



## Street Hawker starters

- Onion Bhajee**   5.00  
Sliced white onions blended with spices and fresh herbs, deep fried until golden. Served with our house-made dips.
- Veg Samosa**  5.50  
Two short crust pastries stuffed with lightly spiced chapata potato filling, served with our house-made dips.
- Lamb Samosa** 6.00  
Two short crust pastries stuffed with lightly spiced Kerry lamb filling, served with our house-made dips.
- Veg Pakora**   5.00  
Thinly sliced white onions, peppers and carrots freshly tossed and bound together with gram flour and spices. Deep fried until golden.
- Aloo Tikki**   5.00  
Shallow-fried diced potatoes tossed in sweet chaat masala, served with a salad and our house-made dip.
- Roti Wings**  7.00  
Glazed chicken wings, in seasoned gram flour and tossed in a sticky honey, ginger & garlic sauce.
- Roti Fire Wings**    7.00  
Glazed chicken wings, in seasoned gram flour and tossed in a signature firey sauce.  
Not for the faint hearted!
- Tandoori Chicken**  6.00  
Skinless chicken marinated overnight in natural yogurt, herbs and spices. Cooked in a traditional tandoori oven.  
Served on the bone.
- Chicken Tikka**  5.00  
Skinless chicken breast marinated overnight in natural yogurt, herbs and spices. Cooked in a traditional tandoori oven.
- Crispy Chicken Pakora**  5.50  
Chunks of tender chicken lightly battered shallow-fried, bound together with gram flour and lightly flavoured with spices. Indian-style goujons.
- Roti Spiced Prawns**    7.00  
A semi-dry dish of sauted prawns fresh tomatoes, green chillies, mixed together in garlic, ginger and tumeric.  
Served on a bed salad.

**Sheek Kebab**  6.00  
Handrolled Kerry lamb skewers flavoured with onion, fresh mint, mixed herbs and spices cooked in a traditional tandoori oven.

**Masala Box** (indian spiced bag)   8.00  
Skinny fries served with chunks of tender chicken lightly battered shallow-fried, mixed peppers and onions, tossed with garlic and lightly spiced.

**Papadam**   2.00  
Crunchy Indian deep fried snack, served with a choice of house-made dips.

**Fries**  4.50  
Home-cut fries trippled cooked  
Skinny fries 4.50  
Roti fries slightly spiced skinny fries  4.95

## Rice

**Basmati Rice**   3.50  
Indian white rice.

**Pilau Rice**   4.00  
Cooked with spices and vegetable ghee.

**Egg Fried Rice**   4.95  
Pilau rice fried with egg and spices.

**Mushroom Rice**   4.95  
Pilau rice fried with mushrooms and spices.

## Sweet seasonal



**Kulfi**   2.50  
Indian style ice-cream (served on a stick).

## Curries street kitchen style

**Korma**   14.50  
Cream based curry cooked with ground almond, coconut.




**Tikka Masala**   14.50  
Cream based curry cooked with ground almond, coconut and a slightly spiced sweet masala sauce.

**Butter Chicken**   14.50  
Cream based curry cooked with ground almond, coconut and ghee. Sweet and rich in texture.  
Delicately spiced curry proving to be everyone's favourite.

**Bhuna**   13.50  
Caramelized onions, plum tomatoes and mixed peppers with roasted cumins, coriander and freshly crushed garlic and ginger.

**Rogan Josh**    13.50  
Signature Kashmiri dish, braised in a tomato and onion-based sauce with fresh ginger, garlic and coriander.

**Saagwala**    13.50  
Delicately spiced curry cooked with spinach, ginger, garlic and fresh herbs.

**Balti**    13.50  
Cooked with fresh ginger, garlic, coriander plum tomatoes and ground spices.

**Dhansak**     13.50  
Tempered chillies, red lentils and sliced fresh pineapple.  
A perfect blend of sweet and spicy.

**Jalfrezi**     13.50  
Prepared with fresh peppers, sliced onions and plum tomatoes. Spiced with garlic, ginger and fresh green chillies.

**Chilli Masala**      13.50  
Cooked in sweet masala sauce loaded with fresh green chillies, onions, ginger, tomatoes and ground spices.

**Madras**      13.50  
Prepared with plum tomatoes, ground dried chillies, garam masala and fresh coriander.

**Feel Good Veg Curry**    13.50  
Lightly spiced, loaded with fresh Irish garden vegetables; potatoes, carrots, broccoli, cauliflower and green beans.

### Mains - choose your protein:

Vegetable, Chicken or Paneer,  
Lamb or Prawns (2€ extra)

Basmati & Pilau rice included with mains.  
Please order specialty rice, breads & sides separately.

Our dishes are suitable for  
vegans and vegetarians.  
For cream-based dishes we have  
a coconut cream alternative.

## Earthy & Sides vegetables

**Aloo Gobi**   6.50  
Potatoes and cauliflower brased with freshly ground spices and coriander.

**Saag Aloo**   6.50  
Potatoes and spinach brased with freshly ground spices and coriander.

**Bombay Aloo**   6.50  
Gently spiced potatoes cooked in masala sauce.

**Chana Masala**   6.50  
Braised chick peas with freshly ground spices, fenugreek seeds, garlic and fresh coriander.

**Tarka Dhal**   6.50  
Lentils cooked with garlic, cumin and fresh coriander.

**Saag Paneer**   7.50  
House made cheese braised freshly ground spices, spinach and fresh coriander.


**Chana Paneer**   7.50  
House made cheese braised freshly ground spices, chickpeas and fresh coriander.

**Raita**   4.50  
Seasoned yogurt with onion, tomato, cucumber, chaat masala and fresh coriander.

## Market specials

**Burgers**  
**Morumoru Chicken Burger** 8.00  
Lightly battered shallow-fried, bound together with gram flour and lightly flavoured with spices. Served with house made tandoori mayonaise on a seeded bun.

**Sheek Lamb Burger** 8.00  
Lightly spiced Kerry lamb, served on a soft seeded bun, with lettuce, tomatoes, onions and a house made mint-mayo sauce.

**Kebab Roll**  9.50  
Tandoori oven-cooked Kerry lamb or chicken, garnished with crispy lettuce, pickled chilli, mint yogurt, mango, chilli sauce and wrapped in a handmade naan.

**Roti Biryani**    13.50  
Fragrant rice cooked together with garlic, ginger, fresh coriander and pickled chillies. Wok fried in vegetable ghee and biryani spices.

**Roti Street Noodles**   13.50  
Medium soft wheat noodles, stir fried with Roti spice, potato, cabbage and chickpea fritters.

**Dosa** (only available on selected days)   7.95  
Popular southern indian dish.  
Made with fermented rice and urad dal batter, cooked on a skillet, served with a slightly spiced lentil curry and tomato infused coconut chutney.

**Masala Dosa** (only available on selected days)   9.95  
Dosa stuffed with lightly spiced masala potatoes.

## Breads handmade to order

**Roti**  3.00  
Chapatti flatbread made with whole wheat flour.

**Paratha**  4.00  
Layered bread made with wheat flour and vegetable oil.

**Plain Naan**  3.50  
Flatbread made with unpolished wheat flour and cooked in a tandoori oven.

**Garlic Naan**  4.00  
Brushed with homemade garlic paste.

**Coriander Naan**  4.00  
Stuffed with fresh coriander.

**Cheese Naan**  4.50  
Stuffed with grated farmhouse cheddar cheese.

**Aloo Naan**  5.00  
Topped with spiced masala potato and fresh coriander.


**Peshwari Naan**  5.00  
Stuffed with coconut, almonds and suitanas

**Keema Naan** 5.50  
Stuffed with lightly spiced minced Kerry lamb.

**Paleo Naan**   4.50  
Almond flour, tapioca flour and coconut milk.

## Coolers drinks

**Minerals**  
7up & 7up free 2.00  
Club Orange 2.00  
Coke & Coke Zero 2.00  
San Pellegrino Lemon, Orange & Blood Orange 2.50  
San Pellegrino sparkling water 2.50

**Lassi**   4.95  
Traditional Indian yogurt based milkshake with a blend of milk and fruit.

**Masala Chai**   4.00  
Indian sweet hot tea, boiled with cinnamon, cardamon, bayleaves, cloves and ginger.



Allergen Download

 **vegan friendly**

 **vegetarian friendly**

 **gluten free**

 **spice level**

Roti uses ingredients that contain most of the major allergens (crustaceans, eggs, fish, nuts, soybeans, dairy, mustard, gluten)  
Please check the allergens section of our website ([www.roti.ie](http://www.roti.ie)) for further information or ask our staff before ordering.



Menu Download