



ROZ·ANA 



**There cannot be a good life
where there is not good drinking**

(Benjamin Franklin)

Roz Ana Cocktails and Wine List

“Flavour is everything” and great flavours make your meal memorable. So we have developed this menu of cocktails and wines to enhance the flavours of our food and entice you try more... but if you are here just to enjoy a great drink, you are in luck.

Please be patient when ordering large numbers of cocktails – good things take time to prepare.

Enjoy



SPARKLING COCKTAILS - £9.50

BELLINI

Choice of raspberry, strawberry, peach or passion fruit; topped with Prosecco

THE CLASSIC

Cognac, brown sugar, Angostura Bitters and Prosecco (or Champagne + £2)

NON - ALCOHOLIC - £4.95

VIRGIN MOJITO

Apple, mint and lime over crushed Ice

MANGO MULE

Mango purée, honey, cucumber topped with ginger beer

PASSION BERRY

Passionfruit, raspberry, purées churned with orange and cranberry juice

VIRGIN PALOMA

Lime juice, grapefruit, Agave syrup and a little salt

LASSI

Choose from; salted, sweet, mango, or rose

Prices inclusive of VAT and exclusive of discretionary 10% service charge. Vintages subject to availability.



THE BRAMBLE

An Old English classic with Gin, lemon and blackberry liquor served over crushed Ice with a wedge of fresh lemon

PORN STAR MARTINI

The ultimate vodka-based temptation with vanilla and passion fruit

SPICED DARK AND STORMY

Kraken Spiced Rum, Aztec Chocolate Bitters, lime and Ginger Beer

MANGO CHILLI MARGARITA

Mango puree, tequila, a touch of lime, with sliced green chillies

MINT JULEP

Woodford Reserve Bourbon, fresh mint, sugar syrup, Angostura bitters

Non-alcoholic - COCKTAILS - £4.95

MANGO MULE

Mango puree, honey, cucumber topped with ginger beer

VIRGIN PALOMA

Lime juice, grapefruit, Agave syrup and a little salt



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COCKTAILS – £9.50

DON'T SEE YOUR FAVOURITE TIPPLE? PLEASE ASK, WE WILL MAKE IT THE WAY YOU LOVE

MOJITO

Home-made infused Sailor Jerry Rum, lime and muddled mint and a dash of soda water (classic, raspberry, mango, coconut – our pick)

STRAWBERRY AND BASIL DAQUIRI

Havana Club rum, lime juice, strawberries, basil and ice

SPICED DARK AND STORMY

Kraken Spiced Rum, Aztec Chocolate Bitters, lime and Ginger Beer

KING'S 48

Kings Ginger, Limoncello, mango purée, fresh ginger balanced with lime juice - try after dinner as a digestif too.

THE BRAMBLE

An Old English classic with Gin, lemon and blackberry liquor served over crushed Ice choose from: blueberries, blackberries or raspberries

LADY ROSE

Tanqueray Gin, a touch of lychee liquor, balanced with fresh lemon and rose water

PORN STAR MARTINI

The ultimate vodka-based temptation with vanilla and passion fruit



SHARABEE MASALA CHAI

Our own masala tea infused vodka, egg white, lime and a little sugar – so very moreish!

WATERMELON COSMOPOLITAN

Absolut Vodka with lemon and lime, Cointreau, watermelon juice and liqueur

MANGO CHILLI MARGARITA

Mango purée, tequila, a touch of lime, with sliced green chillies

OLD FASHIONED

Cognac, fig liquor, lifted with chocolate bitters and stirred with care till perfect

MINT JULEP

Woodford Reserve Bourbon, fresh mint, sugar syrup, Angostura bitters

BBC – BAILEY'S BANANA COLADA

Bailey's, bananas, coconut cream, ice - got to be tried!

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WINE BY THE GLASS, CARAFE OR BOTTLE

We use Vere de Vin preservation to ensure every glass of wine tastes as if the bottle was just opened.

WHITE	125ml	175ml	Carafe	Bottle
LES GRANGES DE FELINES, VERMENTINO BLEND - FRANCE	3.80	5.40	15.40	21.00
PINOT GRIGIO, MANDROSSA - SICILY	4.20	5.90	16.90	23.00
DOMAINE DE BELLE MARE - PICPOUL DE PINET - FRANCE	4.60	6.40	18.30	25.00
LAND MADE, YEALANDS - SAUVIGNON BLANC - NZ	4.95	6.90	20.00	27.00
GAVI DI GAVI - NICOLA BERGAGLIO - ITALY	5.90	8.20	23.50	32.00

ROSÉ	125ml	175ml	Carafe	Bottle
KEN FORRESTER - PETIT ROSÉ - S.A.	4.40	6.10	17.60	24.00

RED	125ml	175ml	Carafe	Bottle
RAMÓN BILBAO - RIOJA CRIANZA - SPAIN	4.00	5.60	16.00	22.00
CHATEAU DU VIEUX PARC - CORBIÈRE- FRANCE	4.40	6.20	17.60	24.00
BIFERNO ROSSO RISERVA - MONTEPULCIANO - ITALY	4.75	6.60	19.00	26.00
DON DAVID, MALBEC, EL ESTECO, ARGENTINA	5.30	7.40	21.30	29.00
PHILIP SHIRAZ, MT PLEASANT, AUSTRALIA	5.90	8.20	23.50	32.00

SPARKLING WHITE AND ROSÉ

	125ml	Bottle
FIOL, PROSECCO EXTRA DRY, NV, - ITALY, NV	5.75	27.00
PERRIER JOUËT BRUT - EPERNAY- CHAMPAGNE - FRANCE - NV	9.50	50.00
RIVAROSÉ PRESTIGE - BRUT - PROVENCE ROSÉ	6.50	35.00
"Delicious aperitif with strawberry notes and tiny soft bubbles"		

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SPARKLING WHITE

FIOL - PROSECCO EXTRA DRY BRUT DOC - ITALY - £27.00

HINDLEAP CLASSIC CUVEÉ - BLUEBELL VINEYARDS - EAST SUSSEX - 2014 - £40.00

If you have never tried English sparkling wine, this is a great example. “Bone-dry”,
Fragrant and floral on the nose, the palate has notes of orange zest, citrus,
white blossom and fresh green apple

PERRIER JOUËT - GRAND BRUT - CHAMPAGNE - FRANCE - £50.00

“Jouët has a zesty mousse. It is perfect as an Aperitif.”

BOLLINGER SPECIAL CUVÉE - CHAMPAGNE - FRANCE - £75.00

“Plenty of pear on the nose, some lemon & lime, also a hint of fresh cut grass.
Apple Tart on the palette”

PERRIER JOUËT - BELLE ÉPOQUE - CHAMPAGNE - FRANCE - 2007 - £150.00

“A Stunning Vintage Champagne! Ripe Grapefruit & apple with an herbaceous touch.”

ROSÉ

Arguably the best all-rounder with our food. A good default choice. So pick the style you love..

VIA NOVA - PINOT GRIGIO BLUSH - ITALY - 2015	21.00
PETIT ROSÉ - KEN FORRESTER - S.A. - 2015	24.00
YEALANDS - PINOT NOIR ROSÉ - MARLBOROUGH - NZ - 2016	30.00
PROVENCE, CHATEAU PARADIS - GRENACHE/SYRAH - FRANCE - 2015	34.00

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WHITE

CRISP, DRY, MINERAL

Easy drinking palate cleansers, ideal for enjoying at the start of the meal with some of our vegetarian and white meat appetisers.

PINOT GRIGIO, MANDROSSA - SICILY	23.00
PICPOUL DE PINET - DOMAINE DE BELLE MARE - FRANCE - 2015	25.00
VERDICCHIO CLASSICO VILLA BIANCHI - ITALY	26.00
BON VALLON DE WETSHOF ESTATE - CHARDONNAY SUR LIE - S.AFRICA - 2017	28.00
GAVI DI GAVI - LA MINAIA - NICOLA BERGAGLIO - ITALY - 2015	32.00
CHABLIS DOMAINE LOUIS MICHEL - FRANCE	40.00

FRUITY, AROMATIC, ZESTY

Fruit loves spice so these aromatic beauties will work well with a wide range of our poultry and seafood dishes. Try with tandoori dishes too.

LES GRANGES DE FELINES, VERMENTINO PIQUEPOUL SB - FRANCE	21.00
SAUVIGNON BLANC - PAGO CENTRO - LUIS FELIPE EDWARDS - CHILE - 2015	24.00
THE LADYBIRD - CHENIN BLANC - STELLENBOSCH - S.AFRICA - 2015	26.00
JEAN-BAPTISTE ADAM PINOT BLANC - ALSACE - FRANCE	29.00
DR BRUKLIN WOLF - DRY RIESLING TROKEN - GERMANY - 2016	32.00
TRIMBACH - GEWURZTRAMINER - ALSACE - FRANCE - 2014	34.00

RICH, TROPICAL, COMPLEX

This style of wine is absolutely made for our cuisine. These wines have added texture so will work a treat with our curries and richer dishes in general. A must try with seafood!

LAND MADE YEALANDS - SAUVIGNON BLANC - MARLBOROUGH - NZ - 2015	27.00
CASTELO DO MAR - ALBARINO - SPAIN - 2016	28.00
WAIRAU RIVER PINOT GRIS - MARLBOROUGH - NZ - 2017	34.00
SIERRA CANTABRIA - RIOJA BLANCO OTOMAN - SPAIN - 2016	35.00
DOMAINE JANASSE - PRINCIPAUTÉ D'ORANGE - VIOGNIER - FRANCE - 2015	36.00
THE FMC, KEN FORRESTER - CHENIN BLANC - S. AFRICA - 2015	49.00

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RED

MEDIUM, SILKY, SAVOURY

These savoury reds love dishes with a touch of smokiness so the meat based tandoori dishes work well. Try with red meat saucy dishes too.

RAMÓN BILBAO - RIOJA CRIANZA – SPAIN - 2015	22.00
CHATEAU DU VIEUX PARC - CORBIÈRE- FRANCE - 2014	24.00
BIFERNO ROSSO RISERVA - MONTEPULCIANO - ITALY – 2011	26.00
TENUTA NEIRANO - BARBERA D’ASTI SUPERIORE - ITALY- 2016	27.00
ALPATACO MALBEC - FAMILIA SCHROEDER - PATAGONIA - 2017	27.00
RIOJA RESERVA - SIERRA CANTABRIA - SPAIN - 2011	38.00

LIGHTER, JUICY, SOFT

These softer reds would be a great option with our poultry dishes and lighter dishes in general.

BOHEME, PRIMITIVO SALENTO - ITALY - 2015	21.00
PETIT VERDOT, DOMAINE DE PUNCTUM - TEMPRANILLO - SPAIN - 2016	25.00
RIO DE LOS PAJORAS - PINOT NOIR - URUGUAY PISCANO VINEYARDS - 2014	31.00
YEALANDS PINOT NOIR - MARLBOROUGH - NZ	35.00
CHATEAU ST MICHELLE MERLOT - USA	36.00
GIVRY ROUGE - DOMAIN BESSON - BURGUNDY - FRANCE - 2015	40.00

BOLD, DARK FRUIT, SPICE

The spicier the sauce the bigger the wine needed! Red meat dishes with rich sauces work really well.

TORMENTOSO - MOUVEDRE - S.AFRICA	26.00
DON DAVID - MALBEC - EL ESTECO - ARGENTINA	29.00
PHILIP SHIRAZ - AUSTRALIA	32.00
IXSIR ALTITUDES - BEKAA VALLEY - LEBANON - 2011	36.00
LA CLOSERIE DE CAMENSAC - HAUT MEDOC - FRANCE - 2009	45.00
AMARONE CLASSICO CORTE BRA SARTORI - ITALY	50.00

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SRIRITS

The list of spirits and other drinks below is provided to ensure customers are aware of prices charged for the key ingredients in drinks that may include other mixers and garnishes to create the drink requested. Although we try to ensure all drinks are listed, we may from time to time add new drinks.

WHISKY

	Single	Double
BLENDED		
JOHNNIE WALKER BLACK	3.50	6.70
CHIVAS REGAL	3.50	6.70
MONKEY SHOULDER	3.50	6.70
TULLAMORE DEW IRISH	3.50	6.70
JAMESON	3.50	6.70
JOHNNIE WALKER BLUE	12.00	20.00

SINGLE MALTS

GLENFIDDICH 12 Year	4.30	8.00
LAPHROAIG 10 Year	4.70	8.50
TALISKER 10 Year	4.70	8.50
GLENMORANGIE 10 Year	4.80	8.70
DALWHINNIE 15 Year	4.80	8.70
GLENFIDDICH 15 Year	5.70	10.90
TULLIBARDINE SHERRY CASK	8.20	15.60

BOURBON

JACK DANIELS	3.10	5.50
MAKER'S MARK	3.10	5.50
JACK DANIELS HONEY	3.70	6.50
WOODFORD RESERVE	4.00	7.20
GENTLEMAN JACK	4.50	8.50

BRANDY

COURVOISIER V.S.	3.50	6.70
MARTELL V.S.	3.50	6.70
JANNEAU VSOP ARMAGNAC	3.50	6.70
CALVADOS BOULARD	4.50	8.00
REMY MARTIN V.S.O.P.	4.50	8.00
COURVOISIER XO	12.00	20.00

TEQUILA

OLMECA BLANCO	3.00	5.70
CAFÉ PATRON	3.00	5.50
PATRON SILVER	4.00	7.00

VODKA

	Single	Double
ABSOLUT	3.50	6.70
ABSOLUT CITRON	3.50	6.70
ABSOLUT PEAR	3.50	6.70
ABSOLUT VANILLA	3.50	6.70
LANIQUE ROSE PETAL	4.00	7.00
REYKA	4.00	7.00
BELVEDERE	4.20	7.30
GREY GOOSE	4.30	8.00
CIROC	4.70	8.50

GIN (all with different garnishes)

SOUTHBANK	3.50	6.70
PORTOBELLO ROAD	3.50	6.70
HAYMAN'S SLOE	3.50	6.70
TANQUERAY 10	3.70	6.90
HENDRICK'S	4.00	7.00
MARTIN MILLER'S	4.00	7.00
SACRED CARDAMOM	4.00	7.00
SACRED CORIANDER	4.00	7.00
THOMAS DAIKIN	4.00	7.00
OPIHR ORIENTAL	4.00	7.00
BERKLEY SQUARE	4.20	7.30
GIN MARE	4.20	7.30
AVIATION	4.70	8.50
MONKEY 47	7.50	13.00

RUM

MALIBU	3.00	5.70
BACARDI	3.00	5.70
CAPTAIN MORGAN	3.00	5.70
KRAKEN	3.00	5.70
SAILOR JERRY'S	3.00	5.70
WOODS OLD NAVY	3.50	7.00
HAVANA CLUB	3.50	7.00
DON PAPA	4.70	8.50
RON ZACAPA 23	7.50	13.00

Single Shot – 25ml, Double Shot – 50ml. Prices are exclusive of £1.25 for mixers

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LIQUERS, BEERS AND SOFT DRINKS

LIQUERS

	Single	Double
MARTINI EXTRA DRY	1.50	2.70
MARTINI BIANCO	1.50	2.70
MARTINI ROSSO	1.50	2.70
TEICHNNE BUTTERSCOTCH	1.50	2.70
MOZART DARK CHOCOLATE	2.00	3.70
CAMPARI	2.00	3.70
MIDORI	2.00	3.70
KAHLUA	2.00	3.70
MOZART WHITE CHOCOLATE	2.00	3.70
TIA MARIA	2.00	3.70
AMARETTO	2.00	3.70
SOUTHERN COMFORT	3.00	5.70
LILET ROSE	3.00	5.70
LUXARDO MARASCHINO	3.00	5.70
APEROL	3.00	5.70
GALLIANO	3.00	5.70
PIMMS	3.00	5.70
XANTE PEAR	3.00	5.70
LIMONCELLO	3.00	5.70
TUACA	3.00	5.70
DRAMBUI	3.00	5.70
D.O.M. BENEDICTINE	3.00	5.70
ST GERMAIN	3.00	5.70
GRAND MARNIER	3.00	5.70
MANDARIN NAPOLEON	3.80	7.30
LA FEE ABSINTHE	4.70	9.00

BEERS AND CIDER

COBRA DRAUGHT - half pint	3.25
COBRA DRAUGHT - pint	6.25
COBRA INDIAN LAGER 330ml	4.25
COBRA INDIAN LAGER 660ml	6.95
CORONA EXTRA 330ml	4.75
PERONI 330ml	4.75
VICEROY IPA - KENT (500ml)	4.95
MAGNERS CIDER (330ml)	4.75

SOFT DRINKS AND MIXERS

CARBONATED

COCA COLA, DIET COKE, SPRITE	2.75
TONIC WATER	2.50
SLIMLINE TONIC	2.50
GINGER ALE	2.50
BITTER LEMON	2.50
GINGER BEER	2.75
(small mixer bottles charged at half price)	

JUICES

ORANGE, PINEAPPLE, LYCHEE	2.50
CRANBERRY, MANGO, APPLE, PASSION FRUIT	

LASSI

SALTED, SWEET, MANGO, ROSE	4.95
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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 Indian Restaurant has been earned over the last eight 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.

Please ask a member of staff if you are considering a celebration or event.

ROZ·ANA 

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