


APPETISERS



Papadi Chaat £4.95
Semolina crisps, chickpeas, potatoes pieces, topped yoghurt, tamarind and mint chutneys

Amritsari Fish £5.95
Carom seed infused crispy fried fish accompanied with mint and lime dip

Seared Scallops £7.95
King Scallops seared with garlic, pepper and fresh coriander



Shahi Salmon  £6.95
Velvety chunks of salmon marinated with royal, cumin garlic and dill roasted in the tandoor


Lamb Seekh Kabab  £5.95
Mince lamb kababs flavoured with green chillies, ginger and cardamom


Paneer Tikka Achaari   £5.95
Indian cottage cheese in a pickling spice marinade char-grilled with onions, tomatoes and peppers

Aloo Pudina Tikki £3.95
Mint and ginger flavoured potato cakes served with mixed berry relish


Coconut Soft Shell Crab £7.95
Crisp soft shell crab tossed with toasted coconut accompanied with pickled tomato & shrimp dip

Bhatti Chicken Tikka   £4.95
Succulent pieces of chicken breast infused with mint and anise

Lamb Chop  £8.95
Tender lamb cutlets in a ginger and fenugreek marinade, grilled over charcoal


Tasting Platter (minimum 2 persons)  per person £9.95
Shahi Salmon, Bhatti Chicken Tikka, Lamb Chop


MAINS

Tiger Prawn and Mango Salad  £10.95
Tiger prawns, mixed leaves and mango salad with sweet chilly and ginger dressing

Chicken Chettinard  £9.95
Traditional south Indian chicken curry cooked with aromatic spices, curry leaves, tamarind & coconut

Chicken Tikka Laphroaig Masala £9.95
The Nation's favourite dish flambéed with smokey single malt Laphroaig whisky


Grilled Sea Bass  £12.95
Gently spiced sea bass fillet served on a cumin scented mélange of mashed peas and potatoes


Pyazi Bhindi  Main £7.95 Side £3.95
Okra tossed with cocktail onions and tomatoes, and crushed coriander seeds

Jeera Aloo Main £5.95 Side £2.95
Cumin and ginger flavoured diced potatoes

Lamb Shank (served with saffron rice) £13.95
Lamb shank braised in a rich flavoursome onion and yoghurt sauce

Saag Lamb   £11.95
Succulent dices of lamb laced with ginger flavoured spinach

Goan Prawn Curry  £12.95
Tiger prawns simmered in mangosteen and coconut sauce

Palak Paneer  £8.95
Diced Indian cottage cheese tossed in a garlic flavoured creamed spinach

Bagar e Baingan Main £7.95 Side £3.95
Aubergine in a tangy peanut, sesame and coconut sauce

Dal Makhani Main £5.95 Side £2.95
Black lentils simmered overnight and finished with cream



= Healthy option



= Spicy



= Spicer



= Contains Nuts



BREAD AND RICE

All our Breads are freshly made by our Chefs and cooked in a charcoal fired Tandoor, which gives the food a subtle smokey flavour

Plain or Butter Naan	£1.95
Roti	£1.95
Laccha Paratha	£2.45
Peshawari Naan – Stuffed with dry fruits and nuts	£2.95
Garlic Naan	£2.45
Steamed Basmati Rice	£1.95
Saffron Pulao	£2.95

ACCOMPANIMENTS

Cucumber and Mint Raita	£1.95
Mixed Leaves, Tomato and Onion Salad	£1.95
Papadum, Pickle and 2 home made chutneys	£1.95

DESSERTS

Mango Kulfi Indian dairy ice cream with mangoes and pistachio	£3.95
Gulab Jamun with Madagascan Vanilla Ice Cream (n) Traditional Indian milk dumplings stuffed with saffron and nuts	£3.95
Alphanso Mango Sorbet with Mango and Mint Salsa	£3.95
Honey and Ginger Ice Cream	£3.95
Darjeeling Tea Crème Brûlée	£3.95

Contact us at Roz ana
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We appreciate your comments. Please ask for a comment card or e-mail comments@roz-ana.com



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