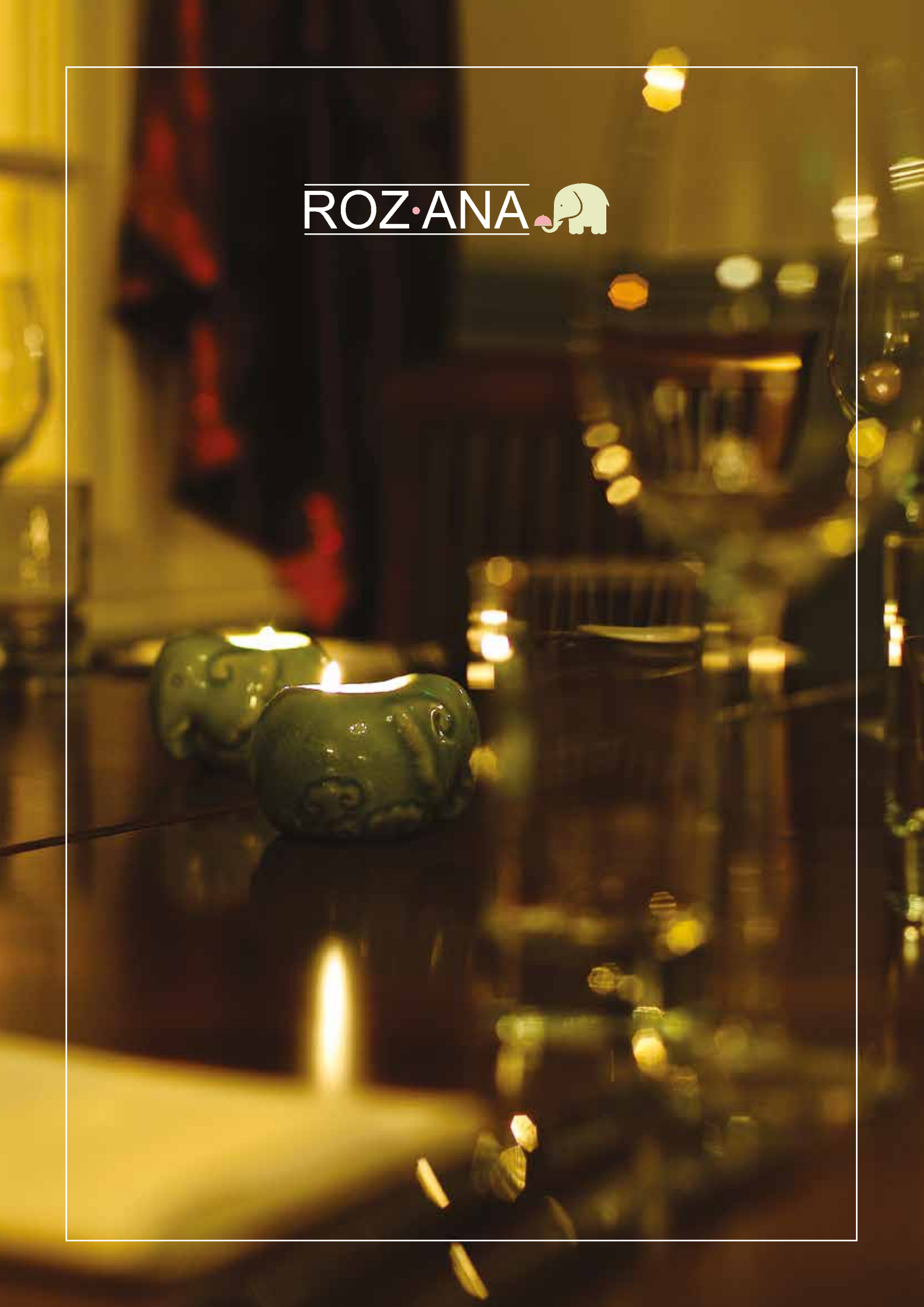

ROZ·ANA

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Restaurant | Cocktail Bar | Private Parties | Event Catering

Roz Ana specialises in regional Indian cuisine.

Executive Chef Deepinder Sondhi and his team have created a menu that gives you a chance to try some of the most popular and delicious dishes from the many diverse regions of India. Every month we choose a few extra dishes from a particular region to give you an even deeper experience of that cuisine.

Take a culinary tour with us across India.



Chef's Tasting Menu

Non-Vegetarian - £65pp, Vegetarian - £55pp
(Minimum for 2)

Papad and Chutney

Caramel Pepper Prawns or Bhalla Papadi Chaat

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Coconut Softshell Crab and Lamb Chop

Or

Paneer Tikka Achari and Roz Ana Samosa

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Palate Cleanser – green mango, strawberry and basil sorbet

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MAINS

Malabar Butter pepper lobster tail (£20 supplement)

Fish Tepla Ambat, or

Chicken Tikka Laphroaig, or

Dhabe da Goat, or

Paneer Butter Masala

Sides - Green Vegetable Poriyal, Zeera Aloo, Dal Makhani

Garlic Naan, Laccha Paratha, Saffron Basmati Rice, Cucumber Raita

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DESSERT

Valrohna Chocolate and Almond Samosa, or

Rasmalai

Prices inclusive of VAT and exclusive of optional 12.5% service charge. All dishes may contain traces of nuts

TO START

Pappadums and 3 homemade dips £6.25
Mixed pappadums, mango fennel chutney, spicy tomato sesame dip, mint and onion relish

Bhalla Papadi Chaat £8.50
Semolina chips, urid dal dumplings, yoghurt, chutneys

Sharla Aloo Chaat £9
'Jalandhar special' crisp new potato and fenugreek cutlet, chutneys, yoghurt, grated radish

Bombay Onion and Spinach Pakore £8
Crisp Indian Bombay onion fritters, fennel seeds, tamarind chutney

Roz Ana Samosa (2 pieces) £10.50
Punjabi style asparagus and corn samosas, channa masala, yoghurt, tamarind chutney

Paneer Tikka Achaari £10.50
Tandoor roasted, hung curd, turmeric, pickling spice marinade, tandoori salad, mint chutney

Caramel Pepper Prawns £16.50
"Roz Ana signature" *Szechuan pepper, garlic, chives*

Amritsari Macchi £10.50
Crispy sustainable tilapia fish fillets, carom seeds, pickled mooli, 'Desi' tartare

Seared King Scallops £17.50
Gobhi 65, tomato thokku sauce

Coconut Soft Shell Crab £16
Toasted coconut, crisp garlic, curry leaves, dry shrimp & tomato chutney

Chicken 69 £11
Our version of the classic chicken 65, curry leaves and oyster sauce glaze

from 'Coal fired Tandoor'

Surkh Salmon Tikka £15
Kashmiri chilli, lime leaves, pickled mooli, coriander & lime chutney

Chicken Malai Tikka £11
Cardamom and mace scented cream cheese marinade, mint chutney, pickled Bombay onion

Adraki Lamb Chops £10.50/chop minimum 2
Welsh lamb cutlets, ginger, hung yoghurt marinade, mint chutney, pickled Bombay onion

Seekh Kabab £13.50
Welsh lamb leg mince, ginger, garlic, garam masala, mint chutney

Chef's Sampler £16 /Person, minimum 2
Adraki Lamb Chop, Chicken Malai Tikka, Amritsari Macchi

Seafood Sampler £16.50 /Person, minimum 2
Caramel Pepper Prawns, Coconut Soft Shell Crab, Surkh Salmon Tikka

Vegetarian Sampler £11 /Person, minimum 2
Panneer tikka achaari, bhalla papadi chaat, Bombay onion and spinach pakore

Prices inclusive of VAT and exclusive of optional 12.5% service charge. All dishes may contain traces of nuts.

If you have food allergies or intolerances, please let staff know when placing your order

MAINS

Fish Tepla Ambat £16.50
Morsels of sustainable, boneless fish simmered in a coconut sauce spiced with 'Tripal', roasted chilli paste and curry leaves

Malabar Butter Pepper Lobster Tail £43
Buttery garlic pepper masala, coconut crab vada

Prawn Methi Malai £16.50
Tiger prawns simmered in a creamy fresh fenugreek sauce

Chicken Tikka Laphroaig Masala £17
***'Roz Ana signature'** version in a smooth Kasoori methi flavoured sauce with butter, cream and smoky Laphroaig 10*

Delhi Butter Chicken on the bone £18
Half tandoori chicken smothered in a creamy tomato-based sauce

Karahi Chicken £16
Chicken breast cooked with onion, tomatoes, peppers, crushed coriander seeds

Lamb Roghanjosh £16.50
Welsh lamb leg pieces slow cooked in a caramelised onion, tomatoes and Kashmiri chilli sauce

Lazeez Lamb £17
Diced leg of lamb in a rich sauce made with cashew nut paste, cardamoms, rose water and cream

Dhabe da Goat £17.50
Braised with whole spices, caramelised onion, tomatoes and ginger

Beef Ularthiyathu £18
Tender British beef short ribs with shallots, pearl onions and coconut

Pork Belly Vinha d'alhos £16.50
Authentic Goanese recipe of 'Vindaloo' made using malt vinegar, served with crackling

Sikandari Raan £145 (serves 6 - 8, minimum 24 hours notice required)
Whole Welsh leg of lamb in a spicy hung yoghurt marinade, slow roasted on the bone

BIRYANIS

all served with cucumber and mint raita

Hyderabadi Lamb Biryani £20
'Dum' cooked with Saffron, rose water, Basmati rice

Chicken Tikka Biryani £19
Marinated chicken breast 'Dum' cooked with kewra, cardamom, fried onion, Basmati rice

Dakshin Prawn Biryani £20
South Indian flavours and spicy cooked with rock moss, fried onion, curry leaves, Basmati rice

Vegetable Biryani £16
Paneer, asparagus, beans, peas, cauliflower, rose water, Basmati rice

Prices inclusive of VAT and exclusive of optional 12.5% service charge. All dishes may contain traces of nuts.

VEGETARIAN MAINS AND SIDES

Paneer Butter Masala £13.50
Simmered in a creamy Kasoori methi and ginger flavoured tomato sauce

Bagar e Baingan £12.50
Aubergine chunks in a sauce made with roasted peanuts and sesame paste, tamarind and coconut milk

Green Vegetable Poriyal £12.50/£6.50
Crunchy asparagus, beans, and stem broccoli tossed with mustard seeds and shredded coconut

Lasuni Spinach £12/£6
Smooth spinach with garlic, dill and green chillies

Gobhi Mattar £12/£6
Cauliflower, green peas, cumin seeds in a tangy masala

Pindi Chole £10/£5
Chickpeas simmered for hours with tea and finished with green chillies, ginger and anardana

Zeera Aloo £9/£5
Potatoes tossed with cumin, ginger and amchoor

Dal Makhani £12.50/£6.50
Black lentils cooked overnight finished with tomatoes, butter and cream

Vegetable Biryani £16
Asparagus, beans, peas, paneer, cauliflower, rose water, Basmati rice

BREAD AND RICE

Plain Naan/Butter Naan £3.50/£4.50

Tandoori Roti Plain/Buttered £3/£3.50

Laccha Paratha £4.50

Seeded Sourdough Naan £4.50
Sunflower seeds, linseeds, melon seeds

Garlic Naan £5.50

Peshawari Naan £5.50

Cheese and Chilli Naan £5.50

Basmati Rice Plain/Saffron £4.50/£5.50

Lemon Rice £5

ACCOMPANIMENTS

Cucumber and Mint Raita/ Yoghurt £3

Mixed leaves Salad £3
Honey, lime, olive oil dressing

Sliced Cucumber, Tomato, Onion, Green Chillies £3

Sliced Onion and Chillies £2

Prices inclusive of VAT and exclusive of optional 12.5% service charge. All dishes may contain traces of nuts.

DESSERTS

Valrohna Chocolate and Almond Samosa (n) - £7.95
Made with one of the world's best dark chocolates coated with almond flakes, served warm, accompanied with a chilled crème Malibu sauce

Masala Chai Crème Brûlée- £7
Silky Crème brûlée delicately flavoured with masala chai, served with cardamom shortbread

Gulab Jamun (n) - £6
Sweet, soft, warm dumplings served with Madagascan vanilla ice cream

Rasmalai (n) - £6
Saffron infused traditional Indian milk-based dessert

Malai Kulfi Faluda (n) - £6.95
Indian style ice cream made with a hint of cardamom garnished with chopped nuts, soft fine vermicelli and rose syrup

Mango Sorbet - £6.50
Intensely "mangoey" sorbet served with a passion fruit coulis

Gourmet Ice Cream - £6.50
Please select one: Madagascan Vanilla or Honey and Ginger

All prices inclusive of VAT and exclusive of an optional 12.5% service charge

(n) – contains nuts

Private Dining and Parties

Over the years Roz Ana has become a favourite spot for celebrations; whether a small intimate sit-down dinner, or the everyone welcome party with dancing and delicious canapés. With flexible space for parties and private dining, from 20 people to 120 people we can design a menu to suit your tastes and budget.













A Very Special Catering Service

Whether you plan to hold a big event in a marquee or hotel for 200+ people, or just want help in catering a party at home for 30 people, Roz Ana can help meet your needs with tailored menus to fit your budget. Our goal is to make your occasion memorable, for you and every one of your guests.

ROZ·ANA

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