



## Traditional Selection

Chicken £6.50 • Lamb £6.95  
Prawn £6.95 • King Prawn £12.95

- 77. Korma**  
Mild, sweet and coconut based sauce.
- 78. Bhuna**  
Medium spiced, cooked with onion, green pepper, tomato and a thick sauce.
- 79. Dopiazza**  
Medium spices cooked with diced onion, green and red pepper, with tomato and fairly dry dish.
- 80. Rogan Josh**  
Medium spices, cooked with onions, green peppers, tomato and garnished with fresh tomatoes toast in butter.
- 81. Curry / Madras / Vindaloo**  
Cooked with onion based gravy and slightly tangy sauce. (Curry medium, Madras fairly hot, Vindaloo very hot)
- 82. Pathia**  
Medium spices with thick sauce. Flavoured with hot, sweet and sour sauce.
- 83. Dansak**  
Cooked with lentils, herbs. Flavoured with hot, sweet and sour sauce.
- 84. Saag – spinach**  
Spinach cooked with aromatic spices with onions, peppers in butter.
- 85. Balti** £8.95  
Cooked with various delicious spices and garnished with tomato, coriander and spring onion. Served with nan bread.
- 86. Vegetable Balti** £7.95  
Mixed vegetables cooked with various delicious spices and garnished with tomato, coriander and spring onion. Served with nan bread.
- 87. Methi**  
Fairly dry dish cooked with fenugreek leaves, onions, peppers and own aromatic spices.



## Vegetarian Dishes

Any of the vegetable dishes as a main is £6.50

- 88. Dal Tadka** £3.95  
A yellow and red lentil cooked with onions and own blend spices and garnishing with garlic, cumin seeds and whole red chillies.
- 89. Dal Makani** £3.95  
Whole black lentils cooked overnight on a very slow heat, finished with churned butter and fresh cream.
- 90. Dal Palak** £3.95  
A yellow and red lentil cooked with chopped spinach, onions, own blend spices and garnishing with garlic, cumin seeds, whole red chillies and butter.
- 91. Panjabi Chjana Masala** £3.95  
Chick peas cooked with onion, peppers in our own spices and garnishing with fresh tomato and fairly dry dish.
- 92. Subz Masala** £4.25  
Mixed vegetables cooked in a fresh tomato and onion, peppers. Finished with fenugreek.

- 93. Bombay Aloo** £3.95  
Diced potatoes cooked with onion, peppers, tomato and slightly spicy and dry dish.
- 94. Sag Aloo** £3.95  
Diced potatoes and spinach cooked together with onion, peppers, tomato in aromatic spices and finishing with fresh coriander.
- 95. Palak Paneer** £4.50  
Diced cottage cheese cooked with chopped spinach, aromatic spices, garlic, cumin and touch of fresh cream. **Main Course – £6.95**
- 96. Aloo Baingan Masala** £3.95  
Diced cut aubergine and potato cooked in aromatic spices with onion, pepper, fresh coriander and fairly dry dish.
- 97. Bhindi Masala** £3.95  
Okra tossed with cumin with aromatic spices, onions, peppers, tomato and fresh coriander.
- 98. Mushroom Mutter Masala** £3.95  
Mushroom and green peas cooked with aromatic spices, onions, peppers and finishing with fresh coriander.
- 99. Cauliflower Masala** £3.95  
Cauliflower cooked with onion, green pepper, tomato, with aromatic spices and fairly dry dish.
- 100. Paneer Tikka Jalfrezi** £4.50  
Diced Indian cottage cheese, cooked with red, green peppers, onion, green chillies with onion based gravy and garnished with fresh coriander. Fairly hot. **Main Course – £6.95**



## Rice and Bread

- 101. Pulao Rice** £2.60
- 102. Steamed Rice** £2.50
- 103. Mushroom Rice** £2.95
- 104. Egg Fried Rice** £2.95
- 105. Lemon Rice** £2.95
- 106. Keema Rice** £3.25
- 107. Sag Rice** £3.25
- 108. Vegetable Rice** £3.25
- 109. Coconut Rice** £3.25
- 110. Plain Nan** £2.20
- 111. Peshwari Nan** £2.75
- 112. Garlic Nan** £2.75
- 113. Tandoori Roti** £2.50
- 114. Keema Nan** £2.95
- 115. Pudina Nan** £2.50
- 116. Cheese & Onion Nan** £3.10
- 117. Plain Paratha** £2.10
- 118. Muglai Paratha** £2.50
- 119. Chapatti** £1.70
- 120. Chips** £2.50

If your favourite dish is not on our menu, please do ask, our chef would be happy to prepare it for you.

(v) Vegetarian Dishes.

Allergies – Some of our dishes in our menu contains traces of nuts. If you have any allergies, please inform us before placing your order.



## Accompaniments

- 121. Rose Green Salad** £3.00  
Salad leaves dressing with olive oil with red onion, tomato, cucumber, carrot and olives.
- 122. Vegetable Raita** £2.95  
Yoghurt with chopped tomato, cucumber, onion, garnished toasted cumin. Topped with fresh coriander.
- 123. Pappadoms** £0.70 each  
Thin, Crispy bread.
- 124. Assorted Chutney Tray** £2.75  
Mango, Onion, Lime, Coconut, Mint.
- 125. Individual Chutney Portion (per portion)** £0.70



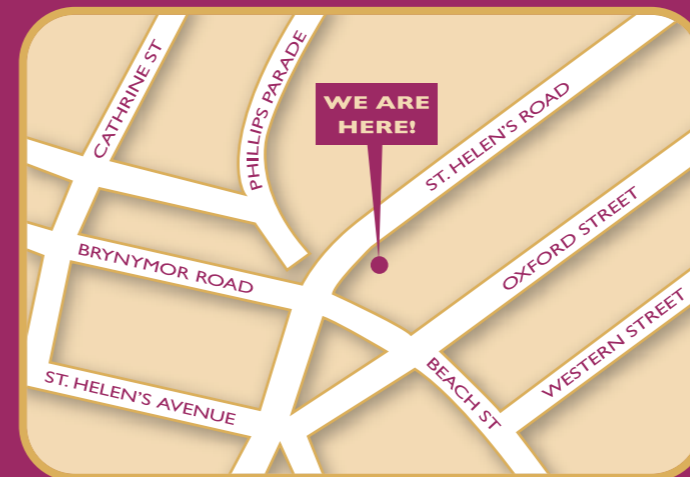
## Sunday Lunch Buffet

Different dishes to choose from every  
Sunday Buffet open between 12pm and 5pm

OPENING HOURS  
Monday – Thursday  
5.30pm – Midnight

Friday and Saturday  
12.00pm – 2.00pm and 5.30pm – 1.00am

Sunday  
12.00pm – 11.30pm  
Sunday Buffet 12.00pm – 5.00pm



73-74 St. Helens Road, Swansea SA1 4BG

Telephone: 01792 467 000

Email: info@rose-indienne.co.uk

www.rose-indienne.co.uk



# ROSE Indienne

## Fine Dining Restaurant



At 'Rose' we'll take you on a culinary journey reminiscent of The Mughal Days of India.

We take you back to an era where Nawabs and Maharajas once dictated what a truly royal meal was all about. Rich and creamy with your choice from milder to hotter spicier dishes. We take inspiration from the cuisine of the northern region of India. Primarily Lucknow in Uttar Pradesh and Amritsar in Punjab.

It's no small wonder that you find yourself dining at Swansea's best Indian restaurant today . . .

Telephone:  
**01792 467 000**

*10% Discount  
on takeaway meals*



## Appetisers

- 1. Vegetable Shami Kebab (v)** £3.95  
Green peas, potatoes, carrot mixed with garlic, ginger, green chilli and ground spices and stuffed with cheese and deep fried.
- 2. Onion Pakora (v)** £3.25  
Sliced onions and potato mixed with ground spices and made into round shape and deep fried. **Side order – £2.95**
- 3. Aloo Chat (v)** £3.95  
Diced cut potato pieces with chat massala spice and cooked with slightly sweet and sour sauce.
- 4. Stuffed Mushroom (v)** £3.95  
Whole mushroom stuffed with chillies, cheese, fresh coriander, marinated in butter, bread grams and deep fried.
- 5. Samosa (Meat or Vegetable)** £3.25  
Mincemeat or peas, carrots, potato, fresh coriander, mixed in spices and filled in pastry parcels and deep fried.
- 6. Paneer Tikka (v)** £4.25  
Indian cheese, cube cut, marinated in spices and grilled with onions, red and green peppers. **Main Course – £7.95**
- 7. Sunhari Jhinga (Golden Fried Prawns)** £5.95  
King prawns mixed in spices, batter and deep fried.
- 8. Fish Amritsar** £4.50  
White fish sliced cut and mixed with ground spices, ginger garlic paste, fresh coriander, battered and deep fried.
- 9. Ajwaini Fish Tikka** £4.50  
Pan fried pieces of white fish, marinated in our own blended spices of Ajwaini (Loveage seeds).
- 10. Prawn Puri** £3.95  
Succulent small prawns cooked with spices and onions. Served with deep fried bread.
- 11. Chicken Pakora** £4.50  
Chicken strips marinated in Rose special spice, battered and deep fried.
- 12. Chicken Tikka** £4.25
- 13. Lamb Tikka** £4.50  
Succulent pieces of boneless meat marinated in spices and yoghurt and cooked in tandoori oven.
- 14. Chicken or Lamb Seekh Kebab** £4.25  
Minced chicken or lamb, marinated in homemade spices, skewered and cooked in tandoori oven.
- 15. Tandoori Chicken (¼ chicken)** £4.25  
On the bone chicken marinated with our own blended spices and yogurt cooked in the tandoori.
- 16. Chicken Chat** £4.25  
Succulent small pieces of chicken stir fried with mixed blend of spice and tangy flavour.
- 17. Lamb Chop Tandoori** £4.95  
Lamb marinated overnight in yoghurt and own spices and cooked in tandoori oven.
- 18. Reshmi Kabab** £4.50  
Minced lamb, mixed in ground spices and fresh coriander, made into flat round shape and served with egg.
- 19. Mixed Platter** £4.95  
Pieces of spiced chicken, lamb seekh kebab, chicken, lamb tikka and cooked in a tandoori clay oven and served in one platter.
- 20. Lamb Shami Kebab** £4.50  
Mince lamb marinated in different spices, and cooked in a clay oven on skewers.
- 21. Lashsooni Jhinga** £5.50  
King prawn marinated in a rich garlic sauce and chargrilled in the tandoori oven.



## Grilled Specialities

- 22. Chicken Tikka** £7.50
- 23. Lamb Tikka** £7.75  
Succulent pieces of boneless meat marinated in spices and yoghurt and cooked in tandoori oven. Served in sizzling dish.
- 24. Chicken Seekh Kebab** £7.25
- 25. Lamb Seekh Kebab** £7.50  
Minced chicken or lamb, marinated in homemade spices, skewered and cooked in tandoori oven. Served in sizzling dish.
- 26. Chicken Shashlik** £8.95
- 27. Lamb Shashlik** £9.50  
Diced chicken or lamb marinated in our own blended spice mix and yogurt, skewered with tomato, onions, capsicum and cooked flaming tandoori oven.
- 28. Tandoori Chicken** ½ – £6.95 Full – £9.95  
On the bone chicken marinated with our own blended spices and yogurt cooked in the tandoori. Served in sizzler.
- 29. Tandoori Lamb Chop** £9.95  
Lamb marinated overnight in yoghurt and own spices and cooked in tandoori oven. Served in sizzler.
- 30. Rose Mix Tandoori** £11.95  
Chicken, lamb tikka, seekh kebab, king prawn and on the bone tandoori chicken marinated in varies spices and cooked in a tandoori oven and served in a sizzling platter. Accompanied with naan bread.
- 31. Chicken Malai Kebab** £8.50  
Boneless diced chicken marinated in yogurt with ground spices, cream, cashew nut. Garnished with cheese and served in a sizzling dish.
- 32. Lahsooni Jhinga** £12.95  
King size prawns, marinated in our own blend spices, yogurt and cooked in tandoori oven. Served in a sizzler.
- 33. Tandoori Flaming Duck** £12.95  
Pieces of duck marinated in yoghurt, our own blend spices, cooked in a clay oven and served with flaming brandy in a sizzler.
- 34. Ajwaini Fish Tikka** £9.95  
Pan fried pieces of white fish and marinated in our own blended spices of Ajwaini (Loveage seeds).



## Signature Dishes

(All Served with rice)

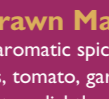
- 35. Batak Raja** £12.95  
Whole pieces of duck breast marinated in yogurt and ground spices and cooked on tandoori oven, served on a plate with rich flavour sauce and served with aromatic rice.
- 36. Jhinga Delight** £13.95  
King size prawns peeled and marinated in our own blended spices and cooked in a tandoori oven. Served on a plate in a buttery sauce with fragment rice.
- 37. Grill Pudina Macchi** £11.95  
Small fillet of salmon fish marinated in ground spices, fresh mints and garlic paste and cooked and grilled. Served on a place with medium spicy sauce with aromatic rice.
- 38. Murgh Kasoori Passanda** £11.95  
Diced pieces of tandoori chicken stir fried with caramelized onion, cream, cashew nuts, garnished with fenugreek leaves in a rich flavour sauce with aromatic rice.

- 39. Goan Duck Curry** £12.95  
Diced pieces of duck marinated in our own blended spices cooked with coconut cream in a rich flavour sauce and served in aromatic rice.
- 40. Lamb Shank** £10.95  
Lamb shanks marinated overnight with tomato, herbs and spices. Slow cooked in oven and served with aromatic rice and spicy sauce and potato.
- 41. Grilled Sea Bream** £10.95  
Fillet of sea bream grilled and marinated our own blend spice served with medium spicy sauce and aromatic rice.
- 42. Laiz Pasliya** £11.95  
Charcoal grilled lamb chop cooked with our freshly prepared Mixed spices.
- 43. Jhinga Naintara** £13.95  
King prawn cooked with red and green pepper and exotic spices garnished with sesame seeds.



## Chef's Recommendation

- 44. Butter Chicken** £7.95  
Chicken tikka cooked in a tangy tomato gravy sauce enriched with cream and butter.
- 45. Chicken Tikka Masala** £7.95
- 46. Lamb Tikka Masala** £8.25  
Grilled chicken or lamb tikka cooked with onions, tomato, garlic, ginger sauce, mixed in aromatic spices and finished with cream, butter, slightly sweet and rich flavour.
- 47. Murgh Hara Masala** £7.95  
Boneless diced chicken marinated in aromatic spices, cooked in gravy with green coriander, green chilli paste and slightly hot flavour.
- 48. Kochi Murgh** £7.95  
Tender pieces marinated striped cut of chicken cooked with garlic, ginger and aromatic spices, garnished with spring onions and fried onions.
- 49. Lal Mass** £7.95  
A boneless pieces of lamb slow cooked in butter with brown onions, tomatoes with varies aromatic spices and fairly hot.
- 50. King Prawn Saag** £10.95  
King size prawns cooked with spinach, onions with aromatic spices.
- 51. Bhindi Gosht** £7.95  
Diced lamb cooked with okra and aromatic spices.
- 52. Chicken Karahi** £7.95
- 53. Lamb Karah** £8.25  
Chicken or lamb tikka cooked with chef own ground spices, enrich tomato, onions and red pepper gravy sauce.
- 54. Chicken Jalfrezi** £7.95
- 55. Lamb Jalfrezi** £8.25  
Marinated chicken or lamb with garlic ginger and chef own blended spice, mixed together and cooked with green pepper and red pepper, green chillies in a fairly hot in tangy sauce.
- 56. Duck Karahi** £9.50  
Diced duck breast marinated with chef own spices, enrich tomato, onions and red pepper gravy sauce.
- 57. Sali Boti – Chicken** £7.95
- 58. Sali Boti – Lamb** £8.25  
Tender diced pieces of chicken or lamb cooked in aromatic spices, onions and green chills and garnished with Julienne cut potatoes and fresh coriander.



- 59. Tandoori King Prawn Masala** £12.95  
King prawn marinated in aromatic spices, cooked in tandoori oven, finished with onions, tomato, garlic, ginger sauce, garnished with cream, butter, slightly sweet and rich flavour.
- 60. Chicken Tikka Rezala** £8.50  
Marinated chicken tikka, cooked with minced lamb, in aromatic spices, herbs and finished with coriander.
- 61. South Indian Garlic Chilli Chicken** £7.50  
Tender marinated pieces of chicken tikka, cooked with slices of garlic, aromatic spices, dried chillies with onion gravy sauce and coriander leaves.
- 62. Lamb Chops Kahari** £10.95  
Spice, fenugreek, fiery, dry, served in the karahi.
- 63. Duck Methi** £9.50  
Served with fenugreek and spices.
- 64. Dhaba Gosht** £8.95  
Tender lamb pieces cooked with ground garam masala, touch kasori mathi and spices.



## Fish & Seafood Special

- 65. Goan Fish Curry** £8.95  
Popular Goan dish of India, sliced cut white fish marinated in chef special spices and cooked with mustard seeds, curry leaves, onion gravy and coconut milk.
- 66. Bengal Fish Curry** £8.95  
Bengali traditional white fish, marinated in chef own spices, cooked with green chillies, onion, tomato gravy and fairly hot.
- 67. King Prawn Curry** £11.95  
King prawns cooked in garlic, ginger, onion, tomato gravy and finished with coriander and green peppers.
- 68. King Prawn Makhani** £12.95  
King prawn, peeled, marinated in aromatic spices cooked in tandoori oven, served in onion, tomato gravy and enrich with cream and butter.
- 69. Spicy Fish Masala** £7.95  
Sea bass fillet, marinated in ginger, garlic paste, aromatic spices and cooked with medium spicy sauce and accompanied with potatoes.



## House Biryani Dishes

- Biryani is a rice based meal that consists of layering cooked rice and flavoured with cloves, cinnamon, cardamom, bay leaf, coriander, ginger, garlic and onions. Cooked with meat or chicken, prawn and vegetables. Served with vegetable sauce.
- 70. Lamb Biryani** £8.95
  - 71. Chicken Biryani** £8.50
  - 72. Mixed Vegetable Biryani** £7.95
  - 73. King Prawn Biryani** £12.95
  - 74. Prawn Biryani** £8.95
  - 75. Chicken Tikka Biryani** £9.50
  - 76. Rose Special Mixed Biryani** £10.95