



TASTE PLATES 18

Cassava Root Pearls and Potato Patties	\$15.00
Lightly spiced potatoes mixed with sabudana served with cilantro mint chutney	
Kurkuri Bhel	\$15.00
Crispy rice puffs, avocado, tomatoes, tamarind chutney with lotus stem chips	
Lasuni Gobi	\$15.00
Gram flour battered cauliflower, garlic sauce & sprinkle of onion seeds	
Paratwala Paneer	\$15.00
Layers of Indian cheese stuffed with sundried tomato and spinach puree	
Corn Paddu	\$15.00
Corn & rice fritters, coconut kaffir lime chutney	
Habanero Chicken Tikka	\$15.00
Tandoor cooked chicken with habanero aioli	
Kataifi Mushroom	\$16.00
Wild mushroom croquettes served with smoke yogurt & pickled onion	
Ghost Chili Chicken Kebab***	\$17.00
Chef's ghost chili marinade served with piquillo marmalade	
Smoked Eggplant	\$17.00
Smoked eggplant served with fenugreek spiced paratha	
Chicken Shami Kababs	\$17.00
Ground chicken kofta with blend of house spices, served with mint chutney	
Chicken Fritters	\$17.00
Fried chicken bites in special spices served with cilantro and tamarind chutney	
Bhatti Murgh Chop	\$19.00
Tandoor grilled chicken chops, rum flambé, gram flour chutney	
Peri Peri Prawns	\$19.00
Smoked birds eye chili paste with poached peach chutney	
Lamb Seekh Kebab	\$19.00
Skewers of ground lamb mixed with a blend of spices, served with mint chutney	

Shredded Crab with Lentil Soup Shots	\$19.00
Served over mini rice pancakes, spiced crab over tomato and lentil based south Indian clear soup	
Dry Pepper Prawns*	\$19.00
Inspired by Southern India, tempered in curry leaves served with side of flavored onion relish	
Basil Fish Tikka	\$21.00
Sole fish marinated in fresh basil and spices, served on a bed of white rice	
aRoqa Lamb Chop	\$23.00
Marinated in aRoqa's blend of spices served with yogurt mint raita and topped with an onion ring	

SHARED PLATES 11

Aloo Gobi	\$20.00
Cauliflower with potatoes in traditional spices	
Palak Paneer	\$20.00
Jalapeno and Indian cheese croquettes on a bed of smoked spinach puree	
aRoqa Okra Special	\$20.00
Whole okra tossed with chef's special spices	
Dal Makhani	\$21.00
Medley of lentils with kidney beans slowly cooked with Indian spices	
Paneer Tikka Masala	\$22.00
Tandoor grilled Indian cheese in butter tomato sauce	
Butternut Squash Ke Kofte	\$22.00
Served in sweet corn malai sauce, broccoli garnish	
Fenugreek Murgh	\$23.00
Chicken simmered in fenugreek sauce	
Chicken Tikka Masala	\$24.00
Tandoor grilled chicken in rich creamy sauce	
Lamb Curry	\$25.00
Home style lamb curry cooked in a blend of hand ground spices	
Goan Shrimp Curry	\$25.00
Sautéed jumbo shrimp in a blend of coconut tamarind sauce	
Chef's Special Goat Keema Matar	\$25.00
Ground goat meat with peas prepared in chef's special blend of spices	

BIRYANI 3

Vegetarian	\$19.00
Aromatic saffron veggies, fragrant basmati rice, blended spices, crispy onions	

Chicken **\$21.00**
Long grain basmati rice, fresh herbs and spices served with yogurt raita

Lamb **\$23.00**
Dum pukht lamb with fennel-ginger spices

BREADS 5

Plain Naan **\$5.00**

Plain Roti **\$5.00**

Butter Naan **\$5.00**

Garlic Naan **\$6.00**

Onion Seed Naan **\$6.00**

STUFFED BREADS 4

Onion Kulcha* **\$8.00**

Chopped onions, green chili, cilantro

Paneer Aur Hari Mirch Kulcha* **\$8.00**

cottage cheese, jalapeno

Amritsar Kulcha **\$8.00**

Spices, mashed potatoes

Bread Basket **\$23.00**

Garlic naan, Butter naan, Paneer Kulcha, Onion Kulcha

RAITA (YOGURT) & CHUTNEY COURSE 6

Garlic Mint Raita **\$3.00**

Onion Tomato Raita **\$3.00**

Plain Yogurt **\$3.00**

Diced Mango Chutney **\$3.00**

Mint & Cilantro Chutney* **\$3.00**

Peach Chutney **\$3.00**

AROQA SIGNATURE 3

aRoqa's Bombay Frankie Rolls **\$18.00**

egg layered paratha with kebabs, pickled red onions, mint chutney and cilantro

Butter Chicken Mac & Cheese **\$14.99**

cavatappi pasta, chef's special butter sauce, habanero chicken

Butter Paneer Mac and Cheese **\$12.99**

Cavatappi pasta, chef's special butter sauce, Indian cheese cubes

INDIAN CREPES 2

Dosas **\$12.00**

Traditional south Indian crispy rice and lentil pancakes served with sambhar and coconut kaffir lime and sun-dried tomato chutney.

Vegetarian: masala aloo (spicy potatoes); Non-Vegetarian: tandoori chicken

Vegetarian Fritters **\$12.00**

onion and potato, cauliflower

TRADITIONAL INDIAN 4

Chola Bhatoora **\$12.00**

fried bread with chickpea sauce

Vada Pav **\$13.00**

vegetarian sliders

Keema Pav **\$16.00**

ground lamb served on "pav" bread with tamarind and mint chutney

Poori Aloo **\$14.00**

Fried Indian bread with potato curry. Inspired by the food vendors serving travelers at Indian railway stations

SIGNATURE COCKTAILS 9

Southern Sojourn **\$16.00**

Agave De Cortes Joven Mezcal / Grand Marnier / Jalapeno Syrup / Lime / Celery Juice / BBQ Bitters

Season of Luck **\$16.00**

Chamomile Infused Bourbon / Benedictine / Baharat Syrup / Angostura Bitters / Stella Cider / Lemon

On a Whim **\$16.00**

Azteca Tequila / Aperol / St. Germain / Agave / Habanero Orange Tincture / Grapefruit / Lime

Re-Engagement **\$17.00**

Cilantro Pineapple Vodka / Green Chartreuse / Pistachio Orgeat / Lime

Third Eye **\$17.00**

Strawberry Hibiscus infused Citadelle Gin / Drambuie / Cherry Heering / Egg White / Orange Basil Cordial / Lemon

Right Bank **\$19.00**

Rhum JM 100 proof / Ilegal Mezcal / Red Pepper / Chipotle Agave / Orange Bitters / Lime

Marigold and Smoke **\$19.00**

Great King Street Artist's Blend / Giffard Apricot / Ardbeg / Ginger / Lemon and Turmeric Cordial

Fig Martini **\$19.00**

Vodka Infused with Rosemary / lemon / Vanilla / Figena Liqueur / Peychauds Bitters

Honey Bunny **\$19.00**

Bourbon with Rosemary Honey Syrup / Bitters

WINES BY THE BOTTLE 5

Magali Mathray Beaujolais / Grape Gamay / Region Beaujolais **\$70.00**

Notes of violet, peony and red fruit. It feels fresh and silky as you drink and leaves freshness and fruit flavors for a long time on the palate

Alta Mora Etna Bianco / Grape Etna, Carricante / Region Sicily **\$75.00**

Fresh and fruity with great minerality comprised mostly of Sicilian grapes

Princess Gaby Canon-Fronsac Bordeaux **\$80.00**

Delicate earthy character. Flavors of casis, hint of mushroom and traces of vanilla. Grape Merlot, Cabernet Franc, Cabernet Sauvignon / Region Bordeaux

Pio Cesare Barbera d'Alba **\$85.00**

Full Body, Smooth, ripe fruit, spices giving uniquely great structure. Grape Barbera / Region Alba

Chateauneuf du Pape **\$90.00**

Purple color, limpid with distinguished red fruit aroma with notes of Kirsch present. Grape Grenache, Syrah, Cinsault, Mourvedre / Region Rhone Valley

ROSÉ / SPARKLING 7

Stella di Notte / Prosecco / Italy **AVAILABLE OPTIONS**

\$14.00

\$80.00

Mas de Gourgonnier / Rosé / France **AVAILABLE OPTIONS**

\$14.00

\$80.00

Chandon Brut Rosé **\$16.00**

Jacky Blot / La Taille Aux Loop / France **\$80.00**

Reventos I Blanc / Sparkling Rosé / Spain **\$90.00**

Moët & Chandon Impérial Brut / Champagne / Épernay / France **\$110.00**

Veuve Cliquot Reserve / Champagne / France **\$115.00**

WHITE WINE 9

Giesen Marlborough Sauvignon Blanc (Alcohol Free) **AVAILABLE OPTIONS**

Delicate aromas of fresh lime, redcurrant and lemon followed by distinct blackcurrant and passionfruit notes.

Glass: \$12.00

Bottle: \$50.00

Altos del Plata Chardonnay 2018 Region Argentina / Mendoza**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$54.00

Newton Skyside / Chardonnay, 2016 / Sonoma California**AVAILABLE OPTIONS**

Medium-bodied wine with spicy peppery aromas and smoky savory flavors. Light on fruit flavors and firm in texture

Glass: \$14.00

Bottle: \$54.00

Chateau des Mille Anges Bordeaux Blanc 2018 Grape Sauvignon Blanc And Sauvignon Gris / Region Bordeaux**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$60.00

Meiomi Chardonnay / Grape Chardonnay / Region California**AVAILABLE OPTIONS**

An elegant, balanced fully formed with notes of crisp apple and lean minerality with hint of exotic sweet spice and lively tropical notes

Glass: \$16.00

Bottle: \$60.00

Nigl / Grape Gruner Veltliner / Region Austria**AVAILABLE OPTIONS**

Lemon zest fizzes on nose and palate. The slender body has some concentration but above all verve and a squeaky-clean focus

Glass: \$16.00

Bottle: \$60.00

Cape Mentelle / Grape Sauvignon Blanc Semillon / Region Australia**AVAILABLE OPTIONS**

Classic blend of two grapes with bright flavors and a smooth texture

Glass: \$16.00

Bottle: \$60.00

Domaine Francois Millet Sancerre / Grape Sauvignon Blanc / Region Calcareous Terroir Aka "White Land"**AVAILABLE OPTIONS**

Intense and complex pale-yellow gold color with ripe fruit aromas like plum, peach, and citrus fruit. Supple and round wine

Glass: \$18.00

Bottle: \$70.00

Anselmi Bianco San Vincenzo / Grape Garganega, Chardonnay, And Sauvignon Blanc / Region Veneto**AVAILABLE OPTIONS**

Fresh Apple & Sage fragrance with a touch of lemon peel & pineapple, offering lively but simple gooseberry and pomaceous orchard flavors

Glass: \$18.00

Bottle: \$70.00

RED WINE 11**Prieler Blaufränkisch 2015 Austria / Burgenland****AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

Ruffino Riserva Ducale 2015 Italy / Tuscany**AVAILABLE OPTIONS**

\$14.00

\$52.00

Smoke Tree / Grape Pinot Noir / Region California**AVAILABLE OPTIONS**

Tones of black cherry, plum & cola with hints of rusticity

Glass: \$14.00

Bottle: \$54.00

Boomtown / Grape Syrah / Region Washington**AVAILABLE OPTIONS**

Zesty dark berry, grilled herb and espresso taste

Glass: \$14.00

Bottle: \$54.00

Altos del Plata Cabernet 2018 Argentina / Mendoza**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$55.00

J Vineyards Pinot Noir Multi Ava / Grape Pinot Noir / Region California**AVAILABLE OPTIONS**

Aromatic notes of exotic spice, cherry preserves, black tea. The palate is plush and ripe with flavors of spicy black peppers, cola, and plu

Glass: \$16.00

Bottle: \$60.00

Terrazas Los Andes Malbec Reserva / Grape Malbec / Region Mendoza, Argentina**AVAILABLE OPTIONS**

Full-bodied Malbec with berry and plum characteristics

Glass: \$16.00

Bottle: \$60.00

Concha y Toro Gran Reserva Serie Riberas / Grape Cabernet Sauvignon / Region Chile**AVAILABLE OPTIONS**

Dark purple wine with deep concentration of flavors

Glass: \$16.00

Bottle: \$62.00

Ii Poggione Rosso di Toscana / Grape Combination of Sangiovese, Merlot And Cabernet / Region Tuscany**AVAILABLE OPTIONS**

A younger, soft, more fruity wine. Aged in French oak barrels and barriques

Glass: \$17.00

Bottle: \$66.00

Allegrini Palazzo della Torre / Grape Corvina / Region Veronese**AVAILABLE OPTIONS**

Creamy, medium-bodied red, floral herb notes and flavors of dried cherry and spice

Glass: \$18.00

Bottle: \$70.00

Emilio Moro - Finca Resalso Ribera del Duero / Grape Tempranillo / Region**AVAILABLE OPTIONS**

Ripe fruit flavors of blackberry & currants mingle with surety, meaty & mineral notes in a thick texture, backed by muscular tannins

Glass: \$18.00

Bottle: \$70.00

TEQUILA 5**Azteca Blanco****\$13.00****Herradura Anejo****\$16.00****Herradura Reposado****\$17.00****Don Julio Blanco****\$17.00****Don Julio 1942****\$35.00****MEZCAL 2****Agave de Cortes Joven****\$12.00****Ilegal Joven****\$16.00****BEER 6****Blue Point IPA****\$9.00****Amstel****\$9.00**

Heineken	\$9.00
Stella Artois	\$9.00
King Fisher	\$9.00
Taj Mahal	\$9.00

SINGLE MALT 12

Glenmorangie - 10	\$18.00
Glenfiddich - 12	\$18.00
Laphroig - 10	\$18.00
Highland Park - 12	\$18.00
Macallan - 12	\$18.00
Ardbeg - 10	\$18.00
Oban- 14	\$20.00
Balvenie - 14 Caribbean	\$20.00
Lagavulin - 16	\$20.00
Macallan - 15	\$28.00
Macallan - 18	\$45.00
Glenmorangie Signet	\$45.00

SCOTCH / IRISH WHISKEY 4

Tullamore Dew	\$14.00
Jameson Irish	\$14.00
Johnnie Walker Black Label	\$17.00
Compass Box Great King Street	\$16.00

AMERICAN RYE / BOURBON 9

Jack Daniels	\$14.00
Mitchter's Bourbon	\$15.00
Rittenhouse	\$15.00
Woodford Rye	\$15.00

Woodford Reserve	\$15.00
Sazerac Rye	\$15.00
Makers 46bookers	\$15.00
Bullet Bourbon	\$15.00
Bullet Rye	\$15.00

GIN 3

Bombay Sapphire	\$12.00
Tanqueray 10	\$13.00
Hendrick's	\$14.00

RUM 6

Old Monk	\$13.00
El Dorado 12	\$14.00
Rhum JM VO	\$15.00
Lemon Heart & Son	\$16.00
Rhum JM XO	\$18.00
Ron Zacapa 23	\$22.00

VODKA 4

Tito's	\$13.00
Ketel One	\$14.00
Belvedere	\$15.00
Grey Goose	\$15.00

MOCKTAILS 6

Lassi	\$10.00
Mango or Rose Lassi / Yogurt Blend with Mango or Rose Water	
Lady Crush	\$12.00
Hibiscus Tea / Lemon Juice / Agave / Cranberry Juice	
The Gold Coast	\$12.00
Lemon Juice / Fresh Turmeric Juice / Triple Syrup / Cardamom Syrup	

Roselicious	\$12.00
Mango Juice / Coconut Milk / Grenadine Syrup / Rose Water	
Soul Train	\$12.00
Cardamom Agave / Pineapple Juice / Lemon Juice / Served in Salted Rim Glass / Paprika	
Spicy Passion	\$12.00
Passion Fruit Juice / Lime Juice / Bharat Syrup / Orange Basil Cordial	

SODA 5

Club	\$5.00
Tonic	\$5.00
Ginger Beer	\$5.00
Ginger Ale	\$5.00
Cola	\$5.00

WATER 2

Voss Still	\$6.00
Voss Sparkling	\$6.00

COCKTAILS 4

Margarita	\$8.00
Moscow Mule	\$8.00
Cosmopolitan	\$8.00
Long Island	\$8.00

WINES 3

Altos Malbec	\$8.00
Altos Cabernet	\$8.00
Altos Chardonnay	\$8.00

BEERS 3

Stella	\$6.00
Heineken	\$6.00
Amstel	\$6.00

GUEST FAVORITES 6

Bhatti Murgh Ki Champ	\$16.00
tandoor grilled chicken chops, rum flambé, gram flour chutney	
Kasundi Prawns	\$16.00
marinated in calcutta mustard, pickled fennel chutney	
Ghost Chili Chicken Kebab	\$15.00
chef's ghost chili (very) spicy marinade & piquillo marmalade	
Peri Peri Prawns	\$16.00
smoked birds eye chili paste with poached peach chutney and citrus fruit wedge	
aRoqa Lamb Chop	\$22.00
chef's blend of spices served with avocado mousse, onion rings & yogurt mint raita	
Bombay Fried Fish	\$20.00
semolina battered cod fish served with chef's special cranberry coleslaw	

STUFFED BREADS/NAAN/ROTI 8

Garlic Naan	\$4.00
Butter Naan	\$4.00
Plain Roti	\$4.00
Plain Naan	\$4.00
Paneer aur Hari Mirchi Kulcha	\$7.00
cottage cheese, jalapeno	
Amritsari Kulcha	\$7.00
spices, mashed potatoes	
Amul Cheese Kulcha	\$7.00
cheese and chicken	
Onion Kulcha	\$7.00
chopped onions, green chili, cilantro	

LATE NIGHT BITES 7

Tandoori Chicken Cheese Fries	\$12.00
Chicken Kathi Rolls	\$12.00
Paneer Kathi Rolls	\$10.00
Lamb Sliders	\$14.00

Samosas	\$8.00
Chicken, Vegetarian or Paneer	
Toasted Stuffed Sandwich	\$12.00
Potatoes and Peas	
Toastes Stuffed Sandiwch	\$14.00
Ground Lamb	

WINE BY THE GLASS 5

Terrazas de Los Andes Cabernet	\$7.00
Terrazas de Los Andes Malbec	\$7.00
Bonterra Sauvignon Blanc	\$7.00
Winemaker's Reserve 2017	
Terrazas de Los Andes Chardonnay	\$7.00
La Marca prosecco	\$7.00

SPECIALTY COCKTAILS 7

Passionfruit Margarita	\$10.00
Lime juice + orange liqueur + triple syrup + tequila + salt rim	
Mojito (mango/passionfruit/lemon)	\$10.00
Mint leaves + lime juice + triple syrup	
Gimlet	\$10.00
Gin + lime juice + triple syrup	
Cosmopolitan	\$10.00
Vodka + orange bitters + triple syrup + splash of cranberry juice	
Dark & Stormy	\$10.00
Ginger beer + lime juice + dark rum + garnish with lime	
Hemingway Daiquiri	\$10.00
White rum + lime juice + grapefruit juice + Maraschino liquor + garnish with lime	
Slum Born	\$10.00
Tequila + apricot liqueur + ginger + lime juice	

AROQA LUNCH SPECIALS 4

Paneer Tikka Sandwich	\$11.99
Paneer tikka served with a side salad and fries	

Chicken Tikka Sandwich	\$11.99
Chicken tikka served with a side salad and fries	
Vegetarian Curry Box	\$14.99
Paneer tikka masala curry served with the vegetable of the day, rice and bread	
Chicken Curry Box	\$14.99
Chicken tikka masala curry served with the vegetable of the day, rice and bread	

RED WINE BY THE BOTTLE 6

Altos Del Plata Cabernet Sauvignon	\$25.00
Altos Del Plata Malbec	\$25.00
Smoke Tree Pinot Noir	\$35.00
Boom Town Syrah	\$35.00
Prieler	\$35.00
(Austrian)	
J Vineyards Pinot Noir	\$40.00

WHITE WINE BY THE BOTTLE 3

Altos Chardonnay	\$25.00
Newton Skyside	\$25.00
Meiomi Chardonnay	\$25.00

MAIN 6

Hazelnut Chocolate Flute	\$13.00
Smooth hazelnut gelato, swirled with rich chocolate sauce, presented in a flute glass	
Coppa Pistachio	\$13.00
A special gelato custard in chocolate & pistachio gelato swirl, topped with candied pistachios	
aRoqa Daulat Ki Chaat	\$13.00
Saffron milk foam, baba au rhum, blackberries	
Coconut Kheer	\$13.00
Mango sorbet, jaggery emulsion, almond flakes	
Rose Pudding with Gulab Jamun	\$13.00
Fried milk and flour balls soaked in sugar syrup served over rose flavored milk pudding	
Rasmalai	\$13.00
Sweetened milk dumplings steamed in Bain Marie	

DESSERT COCKTAILS 3

Mexican Coffee	\$13.00
Azul tequila / nespresso coffee / triple syrup / whip cream / cinnamon dust	
Banana Split Martini	\$16.00
Citadelle gin / Giffard banane du bresil / caramelized pineapple / lime juice / triple syrup	
Nutty Russian	\$16.00
Kahlua / frangelico liqueur / vodka coffee / cream / nuts	

BRANDY/COGNAC 5

Hennessey	\$14.00
Torres Brandy	\$16.00
Remy Martin VSOP	\$17.00
Pellehaut (Armagnac)	\$19.00
Vecchia Romagna Brandy 26 Years	\$40.00

DIGESTIVE LIQUEUR/DESSERT WINE 5

Vicario (USA)	\$14.00
Olive leaf liqueur	
Averna (Italy)	\$14.00
200-year-old bittersweet liqueur infused with herbs & spices	
Montenegro (Italy)	\$15.00
Blend of 40 botanicals herbs distilled in Bologna Italy	
Lustau (Spain)	\$15.00
Jerez-exers-sherry (sweet)	
Taylor Fladgate 10 (Portugal)	\$16.00
Refined and subtle medium-bodied port, with aromas of flan, caramel and a hint of toffee	

INDIAN CREPES DOSAS 4

Vegetarian - Masala Potatoes	\$13.00
Egg Dosa	\$15.00
Chicken-Tandoori Chicken	\$15.00
Goat Keema and Egg	\$17.00

UTHAPPAMS 3

Vegetarian- Onion and Tomatoes	\$13.00
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Chicken - Habanero Chicken **\$15.00**

Goat - Ground Goat In Chef's Spices **\$17.00**

SIDES 1

Potato & Onion Fritters **\$8.00**

BEVERAGES 3

Coffee

Masala Chai

Orange Juice

BOOZY OPTION 1

Boozy Option **\$35.00**

Any entrée + unlimited mimosas or champagne for 2 hours