



EST. 1996

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

The cuisine of the Indian sub-continent is made up of different subtle taste and flavours, it is as varied as the climates and the people, with their distinct cultures and traditions, within this vast land.

Curry is at the heart of all the different cuisines, but there are clear variations among the many regions. For example, in South India and Bangladesh they have a preference for fish dishes with rich sauces served with rice, whereas in North India and Pakistan, the preference is for spicier meat dishes accompanies by breads and chapatis.

Authentic Indian cooking is an art achieved through generations of refinement.

At Shozna, we bring you the best of these different heritages to give you an eating experience that is rich in exquisite tastes and flavours of the East. We are proud to present mouthwatering dishes to suit every taste, including Moghul food, the mythical "Food of Kings"! All our dishes are prepared by our regional, national and international award winning Executive Chef, Jay.

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

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

Bespoke menu prices are from £40 per person.

AV equipment is also available on request.

Allergies & Intolerances:

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes before ordering. Please be considerate when using mobile phones.

Dress Code:

Only casual smart attire is suitable. (Please note that sportswear are not permitted.)



M]	355	
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Ж	م ورو	Starters
(A)	B CC	Starters are served with fresh salad and sauce.
Ψ	99	Mary I Charles
X		Mixed Starter Sheek Kebab, Chicken Tikka, Onion Bhaji.
	2 25	King Prawn Butterfly
\\	600 6	Tandoori King Prawns
Ж		Tandoori Chicken
3	Tit.	Chicken Tikka
Y	700	Lamb Tikka
	3 646	Sheek Kebab
96		Shami Kebab
Y		Reshmi Kebab
		Bhari Kebab
3		Chicken Chatt
Y	a sect	Chicken Pakora
	2 20 6	Chicken Cutlet
3	20	Stuffed Pepper (Meat or Vegetable)
Y.		King Prawn Puri
		Prawn Puri
9	ا کرور دا	Chicken or Meat Puri
M	a cc	Onion Bhaji
6	66	Samosa (Meat or Vegetable)
9		Mulligatawny Soup
M		Dall Soup
6	2 030	Prawn Cocktail
(D>2. C	Melon
Ж	Do	
(A)	755	Tandoori Dishes
*	2 64 15	
H	163	All tandoori dishes are dry marinated in freshly grour and sauce.
	a with	Tandoori Chicken
(4)	35	Half of spring chicken on the bone.
X	9	Chicken Tikka
	2 646	Tender pieces of chicken.
Ψ	030	Lamb Tikka Tender pieces of lamb.
X		Tandoori King Prawn
9	-15 :	Tandoori Mixed Grill
Ψ	700	Tandoori chicken, lamb tikka, chicken tikka, sheek kel
Ä	J 2 C	Special Chicken or Lamb Tender pieces of chicken or lamb with garlic & mushr
8	y can	Chicken or Lamb Shashlik
Ψ		Tender pieces of lamb or chicken barbecued with onion
		Tandoori King Prawn Shashlik
S S S S S S S S S S S S S S S S S S S		Large king prawn barbecued with onions, green pepp Jhinga Sizzler
Y	b vec c	Succulent king size prawns braised in a special yogh
	2)3 6	
3	20	

Staticis are served with mesh salad and sauce.	
Mixed Starter	£9.90
Sheek Kebab, Chicken Tikka, Onion Bhaji.	
King Prawn Butterfly	£8.90
Tandoori King Prawns	£11.90
Tandoori Chicken	£8.90
Chicken Tikka	£8.90
Lamb Tikka	£8.90
Sheek Kebab	£8.90
Shami Kebab	£8.90
Reshmi Kebab	£8.90
Bhari Kebab	£8.90
Chicken Chatt	£8.90
Chicken Pakora	£8.90
Chicken Cutlet	£8.90
Stuffed Pepper (Meat or Vegetable)	£8.90
King Prawn Puri	£11.90
Prawn Puri	£10.90
Chicken or Meat Puri	£9.90
Onion Bhaji	£6.90
Samosa (Meat or Vegetable)	£6.90
Mulligatawny Soup	£6.90
Dall Soup	£6.90
Prawn Cocktail	£6.90
Melon	£6.90

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

Tandoori Chicken	£16.90
Half of spring chicken on the bone.	
Chicken Tikka	£16.90
Tender pieces of chicken.	
Lamb Tikka	£16.90
Tender pieces of lamb.	
Tandoori King Prawn	£22.90
Tandoori Mixed Grill	£19.90
Tandoori chicken, lamb tikka, chicken tikka, sheek kebab, nan.	
Special Chicken or Lamb	£19.90
Tender pieces of chicken or lamb with garlic & mushrooms.	
Chicken or Lamb Shashlik	£19.90
Tender pieces of lamb or chicken barbecued with onions, green peppers and tomatoes.	
Tandoori King Prawn Shashlik	£22.90
Large king prawn barbecued with onions, green peppers and tomatoes.	
Jhinga Sizzler	£24.90
Succulent king size prawns braised in a special yoghurt sauce simmered in brandy.	

	5	55		
	3	2000	Shozna Specialities	
(A)	3	300	Jhinga Masala Cooked with mince lamb, egg and specially spiced king prawns and fresh herbs. Served with pilau rice.	£25.90
			Murghi Masala	£23.90
W I	7	630	Spring chicken cooked with minced lamb and specially prepared mild sauce with fresh herbs. Served with pilau rice.	
5	2	Do G	Bangladesh Chicken or Lamb Chicken tikka or lamb tikka cooked in butter with specially prepared sauce with fresh garlic. Served with pilau rice.	£20.90
		SS o	Shozna Chicken or Lamb A beautiful combination of spices with pineapple, lentils and lemon juice, producing a sweet, sour and a little hot taste. Served with pilau rice.	£20.90
	3	Set G	Gulabon Chicken or Lamb	£20.90
		99	Chicken tikka or lamb tikka cooked with sweet and sour spices, saucy curry. Served with pilau rice.	
9			Karahi Mughal Special Boneless tandoori chicken with king prawn cooked with minced lamb in creamy special spices. Served with pilau rice.	£20.90
	2	63 6	Bombay Kazana	£20.90
9	2) C	Chicken, lamb & king prawn cooked in Bombay style spices flavoured with garlic and green chillies. Madras hot. Served with pilau rice.	220.50
	4	55	Shozna Jalfrezi Delicacy of selected king prawns sauteed in a sauce of Madras hot spices with fresh green chilli, onions & peppers.	£20.90
9	7	V 0		
9	บ ป	est C	Bangladeshi Dishes	
		35	Batera Jolmol Whole quail marinated with fresh herbs and spices to obtain a most succulent outcome. Madras hot, garnished with fried chillies.	£19.90
		20	Batak Lajawab	£19.90
	2	200	Tender pieces of lean duck cooked with onions, green peppers and tomatoes selected spices extensively treated to provide a delicious Karahi dish.	
	2	كى د	Chingri Zafrani	£21.90
4		32	An exquisite Madras hot and spicy king prawn prepared with Sylhet Zafrani spices fried in butter ghee. Chicken or Lamb Darjeeling	£17.90
		55	A thoroughly garnished dish with selected spices extensively treated to provide a delicious medium strength flavoured dish dressed with onion rings.	217.50
	J	کی د	Garlic Chilli Chicken	£17.90
	J	CC	Chicken cooked with fresh garlic, green chillies and various herbs and spices. Madras hot. Bengal Bemisal	£24.90
		99	Bengal fish fried in olive oil. Cooked in medium spice and fresh herbs to keep it's delicacy, served with onion rice.	
4			Bengal Fry Bengal fish marinated with chef's special spice and grilled with onions, green peppers and tomatoes. Dry dish.	£19.90
	2	200		
	2	كى د	Balti Specialities	
	4	55	Balti's are exotic dishes cooked with a unique blend of spices, tossed with pure ghee to create it's own flavour. Slightly hot.	
/	Ę	9.5	Chicken Balti	£15.90
	J	ی ورز	Meat Balti	£15.90
	J	C C	Prawn Balti	£16.90
		99	King Prawn Balti	£21.90
9)		4	Chicken Tikka Balti	£16.90
	ŋ	NE	Lamb Tikka Balti	£16.90
	6	27	Shozna Balti	£16.90 £13.90
0		~ 0	Vegetable Balti	£13.90
9	2	C C		

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	ې روړ ن	Chef's Recommendations
S	35	Chicken or Lamb Tikka Masala Cooked in delicate flavoured, lightly spiced, rich creamy tandoori sauce.
8	2 000	Tandoori King Prawn Masala Cooked in delicate flavoured, lightly spiced, rich creamy tandoori sauce.
5 20	-63: 	King Prawn Delight Cooked in a very mild sauce, creamy flavoured with butter to enhance the taste of king prawns.
	ا دوران	Chicken or Lamb Pasanda Tossed with pure butter ghee, cooked in very rich, creamy sauce, flavoured with red wine.
	33	Makhani Chicken Spring chicken cooked in butter and creamy sauce to produce a delicious mild dish.
	2 ,65 6	Monchorian Chicken Chicken fillet cooked in a subtle blend of mango and masala spices, then simmered in cream.
8		Mouchak Chicken Breast pieces of spring chicken simmered in a satin smooth gravy made from honey and mild spices.
(S)	ع مور د	Badami Chicken Roasted cashew nuts tossed in butter, medium spiced and flavoured with fresh herbs.
	3 26 6	Karahi Chicken or Lamb Cooked with green peppers, onions, tomatoes, fresh herbs and spices.
	2 6% 6	Chicken Chatt Cooked with sweet and sour spices and thickened cream.
	الماري ماري رو	Reshmi Chicken Cooked with mincemeat and specially spiced chicken with fresh herbs. Dressed with egg.
8	ع در و	Bengal Chicken or Lamb Masala Cooked with exotic spices and fresh herbs, topped with tomatoes and pineapple.
8	2 666	Achari Chicken or Lamb Hyderabadi delicacy cooked with homemade pickle to obtain a most succulent outcome of fresh spices.
5	2 % 6	Chicken or Lamb Peaza Cooked with medium spices and fresh herbs in a fairly thick sauce. Flavoured with onion.
		Tawa Chicken or Lamb Chicken or lamb cooked in Tawa with onion, green peppers and slightly spiced. Dry dish. Chicken or Lamb Chilli Masala
	2) 50 C	Chicken or lamb tikka cooked with South Indian spices, fresh green chilli, onion and green peppers. Madras hot. Naga Chicken or Lamb
3	2 6(6	Cooked with aromatic herbs and spices, garnished with Naga chillies. Vindaloo hot. Chicken Sylhet
8	2 646	Chicken and egg cooked in butter, thickened with Madras hot spices and fresh herbs. Jaipuri Chicken or Lamb
28	مرز مرز ک	A semi-dry dish prepared with spring onions, green peppers and fresh herbs, which is a special recipe from Jaipur. Madras hot.

£16.90

£21.90

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£16.90

This is a Persian dish with mixed flavour of hot, sweet and sour, medium to dry dish with lentils added. Served with pilau rice.

Traditional Dishes	S					
	Chicken	Meat	Prawn	King Prawn	Vegetable	Chicken Tikka
Curry Medium spiced, saucy curry.	£14.50	£14.50	£15.50	£19.50	£12.50	£15.50
Madras Madras dishes are blended with fairly hot chil	£14.90 li sauce.	£14.90	£15.90	£19.90	£12.90	£15.90
Vindaloo Vindaloo dishes are blended with very hot chi	£15.90 lli sauce.	£15.90	£16.90	£20.90	£13.90	£16.90
Jalfrezi Cooked with fresh green chillies, highly spiced with fresh herbs, fairly dry Madras hot dish.	£14.90	£14.90	£15.90	£19.90	£12.90	£15.90
Dupiaza Dry medium curry to give extra taste to onion	£14.90 s.	£14.90	£15.90	£19.90	£12.90	£15.90
Rogan Prepared with medium hot spices and topped with juicy tomatoes.	£14.90	£14.90	£15.90	£19.90	£12.90	£15.90
Ceylon Fairly hot curry prepared with coconut & hot so	£14.90 ur spices.	£14.90	£15.90	£19.90	£12.90	£15.90
Bhuna Mouthwatering bhuna curry, sauteed with selected oriental spices.	£14.90	£14.90	£15.90	£19.90	£12.90	£15.90
Garlic Cooked with exotic herbs and spices garnishe with fresh gralic.	£14.90	£14.90	£15.90	£19.90	£12.90	£15.90
Sag Delightful dry medium curry, sauteed with frespinach and oriental spices.	£14.90 sh	£14.90	£15.90	£19.90	£12.90	£15.90
Methi This is a South Indian dish with the taste of dr. spices, medium hot.	£14.90	£14.90	£15.90	£19.90	£12.90	£15.90
Korma Deliciously mild and sweet dish, cooked very midly in butter with coconut and cream.	£14.90	£14.90	£15.90	£19.90	£12.90	£15.90
Podina A delightful mild and sweet dish cooked with coconut and mint.	£14.90	£14.90	£15.90	£19.90	£12.90	£15.90
Kashmir A mildly spiced dish prepared with lychees an fruit juices to create a beautifully balanced fla		£14.90	£15.90	£19.90	£12.90	£15.90
Malaya A mildly spiced dish prepared with pineapple and fruit juices to create a beautifully balance	£14.90 d flavour.	£14.90	£15.90	£19.90	£12.90	£15.90
Pathia This is a Persian dish with mixed flavour of hosour, fairly dry dish with coconut added. Serve		£18.90	£19.90	£24.90	£16.90	£19.90
Dansak	£18.90	£18.90	£19.90	£24.90	£16.90	£19.90

Sag Bhaji

Gobi Sag

Sag Paneer Dall Masala

Tarka Dall

Onion Bhaji

Curry Sauce

Korma Sauce

Dansak Sauce

Masala Sauce

Keema Aloo or Keema Peas

Mutter Paneer

Biryani Dishes

All the Biryani dishes are cooked with Basmati rice to add to the aroma of real Saffron. Topped with furry to add to the taste of the dish.	resh cucumber, tomato and served with vegetable
Chicken Biryani	£16.90
Meat Biryani	£16.90
Prawn Biryani	£17.90
King Prawn Biryani	£21.90
Chicken Tikka Biryani	£17.90
Lamb Tikka Biryani	£17.90
Vegetable Biryani	£13.90
Mushroom Biryani	£13.90
Shozna Biryani	£17.90
Chicken & Mushroom Biryani	£17.90
Chicken Tikka & Mushroom Biryani	£18.90
Malaya Chicken Biryani	£18.90
Malaya Lamb Biryani	£18.90
Lemon Chingri Biryani	£22.90
Extras	
Vegetable Curry	£6.90
Vegetable Bhaji	£6.90
Madras Samba	£6.90
Bombay Aloo	£6.90
Sag Aloo	£6.90
Aloo Gobi	£6.90
Mushroom Bhaji	£6.90
Cauliflower Bhaji	£6.90
Brinjal Bhaji	£6.90
Bindi Bhaji	£6.90
Chana Bhaji	£6.90

£6.90

£6.90

£6.90 £6.90

£6.90

£6.90

£8.90

£5.90

£5.90

£6.10

£6.10

£6.10

	Sundries		English Dichas	
1 63 A	Sulfulles		English Dishes	
	Papadom / Spiced Papadom	£1.00	Steak & Chips	£24.90
	Onion Salad	£1.00	French Fried Chicken	£16.90
	Mint Sauce	£1.00	Chicken Nuggets & Chips	£15.90
	Lime Pickle	£1.00	Scampi & Chips	£17.90
الم المراقع	Mango Chutney	£1.00	Plain Omelette	£13.90
	Shozna Sauce	£1.00	Chicken Omelette	£16.90
	Raitha	£4.10	Mushroom Omelette	£14.90
	Yoghurt. Plain, Cucumber or Onion	64.00	Chicken & Mushroom Omele	tte £16.90
ک کردر ال	All Pickle (Per head)	£1.00	Fried Mushroom	£5.50
0 C C			Green Salad	£4.90
X again	Rice Dishes		Chips	£3.90
	Plain Rice (Boiled)	£4.50	0.414.3.4	CEO 00
	Pilau Rice (Baked)	£4.90	Set Meal A 2 Persons	£59.90
X P 63 V	Special Fried Rice	£5.90	Bahari Kebab, Chicken Chatt	
	Mushroom Rice	£5.90	Karahi Lamb, Shozna Chicker	
محراها	Vegetable Rice	£5.90	Mushroom Bhaji, Mutter Pand	
שערוא	Peas Rice	£5.90	Pilau Rice, Egg Rice, Nan	
	Egg Rice	£5.90	1 mad Mee, 255 Mee, 14m	
	Onion Rice	£5.90	Set Meal B 2 Persons	£49.90
	Lemon Rice	£5.90		
	Coconut Rice	£5.90	Meat & Vegetable Samosa	
	Tikka Rice (Chicken)	£5.90	Chicken Bhuna, Meat Rogan	
MD ACC	Shozna Rice (Chick Peas)	£5.90	Vegetable Curry, Sag Aloo	
	Keema Rice (Minced Lamb)	£5.90	Pilau Rice, Plain Rice, Nan	
	Monchurian Rice (With mixed fruit)	£5.90	Party Menu A	£35.00
			rarty Meria / C	
	Roti (Bread)		Papadom, Starter, Main Dish	
Y U BO S			Rice and Nan or Side Dish	
ap exc	Nan	£3.90	Donty Many D	670.00
9 35	Keema Nan (Minced Lamb)	£4.90	Party Menu B	£30.00
X CC	Stuffed Nan (Vegetables)	£4.90	Papadom, Main Dish, Rice an	d
	Peshwari Nan (Nuts & Raisins)	£4.90	Nan or Side Dish	
(1) T	Kabuli Nan (Honey & Nuts)	£4.90		
X PX	Tikka Nan (Chicken)	£4.90	Prices subject to change. If any alteration	n to dishos is
	Garlic Nan	£4.90	required, an extra £1.00 will be charged	
	Egg Nan	£4.90	,	
o ex GX	Cheese Nan	£4.90	ALLERGIES & INTOLERANCES Please be advised some of our dishort	es may contain
	Paratha	£3.90	the following Allergens:	cs may Cuitalli
	Stuffed Paratha (Vegetables)	£4.90	Gluten, Milk, Soya, Egg, Fish, Lupin, Ce	,
355	Keema Paratha (Minced Lamb)	£4.90	Tree Nuts, Sesame, Mustard, Sulphites,	Molluscs,
	Roti (Cooked in Tandoor oven)	£3.90	Crustaceans. Fish dishes may contain bones. Please s	peak to a
2 2016	Chapati	£2.90	member of staff when ordering if you ha	
1220 6	Puri	£2.90	Shozna is a Registered Trademark.	
			0.55.5.5.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6	