

ROZ·ANA 





Cocktail Happy Hour – Buy one get the same again free

Every day 5:30pm -7:00pm

All evening Thursday



Chef's Tasting Menu

*Non-Vegetarian - £60pp, Vegetarian - £50pp
(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**

**Butter pepper lobster tail (£20 supplement)**

**Fish Tepla Ambat, or**

**Chicken Tikka Laphroaig, or**

**Dhabe da Goat, or**

**Paneer Butter Masala**

**Sides - Green Vegetable Porial, 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

APPETISERS

Pappadums and 3 homemade dips £6

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

Bhalla Papadi Chaat £8

Semolina chips, urid dal dumplings, yoghurt, chutneys

Aloo Tikki Chaat £8

Spiced lentil stuffed potato cutlets, chutneys

Bombay Onion and Spinach Pakore £7.50

Crisp Indian Bombay onion fritters, fennel seeds,, tamarind chutney

Roz Ana Samosa (2 pieces) £10

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

Szechuan pepper, garlic, chives

Amritsari Macchi £10

Crispy battered sustainable fish fillets, carom seeds, pickled mooli, 'Desi' tartare

Surkh Salmon Tikka £ 14

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

Seared King Scallops £16

Gobhi 65, tomato thokku (chutney)

Coconut Soft Shell Crab £15

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

Chicken 69 £10

Our version of the classic 65, peppers, oyster sauce, curry leaves, soy sauce

Chicken Malai Tikka £10

Mascarpone, green cardamom, mint chutney, pickled Bombay onion

Adraki Lamb Chops £9.50/chop, minimum 2

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

Seekh Kabab £13

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

Chef's Sampler £15 /Person, minimum 2

Adraki Lamb Chop, Chicken Malai Tikka, Amritsari Macchi

Seafood Sampler £15 /Person, minimum 2

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

Vegetarian Sampler £10 /Person, minimum 2

Panneer tikka achaari, aloo tikki chaat, Bombay onion and spinach pakore

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

MAINS

Fish Tepla Ambat £16

Morsels of fish simmered in a coconut sauce spiced with 'Tripal', roasted chilli paste and curry leaves

Butter Pepper Lobster Tail £39

Buttery garlic pepper masala, coconut crab vada

Prawn Methi Malai £16

Tiger prawns simmered in a creamy fresh fenugreek sauce

Chicken Tikka Laphroaig Masala £16.50

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

Delhi Butter Chicken on the bone £17

Half tandoori chicken smothered in a creamy tomato-based sauce

Karahi Chicken £15.50

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

Lamb Roghanjosh £16

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

Lazeez Lamb £16.50

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

Dhabe da Goat £17

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

Authentic Goanese recipe of 'Vindaloo' made using malt vinegar, served with crackling

Sikandari Raan £120 (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 £19

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

Chicken Tikka Biryani £17.50

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 £15

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 £13

Simmered in a creamy Kasoori methi and ginger flavoured tomato sauce

Bagar e Baingan £12

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

Green Vegetable Poriyal £12/£6

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

Lasuni Spinach £11/£5.50

Smooth spinach with garlic, dill and green chillies

Gobhi Mattar £11/£5.50

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/£6.50

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

Vegetable Biryani £15

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

Peshawari Naan £5

Cheese and Chilli Naan £5

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 £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.



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