

ROZ·ANA 

Valentine's Day



M E N U

Vegetarian/Vegan £49, Non-Vegetarian £54 per person, Minimum 2

Assorted papad with trio of chutneys (m)

Amuse Bouche - Coastal Crab or Hyderabad Aubergine (s, m, n)

APPETISERS, please choose one

Kerala Fish Fry (m, se)

Crisp marinated fish fillet, potato and peas Thoran, sesame & coconut chutney

Chicken Tikka 2 ways – Achaari and Harra (d,m,n)

Sheermal, Chutneys, Pickled Onion

Bharwan Mirch (d)

Stuffed Chilli, Cheddar, Mascarpone, spices, Balsamic dressing, crispy okra

Ram Ladoo (vegan)

Crisp Mung lentil dumplings, mooli, coriander chutney, tamarind chutney, pomegranate

Palate Cleanser

Rose and Lime sorbet

MAINS, please choose one

Lobster Tail Pepper Fry (£8 supplement) (s)

Tellicherry pepper, tender coconut, spring onions and fresh coriander

Lamb Salli Boti

Parsi dish - slow cooked lamb, malt vinegar, spices and crispy straw potatoes

Chicken Tikka Laphroaig Masala (d)

Charcoal roasted chicken breast tikka, creamy tomato sauce,
flambéed with Laphroaig 10 whisky

Mushroom Methi(vegan)

MAINS, please choose one Assorted mushrooms, fresh fenugreek and tomato masala

SIDES to share

Vegetable Porial(vegan)(m)

Asparagus, beans, broccoli and mange tout, mustard seeds, lentils, ginger and coconut

Dal Makhani (d)

Black lentils simmered overnight, tomatoes, ginger and cream
Naan / Laccha Paratha / Saffron Basmati Rice

DESSERTS, please choose one

Gulab Jamun Cheesecake(d,n)

Valrohna Manjari Dark Chocolate Samosa(d,n)

Crème Malibu

D – dairy, n – nuts, s – shellfish, m – mustard, se – sesame