

Join us for an evening full of light and joy to celebrate Diwali. We have a special menu available on Friday 6th, Saturday 7th and Sunday 8th November evenings.

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 Murgchi

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

Diwali Mithai Cheesecake

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

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