



ROZ•ANA

BEYOND INDIAN CUISINE

Roz•ana specialises in regional Indian cuisine. Prepared by world-class chefs from all over India and some of the best West End restaurants.

Only the highest quality ingredients and spices are used to create dishes the way they are made across the many regions of India; but lighter and hence, healthier.

Delicious food; complimented by hand picked wines, cocktails, cool music, friendly service, all in a smart comfortable setting.

THIS IS WHAT MAKES THE ROZ•ANA EXPERIENCE

Our dishes are prepared fresh and made to order. If you would like our chefs to prepare a dish slightly differently, (e.g. more or less spice), please ask your server and we may be able to accommodate.

Chef's Set Menus

Menu A - £21 per person (minimum for 4 persons)

<i>Starters</i>	Amritsari Fish, Mini Vegetable Samosa, Chicken Malai Tikka
<i>Mains</i>	Chicken Tikka Laphroaig Masala, Lamb Keema Mattar, Dal Makhani, Zeera Aloo, Plain Naan, Steamed Basmati Rice Mint and Cucumber Raita

Menu B - £25 per person (minimum for 4 persons)

<i>Starters</i>	Amritsari Fish, Chicken Malai Tikka, Lamb Seekh Kabab
<i>Mains</i>	Prawn Methi Malai, Chicken Tikka Laphroaig Masala, Lamb Kashmiri Roghanjosh, Bhindi Panch Poran, Channa Masala, Zeera Aloo Naan, Laccha Paratha, Saffron Basmati Rice Mint and Cucumber Raita

Menu C - £30 per person (minimum for 4 persons)

<i>Starters</i>	Soft Shell Crab, Malai Chicken Tikka, Lamb Chop Palate Cleanser – Strawberry & Basil Sorbet
<i>Mains</i>	Monk Fish Tepla Ambat, Chicken Tikka Laphroaig Masala, Lamb Kashmiri Roghanjosh, Bagar e Baingan, Palak Makkai, Dal Makhani Naan, Laccha Paratha, Saffron Basmati Rice Mint and Cucumber Raita

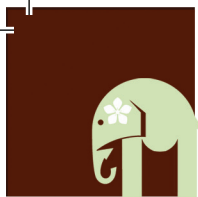


APPETISERS

Amritsari Fish	£6.50
<i>Carom seed infused crispy fried white fish fillets accompanied with a shrimp remoulade</i>	
Char Grilled Salmon (♦)	£8.00
<i>Velvety chunks of salmon with a tamarind chilly glaze, roasted in the tandoor</i>	
Seared Scallops (♦)	£9.00
<i>Melt in the mouth king scallops, seared with garlic, pepper, coriander and served with lotus root crisps</i>	
Coconut Soft Shell Crab	£9.00
<i>Crispy soft shell crab, coated with toasted coconut, accompanied with pickled tomato & shrimp dip</i>	
Tandoori King Prawns (s,♦)	£11.00
<i>Fresh water jumbo prawns flavoured with crushed garlic, chillies and lime</i>	
Chicken Sixty Nine (ss)	£6.50
<i>Our version of the legendary spicy chicken which is stir fried with green chillies and curry leaves</i>	
Chicken Malai Tikka (♦)	£6.00
<i>Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal</i>	
Chicken Tikka Salad (♦)	£6.00/£10.00
<i>Grilled chicken breast, mixed leaves, cherry tomatoes and mango tossed with a honey and lime dressing</i>	
Tandoori Chicken (s)	Half £6.00 Full £11.00
<i>Spring chicken on the bone, marinated with ginger, garlic & chaat masala, roasted in the tandoor</i>	
Lamb Chops (s)	£11.00
<i>Tender lamb cutlets in a ginger, fenugreek and yoghurt marinade, grilled over charcoal</i>	
Lamb Seekh Kabab (ss)	£7.00
<i>Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor</i>	
Mini Vegetable Pakoda (v, s)	£4.50
<i>Crispy battered fritters of aubergine, potatoes, onion and cauliflower served with chutney</i>	
Bhalla Papadi Chaat (v)	£5.00
<i>Soft lentil dumplings with crisp semolina chips; topped with cool silky yoghurt, and tamarind chutney</i>	
Punjabi style Asparagus and Corn Samosa (v,s)	£6.00
<i>Golden homemade samosas served as traditional with channa and chutney</i>	
Achari Paneer Tikka (v,♦,s)	£5.50
<i>Soft Indian cheese, coated in tongue tingling spices, chargrilled with onions, tomatoes and pepper</i>	
Chef's Sampler (minimum 2 persons) (s)	Per person £9.00
<i>Each plate - Crispy Amritsari Fish, Chicken Malai Tikka, Lamb Chop</i>	
Seafood Sampler (minimum 2 persons) (s)	Per person £11.00
<i>Each plate - King Prawn, Coconut Soft Shell Crab, Crispy Amritsari Fish</i>	

(s) Spicy (ss) Spicier (v) Vegetarian (n) Contain nuts ♦ Healthier option

All prices inclusive of VAT and exclusive of optional service charge of 10%. All dishes may contain traces of nuts.



MAINS

Monk Fish Tepla Ambat (s,♦)	£13.00
<i>Popular curry from the west coast of India made using Szechuan pepper, kokum and coconut</i>	
Sea Bass Varathathu (♦)	£14.00
<i>Sea bass fillets grilled with an aromatic herbs and chillies paste, served with lime rice</i>	
Prawn Methi Malai (s)	£12.00
<i>Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce</i>	
Lobster Sufiani (n)	£19.00
<i>Lobster tail and roasted fennel in a creamy mild Lucknavi sauce served with saffron Basmati rice</i>	
Chicken Tikka Laphroaig Masala	£10.00
<i>The nation's favourite dish flambéed with smokey single malt Laphroaig whisky</i>	
Chicken Makhani (s)	Half £8.00 Full £15.00
<i>India's most popular chicken curry - Tandoori chicken on the bone, smothered in a creamy tomato sauce</i>	
Chicken Chettinad (ss,♦)	£9.50
<i>Traditional South Indian chicken curry cooked with aromatic spices, curry leaves, tamarind and coconut</i>	
Karahi Chicken (s,♦)	£9.50
<i>Chicken morsels tossed in tangy masala with tomatoes, green peppers, crushed coriander and ginger</i>	
Kashmiri Lamb Roghanjosh (s)	£11.00
<i>Tender chunks of lamb in a sauce spiced with fennel, Kashmiri chillies and dry ginger</i>	
Lazeez lamb (n)	£11.00
<i>Tender lamb pieces in a saffron and cardamom flavoured creamy cashew nut sauce</i>	
Keema Mattar (ss)	£11.00
<i>Lamb mince braised with onions, tomatoes, ginger, spices and green peas</i>	
Patiala Shahi Lamb Shank (s)	£13.00
<i>From the Royal House of Patiala, pot roasted shank in a spicy ginger, cardamom and clove sauce</i>	
Pork Belly Vinha d'alhos (ss)	£13.00
<i>Commonly known as 'Vindaloo', slow cooked pork belly in a tongue tickling spicy sauce from Goa</i>	
Mooplah Beef Curry (s)	£12.00
<i>A curry from a small south Indian community made with roasted ground spices and curry leaves</i>	

BIRYANIS

Hyderabadi Lamb Biryani (served with cucumber and mint yoghurt - Raita)	£14.00
<i>Tender morsels of lamb and aromatic Basmati rice 'Dum' cooked with saffron and mint</i>	
Lucknavi Chicken Biryani (♦) (served with cucumber and mint yoghurt - Raita)	£12.00
<i>Marinated pieces of chicken and Basmati rice 'Dum' cooked with cardamom and saffron</i>	
Chennai Prawn Biryani (s,♦) (served with cucumber and mint yoghurt - Raita)	£15.00
<i>Tiger prawns and Basmati rice 'Dum' cooked in a sealed pot with spices and curry leaves</i>	

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VEGETARIAN MAINS AND SIDES

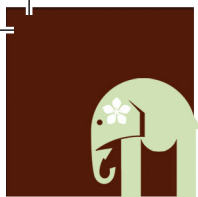
Karahi Paneer (s,v,♦)	£9.00
<i>Soft Indian cheese tossed in a tangy masala with tomatoes, green peppers, crushed coriander & ginger</i>	
Green Vegetable Porial (v,♦)	£8.00
<i>Asparagus, French beans, snow peas and broccoli stir fried with coconut and south Indian spices</i>	
Bagar e Baingan (v,n)	£8.00
<i>Aubergine chunks in a tangy peanut, sesame and coconut sauce</i>	
Palak Makkai (v,♦)	Side £4.50 Main £8.00
<i>Lightly spiced chopped spinach and baby corn sautéed with garlic and dill</i>	
Mushroom Methi (v,♦)	Side £4.50 Main £8.00
<i>Trio of mushrooms – shitake, oyster and button braised with fresh fenugreek, garlic and tomatoes</i>	
Bhindi Panch Poran (v,♦)	Side £4.50 Main £8.00
<i>Softly crunchy chopped okra flavoured with a 5 spice mixture in a tangy coating masala</i>	
Channa Masala (s,v,♦)	Side £3.50 Main £6.00
<i>Chickpeas braised Punjabi style with onions, tomatoes, green chillies, ginger, garlic and spices</i>	
Dal Makhani (v)	Side £3.50 Main £6.00
<i>Black lentils simmered overnight and finished with tomatoes, ginger and cream</i>	
Zeera Aloo (v)	Side £3.50 Main £6.00
<i>Chunks of potatoes gently cooked with cumin and ginger</i>	

BREAD AND RICE

Plain Naan	£2.50
Tandoori Roti	£2.50
Laccha Paratha <i>a light flakey unleavened bread</i>	£3.50
Seeded Sour Dough Naan (n,♦) <i>with sunflower, melon, poppy, sesame and linseed</i>	£3.50
Garlic Naan	£3.50
Peshawari Naan (n) <i>Stuffed with dry fruits and nuts</i>	£3.50
Cheese and Onion Naan	£3.50
Keema Naan (s) <i>Stuffed with braised lamb mince</i>	£4.00
Steamed Basmati Rice	£3.00
Saffron Pulao <i>Aromatic saffron flavoured rice</i>	£3.50
Lime Rice <i>South Indian lemony rice tempered with mustard seeds and curry leaves</i>	£4.00

ACCOMPANIMENTS

Cucumber and mint Raita or Plain Yoghurt	£2.00
Simple Salad <i>Mixed Leaves and salad veggies with a honey - lime dressing</i>	£2.00
Indian Green Salad <i>Sliced onions, tomatoes, cucumber and green chillies</i>	£2.50
Papad, Pickle and 3 home made dips	£2.50



DESSERTS

Mango Kulfi	£5.00
<i>Creamy mango flavoured Indian dairy ice cream garnished with mango and pistachio</i>	
Gulab Jamun (n)	£4.00
<i>Sweet, soft, warm dumpling served with cardamom ice cream</i>	
Rasmalai	£5.00
<i>Saffron infused traditional Indian milk based dessert – every Indian's favourite</i>	
Earl Grey Crème Brûlée	£5.00
<i>Silky smooth crème brûlée infused with Earl Grey tea served with homemade mandarin and white chocolate cookies.</i>	
Chocolate Fondant	£5.00
<i>A luscious rum drenched rich chocolate cake served with Madagascan vanilla Ice Cream</i>	
Toasted Almond and Chocolate Samosa (n)	£6.00
<i>Warm chocolate samosas coated with almond flakes accompanied with chilled crème Malibu</i>	
Mango Sorbet	£4.50
<i>Intensely mangoey sorbet with a passion fruit coulis</i>	
Ice Cream Selection	£4.50
<i>Madagascan vanilla, honey and ginger, cardamom</i>	
Add warm chocolate and chilly sauce	£1.00
Sharing Dessert Platter (n)	£12.00
<i>Toasted almond and Chocolate Samosa, Gulab Jamun and Mango Kulfi</i>	

HOT DRINKS AND LIQUEUR COFFEE

Tea	<i>Selection of teas available</i>	£2.00
Coffee	<i>Americano, Latté, Espresso, Macchiato</i>	£2.50
Classic Liqueur Coffee	<i>Irish, French, Bailey's, Calypso</i>	£4.50

A wide selection of soft drinks, dessert wine, sherry, cognacs, whiskies and other after dinner liqueurs are available.

Please ask your server for the drinks list.

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