

Celebrate Diwali with Roz Ana and a very special menu – available evenings Friday 6th, Saturday 7th and Sunday 8th November.

Book early to keep your spot

ROZ·ANA

Diwali Dinner Menu

MINIMUM 2 GUESTS
2 COURSE £39 | 3 COURSE £45
PER PERSON

PAPAD AND PICKLES

APPETISERS
PLEASE CHOOSE ONE

Zafrani Murg Tikka
Chicken tikka infused with saffron, cardamom and hung curd, chargrilled and served with mint chutney (d)

Patra ni Macchi
Sea bass fillet wrapped in banana leaf with garlic, coconut and herb paste; steamed and served with lemon wedge

Raj Kachori
A crisp golden semolina shell filled with potatoes, chickpeas, lentil dumpling, yoghurt and chutneys (d, g)

MAINS
PLEASE CHOOSE ONE

Jardaloo Salli Murghi
Diced chicken simmered in a cinnamon-scented tangy sauce with dried apricots, topped with crisp potatoes

Nalli Nihari • £5 supplement
Slow-braised lamb shank with aromatic spices, finished with a squeeze of lime and chopped mint

Kala Channa
Black chickpeas simmered overnight and finished with onion, tomatoes, ginger and spices

SIDES TO SHARE

Dal Makhani (d) • Zeera Aloo (d)
Laccha Paratha (d), Naan, Steamed Basmati Rice
Mint and Cucumber Raita (d), Salad

DESSERT

Basque x Mithai
Mithai-flavoured cheesecake accompanied with mango and mixed berry coulis (d, n)

All dishes may contain traces of nuts
(d) dairy, (g) gluten, (n) nuts