



The
SHOZNA
D I N I N G R O O M

Shozna continues to be a pioneer of change in the perception of Indian and Bangladeshi Cuisine.

At the Shozna Dining Room, you will experience a new way of dining. You will savour a combination of modern and traditional techniques where all the dishes are prepared using seasonal produce and freshly ground spices.

All this takes place under the professional eye of our Executive Chef, Jay.

Our indisputable knowledge, attention to detail and professional team will give you the finest dining experience.

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes before ordering.

The Shozna Dining Room can accommodate all celebrations, whether corporate, weddings or parties for up to sixty diners.

We can assist with any special requirements such as floral requirements or bespoke menus and can cater for a variety of palates and tastes.

Bespoke menu prices are from £25 per person.

AV equipment is also available on request.

DRESS CODE

Only smart attire is suitable.

(Please note that sportswear, trainers and shorts are not permitted.)

Appetiser

Poppadum with Chutneys (Price per person) £2.10

Starters

All starters are served with fresh seasonal salad.

Nimbuwali Jhinga (Medium) £9.90
King prawns marinated with lemon juice, lemon zest, lemon grass, yoghurt, honey and garlic. Grilled and served with mango and prawn salad.

Scallops with Chettinad Sauce (Medium) £9.90
Scallops marinated in South Indian spices, pan grilled and served with chettinad sauce.

Saagar Ki Jhalkiaya (Medium) £11.90
Trio of sea food - Nimbuwali Jhinga, scallops and Ajwaini Salmon.

Murgh Tiranga (Medium) £8.90
Trio of chicken tikka - Bhatti Ka Murgh, Murgh Reshmi Tikka and Tomater Wali Murgh Tikka. (Contains Nuts)

Bhatti Ka Murgh (Medium) £7.90
Cubes of chicken marinated in a special spice mix along with yoghurt, coriander and mint. Cooked in the tandoor.

Murgh Reshmi Kebab (Mild) £7.90
Cubes of chicken marinated with cashew nut, almond, yoghurt, lemon juice, cream and saffron. Cooked in the tandoor. (Contains Nuts)

Gosht Mili Jhuli Kebab (Medium) £9.90
An assortment of meadium spiced grilled lamb chops and mild aromatic spiced minced lamb patties (Galouti Kebab).

Khas Seekh Kebab (Medium) £8.90
Lamb mince seekh moderately spiced, skewered and enveloped with chopped red capsicum, green capsicum, mint, coriander, red onions and rosemary.

Mixed Starter (Medium) £11.90
An assortment of Nimbuwali Jhinga, Galouti Kebab, Bhatti Ka Murgh and Beetroot Dumplings.

Tilwali Paneer and Beetroot Dumpling (Mild) £7.90
Tilwali Paneer tikki made with grated cheese, potatoes and coated with sesame seeds. Dumplings prepared from grated beetroot, potatoes, mild spices and coated with bread crumbs. (Vegetarian)

Ragra Chat (Medium) £6.90
Baby potatoes deep fried and tossed with various spices, yoghurt, mint and tamarind chutneys. A cold starter. (Vegetarian)

Main Courses

Grilled Dishes

All grilled dishes are served with fresh seasonal salads

Kebab E Bahar (Mixed Platter) £21.90

(Salmon Ajwaini Tikka, Murgh Reshmi Kebab, Khas Seekh Kebab, Lamb Chops Kashmiri and Tilwali Paneer Tikki) (Contains Nuts)

Achari Grilled Seabass (Medium) £19.90

Sea bass fillet marinated in pickling spices, pan-grilled and served on a bed of lemony, crispy spinach, curry leaf potatoes, tamarind, coconut and garlic sauce.

Tamater Wali Mugh Tikka (Medium) £19.90

A tomato flavoured chicken tikka, marinated with sun-dried tomato, basil, red pepper and spices. Cooked in tandoor. Served with Dhania Aloo and Sunhera pulao.

Kashmiri Lamb Chops (Medium) £19.90

Lamb chops marinated in yoghurt, saffron, dry ginger, fennel and crushed cardamom, served with broccoli, carrots, baby potatoes and garlic rice.

Chicken Shashlik Masala (Medium) £15.90

Cubes of tandoori grilled chicken tikka, peppers, tomatoes and onions served with a masala sauce.

Lamb Shashlik Masala (Medium) £16.90

Cubes of tandoori grilled lamb tikka, peppers, tomatoes and onions served with a masala sauce.

Seafood

Karai Jhinga (Madras Hot) £19.90

King prawns cooked in a tomato and onion gravy, spiced with crushed red chillies and crushed dry coriander.

Samundar Ka Khazana (Medium) £24.95

King prawn, salmon, scallops and cod poached in a chilli, coconut and lime-infused sauce.

Coriander Fish (Medium) £19.90

Cod fish cooked in a fragrant sauce blending onion, spices, coconut milk and fresh coriander.

Kerala Fish Curry (Medium) £19.90

Sea bass fillets cooked in a sauce of onions, kokum, coconut milk and curry leaves.

Game

Guinea Fowl £21.90

Guinea Fowl marinated and grilled and served on a mixed fruit summery sauce, with cashew sultana potatoes and sesame rice. (Contains Nuts)

Chatpata Batak (Medium Hot) £21.90

Grilled duck breasts served with a medium hot, sweet and sour tamarind sauce, sautéed button mushroom and coriander rice.

Chicken

Zaitooni Bharwan Murgh (Medium) £19.90
Breasts of chicken stuffed with spinach, corn and cheese, grilled and served in a sauce of olive, pearl onions, tomatoes and fenugreek. Accompanied with coriander rice.

Chicken Lababdar (Medium) £13.90
Char-grilled chicken prepared in a tomato and onion gravy, garnished with cream and coriander.

Karai Murgh (Madras Hot) £13.90
Boneless pieces of char-grilled chicken cooked in a tomato and onion gravy spiced with crushed red chillies and dried coriander.

Lamb

Lamb Shank Chettinad (Medium Hot) £19.90
Lamb shank served in an onion, tomato, coconut and a special spice blend.

Railway Lamb (Medium) £14.90
Lamb fillets roasted and served on a sauce made with onion, tomato, spices, coconut milk and lemon flavoured sauce. Accompanied with baby potatoes.

Gosht Ke Panje (Medium) £19.90
Spice-crust lamb rack marinated in a North Indian spice blend grilled in the oven. Served on a bed of beetroot relish with mint sauce.
(Contains Nuts)

Vegetarian

Paneer Saagwala (Medium) £9.90
Paneer cubes grilled and served with a spinach sauce and lemon flavoured crispy spinach.

Gobhi Khurchan (Medium) £9.90
Cauliflower, peppers and onions, tossed in a flavoured tomato sauce.

Khumb Hara Pyaz £9.90
Mushrooms stir fried with onions, tomatoes and spices and finished with a generous helping of sliced spring onions.

Hyderabadi Dum Biryani

All biriyani dishes are cooked with basmati rice to enhance the aroma of real saffron and served with vegetable curry to suit your taste. (Mild, Medium or Hot)

Chicken £14.90

Lamb £15.90

Side Dishes

Zeera Aloo (Medium) Potato cubes flavoured with cumin seeds and enhanced with spices.	£4.90
Baigon Achari (Medium) Lightly seasoned aubergine, cooked in pickling spices.	£4.90
Bhindi Amchoori (Medium) Okra prepared with ground mangoes and spices.	£4.90
Aloo Polak (Medium) Cubed potatoes and spinach in a light, creamy sauce.	£4.90
Dhal Ala Kent Yellow lentils flavoured with garlic and cumin.	£4.90
Mili Jhuli Gobhi (Medium) Broccoli and cauliflower tossed in onions and light spices.	£4.90

Rice

Special Rice (egg and green peas)	£4.30
Mushroom Rice	£4.30
Garlic Rice	£4.30
Lemon Rice	£4.30
Pulao Rice	£3.50
Boiled Rice	£3.10

Bread

Plain Naan	£3.10
Garlic Naan	£3.50
Kashmiri Naan (Mango and Coconut)	£3.50
Shozna Naan (Basil and Sun-dried Tomato)	£3.50
Phaldhari Naan (Fruit and Nut)	£3.50
Laccha Paratha	£3.10
Roti	£3.10
Chappatti	£2.10

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