fennel-
ginger spices

18

Stuffed kulchas

SERVED WITH A SIDE OF CHEF'S SPECIAL SAUCE

Paneer aur Hari Mirchi Kulcha

cottage cheese - jalapeno flatbread

6

Shikampuri Kulcha

minced lamb meat flatbread

7

Achari Murgh Kulcha

pickled chicken kebab flatbread

7

Amul Kulcha

chicken *makhani* flatbread

7

In India, the city of Amritsar is popularly known as Kulchaland, famous for its different types of kulchas. The tradition of kulchas is more than a century old, where stuffed bread doughs were cooked in the clay oven till charred from the outside; soft and fluffy on the inside.
