

ROZ·ANA 

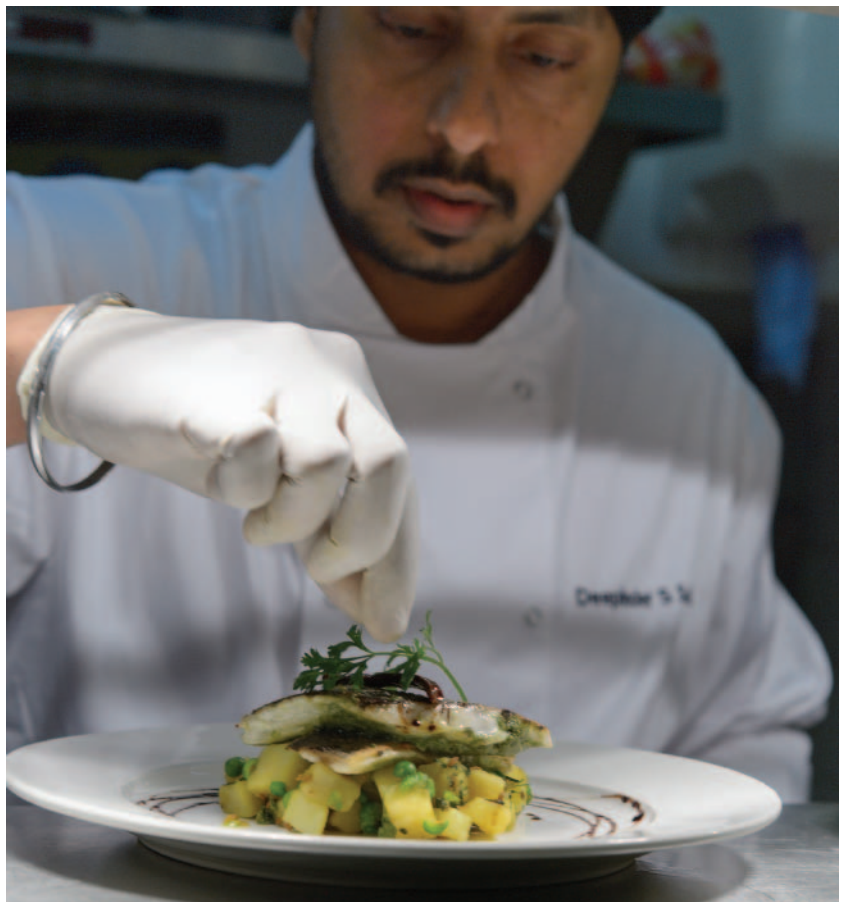


Roz Ana specialises in regional Indian cuisine. Prepared by world-class chefs from all over India and some of the best West End restaurants.

Only the highest quality ingredients and spices are used to create dishes the way they are made across the many regions of India; but lighter and hence, healthier. Delicious food; complimented by hand picked wines, cocktails, cool music, friendly service, all in a smart comfortable setting.



Restaurant
Private Dining
Catering



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

Chef's Set Menus

Menu A - £25 per person (minimum for 4 persons)

Appetisers Amritsari Fish, Vegetable Kabab, Chicken Malai Tikka

Mains Chicken Tikka Laphroaig Masala, Lamb Keema Mattar, Dal Makhani, Zeera Aloo, Naan, Steamed Basmati Rice, Mint and Cucumber Raita

Menu B - £30 per person (minimum for 4 persons)

Appetisers Amritsari Fish, Chicken Malai Tikka, Lamb Seekh Kabab

Mains Prawn Methi Malai, Chicken Tikka Laphroaig Masala, Lamb Kashmiri Roghanjosh, Lasuni Palak, Dal Makhani, Zeera Aloo, Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita

Menu C - £36 per person (minimum for 4 persons)

Appetisers Soft Shell Crab, Malai Chicken Tikka, Lamb Chop

Palate Cleanser - Strawberry and Basil Sorbet

Mains Chicken Tikka Laphroaig Masala, Rara Lamb, Fish Tepla Ambat, Bagar e Baingan, Green Vegetable Porial, Dal Makhani, Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita

Dessert - £5 per person

Valrohna Chocolate and Almond Samosa (n)

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.

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

All prices inclusive of VAT and exclusive of optional 10% service charge. All dishes may contain traces of nuts.

APPETISERS

Papad, Pickle and 3 home made dips £3.25

Vegetable Kabab (v,s) £5.50

Finely chopped green vegetable kababs with almonds, sultanas, ginger and a touch of green chillies

Aloo Tikki Chaat (v) £5.50

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

Punjabi style Asparagus and Corn Samosa (v,s) £6.50

Golden homemade samosas accompanied with a tamarind chutney

Achari Paneer Tikka (v,s) £6.95

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

Amritsari Fish £6.95

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

Char Grilled Salmon £8.95

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

Seared Scallops £10.50

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

Coconut Soft Shell Crab £11.50

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

Tandoori King Prawns (s) £14.50

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

Chicken Sixty Nine (s) £6.95

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

Chicken Malai Tikka £6.95

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

Tandoori Chicken (s) £8.50

Spring chicken on the bone, marinated with ginger, garlic and chaat masala, roasted in the tandoor

Lamb Chops (s) 2 pcs £9.95

Lamb Chops (s) 4 pcs £18.50

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

Lamb Seekh Kabab (ss) £8.95

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

Chef's Sampler (minimum order of 2) (s) £10.50 Per person

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

Seafood Sampler (minimum order of 2) (s) £13.50 Per person

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

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MAINS

Fish Tepla Ambat (s) £12.95

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

Prawn Methi Malai (s) £12.95

Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

Lobster Sufiani (n) £23.00

Lobster tail and roasted fennel in a creamy mild Lucknavi sauce served with saffron Basmati rice

Chicken Tikka Laphroaig Masala £11.95

The Nation's favourite dish flambéed with smokey single malt Laphroaig whisky

Chicken Makhani (s) £12.50

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

Karahi Chicken (s) 11.50

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

Kashmiri Lamb Roghanjosh (s) 12.50

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

Lazeez lamb (n) £12.50

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

Rara Lamb (ss) £12.95

Diced lamb braised with lamb mince, onions, ginger, green chillies, tomatoes and spices

Raan (s) Serves 6-8 people, (Please order at least a day in advance) £85.00

Whole roasted leg of lamb marinated with ginger, garlic, chillies and spices

Pork Belly Vinha d'alhos (ss) £13.95

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

Mooplah Beef Curry (s) £12.95

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

BIRYANIS

Hyderabadi Lamb Biryani (served with cucumber and mint yoghurt - Raita) £14.50

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

Lucknavi Chicken Biryani (served with cucumber and mint yoghurt - Raita) £13.95

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

Chennai Prawn Biryani (s) (served with cucumber and mint yoghurt - Raita) £14.95

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

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VEGETARIAN MAINS AND SIDES

Karahi Paneer (s,v) £9.50

Soft Indian cheese tossed in a tangy masala with tomatoes, green peppers, crushed coriander & ginger

Bagar e Baingan (v,n) £9.50

Aubergine chunks in a tangy peanut, sesame and coconut sauce

Green Vegetable Porial (v) Side £5.00 Main £9.50

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

Lasuni Palak (v) Side £5.00 Main £9.50

Lightly spiced chopped spinach sautéed with garlic and dill

Mushroom Methi (v) Side £5.00 Main £9.50

Trio of mushrooms - shitake, oyster and button, braised with fresh fenugreek, garlic and tomatoes

Jardaloo Salli Soya (s) Side £5.00 Main £9.50

Lip smacking cinnamon scented soya curry cooked with dried apricots and malt vinegar, topped with crisp match stick potatoes

Channa Masala (s,v) Side £4.00 Main £7.50

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

Dal Makhani (v) Side £4.00 Main £7.50

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

Zeera Aloo (v) Side £4.00 Main £7.00

Chunks of potatoes gently cooked with cumin and ginger

BREAD AND RICE

Plain Naan £2.95

Tandoori Roti £2.95

Laccha Paratha £3.50

light flakey unleavened bread

Seeded Sourdough Naan £3.50

Garlic Naan £3.95

Peshawari Naan (n) £3.95

with dry fruit and nuts

Cheese and Onion Naan £3.95

Keema Naan (s) £4.50

Stuffed with braised lamb mince

Steamed Basmati Rice £3.50

Saffron Pulao £3.95

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 £2.25

Simple Salad £2.25

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

Indian Green Salad £2.95

*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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