

## Welcome

Shozna has been established in the historic City of Rochester since 1996 and has achieved immense success due to our National and International Award winning cuisine.

In our carefully chosen menu, prepared by our award winning Head Chef, we are proud to present mouth watering dishes to suit every taste, including Mughal food, said to be the “Mythical Food of Kings”. Why not visit us and enjoy our unique culinary experience.

Celebrate any occasion, in or outdoor. Bookings welcome.

## Starters

All starters are served with fresh seasonal salad and mint sauce.

<b>Mixed Starter</b>	<b>£4.90</b>
Sheek Kebab, Chicken Tikka, Onion Bhaji.	
<b>King Prawn Butterfly</b>	<b>£4.90</b>
<b>Tandoori King Prawns</b>	<b>£7.90</b>
<b>Tandoori Chicken</b>	<b>£4.30</b>
<b>Chicken Tikka</b>	<b>£4.30</b>
<b>Lamb Tikka</b>	<b>£4.30</b>
<b>Sheek Kebab</b>	<b>£4.30</b>
<b>Shami Kebab</b>	<b>£4.30</b>
<b>Reshmi Kebab</b>	<b>£4.30</b>
<b>Bhari Kebab</b>	<b>£4.30</b>
<b>Chicken Chatt</b>	<b>£4.30</b>
<b>Chicken Pakora</b>	<b>£4.30</b>
<b>Chicken Cutlet</b>	<b>£4.30</b>
<b>Stuffed Pepper</b> (Meat or Vegetable)	<b>£4.30</b>
<b>King Prawn Puri</b>	<b>£5.90</b>
<b>Prawn Puri</b>	<b>£4.90</b>
<b>Chicken or Meat Puri</b>	<b>£4.30</b>
<b>Onion Bhaji</b>	<b>£2.90</b>
<b>Samosa</b> (Meat or Vegetable)	<b>£2.90</b>
<b>Mulligatawny Soup</b>	<b>£2.90</b>
<b>Dall Soup</b>	<b>£2.90</b>
<b>Prawn Cocktail</b>	<b>£3.50</b>
<b>Melon</b>	<b>£2.90</b>

## Tandoori Dishes

All tandoori dishes are dry marinated in freshly ground aromatic herbs and spices, barbecued in a Tandoori clay oven and served with fresh seasonal salad and mint sauce.

<b>Tandoori Chicken</b>	<b>£8.50</b>
Half of spring chicken on the bone.	
<b>Chicken Tikka</b>	<b>£8.50</b>
Tender pieces of chicken.	
<b>Lamb Tikka</b>	<b>£8.50</b>
Tender pieces of lamb.	
<b>Tandoori King Prawn</b>	<b>£14.90</b>
<b>Tandoori Mixed Grill</b>	<b>£11.90</b>
Tandoori chicken, lamb tikka, chicken tikka, sheek kebab, nan.	
<b>Special Chicken or Lamb</b>	<b>£10.90</b>
Tender pieces of chicken or lamb with garlic & mushrooms.	
<b>Chicken or Lamb Shashlik</b>	<b>£10.90</b>
Tender pieces of lamb or chicken barbecued with onions, green peppers and tomatoes.	
<b>Tandoori King Prawn Shashlik</b>	<b>£15.90</b>
Large king prawn barbecued with onions, green peppers and tomatoes.	
<b>Jhinga Sizzler</b>	<b>£15.90</b>
Succulent king size prawns braised in a special yoghurt sauce simmered in brandy.	

## Shozna Specialities

<b>Jhinga Masala</b>	<b>£13.90</b>
Cooked with mince lamb, egg and specially spiced king prawns and fresh herbs. Served with pilau rice.	
<b>Murghi Masala</b>	<b>£10.90</b>
Spring chicken cooked with minced lamb and specially prepared mild sauce with fresh herbs. Served with pilau rice.	
<b>Bangladesh Chicken or Lamb</b>	<b>£9.90</b>
Chicken tikka or lamb tikka cooked in butter with specially prepared sauce with fresh garlic. Served with pilau rice.	
<b>Shozna Chicken or Lamb</b>	<b>£9.90</b>
A beautiful combination of spices with pineapple, lentils and lemon juice, producing a sweet, sour and a little hot taste. Served with pilau rice.	
<b>Gulabon Chicken or Lamb</b>	<b>£9.90</b>
Chicken tikka or lamb tikka cooked with sweet and sour spices, saucy curry. Served with pilau rice.	
<b>Karahi Mughal Special</b>	<b>£9.90</b>
Boneless tandoori chicken with king prawn cooked with minced lamb in creamy special spices. Served with pilau rice.	
<b>Bombay Kazana</b>	<b>£9.90</b>
Chicken, lamb & king prawn cooked in Bombay style spices flavoured with garlic and green chillies. Madras hot. Served with pilau rice.	
<b>Shozna Jalfrezi</b>	<b>£11.90</b>
Delicacy of selected king prawns sauteed in a sauce of Madras hot spices with fresh green chilli, onions and peppers.	

## Bangladeshi Dishes

<b>Batera Jolmol</b>	<b>£8.90</b>
Whole quail marinated with fresh herbs and spices to obtain a most succulent outcome. Madras hot, garnished with fried chillies.	
<b>Batak Lajawab</b>	<b>£9.90</b>
Tender pieces of lean duck cooked with onions, green peppers and tomatoes selected spices extensively treated to provide a delicious Karahi dish.	
<b>Chingri Zafrani</b>	<b>£11.90</b>
An exquisite Madras hot and spicy king prawn prepared with Sylhet Zafrani spices fried in butter ghee.	
<b>Chicken or Lamb Darjeeling</b>	<b>£8.90</b>
A thoroughly garnished dish with selected spices extensively treated to provide a delicious medium strength flavoured dish dressed with onion rings.	
<b>Bengal Bemisal</b>	<b>£12.90</b>
Bengal fish fried in olive oil. Cooked in medium spice and fresh herbs to keep it's delicacy, served with onion rice.	
<b>Bengal Fry</b>	<b>£10.90</b>
Bengal fish marinated with chef's special spice and grilled with onions, green peppers and tomatoes. Dry dish.	

## Balti Specialities

Balti's are exotic sizzling dishes cooked with a unique blend of spices, tossed with pure ghee to create it's own flavour. Slightly hot.

<b>Chicken Balti</b>	<b>£7.50</b>
<b>Meat Balti</b>	<b>£7.50</b>
<b>Prawn Balti</b>	<b>£7.90</b>
<b>King Prawn Balti</b>	<b>£10.90</b>
<b>Chicken Tikka Balti</b>	<b>£8.50</b>
<b>Lamb Tikka Balti</b>	<b>£8.50</b>
<b>Shozna Balti</b>	<b>£8.50</b>
<b>Vegetable Balti</b>	<b>£6.50</b>

## Chef's Recommendations

<b>Chicken or Lamb Tikka Masala</b>	<b>£8.50</b>
Cooked in delicate flavoured, lightly spiced, rich creamy tandoori sauce.	
<b>Tandoori King Prawn Masala</b>	<b>£11.90</b>
Cooked in delicate flavoured, lightly spiced, rich creamy tandoori sauce.	
<b>King Prawn Delight</b>	<b>£11.90</b>
Cooked in a very mild sauce, creamy flavoured with butter to enhance the taste of king prawns.	
<b>Chicken or Lamb Pasanda</b>	<b>£8.50</b>
Tossed with pure butter ghee, cooked in very rich, creamy sauce, flavoured with red wine.	
<b>Makhani Chicken</b>	<b>£8.50</b>
Spring chicken cooked in butter and creamy sauce to produce a delicious mild dish.	
<b>Monchorian Chicken</b>	<b>£8.50</b>
Chicken fillet cooked in a subtle blend of mango and masala spices, then simmered in cream.	
<b>Mouchak Chicken</b>	<b>£8.50</b>
Breast pieces of spring chicken simmered in a satin smooth gravy made from honey and mild spices.	
<b>Badami Chicken</b>	<b>£8.50</b>
Roasted cashew nuts tossed in butter, medium spiced and flavoured with fresh herbs.	
<b>Karahi Chicken or Lamb</b>	<b>£8.50</b>
Cooked with green peppers, onions, tomatoes, fresh herbs and spices.	
<b>Chicken Chatt</b>	<b>£8.50</b>
Cooked with sweet and sour spices and thickened cream.	
<b>Reshmi Chicken</b>	<b>£8.50</b>
Cooked with mincemeat and specially spiced chicken with fresh herbs. Dressed with egg.	
<b>Bengal Chicken or Lamb Masala</b>	<b>£8.50</b>
Cooked with exotic spices and fresh herbs, topped with tomatoes and pineapple.	
<b>Achari Chicken or Lamb</b>	<b>£8.50</b>
Hyderabadi delicacy cooked with homemade pickle to obtain a most succulent outcome of fresh spices.	
<b>Chicken or Lamb Peaza</b>	<b>£8.50</b>
Cooked with medium spices and fresh herbs in a fairly thick sauce. Flavoured with onion.	
<b>Tawa Chicken or Lamb</b>	<b>£8.50</b>
Chicken or lamb cooked in Tawa with onion, green peppers and slightly spiced. Dry dish.	
<b>Chicken or Lamb Chilli Masala</b>	<b>£8.50</b>
Chicken or lamb tikka cooked with South Indian spices, fresh green chilli, onion and green peppers. Madras hot.	
<b>Naga Chicken or Lamb</b>	<b>£8.50</b>
Cooked with aromatic herbs and spices, garnished with Naga chillies. Vindaloo hot.	
<b>Chicken Sylhet</b>	<b>£8.50</b>
Chicken and egg cooked in butter, thickened with Madras hot spices and fresh herbs.	
<b>Jaipuri Chicken or Lamb</b>	<b>£8.50</b>
A semi-dry dish prepared with spring onions, green peppers and fresh herbs, which is a special recipe from Jaipur. Madras hot.	



## Traditional Dishes

	<b>Chicken</b>	<b>Meat</b>	<b>Prawn</b>	<b>King Prawn</b>	<b>Vegetable</b>	<b>Chicken Tikka</b>
<b>Curry</b> Medium spiced, saucy curry	<b>£5.90</b>	<b>£5.90</b>	<b>£6.30</b>	<b>£9.50</b>	<b>£4.90</b>	<b>£6.90</b>
<b>Madras</b>	<b>£6.10</b>	<b>£6.10</b>	<b>£6.50</b>	<b>£9.70</b>	<b>£5.10</b>	<b>£7.10</b>
Madras dishes are blended with fairly hot chilli sauce.						
<b>Vindaloo</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Vindaloo dishes are blended with very hot chilli sauce.						
<b>Phall</b>	<b>£6.80</b>	<b>£6.80</b>	<b>£7.70</b>	<b>£10.50</b>	<b>£5.80</b>	<b>£8.80</b>
Highly spiced curry cooked with chilli sauce, very, very hot.						
<b>Jalfrezi</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Cooked with fresh green chillies, highly spiced with fresh herbs, fairly dry Madras hot dish.						
<b>Dupiaza</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Dry medium curry to give extra taste to onions.						
<b>Rogan</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Prepared with medium hot spices and topped with juicy tomatoes.						
<b>Ceylon</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Fairly hot curry prepared with coconut & hot sour spices.						
<b>Bhuna</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Mouthwatering bhuna curry, sauteed with selected oriental spices.						
<b>Garlic</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Cooked with exotic herbs and spices garnished with fresh gralic.						
<b>Sag</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Delightful dry medium curry, sauteed with fresh spinach and oriental spices.						
<b>Methi</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
This is a South Indian dish with the taste of dry spices, medium hot.						
<b>Korma</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
Deliciously mild and sweet dish, cooked very midly in butter with coconut and cream.						
<b>Kashmir</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
A mildly spiced dish prepared with lychees and fruit juices to create a beautifully balanced flavour.						
<b>Malaya</b>	<b>£6.30</b>	<b>£6.30</b>	<b>£6.70</b>	<b>£9.90</b>	<b>£5.30</b>	<b>£7.30</b>
A mildly spiced dish prepared with pineapple and fruit juices to create a beautifully balanced flavour.						
<b>Pathia</b>	<b>£8.50</b>	<b>£8.50</b>	<b>£8.90</b>	<b>£11.90</b>	<b>£7.50</b>	<b>£9.50</b>
This is a Persian dish with mixed flavour of hot, sweet and sour, fairly dry dish with coconut added. Served with pilau rice.						
<b>Dansak</b>	<b>£8.50</b>	<b>£8.50</b>	<b>£8.90</b>	<b>£11.90</b>	<b>£7.50</b>	<b>£9.50</b>
This is a Persian dish with mixed flavour of hot, sweet and sour, medium to dry dish with lentils added. Served with pilau rice.						



## Biriany Dishes

All the Biriany dishes are cooked with Basmati rice to add to the aroma of real Saffron. Topped with fresh cucumber,

tomato and served with vegetable curry to add to the taste of the dish.

<b>Chicken Biriany</b>	<b>£8.50</b>	<b>Mushroom Biriany</b>	<b>£7.50</b>
<b>Meat Biriany</b>	<b>£8.50</b>	<b>Shozna Biriany</b>	<b>£9.50</b>
<b>Prawn Biriany</b>	<b>£8.90</b>	<b>Chicken &amp; Mushroom Biriany</b>	<b>£9.50</b>
<b>King Prawn Biriany</b>	<b>£11.90</b>	<b>Chicken Tikka &amp; Mushroom Biriany</b>	<b>£10.50</b>
<b>Chicken Tikka Biriany</b>	<b>£9.50</b>	<b>Malaya Chicken Biriany</b>	<b>£10.50</b>
<b>Lamb Tikka Biriany</b>	<b>£9.50</b>	<b>Malaya Lamb Biriany</b>	<b>£10.50</b>
<b>Vegetable Biriany</b>	<b>£7.50</b>	<b>Lemon Chingri Biriany</b>	<b>£12.90</b>

## Rice Dishes

Plain Rice (Boiled)	£2.20
Pilau Rice (Baked)	£2.50
Special Fried Rice	£2.90
Mushroom Rice	£2.90
Vegetable Rice	£2.90
Peas Rice	£2.90
Egg Rice	£2.90
Onion Rice	£2.90
Lemon Rice	£2.90
Coconut Rice	£2.90
Tikka Rice (Chicken)	£2.90
Shozna Rice (Chick Peas)	£2.90
Keema Rice (Minced Lamb)	£2.90
Monchurian Rice (With mixed fruit)	£2.90

## Sundries

Papadom / Spiced Papadom	£0.60
Onion Salad	£0.70
Mint Sauce	£0.70
Lime Pickle	£0.70
Mango Chutney	£0.70
Shozna Sauce	£0.70
Raitha (Yoghurt, Plain, Cucumber or Onion)	£2.20

## Extras

Vegetable Curry	£3.50
Vegetable Bhaji	£3.50
Madras Samba	£3.50
Bombay Aloo	£3.50
Sag Aloo	£3.50
Aloo Gobi	£3.50
Mushroom Bhaji	£3.50
Cauliflower Bhaji	£3.50
Brinjal Bhaji	£3.50
Bindi Bhaji	£3.50
Chana Bhaji	£3.50
Sag Bhaji	£3.50
Gobi Sag	£3.50
Mutter Paneer	£3.50
Sag Paneer	£3.50
Dall Masala	£3.50
Tarka Dall	£3.50
Onion Bhaji	£2.90
Curry Sauce	£2.90
Korma Sauce	£3.10
Dansak Sauce	£3.10
Masala Sauce	£3.10

## Roti (Bread)

Nan	£2.20
Keema Nan (Minced Lamb)	£2.70
Stuffed Nan (Vegetables)	£2.70
Peshwari Nan (Nuts & Raisins)	£2.70
Kabuli Nan (Honey)	£2.70
Tikka Nan (Chicken)	£2.70
Garlic Nan	£2.70
Egg Nan	£2.70
Cheese Nan	£2.70
Paratha	£2.20
Stuffed Paratha (Vegetables)	£2.70
Keema Paratha (Minced Lamb)	£2.70
Roti (Cooked in Tandoor oven)	£2.20
Chapati	£1.20
Puri	£1.20

## English Dishes

Steak & Chips	£13.90
French Fried Chicken	£8.90
Chicken & Chips	£8.90
Scampi & Chips	£8.90
Plain Omelette	£7.90
Chicken Omelette	£8.90
Mushroom Omelette	£7.90
Chicken & Mushroom Omelette	£8.90
Fried Mushroom	£2.90
Green Salad	£2.90
Chips	£1.90

## Set Meal A 2 Persons £37.90

Bahari Kebab, Chicken Chatt  
Karahi Lamb, Shozna Chicken  
Mushroom Bhaji, Mutter Paneer  
Pilau Rice, Egg Rice, Nan, Fruits

## Set Meal B 2 Persons £33.90

Meat & Vegetable Samosa  
Chicken Bhuna, Meat Rogan  
Vegetable Curry, Sag Aloo  
Pilau Rice, Plain Rice, Nan, Fruits

## Desserts

Gulab Jamun	£2.50
Rass Malai	£3.50
Kulfi	£1.90
Lemon or Orange Surprise	£2.90
Funky Pie	£2.90
Strawberry or Hazelnut Flute	£3.90
Pina Colada or Nouka	£3.90

## Shozna

153 Maidstone Road, Rochester  
Kent ME1 1RR

**T: (01634) 847 847 / 849 849**

### Opening Hours (Downstairs)

Lunch 12 - 1.30pm  
Evening 5.30 - Midnight  
Seven days a week including Bank Holidays

### The Shozna Dining Room

### Opening Hours (Upstairs - Fine Dining)

Thursday to Sunday  
Evening 6.00 - 11.00pm

**T: (01634) 846 846**

W: [www.shozna.com](http://www.shozna.com)

Car Park in Union Street



If there is a dish you may like, which is not listed on the menu kindly ask and if possible with the time available, we will be happy to prepare it for you.

If you are unsure of anything please do not hesitate to ask.

All major credit cards are accepted.

Prices subject to change.

If breast of chicken or any alteration to dishes is required, an extra 50p or £1.00 will be charged.

### ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:

Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans.

Fish dishes may contain bones. Please speak to a member of staff when ordering if you have an allergy.

Shozna is a Registered Trademark.



# Shozna

Indian & Bangladeshi Cuisine  
...to enjoy at home

[www.shozna.com](http://www.shozna.com)