



## Traditional Selection

Chicken £8.50 • Lamb £9.30,  
Prawn £8.95 • King Prawn £13.95

83. **Korma**  
Mild, sweet and coconut based sauce.
84. **Bhuna**  
Medium spiced, cooked with onion, green pepper, tomato and a thick sauce.
85. **Dopiazza**  
Medium spices cooked with diced onion, green and red pepper, with tomato and fairly dry dish.
86. **Rogan Josh**  
Medium spices, cooked with onions, green peppers, tomato and garnished with fresh tomatoes toasted in butter.
87. **Curry/ Madras/ Vindaloo**  
Cooked with onion based gravy and slightly tangy sauce. (Curry medium, Madras fairly hot, Vindaloo very hot)
88. **Pathia**  
Medium spices with thick sauce. Flavoured with hot, sweet and sour sauce.
89. **Dansak**  
Cooked with lentils, herbs. Flavoured with hot, sweet and sour sauce.
90. **Saag – spinach**  
Spinach cooked with aromatic spices with onions, peppers in butter.
91. **Vegetable Balti -- £9.95**  
Mixed vegetables cooked with various delicious spices and garnished with tomato, coriander and spring onion. Served with naan bread.
92. **Methi**  
Fairly dry dish cooked with fenugreek leaves, onions, peppers and own aromatic spices.
93. **Nawabi - 9.40**  
Mildly spiced chicken blended with almonds, mixed ground nuts & cream (a princely dish)
94. **Shahi Chicken Korma £7.80**  
Mild, sweet and coconut based sauce with scrambled eggs & almonds.
95. **Mugli Chicken Korma £7.50**  
Mild, sweet and coconut based sauce with whole egg & almonds.
96. **Balti £11.40**  
Cooked with various delicious spices and garnished with tomato, coriander and spring onion. Served with naan bread.
97. **Lahore Special Balti £11.80**  
Cooked with various delicious spices and garnished with tomato, coriander and spring onion. Served with naan bread.
98. **Chicken Tikka Sag Balti £11.40**  
Cooked with various delicious spices and garnished with tomato, coriander and spring onion. Served with nan bread.
99. **Chicken Merango Special £9.30**  
Rose's own special recipe cooked with tender pieces chicken with aromatic spices & herbs. Served with Mangos.



## Vegetarian Dishes

Any of the vegetable dishes as a main is £6.50

100. **Dal Tadka** £4.80  
A yellow and red lentil cooked with onions and own blend spices and garnishing with garlic, cumin seeds and whole red chillies.
101. **Dal Makani** £4.80  
Whole black lentils cooked overnight on a very slow heat, finished with churned butter and fresh cream.
102. **Dal Palak** £4.80  
A yellow and red lentil cooked with chopped spinach, onions, own blend spices and garnishing with garlic, cumin seeds, whole red chillies and butter.
103. **Panjabi Chjana Masala** £4.80  
Chick peas cooked with onion, peppers in our own spices and garnishing with fresh tomato and fairly dry dish.

104. **Subz Masala** £4.80  
Mixed vegetables cooked in a fresh tomato and onion, peppers, finished with fenugreek.
105. **Bombay Aloo** £4.80  
Diced potatoes cooked with onion, peppers, tomato and slightly spicy and dry dish.
106. **Sag Aloo** £4.80  
Diced potatoes and spinach cooked together with onion, peppers, tomato in aromatic spices and finishing with fresh coriander.
107. **Palak Paneer** £5.90 (Main £8.10)  
Diced Cottage cheese cooked with chopped spinach, aromatic spices, garlic, cumin and touch of fresh cream.
108. **Aloo Baingan Masala** £4.80  
Diced cut aubergine and potato cooked in aromatic spices with onion, pepper, fresh coriander and fairly dry dish.
109. **Bhindi Masala** £4.80  
Okra tossed with cumin with aromatic spices, onions, peppers, tomato and fresh coriander.
110. **Mushroom Mutter Masala** £4.80  
Mushroom and green peas cooked with aromatic spices, onions, peppers and finishing with fresh coriander.
111. **Cauliflower Masala** £4.80  
Cauliflower cooked with onion, green pepper, tomato, with aromatic spices and fairly dry dish.
112. **Paneer Tikka Jalfrezi** £5.90 (Main £8.30)  
Diced Indian cottage cheese, cooked with red, green peppers, onion, green chillies with onion based gravy and garnished with fresh coriander. Fairly hot.
113. **Sag Bhaji** £4.80  
Spinach cooked in vegetable oil with aromatic spices



## Rice and Bread

114. **Pilau Rice** £3.50
115. **Steamed Rice** £3.20
116. **Mushroom Rice** £4.20
117. **Egg Fried Rice** £4.20
118. **Lemon Rice** £4.20
119. **Keema Rice** £4.20
120. **Sag Rice** £4.20
121. **Vegetable Rice** £4.20
122. **Chana Rice** £4.20
123. **Coconut Rice** £4.20
124. **Plain Nan** £3.20
125. **Peshwari Nan** £4.10
126. **Garlic Nan** £3.90
127. **Tandoori Roti** £2.90
128. **Keema Nan** £4.10
129. **Pudina Nan** £3.90
130. **Cheese & Onion Nan** £4.10
131. **Plain Paratha** £3.20
132. **Muglai Paratha** £3.50
133. **Chapatti** £1.90
134. **Chips** £3.30



## Accompaniments

135. **Rose Green Salad** £3.50  
Salad leaves dressed with olive oil with red onion, tomato, cucumber, carrot and olives.
136. **Vegetable Raita** £3.10  
Yoghurt with chopped tomato, cucumber, onion, garnished toasted cumin. Topped with fresh coriander.
137. **Pappadoms** £0.90 each  
Thin, Crispy bread.
138. **Assorted Chutney Tray** £2.90  
(Mango, Onion, Lime, Coconut, Mint)
139. **Individual Chutney Portion** £0.80 each



## Sunday Lunch Buffet

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

OPENING HOURS  
Monday - Thursday  
5.30pm - Midnight

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

Sunday  
12.00pm - 11.30pm  
Sunday Buffet 12.00pm - 5.00pm



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# 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 Pardesh and Amritsar in Punjab.

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

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01792 467 000

10% Discount  
on takeaway meals



## Appetisers

1. **Vegetable Shami Kebab (v)** £4.30  
Green peas, potatoes, carrot mixed with garlic, ginger, green chilli and ground spices and stuffed with cheese and deep fried.
2. **Onion Pakora (v)** £4.20  
Sliced onions and potato mixed with ground spices and made into round shape and deep fried.
3. **Aloo Chat (v)** £4.50  
Diced cut potato pieces with chat massala spice and cooked with slightly sweet and sour sauce.
4. **Stuffed Mushroom (v)** £4.40  
Whole mushroom stuffed with chillies, cheese, fresh coriander, marinated in butter, bread grams and deep fried.
5. **Samosa (Meat or Vegetable)** £4.30  
Mincemeat or Peas, carrots, potato, fresh coriander, mixed in spices and filled in homemade pastry parcels and deep fried.
6. **Paneer Tikka (v)** £5.30  
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)** £8.50  
King Prawns mixed in spices, batter and deep fried.
8. **Fish Amritsar** £5.90  
White fish sliced cut and mixed with ground spices, ginger garlic paste, fresh coriander, battered and deep fried.
9. **Ajwaini Fish Tikka** £5.90  
Grilled pieces of white fish, marinated in our own blended spices of Ajwaini (Loveage seeds)
10. **Prawn Puri** £5.30  
Succulent small prawns cooked with spices and onions. Served with deep fried bread.
11. **Chicken Pakora** £5.20  
Chicken strips marinated in Rose special spice, battered and deep fried.
12. **Chicken Tikka** £4.80
13. **Lamb Tikka** £5.30  
Succulent pieces of boneless chicken marinated in spices and yoghurt and cooked in tandoori oven.
14. **Lamb Seekh Kebab** £4.90  
Minced lamb, marinated in homemade spices, skewered and cooked in tandoori oven
15. **Tandoori Chicken (1/4 chicken)** £5.10  
On the bone chicken marinated with our own blended spices and yogurt cooked in the tandoori.
16. **Chicken Chat** £5.10  
Succulent small pieces of chicken stir fried with mixed blend of spice and tangy flavour.
17. **Lamb Chop Tandoori** £6.95  
Lamb marinated overnight in yoghurt and own spices and cooked in tandoori oven.
18. **Reshmi Kabab** £4.80  
Minced lamb, mixed in ground spices and fresh coriander, made into flat round shape and deep fried.
19. **Mixed Platter** £5.80  
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 Kabab** £4.90  
Minced lamb marinated in various spices, cooked in a clay oven. Made into flat round shape.
21. **Lahsooni Jhinga** £8.50  
King size prawns, marinated in rich garlic sauce and chargrilled in tandoori oven.
22. **Prawn Cocktail** £4.80
23. **Lamb Puri** £5.90  
Succulent small pieces of lamb coked with own blend of spices served with deep fried bread.
24. **Spicy Wings** £4.95  
Chicken wings marinated in chef special spices and cooked in chargrilled tandoori oven.
25. **Duck Tikka** £6.30  
Succulent small pieces of diced breast duck marinated in various spices and cooked on grill.

### NOTE:

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



## Grilled Specialities

(Main Course)

26. **Chicken Tikka** £9.40  
Succulent pieces of boneless meat marinated in spices and yoghurt and cooked in tandoori oven. Served in sizzling dish
27. **Lamb Tikka** £9.95  
Succulent pieces of boneless meat marinated in spices and yoghurt and cooked in tandoori oven. Served in sizzling dish
28. **Whole Grilled Trout** £12.95  
Served with vegetables
29. **Lamb Seekh Kebab** £8.90  
Minced lamb, marinated in homemade spices, skewered and cooked in tandoori oven. Served in sizzling dish.
30. **Chicken Shashlik** £10.90  
Diced chicken marinated in our own blended spice mix and yogurt, skewered with tomato, onions, capsicum and cooked flaming tandoori oven.
31. **Lamb Shashlik** £10.90  
Diced lamb marinated in our own blended spice mix and yogurt, skewered with tomato, onions, capsicum and cooked flaming tandoori oven.
32. **Tandoori Chicken (1/2)** £9.40 (full - £12.95)  
On the bone chicken marinated with our own blended spices and yogurt cooked in the tandoori. Served in sizzler.
33. **Tandoori Lamb Chop** £13.50  
Lamb marinated overnight in yoghurt and own spices and cooked in tandoori oven. Served in sizzler.
34. **Rose Mix Tandoori** £13.60  
Chicken, lamb tikka, seekh kebab 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.
35. **Chicken Malai Kebab** £9.40  
Boneless diced chicken marinated in yogurt with ground spices, cream, cashew nut. Garnished with cheese and served in a sizzling dish.
36. **Lahsooni Jhinga** £14.95  
King size prawns, marinated in our own blend spices, yogurt and cooked in tandoori oven. Served in a sizzler.
37. **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.
38. **Ajwaini Fish Tikka** £11.95  
Grilled pieces of white fish and marinated in our own blended spices of Ajwaini (Loveage seeds)
39. **Batak Raja** £12.95  
Whole pieces of Duck breast marinated in yogurt and ground spices and cooked in a tandoori oven, served on a plate with richly flavoured sauce and served with aromatic rice.
40. **Jhinga Delight** £14.95  
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.
41. **Grill Pudina Macchi** £14.95  
Small fillet of salmon fish marinated in ground spices, fresh mints and garlic paste and cooked and grilled. Served on a plate with medium spicy sauce and aromatic rice.

## Signature Dishes

(All Served with rice)

42. **Murgh Kasoori Passanda** £12.50  
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.
43. **Goan Duck Curry** £14.50  
Diced pieces of duck marinated in our own blended spices cooked with coconut cream in a rich flavour sauce and served in aromatic rice.
44. **Lamb Shank** £14.95  
Lamb shanks marinated overnight with tomato, herbs and spices. Slow cooked in oven and served with aromatic rice, spicy sauce and potato.
45. **Grilled Sea Bream** £13.50  
Fillet of Sea Bream grilled and marinated in our own blend spices served with a medium spicy sauce and aromatic rice.
46. **Laiz Pasliya** £13.95  
Charcoal grilled lamb chop cooked with our freshly prepared mixed spices.
47. **Jhinga Naintara** £14.95  
King prawn cooked with red and green pepper and exotic spices garnished with sesame seeds.
48. **Murgi Masala** £12.95  
Rose's own special recipe, specially baked tandoori chicken cooked with minced meat, various spices, herbs and eggs. Served with pilau rice.



## Chef's Recommendation

49. **Butter Chicken** £9.80  
Chicken tikka cooked in a tangy tomato gravy sauce enriched with cream and butter.
50. **Chicken Karahi** £9.80  
Chicken tikka cooked with chef own ground spices enriched with tomato, onions and red pepper gravy sauce. Served in a cast iron dish.
51. **Lamb Karahi** £9.80
52. **Chicken Jalfrezi** £9.40  
Marinated chicken with garlic, ginger and chef's own blended spice, mixed together and cooked with green pepper and red pepper, green chillies in a fairly hot, tangy sauce.
53. **Lamb Jalfrezi** £9.80
54. **Chicken Tikka Massala** £9.80  
Grilled chicken tikka cooked with onions, tomato, garlic, ginger sauce, mixed in aromatic spices and finished with cream, butter, slightly sweet and rich flavour.
55. **Lamb Tikka Masala** £9.80
56. **Murgh Hara Masala** £8.90  
Boneless diced chicken marinated in aromatic spices, cooked in gravy with green coriander, green chilli paste with a slightly hot flavour.
57. **Kochi Murgh** £9.40  
Tender pieces of marinated chicken cooked with garlic, ginger and aromatic spices, garnished with spring onions and fried onions.
58. **Lal Mass** £9.30  
A boneless pieces of lamb slow cooked in butter with brown onions and tomatoes with various aromatic spices and fairly hot.
59. **King Prawn Saag** £14.30  
King size prawns cooked with spinach, onions and green chillies with aromatic spices.
60. **Bhindi Gosht** £8.95  
Diced lamb cooked with okra and aromatic spices.
61. **Duck Karahi** £10.95  
Diced duck breast marinated with chef's own spices, enriched with tomato, onions and red pepper gravy sauce.
62. **Sali Boti Chicken** £9.50  
Tender diced pieces of chicken cooked in aromatic spices, onions and apricot, garnished with Julienne cut potatoes and fresh coriander.
63. **Sali Boti Lamb** £9.50
64. **Tandoori King Prawn Masala** £14.50  
Kind prawn marinated in aromatic spices, cooked in a tandoori oven, finished with onions, tomato, garlic, ginger sauce, garnished with cream, butter, slightly sweet and rich flavour.



## Fish & Seafood Dishes

70. **Goan Fish Curry** £11.50  
Popular Goan dish of India, sliced cut white fish marinated in chef's special spices and cooked with mustard seeds, curry leaves, onion gravy and coconut milk.
71. **Bengal Fish Curry** £10.90  
Bengali traditional white fish, marinated in chef's own spices, cooked with green chillies, onion, tomato gravy and fairly hot.
72. **King Prawn Curry** £13.95  
King prawns cooked in garlic, ginger, onion, tomato gravy and finished with coriander and green peppers.
73. **King Prawn Makhani** £13.95  
King prawn, peeled, marinated in aromatic spices cooked in tandoori oven, served in onion, tomato gravy and enrich with cream and butter.
74. **Spicy Fish Masala** £12.95  
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, cardamon, bay leaf, coriander, ginger, garlic and onions. Cooked with meat or chicken, prawn and vegetables. Served with vegetable sauce.

75. **Lamb Biryani** £10.90
76. **Chicken Biryani** £10.50
77. **Mixed Vegetable Biryani** £8.90
78. **King Prawn Biryani** £13.95
79. **Prawn Biryani** £10.40
80. **Chicken Tikka Biryani** £10.90
81. **Rose Special Mixed Biryani** £11.95
82. **Malaya Chicken Biryani** £10.95