



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) £11.90
King prawns marinated with lemon juice, lemon zest, lemon grass.
Grilled and served.

Scallops with Goan Sauce £10.90
Pan seared scallops served with a moderately hot and sour sauce.

Cod Ajwaini (Medium) £9.90
Cubes of fresh cod marinated with yoghurt, spices and carom seeds.

Mixed Starter (Medium) £11.90
An assortment of Nimbuwali Jhinga, bhatti ka murgh, seekh kebab and beetroot dumpling.

Bhatti Ka Murgh (Medium) £8.90
Cubes of chicken marinated in a special spice mix along with yoghurt, coriander and mint. Cooked in the tandoor.

Oregano Murgh Tikka (Mild) £8.90
Cubes of succulent chicken breasts prepared in a mild marinade of yoghurt, cheese and cream flavoured with oregano.

Murgh Angara (Medium) £8.90
The traditional chicken tikka prepared in chefs special spices.

Kashmiri Lamb Chops (Medium) £10.90
Lamb chops marinated in yoghurt, saffron, dry ginger, fennel and crushed cardamom.

Gosht Angara (Medium) £9.90
Cubes of lamb cooked in the tandoor with a marinade of yoghurt and chefs special spices.

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

Chilly Paneer (Hot) £7.90
Cubes of paneer, bellpeppers and onions tossed in a tomato chilli sauce.

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)

Main Courses

Grilled Dishes

All grilled dishes are served with fresh seasonal salads

- Kebab E Bahar (Mixed Platter)** £21.90
Nimbuwali Jhinga, cod ajwaini, murgh oregano tikka, kashmiri lamb chop and tilwali paneer.
- 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.
- Murgh Tiranga (Medium)** £17.90
Trio of chicken tikka - bhatti ki murgh, oregano murgh tikka and murgh angara.
- Bhatti Ka Murgh (Medium)** £15.90
Cubes of chicken marinated in a special spice mix along with yoghurt, coriander and mint. Cooked in the tandoor.
- Oregano Murgh Tikka (Mild)** £15.90
Cubes of succulent chicken breasts prepared in a mild marinade of yoghurt, cheese and cream flavoured with oregano. Grilled in a clay oven
- Murgh Angara (Medium)** £15.90
The traditional chicken tikka prepared in chefs special spices and cooked in a tandoor.
- Kashmiri Lamb Chops (Medium)** £19.90
Lamb chops marinated in yoghurt, saffron, dry ginger, fennel and crushed cardamom, served with broccoli, carrots and potatoes.
- Chicken Shashlik Masala (Medium)** £16.95
Cubes of tandoori grilled chicken tikka, peppers, tomatoes and onions served with a masala sauce.
- Lamb Shashlik Masala (Medium)** £17.95
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 prawns, cod, seabass and scallops poached in a chilly, coconut and lime infused sauce.

Cod Mazedar (Mild) £19.90
Cubes of fresh cod marinated and grilled, served with a tomato and coconut sauce.

Goan Fish Curry (Medium Hot) £19.90
Pan seared sea bass fillets served with a hot and sour coconut sauce of Portugese/Goan influence.

Game

Narangi Batakh (Mild) £18.90
Pan grilled duck breast served with a orange, honey and garam masala sauce.

Batair Rashmisha (Medium) £14.90
Quails cooked in a juicy buttery medium sauce enhanced with special spices.

Chicken

Bharwan Murgh Nizami (Medium) £17.90
Breast of chicken filled with tasty mushrooms and cheese mixture, oven grilled and served with a sauce of sesame, cashew nut, coriander and mint.

Murgh Lababdar (Medium) £14.90
Char-grilled chicken prepared in a tomato and onion gravy, garnished with cream and coriander.

Karai Murgh (Moderately Hot) £14.90
Boneless pieces of char-grilled chicken cooked in a tomato and onion gravy spiced with crushed red chillies and crushed dry coriander.

Murgh Makhani (Mild) £14.90
Boneless pieces of char-grilled chicken cooked in a medium creamy tomato sauce.

Lamb

Lamb Shank Nihari (Medium) £19.90
Slowly cooked lamb shank served with a sauce of Persian influence made from onions, special spice blend and wheat paste, finished with lime juice and fresh coriander.

Railway Lamb (Medium) £16.90
Lamb fillets roasted and served on a sauce made with onion, tomato, spices, coconut milk and lemon flavoured sauce. Accompanied with roundal potatoes.

Rasila Gosht Ke Panje (Medium) £19.90
Spice-crusteD rack of lamb, oven grilled and served with a sauce of onions, cashew nut paste and a special spice blend.

Gosht Karai (Moderately Hot) £15.90
Boneless pieces of lamb prepared in a tomato and onion gravy, spiced with red chillies and crushed coriander.

Vegetarian

Kadai Subzi (Moderately Hot) £9.90
Seasonal mixed vegetables cooked in a tomato and onion sauce, spiced with crushed red chillies and crushed coriander.

Kofta Nazakat (Mild) £9.90
Fried vegetable dumplings served with a creamy flavourful mild sauce.

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

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 £15.90

Lamb £16.90

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
Mili Jhuli Gobhi (Medium) Broccoli and cauliflower tossed in onions and light spices.	£4.90
Dhal Ala Kent Yellow lentils flavoured with garlic and cumin.	£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	£3.70
Boiled Rice	£3.30

Bread

Plain Naan	£3.10
Garlic Naan	£3.50
Kashmiri Naan (Mango and Coconut)	£3.50
Laccha Paratha	£3.10
Roti	£3.10
Chappatti	£2.10

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Cocktails (alcoholic)

Piña Colada	£8.90
White Rum 50ml with Pineapple Juice, Banana Juice, Lemon Juice and Coconut Cream	
Margarita	£8.90
Tequila 50ml with Orange Juice, Lime Juice, Lemon Juice and Grenadine.	
Mojito	£8.90
Bacardi 50ml with Fresh Mint Leaf, Bitter Lemon, Lemon Juice and Lime Juice.	
Passion Fruit Martini	£8.90
Vodka 50ml with Mango Puree, Lemon Juice, Orange Juice, Lime Juice and Passion Fruit Juice.	
Strawberry Daiquiri	£8.90
Vodka 50ml with Strawberry Puree, Lemon Juice and Lime Juice.	
Tequila Sunrise	£8.90
Tequila 50ml with Fresh Orange Juice, Lime Juice and Grenadine.	
Espresso Martini	£8.90
Coffee Liqueur 25ml with Vodka 25ml, Coffee Extract and Caramel.	

Mocktails (non-alcoholic)

Piña Colada	£4.90
Pineapple Juice, Banana Juice, Lemon Juice and Coconut Cream.	
Margarita	£4.90
Orange Juice, Lime Juice, Lemon Juice and Grenadine.	
Mojito	£4.90
Fresh Mint Leaf, Bitter Lemon, Lemon Juice and Lime Juice.	
Passion Fruit Martini	£4.90
Mango Puree, Lemon Juice, Orange Juice, Lime Juice and Passion Fruit Juice.	
Strawberry Daiquiri	£4.90
Strawberry Puree, Lemon Juice, Lime Juice and Fresh Strawberry.	
Salted Lassi	£3.90
Creamy yoghurt, salted and gently spiced with crushed cumin.	
Sweet Lassi	£3.90
Creamy yoghurt with fresh mango pulp and fennel seeds.	