

ROZ·ANA 



CHEF'S TASTING MENUS

NOTE - We use fresh, British free range chicken and meats

Menu A

2 Courses £28pp, 3 courses £33pp
(Minimum for 4)

APPETISERS

Amritsari Fish

Carom seed infused crispy fried fish

Chicken Malai Tikka

Chicken breast chunks cooked over charcoal

Onion and Spinach Pakora

Crisp gram flour fritters with ginger and chillies

MAINS

Chicken Tikka Laphroaig Masala

Tandoor cooked chicken in a whiskey sauce

Lamb Roghanjosh

Welsh lamb in an onion and tomato sauce

Zeera Aloo

Potatoes gently cooked with cumin and ginger

Dal Makhani

Buttery black lentils simmered overnight

Plain Naan, Steamed Basmati Rice,
Papad and Chutney

DESSERT

Gulab Jamun

Served warm with vanilla ice cream

or

Madagascan Vanilla Ice Cream

Menu B

2 Courses £34pp, 3 courses £39pp
(Minimum for 4)

APPETISERS

Amritsari Fish

Carom seed infused crispy fried fish

Chicken Malai Tikka

Chicken breast chunks cooked over charcoal

Lamb Seekh Kabab

Minced lamb kababs cooked in the tandoor

MAINS

Prawn Methi Malai

Tiger prawns in a creamy fenugreek sauce

Chicken Tikka Laphroaig Masala

Tandoor cooked chicken in a whiskey sauce

Lamb Roghanjosh

Welsh lamb in an onion and tomato sauce

Lasooni Spinach

Spinach sautéed with garlic and dill

Dal Makhani

Buttery black lentils simmered overnight

Plain Naan, Steamed Basmati Rice,
Papad and Chutney

DESSERT

Valrohna Chocolate and Almond Samosa

*Made with dark chocolate coated with almond
flakes served with crème Malibu*

All party menu appetisers are individually plated with all the mentioned items.

Main course is served sharing style and we top up dishes if you run out at no extra charge.

All prices inclusive of VAT and exclusive of optional 12.5% service charge. All dishes may contain traces of nuts.

CHEF'S TASTING MENUS

If you suffer from food allergies or intolerances, please let staff know when placing your order

Menu C

2 Courses £44pp, 3 courses £49pp
(Minimum for 4)

APPETISERS

Coconut Softshell Crab

Covered with toasted coconut, with a shrimp dip

Chicken Malai Tikka

Chicken breast chunks cooked over charcoal

Lamb Chop

Tender lamb cutlet grilled over charcoal

Palate Cleanser – Strawberry and basil sorbet

MAINS

Fish Tepla Ambat

Szechuan pepper, kokum and coconut sauce

Chicken Tikka Laphroaig Masala

smokey single malt Laphroaig whiskey

Lamb Roghanjosh

Welsh lamb in an onion and tomato sauce

Bagar e Baingan

Aubergine in a tangy peanut and sesame sauce

Green Vegetable Porial

Asparagus, French beans, mangetout and broccoli

Dal Makhani

Buttery black lentils simmered overnight

Naan, Laccha Paratha, Saffron Basmati Rice Mint
and Cucumber Raita, Papad and Chutney

DESSERT

Valrohna Chocolate and Almond Samosa

*Made with dark chocolate coated with almond
flakes served with crème Malibu*

Menu D

2 Courses £28pp, 3 courses £33pp
(Minimum for 4)

APPETISERS

Onion and Spinach Pakora

Crisp gram flour fritters with ginger and chillies

Paneer Tikka Achaari

Soft Indian cheese roasted over charcoal

Aloo Tikki Chaat

Stuffed potato cutlet with chickpeas, and chutneys

MAINS

Bagar e Baingan

Aubergine in a tangy peanut and sesame sauce

Mattar Paneer

Soft Indian cheese and peas in a tangy sauce

Zeera Aloo

Potatoes gently cooked with cumin and ginger

Dal Makhani

Buttery black lentils simmered overnight

Plain Naan, Steamed Basmati Rice,
Papad and Chutney

DESSERT

Gulab Jamun

Served warm with vanilla ice cream

or

Madagascan Vanilla Ice Cream

All party menu appetisers are individually plated with all the mentioned items.

Main course is served sharing style and we top up dishes if you run out at no extra charge.

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APPETISERS

Papad and 3 home made dips £4.25

Onion and Spinach Pakora (v,s) £6.50

Crispy onion, spinach and gram flour fritters spiced with fennel seeds, ginger and chillies, served with tamarind chutney

Aloo Tikki Chaat (v) £6.50

Potato cutlets stuffed with spiced peas, topped with chickpea chaat, silky yoghurt and tamarind chutney

Bhalla Papadi Chaat (v) £6.50

Soft lentil dumplings with crisp semolina chips; topped with cool, silky yoghurt and tamarind chutney

Punjabi style Asparagus and Corn Samosa (v,s) £8.00

Golden homemade samosas accompanied with a tamarind chutney

Achari Paneer Tikka (v,s) £8.00

Soft Indian cheese coated in tongue tingling spices, chargrilled with onions, tomatoes and pepper

Amritsari Fish £8.00

Caron seed infused crispy fried white fish fillets accompanied with a 'Desi' tartare

Char Grilled Salmon £10.50

Velvety chunks of salmon with a tamarind chilli glaze, roasted in the tandoor

Seared Scallops £14.00

Fresh king scallops seared with garlic, pepper, coriander and served with lotus root crisps

Coconut Soft Shell Crab £13.00

Crispy soft shell crab coated with toasted coconut, accompanied with pickled tomato & shrimp dip

Tandoori King Prawns (s) £17.00

Fresh water jumbo prawns flavoured with crushed garlic, chillies and lime

Chicken Sixty Nine (s) £8.00

Our version of legendary spicy chicken which is stir fried with green chillies and curry leaves

Chicken Malai Tikka £8.00

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

Lamb Chops (s) 2 pcs £12.50

Lamb Chops (s) 4 pcs £24.00

Tender lamb cutlets in a ginger, fenugreek and yoghurt marinade, grilled over charcoal

Lamb Seekh Kabab (ss) £10.00

Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor

Chef's Sampler (minimum order of 2) (s) £12.00 Per person

Each plate - Amritsari Fish, Chicken Malai Tikka, Lamb Chop

Seafood Sampler (minimum order of 2) (s) £15.00 Per person

Each plate - Tandoori King Prawn, Coconut Soft Shell Crab, Amritsari Fish

v vegetarian | s spicy | ss spicier | n contains nuts.

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MAINS

Fish Tepla Ambat (s) £13.50

Popular curry from the west coast of India made using Szechuan pepper, kokum and coconut

Prawn Methi Malai (s) £14.00

Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

Chicken Tikka Laphroaig Masala £14.50

Once the Nation's favourite dish flambéed with smokey single malt Laphroaig 10 whisky

Chicken Makhani (s) £15.00

India's most popular chicken curry - Tandoori chicken on the bone, smothered in a creamy tomato sauce

Karahi Chicken (s) 14.00

Chicken morsels tossed in tangy masala with tomatoes, green peppers, crushed coriander and ginger

Lamb Roghanjosh (s) 14.50

Tender chunks of lamb in a sauce spiced with fennel, Kashmiri chillies and dry ginger

Lazeez lamb (n) £14.50

Tender lamb pieces in a saffron and cardamom flavoured creamy cashew nut sauce

Pork Cheek Vinha d'alhos (ss) £14.00

Commonly known as 'Vindaloo', slow cooked pork cheek in a tongue tickling spicy sauce from Goa

Mooplah Beef Curry (s) £14.00

A curry from a small south Indian community made with roasted ground spices and curry leaves

Dhabe da Goat (ss) £14.50

Our version of the popular kid goat curry found in Punjabi restaurants, along the highways, all over Northern India

BIRYANIS

Hyderabadi Lamb Biryani (served with cucumber and mint yoghurt - Raita) £15.50

Tender morsels of lamb and aromatic Basmati rice 'Dum' cooked with saffron and mint

Lucknavi Chicken Biryani (served with cucumber and mint yoghurt - Raita) £15.00

Marinated pieces of chicken and Basmati rice 'Dum' cooked with cardamom and saffron

Chennai Prawn Biryani (s) (served with cucumber and mint yoghurt - Raita) £15.50

Tiger prawns and Basmati rice 'Dum' cooked with curry leaves, coconut and spices

Vegetable Biryani Basmati (s) (served with cucumber and mint yoghurt - Raita) £12.00

Fresh broccoli, mangetout, asparagus and beans; with basmati rice, 'Dum' cooked in spices

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VEGETARIAN MAINS AND SIDES

Mattar Paneer (s,v) £9.95

Soft Indian cheese and green peas simmered in a smooth, delicately spiced onion and tomato sauce

Bagar e Baingan (v,n) £9.95

Aubergine chunks in a tangy peanut, sesame and coconut sauce

Green Vegetable Porial (v) Side £5.00 Main £9.95

Asparagus, French beans, snow peas and broccoli stir fried with coconut and south Indian spices

Lasuni Palak (v) Side £5.00 Main £9.95

Lightly spiced chopped spinach sautéed with garlic and dill

Mushroom Methi (v) Side £5.00 Main £9.95

Mushrooms braised with fresh fenugreek, onions, garlic and tomatoes

Bhindi Panch Poran (s,v) Side £5.00 Main £9.95

Fresh okra tossed in a five-spice flavoured tangy masala

Channa Masala (s,v) Side £4.50 Main £8.50

Chickpeas braised Punjabi style with onions, tomatoes, green chillies, ginger, garlic and spices

Dal Makhani (v) Side £5.00 Main £9.50

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo (v) Side £4.00 Main £7.50

Chunks of potatoes gently cooked with cumin and ginger

Vegetable Biryani Basmati (s) (served with cucumber and mint yoghurt - Raita) £12.00

Fresh broccoli, mangetout, asparagus and beans; with basmati rice, "Dum" cooked in spices

BREAD AND RICE

Plain Naan £3.00

Tandoori Roti £3.00

Laccha Paratha £3.75

light flakey unleavened bread

Seeded Sourdough Naan £3.50

Garlic Naan £4.25

Peshawari Naan (n) £4.25

with dry fruit and nuts

Cheese and Onion Naan £4.25

Steamed Basmati Rice £3.75

Saffron Pulao £4.50

Aromatic saffron flavoured rice

Lime Rice £4.25

South Indian lemony rice tempered with mustard seeds and curry leaves

ACCOMPANIMENTS

Cucumber and mint Raita
or Plain Yoghurt £2.50

Simple Salad £2.50

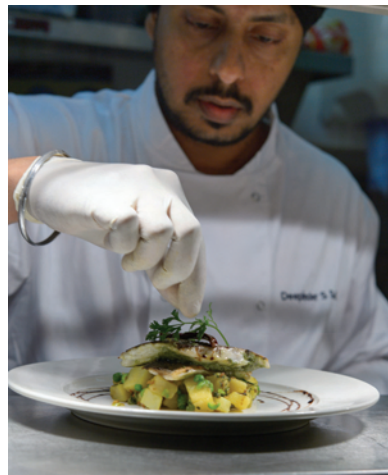
*Mixed Leaves and salad with a
honey - lime dressing*

Indian Green Salad £3.00

*Sliced onions, tomatoes, cucumber
and green chillies*

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CATERING

Our goal is to make your occasion memorable for you and every one of your guests. Our food will astonish, and our meticulous organisation will ensure every aspect of your event is perfect.

Our reputation as an exceptional Fine Dining Indian Restaurant has been earned over the last ten years by our talented team of chefs and serving staff, led by Executive Chef Deepinder Sondhi. You can now enjoy that same culinary creativity and talent in your own home, or a venue of your choice.

ROZ·ANA 

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