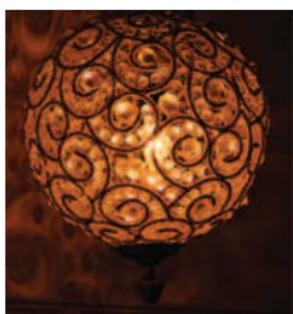
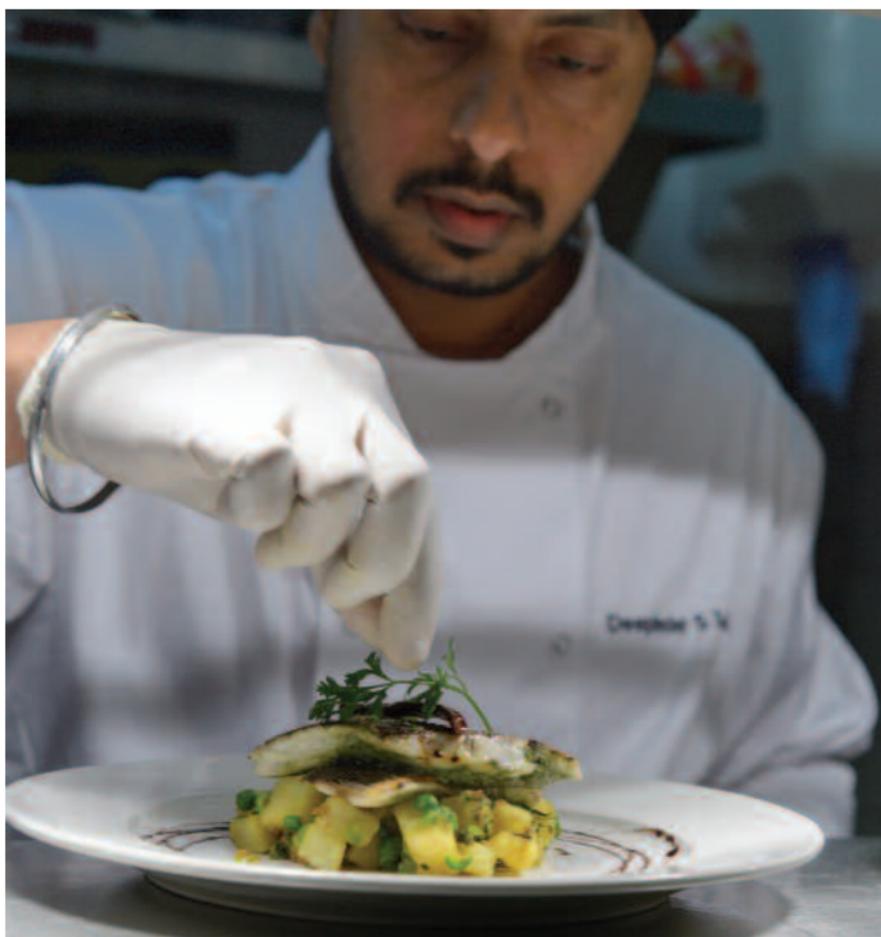


ROZ·ANA





Restaurant
Private Dining
Catering



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.

020 8549 6652 / 020 8546 6388
www.roz-ana.com

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

APPETISERS

Kerala Fish	£6.50
<i>Herb infused crispy fried Tilapia fillets accompanied with a 'Desi' tartare</i>	
Char Grilled Salmon (◇)	£8.00
<i>Velvety chunks of salmon with a tamarind chilli glaze, roasted in the tandoor</i>	
Coconut Soft Shell Crab	£10.50
<i>Crispy soft shell crab coated with toasted coconut, accompanied with pickled tomato & shrimp dip</i>	
Chicken Sixty Nine (s)	£6.50
<i>Our version of legendary spicy chicken which is stir fried with green chillies and curry leaves</i>	
Chicken Malai Tikka (◇)	£6.50
<i>Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal</i>	
Tandoori Chicken (s)	£7.50
<i>Spring chicken on the bone, marinated with ginger, garlic and chaat masala, roasted in the tandoor</i>	
Lamb Seekh Kabab (ss)	£8.50
<i>Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor</i>	
Lamb Chops (s)	£13.50
<i>Tender lamb cutlets in a ginger, fenugreek and yoghurt marinade, grilled over charcoal</i>	
Achari Paneer Tikka (v,◇,s)	£6.00
<i>Soft Indian cheese coated in tongue tingling spices, chargrilled with onions, tomatoes and peppers</i>	
Karari Gilafi Gobhi (v,s)	£5.50
<i>Crisp fine pastry stuffed with chopped cauliflower and almonds, spiced with green chillies, carom seeds & ginger, served with a roasted cherry tomato chutney</i>	
Aloo Tikki Chaat (v)	£5.50
<i>Potato cutlets stuffed with spiced peas, topped with chickpea chaat, silky yoghurt and tamarind chutney</i>	
Punjabi style Asparagus and Corn Samosa (v,s)	£6.00
<i>Golden homemade samosas accompanied with a tamarind chutney</i>	
Monthly Special Appetiser	POA
<i>Each month we focus on a different region, community or cuisine for our Special Menu. See website for details or ask when ordering.</i>	

◇ healthier option | v vegetarian | s spicy | ss spicier | n contains nuts.

All prices inclusive of VAT.

All dishes may contain traces of nuts.

FISH & SEAFOOD

Fish Kuzhambu (s,◇) £13.00
Tilapia fillets simmered in a typical Tamil hot & sour sauce made with roasted spices

Prawn Methi Malai (s) £12.50
Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

CHICKEN

Chicken Tikka Laphroaig Masala £11.00
Once 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,◇) £10.50
Chicken morsels tossed in tangy masala with tomatoes, green peppers, crushed coriander and ginger

RED MEATS

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

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

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BIRYANIS

Hyderabadi Lamb Biryani £14.00

Served with cucumber and mint yoghurt (Raita)

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

Lucknavi Chicken Biryani (◇) £12.50

Served with cucumber and mint yoghurt (Raita)

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

Chennai Prawn Biryani (s,◇) £14.50

Served with cucumber and mint yoghurt (Raita)

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

VEGETARIAN

Karahi Paneer (s,v,◇) £9.50

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

Green Vegetable Porial (v,◇) £8.50

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

Bagar e Baingan (v,n) £8.50

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

Lasuni Palak (v,◇) £8.50

*Lightly spiced chopped spinach sautéed
with garlic and dill*

Mushroom Methi (v,◇) £8.50

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

Bhindi Panch Poran (v,◇) £8.50

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

Channa Masala (s,v,◇) £7.00

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

Dal Makhani (v) £7.00

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

Zeera Aloo (v) £7.00

*Chunks of potato gently cooked
with cumin and ginger*

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ACCOMPANIMENTS

Plain Naan	£2.75
Tandoori Roti	£2.75
Laccha Paratha <i>light flakey unleavened bread</i>	£3.50
Garlic Naan	£3.50
Peshawari Naan (n) <i>with dry fruit and nuts</i>	£3.50
Cheese and Onion Naan	£3.50
Seeded Sourdough Naan	£3.00
Keema Naan (s) <i>Stuffed with braised lamb mince</i>	£4.00
Steamed Basmati Rice	£3.00
Saffron Pulao <i>Aromatic saffron flavoured rice</i>	£3.50
Lime Rice <i>South Indian lemony rice tempered with mustard seeds and curry leaves</i>	£4.00
Cucumber and mint Raita or Plain Yoghurt	£2.00
Simple Salad <i>"Mixed Leaves" and salad with a honey - lime dressing</i>	£2.00
Indian Green Salad <i>Sliced onions, tomatoes, cucumber and green chillies</i>	£2.50
Papad, Pickle and 2 home made dips	£2.50

DESERTS

Gulab Jamun (n) <i>Sweet, soft, warm dumplings</i>	£4.00
Rasmalai (n) <i>Saffron infused traditional Indian milk based dessert - every Indian's favourite</i>	£4.50
Valrohna Chocolate and Almond Samosa (n) <i>"dark chocolate", "crème Malibu"</i>	£6.00

DRINKS

Beers Cobra, Peroni 330ml	£2.50
Coke, Diet Coke, Fanta 330ml	£1.00
White Wine, Les Granges Piquepoul Blend	£13.00
Red Wine, Primitivo Salento	£13.00
Rosé Wine, Ken Forrester Petit Rosé	£15.00
Prosecco, Terre Di San Alberto	£15.00

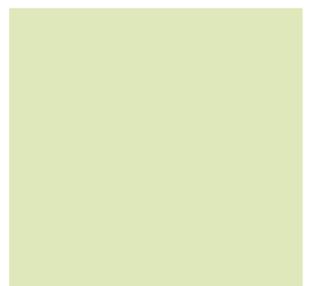
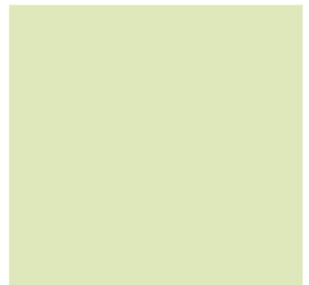
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Catering

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 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.



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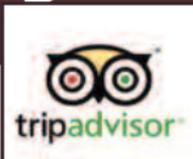
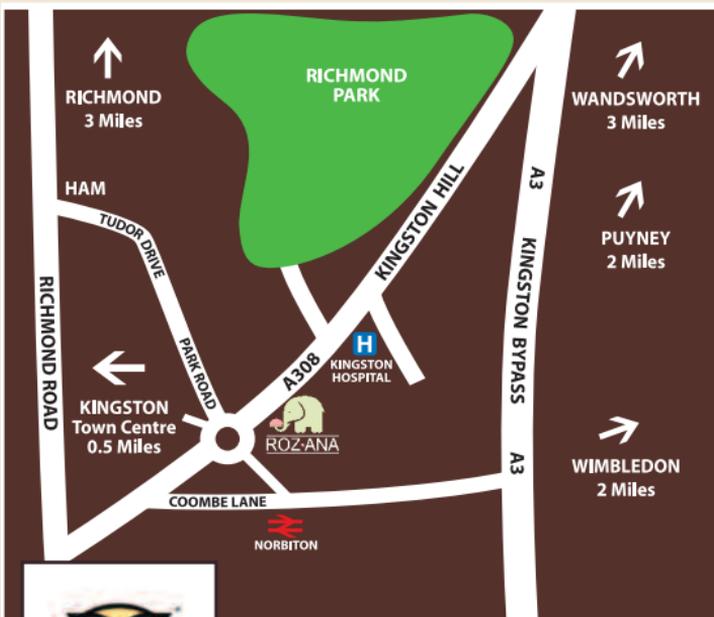


4-8 Kingston Hill, Kingston upon Thames
Surrey, KT2 7NH

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Roz Ana is not a specialist takeaway business. We offer delivery as an additional service to our customers to the extent possible given staff and kitchen constraints. We are typically busiest in the restaurant on Friday and Saturday between 7:30pm and 9:00pm. During these very busy times, we may have elongated waiting times for deliveries and we ask for your understanding.

Free delivery for orders over £20 within 2 miles orders and collection times daily, 17:30 - 22:00



Top Rated Restaurant In Kingston