



At the heart of Rooh is Chef Priya Joseph. She chose Dubai as her home and lets her life unfold through what she cooks each day. Her Indian roots and Singapore-honed discipline meet the city's global energy. At Rooh, ideas, ingredients and memories travel freely across borders, and Indian food becomes cosmopolitan and fluid. It feels as comfortable beside the Creek as in the streets of Mumbai or the quays of Singapore.

Rooh is a place to build memories with friends and family, where shared plates and laughter fill the room. Intentionally minimalist and elegantly restrained, Chef Priya warmly invites you to make it your own today.



SMALL PLATES - VEG



WOK-TOSSED EDAMAME

48 AED

Edamame wok-tossed with togarashi, chaat masala, sesame and citrus for a smoky spicy finish.

TOKRI DAHI KEBAB

76 AED

Crisp phyllo cups filled with labneh kebabs, mango, fried onions, cashews, mango coulis, and tamarind chutney.

BEET & CREAM CHEESE CROQUETTES

70 AED

Golden beetroot croquettes stuffed with herb cream cheese, served with mint cilantro dip.

STUFFED HARA BARA KEBAB

70 AED

Spinach and cottage cheese kebabs stuffed with apricots and cashews, pan-seared for smoky richness.

MAKAI RIBS

58 AED

Char-grilled corn ribs brushed with spiced butter served with Asian ranch and chimichurri.

MIRCH WALA PANEER TIKKA

74 AED

Paneer stuffed with gongura and green chilli pickle roasted in the tandoor for lingering heat.

PANEER THECHA BAO

76 AED

Steamed bao buns filled with spicy thecha paneer and crunchy Asian slaw.

TANGRA CHILLI PANEER

76 AED

Crisp paneer wok-tossed in soy, garlic, and chilli glaze inspired by Tangra Indo-Chinese flavors.

PALAK & DINGRI ARANCINI

72 AED

Panko-crusted spinach and mushroom risotto balls served with creamy garlic aioli.

INDIE KATHAL KEBAB WITH DAL PAKWAN

76 AED

Crispy pakwan layered with spiced lentils, smoky jackfruit kebab, nylon sev and tamarind chutney.



 Seafood  Egg  Gluten  Dairy  Nuts  Mustard  Alcohol  Veg

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SMALL PLATES - NON VEG



KONKAN GAMBAS 🍷

88 AED

Prawns sautéed in garlic-infused olive oil with cilantro and red chilli padi served with classic maska pav.

LAMB CHOP

138 AED

Char-grilled lamb chops marinated in aromatic spices served with creamy hummus and harrisa apricot chutney

BAO CHAPLI

98 AED

Soft steamed baos stuffed with Pashtuni-style chapli kebab, roasted tomato garlic chutney and tangy slaw.

TACO GHEE ROAST 🌿

78 AED

Mini Malabar paratha topped with Mangalorean chicken ghee roast, fried shallots and curry leaves.

PURANI DILLI SEEKH

88 AED

Chargrilled minced mutton seekh with Old Delhi spices served on lavash with onions, cilantro, and sumac.

LASOONI CHICKEN TIKKA 🍷

76 AED

Garlic-infused chicken tikka roasted in the tandoor, brushed with garlic butter and chilli coriander dust.

MURG MALAI KEBAB 🍷

76 AED

Bone less chicken thigh marinated in yoghurt, cashew, cheese and aromatics, grilled to perfection

AMRITSARI FISH TACO 🐟 🌿

74 AED

Amritsari-spiced fish fillets served in soft flour tortillas with Asian slaw.

GUNPOWDER CHICKEN

72 AED

Crisp fried chicken tossed in South Indian podi gunpowder with curry leaf dust and creamy mayo.

TANGRA CHILLI CHICKEN

76 AED

Wok-tossed chicken with peppers and onions in soy, chilli and aromatic Indo-Chinese flavors.



🐟 Seafood 🍷 Egg 🌿 Gluten 🍷 Dairy 🍷 Nuts 🍷 Mustard 🍷 Alcohol 🌿 Veg

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STREET FOOD



KALE & PALAK PATTA CHAAT

52 AED

Crispy kale and spinach fritters topped with yogurt, chutneys, spices and sev for a crunchy chaat finish.

PANI PURI

38 AED

Crisp semolina shells filled with spiced potato and chickpeas, served with tangy flavored paani.

BUNS & ROLLS



KARACHI BUN KABAB

88 AED

Spiced lentil and minced lamb patty wrapped in masala omelette served in a butter-toasted brioche bun with chilli tamarind chutney.

RAJMA ROYALE SLIDERS

72 AED

Toasted brioche sliders filled with rajma patty, mint garlic sauce and fresh mango salsa.



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SOUPS & BOWLS



NAWABI BOTTLEGOURD ALMOND SOUP

54 AED

Velvety bottle gourd and almond soup finished with subtle Indian spices and cream.

SURATI KHAWSA

58 AED

Gujarati-style Burmese khao suey with noodles, coconut broth, garlic chutney, crispy onions, peanuts and chilli oil.

THE THUKPA (*Available in both Veg and Non-Veg options*)

58 AED

Comforting Himalayan noodle soup with vegetables, warm spices and fragrant broth.

KHICHDA

70 AED

Slow-cooked rice, lentils, and tender lamb with caramelized onions, ghee and aromatic spices.

SALADS



BEETROOT CARPACCIO

54 AED

Thin sliced beetroot with lettuce, orange segments, pistachio, labneh and kasundi vinaigrette.

WATERMELON, CHICKPEA & FETA SALAD

48 AED

Fresh watermelon, chickpeas, feta, and greens with citrus dressing and sumac honey drizzle

CHICKEN TIKKA SOUK SALAD

64 AED

Chicken tikka with greens, tomato, cucumber, pomegranate, pita crisps and tangy mint tamarind dressing.



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VEGETARIAN MAINS



VEGETABLE STEW

68 AED

Seasonal vegetables simmered in lightly spiced coconut milk with ginger, curry leaves and whole spices.

LASSONI SAAG BURATTA

78 AED

A velvety spinach and garlic confit saag, slow cooked with soft cubes of Indian cottage cheese and creamy buratta.

DHABA STYLE ALOO GOBI MATAR

68 AED

Stir fried potatoes, cauliflower, peppers and peas in rustic onion tomato masala.

SPINACH ROULADE ON HARA MAKHANI

72 AED

Spinach roulade with cottage cheese and beet gel.

CHARGRILLED PINEAPPLE & STUFFED CHILLI KALAN

74 AED

Charred pineapple and stuffed chilli served on tempered coconut cream.

PANEER MAKHANI

74 AED

Malai paneer cubes simmered in buttery tomato cashew gravy with cream and kasuri methi.

PANEER TIKKA MASALA

76 AED

Chargrilled paneer tikka cooked in smoky onion tomato masala gravy.

KASUNDI MAKAI PALAK

68 AED

Spinach and Corn simmered in Kasundi - Bengali mustard sauce with garlic and green chilli.

SHAHI TANDOORI BROCCOLI

72 AED

Chargrilled broccoli in creamy yogurt cheese marinade served with onion cashew sauce.

DAL TADKA

58 AED

Creamy yellow lentils finished with ghee, cumin, garlic and red chilli tempering.

DAL MAKHANI

68 AED

Slow-cooked black lentils and kidney beans enriched with butter and cream.

STUFFED ACHARI BAINGAN 🥒🍷

68 AED

Pan seared stuffed baby eggplant nestled on a bed of slow cooked tomato sauce, delicately flavoured with fennel and cilantro

NON VEGETARIAN MAINS



BUTTER CHICKEN 🍷🥒

90 AED

Tandoor-smoked chicken in rich tomato butter gravy finished with cream and fenugreek.

CHICKEN TIKKA MASALA 🍷

88 AED

Chargrilled chicken tikka and bell peppers simmered in velvety makhani sauce and caramelised onion tomato sauce.

HIGHWAY CHICKEN

88 AED

Chef's take on the iconic road side dhabas of North India -A rustic bone in chicken made with bold spices and aromatics in a flavourful onion tomato sauce.

ALLEPPEY FISH CURRY

94 AED

Kerala style fish simmered in creamy coconut cream and aromatics.

DAAB CHINGRI 🍷🥒

98 AED

Bengali prawns cooked in tender coconut with mustard coconut gravy.

KANJIRAPPALLY MUTTON STEW 🥒

98 AED

Bone-in mutton stew simmered in coconut milk with vegetables, whole spices and pepper.

MYSORE MUTTON 🥒

98 AED

Slow cooked lamb flavoured with aniseed and curry leaves

SAAG GOSHT 🍷

98 AED

Tender mutton braised with spinach, garlic and aromatic whole spices.



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BIRYANI & RICE



MAPPILA CHICKEN BIRYANI

94 AED

Malabar-style chicken biryani with jeerakasala rice, served with raita, coconut mint chutney, beetroot pickle and pappad.

GOSHT DUM BIRIYANI

98 AED

Raw marinated mutton layered with fragrant basmati rice and slow-cooked under dum, served with raita and mirchi ka salan.

VEG PULAO

48 AED

Fragrant basmati rice cooked with whole spices and seasonal vegetables.

JEERA RICE

42 AED

Steamed basmati rice tempered with ghee-roasted cumin seeds.

STEAMED RICE

28 AED

Fluffy steamed basmati rice, perfect with rich curries.



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BREADS



APPAM

10 AED

Soft rice and coconut milk pancakes with crisp edges, perfect with stews and curries.

MALABAR PARATTA

18 AED

Iconic bread from South India which is popular among Emiratis by its characteristic fluffy inside and crispy exterior.

THECHA LACCHA KULCHA

20 AED

Layered kulcha infused with spicy Maharashtrian thecha and baked in the tandoor.

TANDOORI ROTI

18 AED

Classic Indian flat bread

CHUR CHUR LACCHA

20 AED

Crispy crushed laccha paratta tossed with chutneys and Indian spices.

BURNT GARLIC CHILLI MOZZARELLA NAAN

26 AED

Tandoor naan topped with burnt garlic, green chilli and melted mozzarella.

OLIVE METHI PARMESAN NAAN

26 AED

Fusion naan with olives, fresh methi and shaved parmesan cheese.

CHICKEN TIKKA CHEESE NAAN

26 AED

Stuffed naan filled with chicken tikka and a blend of melted cheeses.

LACCHA PARATTA

20 AED

Flaky layered paratta cooked in tandoor and finished with clarified butter

BUTTER / GARLIC NAAN

20 AED

Soft tandoor naan brushed with butter or garlic butter.

RUMALI ROTI

24 AED

Thin soft roti folded like a handkerchief.

DESSERTS



PISTACHIO MOLTEN LAVA

58 AED

Warm pistachio sponge with a molten chocolate center for a rich, indulgent dessert.

KESARI BRÛLÉE

56 AED

Saffron and cardamom infused crème brûlée finished with pistachio, almonds and dried rose petals.

RABRI MOUSSE WITH MOTICHOOR LADOO

56 AED

Traditional rabri transformed into a mousse layered with soft Motichoor ladoo.

MANGO SRIKHAND TART

56 AED

A rich creamy dessert made of hung yoghurt blended with mango puree served in a vanilla tart shell

RASMALAI PULL ME UP

56 AED

Rasmalai tresleches with rabri and white chocolate cascade

GULKAND PANNA COTTA

54 AED

Creamy panna cotta flavoured with rose petal preserves, garnished with dried rose petals and flavoured saunf.



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