



PRIVATE EVENTS
ROOH COLUMBUS

ROOH

Thank you for considering ROOH for your next gathering. It is our goal to provide you and your guests an excellent dining experience with lasting memories. We look forward to working with you to create your event.

Meaning soul or spirit, ROOH brings the spirit of India to Columbus through the restaurant experience. Renowned Executive Chef, Sujan Sarkar, delicately balances rich traditional flavors with fresh local ingredients prepared with international techniques and inspirations.



PRIVATE DINING ROOM

Seats up to 12 guests, 3 hour maximum

Food and drinks served a la carte as you order.

This elegant closed off space is the perfect place to hold gatherings, business dinners, and celebrations!

LARGER PARTIES

\$70 per person

For 13 guests and up, dinner is served family style.

Guests can pick any 4 small plates and 4 large plates to share. Drinks served a la carte as you order. Held in our main dining room for a lively experience.

Visit Roohcolumbus.com or email info@roohcolumbus.com to book your event.

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TO START

****ASSORTED PAPAD & CHUTNEY SAMPLER** Chili Peanut, Mango Bell Pepper, Cumin Raita GF/VA

CHOICE OF 4 SMALL PLATES TO SHARE

DAHI PURI Avocado, Green Apple, Potato, Tamarind, Yogurt Mousse, Broken Raspberry

WILD MUSHROOM KULCHA Parmesan, Fontina, Truffle Oil

SWEET POTATO CHAAT Kale Tempura, Yogurt Mousse, Tamarind, Broken Raspberry GF/VA

****CAULIFLOWER KOLIWADA** Lemon Sour Cream, Peanut Chutney GF/VA

AVOCADO & GREEN CHICKPEA BHEL Mango, Green Apple, Tamarind, Potato, Puffed Black Rice GF/V

LAMB KEEMA HYDERBADI Potato Mousse, Green Pea, Buttered Pao

BEEF SHORT RIB KOFTAS Preserved Lemon Aioli, Panko

****CHICKEN MALAI TIKKA** White Cheddar Fondue, Walnut Crumbs GF

SHRIMP PEPPER FRY Mint Cilantro Aioli, Bell Peppers, Curry Leaves GF

CHICKEN TIKKA KULCHA Monterey Jack Cheese, Mint & Cilantro Chutney

CHICKEN SEEKAH KEBAB Pickled Onions, Mint Emulsion, Stone fruit Chutney GF

***TUNA BHEL** Mango, Avocado, Green Apple, Red Beet

GF: Gluten Free **GFA:** Gluten Free Available **V:** Vegan **VA:** Vegan Available

Please inform us any allergies or dietary restrictions.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness **Nut Allergy
20% gratuity will be added to parties of 5 or more. 20% Gratuity will be added to tabs left opened or unsigned

ROOH

DINNER MENU

CHOICE OF 4 LARGE PLATES TO SHARE

Saffron Rice & Garlic Naan Served Family Style

****PANEER PINWHEEL** Red Pepper Makhani, Bell Pepper Jam, Fenugreek Butter Powder GF

****NAWABI KOFTA** Cashew Malai Gravy, White Pepper GF

STUFFED INDIAN EGGPLANT Masala Artichoke Kurchan, Malvani Curry GF/V

ACHARI PANEER SAAG Tempered Spinach, Mango Pickle, Chili Fritter GF

TIGER PRAWN Malvani Curry, Fennel Anise GF

****BUTTER CHICKEN** Red Pepper Makhani, Fenugreek Butter Powder GF

BEEF SHORT RIBS Madras Curry, Roasted Seasonal Vegetables GF

LAMB SHANK NIHARI Ginger, Cilantro, Rose GF

****CHICKEN KOFTA BIRYANI** Fired Onions, Mint, Cashews, Served With Boondi Raita GF
(Not Served With Rice Or Naan)

DESSERT

CHEF'S ASSORTMENT OF ICE CREAM & SORBETS

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Cake cutting fee: \$20

Please let us know of any allergies or dietary restrictions before your event. For full buy out restaurant reservations or any other inquiries contact us at info@roohcolumbus.com

THANK YOU