

ROZ·ANA 



## CHEF'S TASTING MENUS

### Menu A

2 Courses £29pp, 3 courses £34pp  
(Minimum for 2)

#### APPETISERS

Amritsari Fish

*Carom seed infused crispy fried fish*

Chicken Malai Tikka

*Chicken breast chunks cooked over charcoal*

Beetroot Tikki

*Lentils stuffed cutlets with chutney*

#### MAINS

Chicken Tikka Laphroaig Masala

*Tandoor cooked chicken in a whisky sauce*

Lamb Roghanjosh

*Welsh lamb in an onion and tomato sauce*

Zeera Aloo

*Potatoes gently cooked with cumin and ginger*

Dal Makhani

*Buttery black lentils simmered overnight*

Plain Naan, Steamed Basmati Rice,  
Papad and Chutney

#### DESSERT

Gulab Jamun

*Served warm with vanilla ice cream*

or

Madagascan Vanilla Ice Cream

### Menu B

2 Courses £34pp, 3 courses £39pp  
(Minimum for 2)

#### APPETISERS

Amritsari Fish

*Carom seed infused crispy fried fish*

Chicken Malai Tikka

*Chicken breast chunks cooked over charcoal*

Lamb Seekh Kabab

*Minced lamb kababs cooked in the tandoor*

#### MAINS

Prawn Methi Malai

*Tiger prawns in a creamy fenugreek sauce*

Chicken Tikka Laphroaig Masala

*Tandoor cooked chicken in a whisky sauce*

Lamb Roghanjosh

*Welsh lamb in an onion and tomato sauce*

Lasooni Spinach

*Spinach sautéed with garlic and dill*

Zeera Aloo

*Potatoes gently cooked with cumin and ginger*

Dal Makhani

*Buttery black lentils simmered overnight*

Plain Naan, Laacha Paratha, Saffron

Basmati Rice, Papad and Chutney

#### DESSERT

Valrohna Chocolate and Almond Samosa

*Made with dark chocolate coated with almond  
flakes served with crème Malibu*

All appetisers are individually plated with all items.

Main course is served sharing style and we top up dishes at no extra charge.

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

## CHEF'S TASTING MENUS

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

### Menu C

2 Courses £44pp, 3 courses £49pp  
(Minimum for 2)

#### APPETISERS

##### Coconut Softshell Crab

*Covered with toasted coconut, with a shrimp dip*

##### Chicken Malai Tikka

*Chicken breast chunks cooked over charcoal*

##### Lamb Chop

*Tender lamb cutlet grilled over charcoal*

*Palate Cleanser – Strawberry and basil sorbet*

#### MAINS

##### Malabar Red Mullet

*Toasted coconut and curry leaves sauce*

##### Chicken Tikka Laphroaig Masala

*Tandoor cooked chicken in a whisky sauce*

##### Lamb Roghanjosh

*Welsh lamb in an onion and tomato sauce*

##### Bagar e Baingan

*Aubergine in a tangy peanut and sesame sauce*

##### Green Vegetable Porial

*Asparagus, French beans, mangetout and broccoli*

##### Dal Makhani

*Buttery black lentils simmered overnight*

Naan, Laccha Paratha, Saffron Basmati Rice,

Mint and Cucumber Raita, Papad and Chutney

#### DESSERT

##### Valrohna Chocolate and Almond Samosa

*Made with dark chocolate coated with almond flakes served with crème Malibu*

### Menu D

2 Courses £29pp, 3 courses £34pp  
(Minimum for 2)

#### APPETISERS

##### Onion and Spinach Pakora

*Crisp gram flour fritters with ginger and chillies*

##### Harra Paneer Tikka

*Soft Indian cheese roasted over charcoal*

##### Beetroot Tikki

*Lentils stuffed cutlets with chutney*

#### MAINS

##### Bagar e Baingan

*Aubergine in a tangy peanut and sesame sauce*

##### Paneer Butter Masala

*Creamy kasoori methi sauce*

##### Zeera Aloo

*Potatoes gently cooked with cumin and ginger*

##### Dal Makhani

*Buttery black lentils simmered overnight*

Plain Naan, Steamed Basmati Rice,  
Papad and Chutney

#### DESSERT

##### Gulab Jamun

*Served warm with vanilla ice cream*

*or*

Madagascan Vanilla Ice Cream

All appetisers are individually plated with all items.

Main course is served sharing style and we top up dishes at no extra charge.

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

## NIBBLES

**Pappadums and 3 homemade dips £5.50**

*Mixed pappadums, mango fennel chutney, spicy tomato sesame dip, mint and onion relish*

**Kurkuri Bhindi £6.50**

*Crispy okra, chaat masala*

**Masala Kaju £4.50**

*Cashew nuts, cumin, amchoor*

## APPETISERS

**Bhalla Papadi Chaat £7.50**

*Semolina chips, urid dal dumplings, yoghurt, chutneys*

**Beetroot Tikki £7.50**

*Spiced lentil stuffed cutlets, chutneys*

**Onion and Spinach Pakore £7**

*Crisp gram flour fritters, fennel seeds, tamarind Chutney*

**Roz Ana Samosa (2 pieces) £9**

*Punjabi style asparagus and corn samosas, channa masala, yoghurt, tamarind chutney*

**Harra Paneer Tikka £9.50**

*Tandoor roasted, mint and coriander marinade, tandoori salad, smoky aubergine chutney*

**Caramel Pepper Prawns £14**

*Szechuan pepper, garlic, chives*

**Amritsari Macchi £9.50**

*Crispy battered fish goujons, carom seeds, pickled mooli, 'Desi' tartare*

**Surkh Salmon Tikka £ 12.50**

*Kashmiri chilli, lime leaves, pickled mooli, coriander & lime chutney*

**Seared King Scallops £15**

*Gobhi 65, tomato thokku (chutney)*

**Coconut Soft Shell Crab £13.50**

*Toasted coconut, crisp garlic, curry leaves, dry shrimp & tomato chutney*

**Chicken Pepper Fry £9**

*Tellicherry pepper, oyster sauce, curry leaves, soy glaze*

**Chicken Malai Tikka £9**

*Mascarpone, green cardamom, mint chutney, pickled Bombay onion*

**Adraki Lamb Chops £8.50/chop, minimum 2**

*Welsh lamb cutlets, ginger, hung yoghurt marinade, mint chutney, pickled Bombay onion*

**Seekh Kabab £12**

*Welsh lamb leg mince, ginger, garlic, garam masala, mint chutney*

**Chef's Sampler £14 /Person, minimum 2**

*Adraki Lamb Chop, Chicken Malai Tikka, Amritsari Macchi*

**Seafood Sampler £13.50 /Person, minimum 2**

*Caramel Pepper Prawns, Coconut Soft Shell Crab, Surkh Salmon Tikka*

**Vegetarian Sampler £9 /Person, minimum 2**

*Harra Paneer Tikka, Beetroot Tikki, Onion & Spinach Pakore*

All 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

### Malabar Red Mullet £16

*Crisp fillets on a toasted coconut, Kodumpulli and curry leaves sauce*

### Prawn Methi Malai £15

*Tiger prawns simmered in a creamy fresh fenugreek sauce*

### Chicken Tikka Laphroaig Masala £15

*Our version in a smooth Kasoori methi flavoured sauce with butter, cream and smoky Laphroaig 10*

### Delhi Butter Chicken on the bone £16

*Half tandoori chicken smothered in a creamy tomato-based sauce*

### Karahi Chicken £14.50

*Chicken breast cooked with onion, tomatoes, peppers, crushed coriander seeds*

### Lamb Roghanjosh £15.50

*Welsh lamb leg pieces slow cooked in a caramelised onion, tomatoes and Kashmiri chilli sauce*

### Lazeez Lamb £16

*Diced leg of lamb in a rich sauce made with cashew nut paste, cardamoms, rose water and cream*

### Dhabe da Goat £16

*Braised with whole spices, caramelised onion, tomatoes and ginger*

### Beef Ularthiyathu £16

*Tender British beef Short ribs with shallots, pearl onions and coconut*

### Pork Belly Vinha d'alhos £16

*Authentic Goanese 'Vindaloo' recipe made using coconut vinegar, served with crackling*

### Sikandari Raan £110 (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 £18

*'Dum' cooked with Saffron, rose water, Basmati rice*

### Chicken Tikka Biryani £16

*Marinated chicken breast 'Dum' cooked with kewra, cardamom, fried onion, Basmati rice*

### Dakshin Prawn Biryani £18

*South Indian flavours and spicy cooked with rock moss, fried onion, curry leaves, Basmati rice*

### Vegetable Biryani £14

*Paneer, asparagus, beans, peas, cauliflower, rose water, Basmati rice*

All 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 £12

*Simmered in a creamy Kasoori methi and ginger flavoured tomato sauce*

### Palak Paneer £12

*Paneer with spinach, flavoured with green chillies and garlic*

### Bagar e Baingan £11.50

*Aubergine chunks in a sauce made with roasted peanuts and sesame paste, tamarind and coconut milk*

### Green Vegetable Poriyal £12/£6

*Crunchy asparagus, beans, mangetout and broccoli tossed with mustard seeds and shredded coconut*

### Lasuni Spinach £11/£5.50

*Smooth spinach with garlic, dill and green chillies*

### Gobhi Mattar £10/5

*Cauliflower, green peas, cumin seeds in a tangy masala*

### Jackfruit Mangsho £13/6.50

*Jackfruit chunks braised with cramelised onion and tomatoes*

### Pindi Chole £10/5

*Chickpeas simmered for hours with tea and finished with green chillies, ginger and anardana*

### Zeera Aloo £9/4.50

*Potatoes tossed with cumin, ginger and amchoor*

### Dal Makhani £12/6

*Black lentils cooked overnight finished with tomatoes, butter and cream.*

### Vegetable Biryani £14

*Asparagus, beans, peas, paneer, cauliflower, rose water, Basmati rice*

---

### BREAD AND RICE

Naan plain/buttered £3/£3.50

Tandoori Roti Plain/buttered £3/£3.50

Laccha Paratha £4

Seeded Dough Naan £4

*Sunflower seeds, linseeds, melon seeds*

Garlic Naan £4.50

Peshawari Naan £4.50

Cheese and Chilli Naan £5

Basmati Rice Plain/Saffron £4/£5

Lemon Rice £4.50

### 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 £1.50

## 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.



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

020 8546 6388  
[www.roz-ana.com](http://www.roz-ana.com)