

Café RUTBA

SWEETS

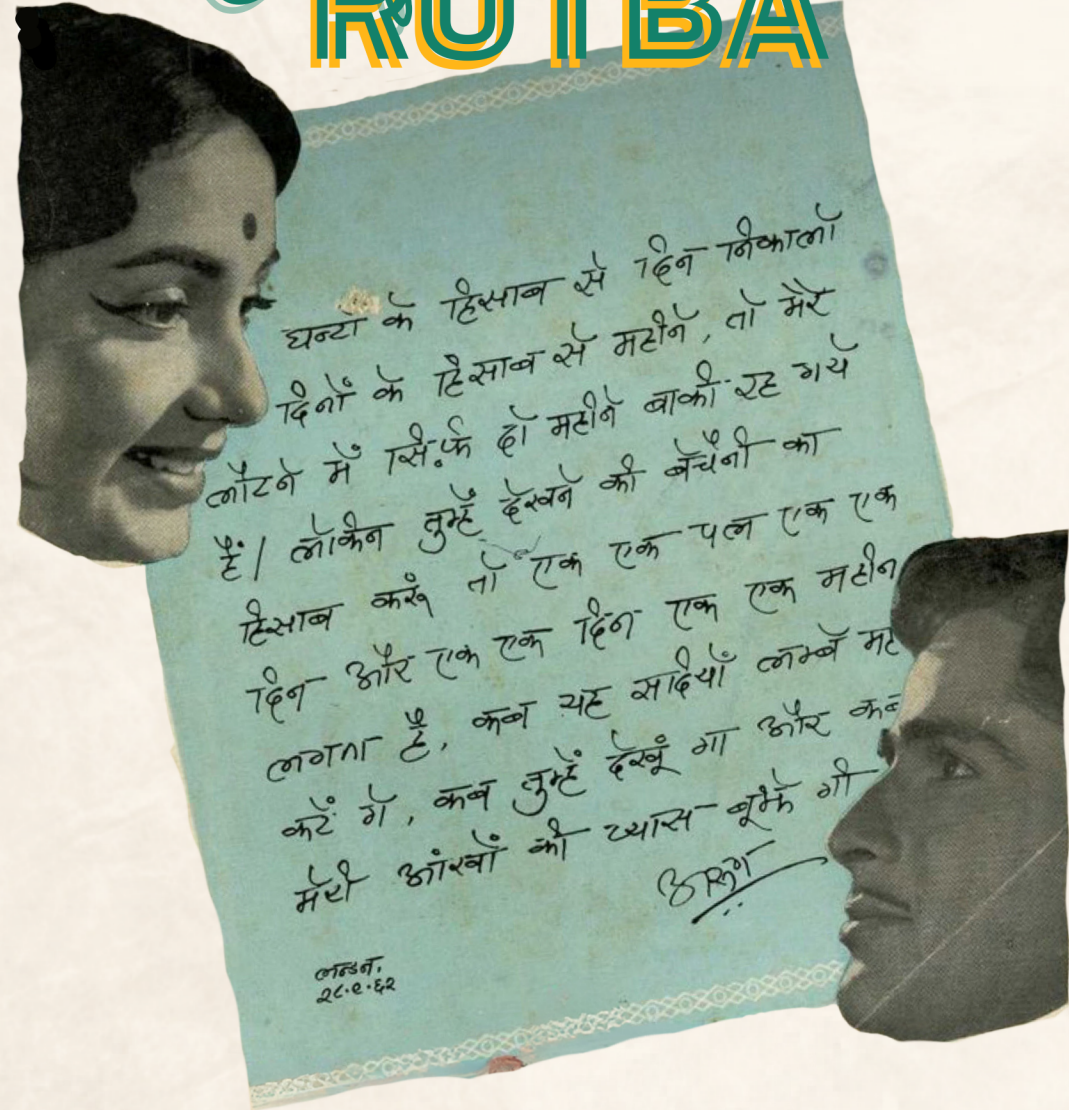
Rasmalai Pistachio Tiramisu	-9
Mango Cheese Cake	-8
Gulab Jamun with Ice Cream {Jaggery caramel, sweeten pecans}	-8
Kheer Brûlée	-9

ABOUT US-

DISCOVER CAFÉ RUTBA, A CULINARY GEM IN [CITY/NEIGHBORHOOD]. CREATED BY [YOUR NAME] TO HONOR THE VIBRANT TRADITIONS OF INDIAN CUISINE. OUR CAFÉ OFFERS A WARM, INVITING ATMOSPHERE WHERE EACH DISH IS CRAFTED WITH CARE FROM LOCALLY SOURCED INGREDIENTS. WHETHER YOU'RE CRAVING A CLASSIC CURRY OR SOMETHING UNIQUELY INNOVATIVE, OUR MENU PROMISES A DELIGHTFUL EXPERIENCE FOR ALL.

NOTE- Please talk to our server if you have any food allergies or dietary restrictions. We're here to ensure your meal is safe and enjoyable!

Café RUTBA



ORDER ONLINE
caferutba.ca
SOCIAL MEDIA
@cafe_rutba

Spread Love

SOUP

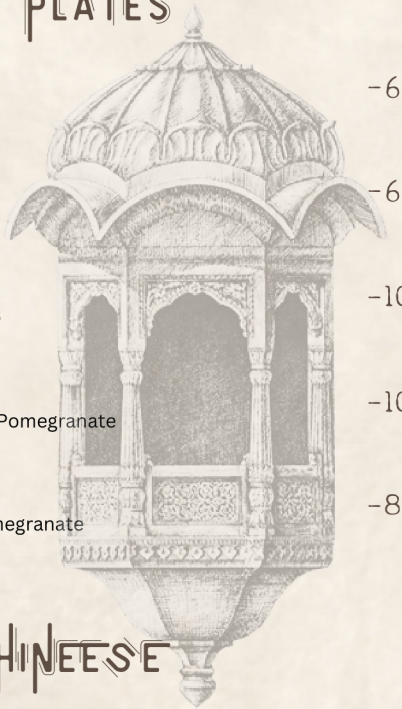
Soup of the day -6

SALAD

Chicken tikka Ceasar salad -16

SMALL PLATES

- Onion Spinach Bhaji -6
Chickpea crumb fritters
[Gluten free, Vegan]
- Samosa (2 pcs.) -6
Savory crispy pastry pocket
[Vegetarian]
- Veg Kabab -10
Spinach, Green peas, Mint, Corriander & Potatoes
[Gluten free, Vegan]
- Papri Chaat -10
Potatoes, Yogurt, Tamarind, Mint chutney, Sev & Pomegranate
[Vegetarian]
- Pani Puri/ Dahi Puri -8
Tangy water or yogurt, Potatoes, coriander & Pomegranate
[Vegan] / [Vegetarian]



INDO-CHINESE

- Honey Chilli Brocoli [Vegan] -12
- Noodle Manchurian [Vegan] -14
- MCMCS [Vegetarian/ Chicken] -15
- CHICKEN 65 -15



FROM TANDOOR

- Nawabi Panner Tikka -16
Indian Cheese Paneer, Yogurt & Herbs
[Vegetarian]
- Bhatti Ka Murg -16
Black pepper, Cashew nuts & Cinnamon
- Lahsooni Murg Tikka -16
Garlic, Ginger, Cashew nuts & Herbs
- Blue Cheese Tikka -18
Garlic, Ginger, Cashew nuts & Herbs
- Tandoori Chicken -18/34
Yogurt & Tandoori Spice Mix
[Half / Full]
- Malai Shrimp -18
Cream, Spice Mix & Lime Juice
- Tandoori Pineapple -16
Tangy spice Blend
[Vegan]
- Tandoori Cauliflower -16
Creamy Yogurt, Tandoori Mix Spices
[Vegetarian]
- Fish Pomfret -24
Whole Fish, Pickled Onion & Green Mint Sauce
- Soya Chaap -16
[Vegetarian]



UNIQUE FINDS



VERSIONS OF BUTTER CHICKEN

[Contains Cashew, No Peanuts]

Classic Butter Chicken {Served with Rice or Naan}	-18
Burrata Butter Chicken {Served with Lachha Paratha}	-26
Maple Butter Chicken {Served with Rosemary Naan}	-21
Murg Makhan Andaaaz [Mozzarella, Pistachio, Raisin & Saffron] {Served with Garlic Naan}	-28

CLASSIC CURRIES

VEGETARIAN

VEGAN

Paneer Lababdar -15	Dal Tarka [Yellow Dal] -13
Palak Paneer -15	Aloo Gobi -13
Malai Kofta -16	Eggplant Bharta -14
Paneer Tikka Masala -15	Saag Aloo -12

Dal Rutba - A Rutba's signature dish - cooked with ginger & garlic dark, rich, creamy and buttery, no oil; simmered over 12hrs.

MEAT

Methi Malai Chicken [Fenugreek, Cashew] -15	Fish Curry -16
Chicken Karahi -15	Lamb Rogan Josh -17
Chicken Curry -14	Junglee Maas [Lamb, Red Chilli Gravy, Purified Butter] -17



BREADS

Butter Naan	-3.5
Garlic Naan	-4.5
Rosemary Naan	-6
Cheese Naan [Indian version of cheese pizza]	-8
Roti [Whole wheat bread]	-3
Lachha Paratha [Crispy layered bread]	-5
Bread Basket [Naan, garlic naan, roti, lachha paratha & kulcha]	-18

RICE & BIRYANI

Steamed Basmati Rice	-4
Paneer Biryani	-16
Chicken Tikka Biryani	-18
Lamb Biryani	-18

COMBO

- Pakora or Samosa,
- Choose any curry
- Dal Rutba
- Chef Choice veggie
- Rice & Naan
- Dessert of the day

1 Person
24.50
2 Person
46.50

