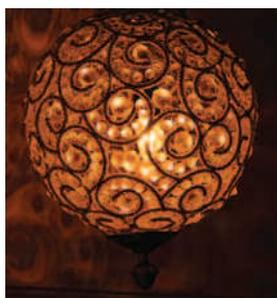


ROZ·ANA 

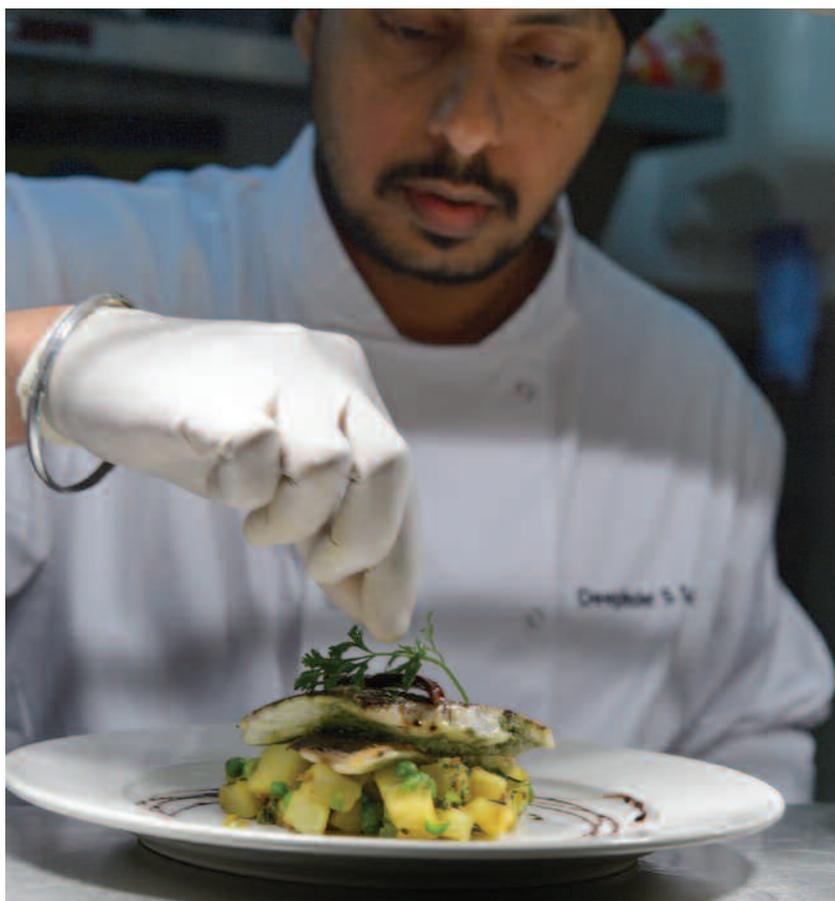


Roz ana specialises in regional Indian cuisine. Prepared by world-class chefs from all over India and some of the best West End restaurants.

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 - £24 per person (minimum for 4 persons)**

<b>Appetisers</b>	Kerala Fish, Karari Gilafi Gobhi, Chicken Malai Tikka
<b>Mains</b>	Chicken Tikka Laphroaig Masala, Lamb Keema Mattar, Dal Makhani, Zeera Aloo, Naan, Steamed Basmati Rice, Mint and Cucumber Raita

### **Menu B - £28 per person (minimum for 4 persons)**

<b>Appetisers</b>	Kerala Fish, Chicken Malai Tikka, Lamb Seekh Kabab
<b>Mains</b>	Prawn Methi Malai, Chicken Tikka Laphroaig Masala, Lamb Kashmiri Roghanjosh, Bhindi Panch Poran, Dal Makhani, Zeera Aloo, Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita

### **Menu C - £35 per person (minimum for 4 persons)**

<b>Appetisers</b>	Soft Shell Crab, Malai Chicken Tikka, Lamb Chop  Palate Cleanser - Strawberry and Basil Sorbet
<b>Mains</b>	Red Mullet Kuzhambu, Chicken Tikka Laphroaig Masala, Rara Lamb, Bagar e Baingan, Green Vegetable Porial, Dal Makhani, Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita

### **Dessert - £4 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.

◇ healthier option | 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

### Kerala Fish £6.50

*Herb infused crispy fried Tilapia fillets accompanied with a 'Desi' tartare*

### Char Grilled Salmon (◇) £8.00

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

### Seared Scallops (◇) £9.50

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

### Coconut Soft Shell Crab £10.50

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

### Tandoori King Prawns (s,◇) £13.50

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

### Chicken Sixty Nine (s) £6.50

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

### Chicken Malai Tikka (◇) £6.50

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

### Tandoori Chicken (s) £7.50

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

### Lamb Chops (s) £13.50

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

### Lamb Seekh Kabab (ss) £8.50

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

### Karari Gilafi Gobhi (v,s) £5.50

*Crisp fine pastry stuffed with chopped cauliflower and almonds, spiced with green chillies, carom seeds & ginger, served with a roasted cherry tomato chutney*

### 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) £6.00

*Golden homemade samosas accompanied with a tamarind chutney*

### Achari Paneer Tikka (v,◇,s) £6.00

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

### Chef's Sampler (minimum order of 2) (s) £10.00 Per person

*Each plate - Kerala Fish, Chicken Malai Tikka, Lamb Chop*

### Seafood Sampler (minimum order of 2) (s) £12.00 Per person

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

◇ healthier option | 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.

## MAINS

### Red Mullet Kuzhambu (s,◇) £15.50

*Pan seared red mullet fillets served with green vegetable porial and a typical Tamil hot and sour sauce made with hot spices*

### Prawn Methi Malai (s) £12.50

*Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce*

### Lobster Sufiani (n) £21.00

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

### Chicken Tikka Laphroaig Masala £11.00

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

### Chicken Makhani (s) £11.50

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

### Chicken Chettinad (ss,◇) £10.50

*Traditional South Indian chicken curry cooked with aromatic spices, curry leaves, tamarind and coconut*

### Karahi Chicken (s,◇) 11.50

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

### Kashmiri Lamb Roghanjosh (s) 11.50

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

### Lazeez lamb (n) £11.50

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

### Rara Lamb (ss) £12.00

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

### Patiala Shahi Lamb Shank (s) £14.00

*From the Royal House of Patiala, pot roasted shank in a spicy ginger, cardamom and clove sauce*

### Raan (s) Serves 6-8 people, (Please order at least a day in advance) £75.00

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

### Pork Belly Vinha d'alhos (ss) £13.50

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

### Mooplah Beef Curry (s) £12.50

*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) £13.00

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

### Chennai Prawn Biryani (s,◇) (served with cucumber and mint yoghurt - Raita) £15.00

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

◇ healthier option | 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.

## 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) £8.50

*Aubergine chunks in a tangy peanut, sesame and coconut sauce*

### Green Vegetable Porial (v,◇) Side £4.50 Main £8.50

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

### Lasuni Palak (v,◇) Side £4.50 Main £8.50

*Lightly spiced chopped spinach sautéed with garlic and dill*

### Mushroom Methi (v,◇) Side £4.50 Main £8.50

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

### Bhindi Panch Poran (v,◇) Side £4.50 Main £8.50

*Softly crunchy chopped okra flavoured with a 5 spice mixture in a tangy masala coating*

### Channa Masala (s,v,◇) Side £3.50 Main £7.00

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

### Dal Makhani (v) Side £3.50 Main £7.00

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

### Zeera Aloo (v) Side £3.50 Main £7.00

*Chunks of potatoe gently cooked with cumin and ginger*

---

## BREAD AND RICE

Plain Naan £2.75

Tandoori Roti £2.75

Laccha Paratha £3.50

*light flakey unleavened bread*

Seeded Sourdough Naan £3.00

Garlic Naan £3.50

Peshawari Naan (n) £3.50

*with dry fruit and nuts*

Cheese and Onion Naan £3.50

Keema Naan (s) £4.00

*Stuffed with braised lamb mince*

Steamed Basmati Rice £3.00

Saffron Pulao £3.50

*Aromatic saffron flavoured rice*

Lime Rice £4.00

*South Indian lemony rice tempered with mustard seeds and curry leaves*

## ACCOMPANIMENTS

Cucumber and mint Raita  
or Plain Yoghurt £2.00

Simple Salad £2.00

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

Indian Green Salad £2.50

*Sliced onions, tomatoes, cucumber  
and green chillies*

Papad, Pickle and 3 home  
made dips £2.50

◇ healthier option | 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.



## 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 seven 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 

4-8 Kingston Hill  
Kingston upon Thames  
Surrey, KT2 7NH

020 8546 6388  
[www.roz-ana.com](http://www.roz-ana.com)

