

DISCOVERY BOARD

An immersion into the flavours of India, made to share
A chef's selection of Indian tapas

85 · for 2 people



INDIAN TAPAS

Rosa Dal Shorba Red lentil soup, onions, garlic, ginger and tomatoes.	8	Aloo Tikki Fried potato patties, cilantro and tamarind chutneys, raita, onions, tomatoes, cucumbers and pomegranate.	18	Tandoori Filet Mignon ♦ AAA beef tenderloin skewer marinated in tandoori spices, grilled peppers, roasted red pepper sauce, tomato, pickled onions, and lime yogurt.	32
Maple & Goat Cheese Beets Goat cheese, mixed greens, orange segments, candied pecans, chives, maple vinaigrette.	18	Tandoori Mushrooms Button mushrooms marinated in tandoori spices, stuffed with paneer and mozzarella, cilantro-mint chutney.	24	Grilled Lamb Kebab Minced lamb, ginger, garlic, cheese, fried onions, Indian spices, mint-cilantro chutney.	23
Kale & Onion Bhaji Indian herb onion fritters, chickpea batter, tamarind sauce.	9	Tandoori Vegetables Cauliflower, mushrooms and peppers marinated in mango and tandoori spices, mango-mint chutney.	19	Lamb Chops ♦ Extra Lamb Lamb chops marinated in Indian spices, served with mango-cilantro chutney.	26 +13
Vegetarian Samosas Fried pastry stuffed with potatoes and green peas with Indian spices, tamarind sauce.	9	Paneer Tikka Paneer cheese marinated itikka spices, onions and colorful peppers.	22	Salmon Tikka Salmon marinated in tikka spices, cooked in the tandoor oven, served with mint-coriander chutney.	28
Dahi Puri ♦ Semolina shells, spiced chickpeas and potatoes, raita, tamarind sauce, mango-mint chutney.	15	Tikka Tandoori Chicken thighs marinated in yogurt and tandoori spices, mint-cilantro chutney.	21	Amritsari Cod ♦ Fried cod, India Rosa tartar sauce, pineapple chutney, chives and diced cucumbers.	26
Vegetarian Kofta Chimichurri Vegetarian croquettes with Indian spices, tomato sauce and chimichurri, sliced radishes and onions.	18	Hariyali Tandoori ♦ Chicken thighs marinated in yogurt hariyali-style, mint-cilantro chutney.	21	Malai Shrimps ♦ Extra Shrimp Jumbo tiger shrimp marinated with cheese, mace and cardamom, creamy cashew sauce.	32 +11

SIDES

Cumin infused basmati rice 5 – House chutney 5 – Pineapple chutney 5
Vegan chutney 5 – Cucumber raita 5 – Tamarind Sauce 5 – Tandoori roti 6
Plain naan 6 – Garlic naan 7 – Cheese naan 8

CLASSIC & REIMAGINED CURRIES

Signature Butter Chicken ♦ 28

Chicken thighs, India Rosa signature butter sauce, tomato cream and cashews.

Tikka Masala Chicken 28

Chicken thighs, tomato and onion sauce with tandoori spices, cashews.

Punjabi Chicken ♦ 29

Whole braised leg, spiced curry sauce with garlic, ginger and cilantro.

Madras Chicken 28

Chicken thighs, authentic South Indian curry sauce and coconut cream.

Korma Chicken Lamb 28 29⁷⁵

Slow-cooked, creamy onion, cashew and korma spice sauce, pistachios and almonds.

Lamb Shank Masala ♦ 33

Braised lamb shank, masala curry sauce with red wine.

Vindaloo Lamb 31

Braised lamb, spicy curry sauce with garlic, ginger, vinegar and red chili paste.

Kiss of Kashmiri 31⁵⁰

Lamb, India Rosa signature butter sauce, dried fruits, mixed nuts and spinach.

Murgh Methi 29

Chicken breast with wing bone, marinated in yogurt, mozzarella, fenugreek, green chilies, cumin, and garam masala. Onion, tomato, and fenugreek sauce.

Goan Cod 32

Fried black cod, coconut curry sauce, chili pepper and curry leaves.

Kerala Seafood ♦ 31²⁵

Mussels, salmon, calamari and shrimp, creamy curry and coconut milk sauce, South Indian spices.

Calcutta Shrimps 27

Sautéed shrimp, spiced tomato sauce with Indian spices.

VEGETARIANS

Methi Matar Mushroom ♦ 24

Mushrooms, green peas, and fenugreek simmered in an onion, tomato, and yogurt sauce, infused with North Indian spices.

Malai Kofta 23

Paneer cheese and potato dumplings, creamy cashew and cardamom sauce, dried fruits.

Aloo Gobi 22

Cauliflower and potatoes simmered in a spicy masala sauce.

Dal Makhani 22

Slow-cooked black lentils, creamy tomato and butter sauce.

Amritsari Chole 21

Slow-cooked chickpeas, tomato, onion and Indian spices.

Paneer Pepper Masala ♦ 24

Paneer cheese, tomato and onion sauce, sautéed peppers and masala spices.

Saag Paneer 23

Grilled paneer cheese, creamy spinach and rapini sauce.

Spinach Dal Tarka 22

Slow-cooked red lentils, yellow curry sauce, ginger, garlic, tomato and spinach.

Bharta ♦ 23

Braised Japanese eggplant, smoked onion sauce, green peas, tomato, cilantro and fried onions.

BIRYANIS

Basmati rice sautéed with biryani spices, cilantro, fried onions, rose water, clarified butter and lime.

Seasonal Vegetables 25
Shrimps 29
Chicken 29
Lamb 32



PULAO RICE

Reimagined, the India Rosa way

Sautéed rice with cherry tomatoes, caramelized onions, green peas, cashews, dried fruits, cilantro, fried onions and pomegranate.

22

Please inform your server of any food allergies when placing your order. Our kitchen uses nuts. Despite all precautions taken, we cannot guarantee a 100% absence of cross-contamination.