

Signature Roti Breads

Roti (Bread) - Naan (Plain Flour)

One of the most famous leavened breads from Northern India The Roti man house bread is lovingly prepared in our Tandoor oven.* - Chef's Recommendation., K - Kid Friendly

Plain Naan	\$4.00
Cheese Garlic Naan	\$5.80
Garlic Naan	\$4.50
Onion Naan	\$4.50
Mint Kulcha Naan	\$4.50
Masala Kulcha Naan	\$5.50
Keema Naan Stuffed with spiced lamb minced	\$5.80
Kashmiri Naan Sultana and almonds	\$5.50
Roti Channai A penang institution	\$4.00

Roti (Bread) - Paratha (Wholemeal Flour)

One of the most famous leavened breads from Northern India The Roti man house bread is lovingly prepared in our Tandoor oven

Plain Paratha	\$4.00
Butter Paratha	\$4.00
Mint Paratha	\$4.00
Coriander Paratha	\$4.00
Garlic Paratha	\$4.00
Onion Paratha	\$4.00
Masala Kulcha Paratha	\$5.50
Tandoori Roti	\$4.50

Entrée

Samosas (Mild)*	\$8.80
(2 per serve) Vegetable or Lamb. Home made pastry encasing mildly spiced lamb or vegetables an all time favourite.	
Tandoori Chicken	\$12.00
Chicken marinated in yoghurt, saffron and spices and delicately roasted in the Tandoor.	
Shish Kebab (Mild)	\$12.50
Minced lamb skewered and roasted in the Tandoor (Indian Sausages).	
Lamb Cutlets (Mild)*	\$10.00
Delicious succulent lamb cutlets (2 per serve).	
Chilli Prawns (Spicy)	\$16.00
Chillingly delicious prawns marinated in a chilli based sauce.	
Prawns 65 (Medium)	\$16.00
Prawns dipped in a South Indian spiced batter.	
Mushroom, Onion or Cauliflower Bhaji	\$10.50
Bhaji's are slices of fresh vegetables marinated and coated in spiced Chickpea flour.	
Chicken 65	\$16.00
Chicken dipped in special mildly spiced chickpea batter and crisp fried	
Mix Vegetable Pakora	\$12.50
An assortment of vegetables, cheese and green chilli dipped in chickpea flour batter and fried.	
Chicken Pakora (Mild)	\$12.50
Chicken dipped in chickpea flour batter and shallow fried	

Main Course

Chicken

Butter Chicken (Mild) (K)*

\$21.90

Pieces of tandoori chicken cooked on the bone (served off the bone), mildly spiced, cooked in a deliciously wicked butter and tomato based sauce.

Chicken Chettinadu (Spicy)

\$21.90

Lovely southern Indian style chicken cooked in aromatic spices and fresh pepper

Chicken Korma (Mild) (K)

\$21.90

The mildest curry dish on the menu is a good place for the curry virgin to start their exploration of the joys of curry. Boneless chicken pieces loving prepared in a creamy cashew nut flavoured sauce and garnished with toasted almond flakes

Chicken Tikka Masala (Medium)

\$21.90

Boneless chicken tikka pieces sautéed with tomato, capsicum, onion and coriander leaves

Chicken with Coriander and Almonds (Mild)

\$21.90

Succulent chicken pieces in a delicate combination of aromatic spices and herbs in a cream blanched almond sauce. A special occasion dish In Northern India

Kashmiri Chicken (Mild)*

\$21.90

Not just a chicken dish. By dry roasting the chosen spices and combining them with nuts and saffron the dish is then delicately flavoured with a cream sauce to tantalize the palate

Tandoori Chicken (Mild)

\$21.90

Chicken marinated in yoghurt, saffron and spices and delicately roasted in the Tandoor

Saag Chicken (Medium)

\$21.90

Succulent chicken cooked with fresh baby spinach

Chicken Masala (Medium)

\$21.90

Tender mouthfuls of clay oven roasted lamb in tomato and onion and 5-spice sauce

Parsi Chicken (Medium)

\$21.90

An unusual and delicious chicken dish from Mumbai (Bombay), influenced by the Persian style of cooking, by using dry apricots, *jaggery and vinegar. our chef's create a unique sweet and sour flavoured chicken dish. (*jaggery made from sugar cane with a caramel flavour and alcoholic aroma)

Chicken Dopiaza (Medium)

\$21.90

Cooked in a masala based sauced with shallots

Chicken Vindaloo (Spicy)

\$21.90

Fiery hot & tangy chicken curry

Chicken Dunsak (Medium)*	\$21.90
A parsi inspired chicken dish cooked with spinach & lentils	
Healthy Chicken Curry (Mild)	\$21.90
House special chicken curry cooked for those whom are health conscious, prepared with low fat yoghurt	
Chicken Paratel	\$21.90
A Chennai special. It's cooked in tomato and pepper sauce with curry leaves. Spicy and tasty.	
Chicken Bhuna	\$21.90
Bhuna means roasted, this roasted chicken and gravy curry is sauteed in onions and cooked slowly.	
Chicken Tandoori	\$22.90
Roasted chicken [on the bone] marinated in Indian spices, herbs and saffron and yoghurt.	
 Vegetarian	
Kadai Paneer (Spicy)	\$14.90
Homemade cottage cheese with onions, tomatoes, capsicum and bell peppers in a tomato based sauce.	
Channa Masala (Medium)	\$14.50
A delightful combination of chickpeas onion selected spices, yogurt, tamarind and chat masala You'll find this dish being sold by many vendors in bazaars.	
Dhal (Mild)	\$13.50
Lentil stew, one of the most basic and popular dishes to accompany many different meals or a meal on its own.	
Dhal Makhani (Mild)	\$13.50
5 different types of dhal with a Makhani sauce (tomato based)	
Dum Aloo Kashmir (Mild)	\$13.50
Potatoes and onions stir-fried in a wok with a delicate dry roasted spice mix of cardamom, fennel and cinnamon and other selected spices and simmered in a cashew sauce.	
Kumb Muttur (Medium)	\$14.50
Mushrooms and peas prepared in medium strength sauce.	
Malai* Kofta (Mild)*	\$16.50
Delicious vegetable dumplings in a creamy sauce *Malai the Hindi word for cream	
Mixed Vegetable Curry or Korma (Mild)	\$14.50
Mixed vegetables in either The Roti man s korma curry or a mild or hot curry	
Palak Paneer (Mild)	\$14.90
Homemade cottage cheese cooked with fresh spinach	
Paneer Butter Masala (Mild)	\$14.90

Cubes of home made cottage cheese prepared in a tomato butter sauce

Smoked Spice Eggplant (Medium)* **\$14.50**

Delicately smoked eggplant which is then gently fried and blended with aromatic spices

Bombay Aloo Jeera (Medium) **\$14.90**

Potato cumin chopped garlic and onion

Okra Masala (Medium) **\$14.90**

Wonderful Okra (lady fingers) cooked with onion tomato garlic and ginger

Palak Dahl (Medium) **\$14.50**

Delicious yellow lentils cooked with fresh baby spinach

Vegetable Chettinadu (Spicy) **\$14.50**

Mixed vegetables cooked in Southern Indian style in a hot and spicy sauce

Aloo Muttur (Mild) **\$14.90**

Potatoes, green peas and chopped onion with a medium thick garlic tomato sauce

Cashew Gobi (Mild) **\$14.90**

Cauliflower cooked with a cashew nut, garlic ginger, onion, and chilli and coriander leaves, creating a thick medium sauce

Methi Malai Paneer **\$14.90**

Cottage cheese prepared in fresh milk cream with almonds, cashew nuts, and fenugreek leaves.

Aloo Gobi **\$14.50**

Cauliflower and potatoes cooked with garlic, nuts, ginger, onions, coriander leaves, and creating the thick medium sauce.

Beef

Madras Beef (Spicy) **\$22.90**

Bite size succulent pieces of beef cooked in a southern Indian style with a hot and spicy sauce

Beef Bhuna (Mild)* **\$22.90**

A moist classic curry of tender beef pieces with onion, tomato and fresh herbs

Beef Rendang (Medium) **\$22.90**

The Roti mans Malay specialty. Succulent mouthfuls of tender melt in your mouth beef in fragrant coconut gravy. Close your eyes and you're back in Penang, Malaysia

Beef Vindaloo* (Spicy) **\$22.90**

Tender mouthfuls of meat in this famous style sauce will not disappoint. The Portuguese in Goa invented this dish and h is notorious for being hot and spicy. (*Vindaloo Portuguese for vinegar and garlic).

Beef Korma (Mild) (K) **\$22.90**

The mildest curry dish on the menu is a good place for the curry virgin to start their exploration of the joys of curry. Succulent pieces of beef lovingly in a creamy cashew nut flavoured sauce and garnished with toasted almond flakes

Beef Jhalfrazi (Mild) (K) \$22.90

Cubes of Beef cooked with onions, tomatoes, and bell peppers.

Beef Masala (Mild) (K) \$22.90

Beef cooked in spicy thick gravy.

Lamb | Goat

Achari Gosht (Medium) \$22.90

Tender mouthfuls of clay oven roasted lamb in tomato and onion and 5-spice sauce cooked with mix pickle

Lamb Dunsak (Medium) \$22.90

A Parsi inspired dish lamb cooked with combining several types of Dhal, pumpkin spinach, tomatoes, cooked in a delightful aromatic spices .A little tart and spiced, absolutely flavorful!

Lamb Moghul* (Mild) \$22.90

A very mild lamb dish, flavoured with garlic, ginger and spices and then cooked in a rich creamy sauce of yoghurt, coconut, cashew nuts and sultanas *Moghul dynasty ruled much of the Asian sub-continent for 3 centuries

Lamb Rogan Josh (Mild) \$22.90

A classic Kashmiri lamb dish cooked in a deliciously rich onion and tomato sauce

Saag Gosht (Mild)* \$22.90

Succulent five-spiced lamb cooked in creamed spinach

Balti Lamb (Mild) \$22.90

Mouth watering pieces of lamb in an onion, capsicum, potato, thick gravy

The Roti mans Baby Goat (Mild)* \$22.90

This truly unique dish is the chef's speciality of succulent goat (on the bone) lovingly cooked in a special sauce of selected spices and herbs with a wonderful curry

Goat Masala \$22.90

Succulents goat cooked with pepper and tomatoes.

Seafood

Prawns in Tomato Yoghurt (Mild) \$23.90

Prawns in a yoghurt tomato sauce

Fish in Tomato Yoghurt (Mild) \$22.90

Fish in a yoghurt tomato sauce.

Prawn Tikka Masala (Medium)	\$23.90
Prawns marinated in a special blend of spices and yogurt and cooked in the tandoor. In Australia we call it BBQ fish, but it's much more than that	
Fish Tikka Masala (Medium)	\$22.90
Fish marinated in a blend of spices and yoghurt and cooked in the tandoor.	
Goan Fish Curry (Medium)	\$22.90
Deliciously fresh fish or prawns stir fried in a spice blend of dried chillies, black peppercorns, cumin seeds turmeric, ginger mustard seeds combined with onion and tamarind	
Goan Prawn Curry (Medium)	\$23.90
Prawns stir fried in a spice blend of dried chillies, black peppercorns, cumin seeds turmeric, ginger and mustard seeds combined with onion and tamarind.	
Kerala Fish (Medium)	\$22.90
Deliciously fresh seafood cooked in a mild coconut cream based sauce Kerala style	
Kerala Prawn Curry	\$23.90
Seafood cooked in a mild coconut cream based sauce Kerala style.	
Fish Korma (Mild)	\$22.90
The mildest seafood curry dish on the menu is a good place for the curry virgin to start their exploration of the joys of curry. Korma although mild, still uses plenty of herbs and spices to add depth to the taste of the dish. The main ingredient is therefore either yoghurt or coconut milk, which subdues the power of the spices used and gives the dish its distinctive mild creamy nut flavoured curry sauce	
Prawn Korma(Mild)	\$23.90
The mildest prawn curry on the menu is a good place for the curry version to start the exploration of the curry. Korma, although mild, still uses plenty of herbs and spices to add depth to the taste of the dish. The main ingredient is yogurt or coconut milk, which subduce the spices and gives a unique taste with creamy and nuts flavored sauce.	
Prawn Mango (Medium)*	\$23.90
Prawns or fish cooked in very special hot sweet mango sauce	
Fish Mango (Medium)	\$22.90
Fish cooked in hot sweet mango sauce.	
Prawns Jhalfrazi (Medium)	\$23.90
Marinated fish or prawns cooked with onion, capsicum, tomatoes and green chillies (hot)	
Fish Jhalfrazi	\$22.90
Marinated fish cooked with onion, capsicum, tomatoes, and hot green chillies.	
Squid Masala (Medium)	\$21.90
Pieces of squid cooked in freshly chopped tomato and spices in a medium strength sauce	
Prawn or Fish Methi	\$23.90

cooked in a creamy sauce with fenugreek leaves.

Rice Dishes

Biryani

Succulent Lamb, Tender Chicken or gorgeous Prawns or Fish, Vegetables with Rice cooked with a tasty selection of nuts, spices and herbs;

Lamb Biryani (Mild) \$16.50

Served with rice cooked with nuts, spices and herbs.

Beef Biryani (Mild) \$16.50

Served with rice cooked with nuts, spices and herbs.

Chicken Biryani (Mild) \$16.50

Served with rice cooked with nuts, spices and herbs.

Goat Biryani (Mild) \$15.50

Served with rice cooked with nuts, spices and herbs.

Prawn Biryani (Mild) \$18.50

Served with rice cooked with nuts, spices and herbs.

Fish Biryani (Mild) \$17.50

Served with rice cooked with nuts, spices and herbs.

Vegetable Biryani (Mild) \$15.50

Served with rice cooked with nuts, spices and herbs.

Rice

* - Chef's Recommendation., K - Kid Friendly

Plain Basmati Rice \$4.00 / \$5.00

Saffron Rice \$4.50 / \$5.50

Vegetarian Pulao \$9.00

Kashmiri Pulao \$9.50

Salads

Behl Puri (Mild) \$9.90

Puffed rice, noodles, onion, mango, coriander, chat masala, and puri chips.

Chicken Tikka (Mild) \$14.50

The chicken is marinated in spicy yoghurt and cooked in the tandoor.

Chickpea Chat Salad (Mild)

Chickpea salad onion, tomato, and cucumber with chat masala and a lemon dressing.

Kuchumber Salad (Mild)

\$7.50

Diced tomato, onion, cucumber and coriander mixed with lemon juice and mild spices.

Green Garden Salad

\$7.50

Fresh salad with lemon and chat masala dressing.

Condiments

Raita

\$5.50

Hot Mixed Pickle

\$3.50

Mango Chutney

\$3.50

Mint and Coriander Chutney

\$3.50

Plain Yoghurt

\$3.50

Tamarind and Dates Chutney

\$4.50

Pappadam (K)

\$4.90

Desserts

Kufli

\$9.50

Indian ice cream made from 100% milk slowly and lovingly reduced and transformed

Gajjur Halva

\$9.50

Carrot halva

Gulab Jamun

\$9.50

Sweet little balls of delight

Beverages

The Rotiman is fully licenced and provides a range of cocktails, beers, wines and soft-drinks. We also proudly make our own Mango and Strawberry Lassis.

Childrens Meal option also available on request.