

Pippāl

REGIONAL INDIAN

TO START

PIPPAL MASALA PAPPAD SAMPLER

trio chutneys



\$14

MASALA FRIES

trio chutneys



\$16

APPETIZERS

RAJ KACHORI

moongdal, matra, chutneys, moongdal sprouts (RAJASTHAN)



\$15

PAN-SEARED MIXED VEGETABLE MOMO

chili garlic chutney (5pc) (SIKKIM)



\$16

MASALA MINI IDLI

gunpowder, tomato, mint garlic chutney (TAMIL NADU)



\$16

DAHI VADA CHAAT

papadi, Sali potato, anar dana, mint garlic chutney (DELHI)



\$15

BEETROOT KEBAB

creamcheese, cornflakes, beetroot, yogurt chutneys (KOLKATA)



\$19

ACHARI PANEER TIKKA

roasted onion, bellpeppers, mint garlic chutney (PUNJAB)



\$22

VADA PAV SLIDER

green chili, thecha, masala fries (2 pc) (MUMBAI)



\$18

PANEER TIKKA ROLL

mustard, cucumber, cabbage, masala fries, mint garlic chutney (KOLKATA)



\$22

PAO BHAJI

mix vegetables, maska pao (MUMBAI)



\$18

KASHMIRI RAJMAH SALAD

pickled veggies, rajma humus, avocado dressing (KASHMIR)

\$18

ENTREE

DAL PITHI

wheat flour, chana dal, ghee (BIHAR)



\$22

PIPPAL DAL

seven lentils, smoked, ghee



\$16

BAINGAN MIRCHI SALAN

sesame, peanut, coconut, rogan (HYDERABAD)



\$22

VEGETABLES JALFREZI

onion tomato masala, fresh coriander (BENGAL)



\$22

SOYA CHAP

takatak masala, cashew, chili, ghee (DELHI)



\$26

PANEER MAKHANI

local organic paneer, smoked tomato cashew gravy (PUNJAB)



\$26

PAN-SEARED CHICKEN MOMO

chili garlic chutney (5pc) (SIKKIM)



\$18

ANDHRA FRIED CHICKEN AFC

fresh coconut, curry leaf, fried chili (ANDHRA PRADESH)



\$16

FISH AMRITSARI

masala fries, mint garlic chutney (PUNJAB)

\$17

PRAWN PEPPER FRY

onion, black pepper, red radish (TAMIL NADU)

\$24

BHOOT JHOLKHIA CHICKEN

smoked, pickled onions, coriander chutney (ASSAM)



\$24

PATHAR KE KEBAB

cashew & lemon onion, mint, garlic chutney (HYDERABAD)



\$25

BIHARI LAMB CHOPS

masala lambchops, pao (BIHAR)



\$28

CHICKEN KATHI ROLL

mustard, cucumber, cabbage, masala fries, mint garlic chutney (KOLKATA)



\$22

CHICKEN SAOJI

curry chicken, tomato, nagpuria masala (MAHARASHTRA)



\$30

BUTTER CHICKEN

smoked tomato cashew gravy (PUNJAB)



\$30

MUTTON MANGSHO

potato, tomato, onion gravy, Jeera rice (BENGAL)

\$35

MANGO ALLEPPEY FISH & PRAWN CURRY

coconut milk, fried mustard curry leaf (KERALA)

\$36

BEEF RIB EYE

masala spice rub, vindaloo sauce, garlic goan bread, seasonal vegetables (GOA)



\$45

PEPPER CRAB MEAT

appam, goan curry (GOA)

\$45

ASAMI PORK

onion, tomato, rassa, glangal, lemon grass (ASSAM)

\$30

MEALS & BIRYANI

AMRITSARI KULCHA

pindi chana, khate pyaz muli, white butter (2 pc) (PUNJAB)



\$24

LITTI CHOKHA

wheat dough ball stuffed with sattu, eggplant & potato chokha, melted ghee (BIHAR)



\$24

KADI PAKODA

makkaiki roti, jeera rice (PUNJAB)



\$22

SOYA MATRA PULAO

brawnnonion,silverwarq,garlic raita (NORTH INDIA)



\$24

ANDA CURRY

jeerarice, ajwaini prantha (SOUTH INDIA)



\$24

LUCKNOWI CHICKEN BIRYANI

whole cornishhen, garlic raita,korma sauce (LUCKNOW)



\$32

SIDES

CHILI GARLIC NAAN

\$6

BUTTER NAAN

\$6

PLAIN NAAN

\$6

GARLIC NAAN

\$6

MULTIGRAIN LACHHA PARATHA

\$8

BASMATI RICE

\$6

DESSERT /MEETHA

BALOO SHAHI

white rabri, saffron, silver varq



\$11

KULFI FALOODA

saffron kulfi, chla seeds, dry fruits



\$11

DAULAT KI CHAT

foam, badana, patisha



\$11

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE. EMERYVILLE SURCHARGE OF 3% WILL BE ADDED TO ALL THE CHECKS.
WARNING: TO ENSURE YOUR DINING EXPERIENCE IS ENJOYABLE, PLEASE NOTIFY OUR STAFF OF ANY ALLERGIES OR DIETARY PREFERENCES PRIOR TO ORDERING.

Allergen
nuts dairy gluten

PRE-FIX MENUS SUITABLE FOR LARGE GROUPS

\$65 MENU PER PERSON		
TO START		
PIPPAL MASALA PAPPAD SAMPLER		
trio chutneys		
APPETIZERS		
CHOOSE ANY 4		
PAN-SEARED MIXED VEGETABLE MOMO		PAN-SEARED CHICKEN MOMO
chili garlic chutney		chili garlic chutney
MASALA MINI IDLI		ANDHRA FRIED CHICKEN AFC
gunpowder, tomato, mint garlic chutney		fresh coconut, curry leaf, fried chili
DAHI VADA CHAAT		FISH AMRITSARI
papadi, Sali potato, anar dana, mint garlic chutney		masala fries, mint garlic chutney
ENTREE		
CHOOSE ANY 2		
BAINGAN MIRCHI SALAN		BUTTER CHICKEN
sesame, peanut, coconut, rogan		smoked tomato cashew gravy
PANEER MAKHANI		MANGO ALLEPPEY FISH & PRAWN CURRY
local organic paneer,smoked tomato cashew gravy		coconut milk, fried mustard curry leaf
ACCOMPAINMENTS		
PIPPAL DAL	ASSORTED BREAD	RICE
DESSERT		
BALOO SHAHI		DAULAT KI CHAT
white rabri, saffron, silver varq		foam, badana, patisha

\$75 MENU PER PERSON		
TO START		
PIPPAL MASALA PAPPAD SAMPLER		
trio chutneys		
APPETIZERS		
CHOOSE ANY 5		
PAN-SEARED MIXED VEGETABLE MOMO		PAN-SEARED CHICKEN MOMO
chili garlic chutney		chili garlic chutney
MASALA MINI IDLI		ANDHRA FRIED CHICKEN AFC
gunpowder, tomato, mint garlic chutney		fresh coconut, curry leaf, fried chili
DAHI VADA CHAAT		FISH AMRITSARI
papadi, Sali potato, anar dana, mint garlic chutney		masala fries, mint garlic chutney
ACHARI PANEER TIKKA		BHOOT JHOLKHIA CHICKEN
roasted onion, bellpeppers, mint garlic chutney		smoked, pickled onions, coriander chutney
ENTREE		
CHOOSE ANY 4		
BAINGAN MIRCHI SALAN		BUTTER CHICKEN
sesame, peanut, coconut, rogan		smoked tomato cashew gravy
PANEER MAKHANI		MANGO ALLEPPEY FISH & PRAWN CURRY
local organic paneer, smoked tomato cashew gravy		coconut milk, fried mustard curry leaf
ANDA CURRY		MUTTON MANGSHO
jeerarice, ajwaini prantha		potato, tomato, onion gravy, Jeera rice
ACCOMPAINMENTS		
PIPPAL DAL	ASSORTED BREAD	SOYA MATTAR PULAO
DESSERT		
BALOO SHAHI		DAULAT KI CHAT
white rabri, saffron, silver varq		foam, badana, patisha

\$95 MENU PER PERSON		
TO START		
PIPPAL MASALA PAPPAD SAMPLER		
trio chutneys		
APPETIZERS		
CHOOSE ANY 5		
PAN-SEARED MIXED VEGETABLE MOMO		PAN-SEARED CHICKEN MOMO
chili garlic chutney		chili garlic chutney
MASALA MINI IDLI		ANDHRA FRIED CHICKEN AFC
gunpowder, tomato, mint garlic chutney		fresh coconut, curry leaf, fried chili
DAHI VADA CHAAT		FISH AMRITSARI
papadi, Sali potato, anar dana, mint garlic chutney		masala fries, mint garlic chutney
ACHARI PANEER TIKKA		BHOOT JHOLKHIA CHICKEN
roasted onion, bellpeppers, mint garlic chutney		smoked, pickled onions, coriander chutney
BEETROOT KEBAB		PRAWN PEPPER FRY
creamcheese, cornflakes, beetroot yogurt chutneys		onion, black pepper, red radish
ENTREE		
CHOOSE ANY 5		
BAINGAN MIRCHI SALAN		BUTTER CHICKEN
sesame, peanut, coconut, rogan		smoked tomato cashew gravy
PANEER MAKHANI		CHICKEN SAOJI
local organic paneer, smoked tomato cashew gravy		curry chicken, tomato, nagpuria masala
ANDA CURRY		MANGO ALLEPPEY FISH & PRAWN CURRY
jeerarice, ajwaini prantha		coconut milk, fried mustard curry leaf
VEGETABLES JALFREZI		MUTTON MANGSHO
onion tomato masala, fresh coriander		potato, tomato, onion gravy, Jeera rice
PINDI CHANA		BEEF RIB EYE
fried paneer, amchur tomato		masala spice rub, vindaloo sauce, garlic goan bread, seasonal vegetables
ACCOMPAINMENTS		
PIPPAL DAL	ASSORTED BREAD	CHORIZO PULAO
DESSERT		
BALOO SHAHI	KULFI FALOODA	DAULAT KI CHAT
white rabri, saffron, silver varq	saffron kulfi, chIa seeds, dry fruits	foam, badana, patisha

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