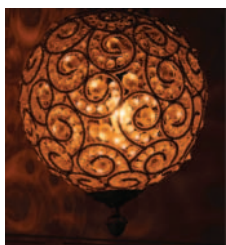
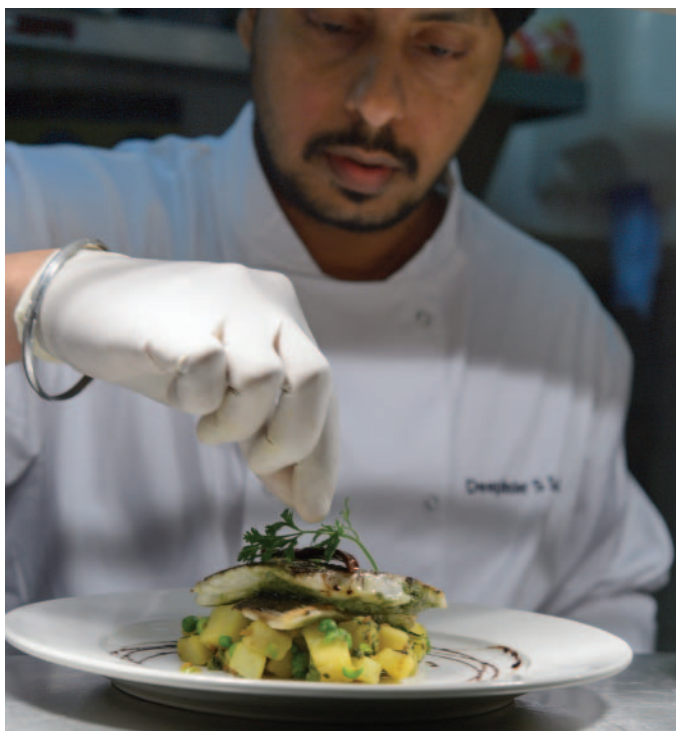


ROZ·ANA





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](http://www.roz-ana.com)**

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

## APPETISERS

<b>Papad, Pickle and 2 home made dips</b>	<b>£3.25</b>
<b>Amritsari Fish</b> <i>Caron seed infused crispy fried white fish fillets accompanied with a 'Desi' tartare</i>	<b>£6.95</b>
<b>Char Grilled Salmon</b> <i>Velvety chunks of salmon with a tamarind chilli glaze, roasted in the tandoor</i>	<b>£8.95</b>
<b>Coconut Soft Shell Crab</b> <i>Crispy soft shell crab coated with toasted coconut, accompanied with pickled tomato &amp; shrimp dip</i>	<b>£11.50</b>
<b>Chicken Sixty Nine (s)</b> <i>Our version of legendary spicy chicken which is stir fried with green chillies and curry leaves</i>	<b>£6.95</b>
<b>Chicken Malai Tikka</b> <i>Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal</i>	<b>£6.95</b>
<b>Tandoori Chicken (s)</b> <i>Spring chicken on the bone, marinated with ginger, garlic and chaat masala, roasted in the tandoor</i>	<b>£8.50</b>
<b>Lamb Seekh Kabab (ss)</b> <i>Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor</i>	<b>£8.95</b>
<b>Lamb Chops (s) 2 pcs £9.95</b> <b>Lamb Chops (s) 4 pcs £18.50</b> <i>Tender lamb cutlets in a ginger, fenugreek and yoghurt marinade, grilled over charcoal</i>	
<b>Achari Paneer Tikka (v,s)</b> <i>Soft Indian cheese coated in tongue tingling spices, chargrilled with onions, tomatoes and peppers</i>	<b>£6.95</b>
<b>Vegetable Kabab (v,s)</b> <i>Finely chopped green vegetable kababs with almonds, sultanas, ginger and a touch of green chillies</i>	<b>£5.50</b>
<b>Aloo Tikki Chaat (v)</b> <i>Potato cutlets stuffed with spiced peas, topped with chickpea chaat, silky yoghurt and tamarind chutney</i>	<b>£5.50</b>
<b>Punjabi style Asparagus and Corn Samosa (v,s)</b> <i>Golden homemade samosas accompanied with a tamarind chutney</i>	<b>£6.50</b>
<b>Monthly Special Appetiser</b> <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>	<b>POA</b>

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

All prices inclusive of VAT.

All dishes may contain traces of nuts.

## FISH & SEAFOOD

**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*

## CHICKEN

**Chicken Tikka Laphroaig Masala** £11.95

*Once 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*

## RED MEATS

**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*

**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*

**Monthly Special Main Course dishes** POA

*Each month we focus on a different region, community or cuisine for our Special Menu. See website for details or ask when ordering.*

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## BIRYANIS

**Hyderabadi Lamb Biryani** £14.50

**Served with cucumber and mint yoghurt (Raita)**

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

**Lucknavi Chicken Biryani** £13.95

**Served with cucumber and mint yoghurt (Raita)**

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

**Chennai Prawn Biryani (s)** £14.95

**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)** £9.50

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

**Bagar e Baingan (v,n)** £9.50

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

**Lasuni Palak (v)** £9.50

*Lightly spiced chopped spinach sautéed  
with garlic and dill*

**Mushroom Methi (v)** £9.50

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

**Jardaloo Salli Soya (s)** £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)** £7.50

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

**Dal Makhani (v)** £7.50

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

**Zeera Aloo (v)** £7.00

*Chunks of potatoes gently cooked  
with cumin and ginger*

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## ACCOMPANIMENTS

Plain Naan	£2.95
Tandoori Roti	£2.95
Laccha Paratha <i>light flakey unleavened bread</i>	£3.50
Garlic Naan	£3.95
Peshawari Naan (n) <i>with dry fruit and nuts</i>	£3.95
Cheese and Onion Naan	£3.95
Seeded Sourdough Naan	£3.50
Keema Naan (s) <i>Stuffed with braised lamb mince</i>	£4.50
Steamed Basmati Rice	£3.50
Saffron Pulao <i>Aromatic saffron flavoured rice</i>	£3.95
Lime Rice <i>South Indian lemony rice tempered with mustard seeds and curry leaves</i>	£4.25
Cucumber and mint Raita or Plain Yoghurt	£2.25
Simple Salad <i>“Mixed Leaves” and salad with a honey - lime dressing</i>	£2.25
Indian Green Salad <i>Sliced onions, tomatoes, cucumber and green chillies</i>	£2.95

## DESERTS

Gulab Jamun (n) <i>Sweet, soft, warm dumplings</i>	£5.50
Rasmalai (n) <i>Saffron infused traditional Indian milk based dessert - every Indian’s favourite</i>	£5.50
Valrohna Chocolate and Almond Samosa (n) <i>“dark chocolate”, “crème Malibu”</i>	£7.25
Shrikhand Cheesecake <i>Our take on a traditional desert from the west of India Light yoghurt based cheesecake with white chocolate and saffron, served with salted caramelised pistachios</i>	£6.95

## DRINKS

Beers Cobra, Peroni 330ml	£2.75
Coke, Diet Coke, Fanta 330ml	£1.25
White Wine, Les Granges Piquepoul Blend	£13.00
Red Wine, Primitivo Salento	£13.00
Rosé Wine, Ken Forrester Petit Rosé	£15.00
Prosecco, Fiol Extra Dry	£17.00

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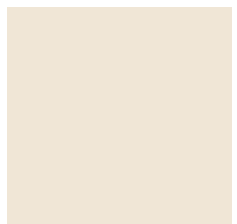
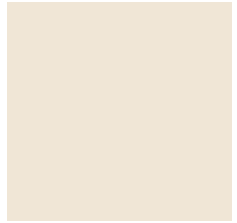
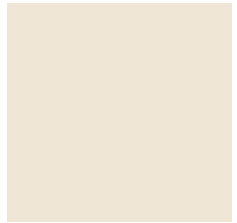
## CATERING

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 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

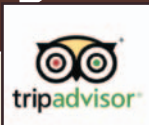


4-8 Kingston Hill, Kingston upon Thames  
Surrey, KT2 7NH

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

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