

ROÏA

Lunch

APPETIZERS

Salad of Chicories	13
<i>with gorgonzola picante, aged balsamic and marcona almonds</i>	
Lettuces from our Local Farmers.....	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Grilled Octopus.....	14
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
Soupe du Jour	7/9

Prix Fixe

\$19 Two-Course Menu/ \$25 Three-Course Menu

Appetizer

Burrata and Squash Panzanella

with arugula salad and aged balsamic

Soupe du Jour

Entrée

Grilled Chicken Leg and Thigh

with charred treviso, pickled carrots and watercress salad

Tajarin all'Amatriciana

with roasted tomatoes, red onions, chiles and house-cured guanciale

Dessert

Rice Pudding

with vanilla bean, salted caramel and roasted pistachios

ENTREES

Roasted Chicken Salad Sandwich.....	12
<i>dijon mustard and herbs, arugula with salad of hand-picked local lettuces</i>	
Duck Confit Sandwich	13
<i>garlic aioli, cucumber pickles, gruyère cheese with salad of hand-picked local lettuces</i>	
Roasted Heirloom Carrots.....	12
<i>with duck fat aioli, duck chicharones and lime zest</i>	
Purple Cauliflower Steak	23
<i>with fried sunchokes, vegetable demi glace, hazelnuts and herbs</i>	
ROÏA's Organic Burger	16
<i>served on challah bun with lettuce, onions and pommes frites</i>	
<i>add cheese \$2 add bacon \$3</i>	
Steak Frites	28
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	

SIDES

Homemade Pommes Frites 6

**Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*