

SHOZNA

A Culinary Jewel in Rochester

FOOD: The menu at Shozna is a delightful exploration of the Indian subcontinent's rich culinary heritage. Each dish, from the succulent Lamb and Chicken Tikka to the signature Karahi Mughal Special and Jaipuri Lamb, is a testament to Chef Jamal's exceptional skills and unique touches.

ATMOSPHERE: The restaurant boasts a modern, simplistic design with imaginative layouts and captivating lighting. The addition of large lamps, a modern bar, and a bowl filled with floating flowers and candles creates a warm, inviting environment.

SERVICE: The service was impeccable, with a keen attention to detail and a genuine desire to ensure a delightful dining experience. Chef Jamal's personal engagement with his guests adds a special touch, making patrons feel valued and welcomed.

PRICE: The overall value for money is excellent, considering the high standards maintained throughout.



PHOTO: Shozna is An Award-Winning Indian & Bangladeshi Restaurant in Rochester, Kent.

Exploring Authentic Flavours with Chef Jamal Ahmed

BY
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Shozna in Rochester, Kent, offers exceptional Indian and Bangladeshi cuisine crafted by award-winning Chef Jamal "Jay" Ahmed, providing a memorable dining experience with top-notch service and a welcoming atmosphere.

I recently had the pleasure of dining at Shozna, a charming Indian and Bangladeshi restaurant nestled in Rochester, Kent. The restaurant's modern UK façade, adorned with a striking billboard and a quaint garden at the entrance, immediately set a welcoming tone.

Since its inception in Strood in 1996 and subsequent relocation to Rochester nearly two decades ago, Shozna has garnered an impressive array of national and international accolades. This success is a testament to the dedication and culinary prowess of Owner-Chef Jamal "Jay" Ahmed, who named the restaurant after his sister. Chef Jamal's unique touch to traditional curry dishes is evident in every bite.

Shozna delivers outstanding Indian and Bangladeshi dishes with impeccable service, making it a must-visit culinary destination in Rochester.

George Shaw, food critique writer of Taste Lononn and I were warmly greeted by Chef Jamal upon arrival. Despite it being a mid-week evening, the restaurant was bustling, a clear indicator of its popularity. Remarkably, Chef Jamal has cultivated a loyal customer base of over 2,000 patrons, with 40% hailing from Rochester and 60% from surrounding towns.

Chef Jamal invited us to the second floor, which is reserved for business meetings and special events with a capacity of 60 diners. Both the main dining area and the event space are impeccably designed, featuring a modern, simplistic aesthetic with imaginative layouts and captivating

lighting.

Our evening began with Chef Jamal sharing his inspirational journey from Birmingham to London at the age of 16. After partnering in a restaurant in 1989, he amassed extensive experience and knowledge in Indian and Bangladeshi cuisine, culminating in the establishment of Shozna in 1996. Over the years, he has invested £600,000 in designing the restaurant, which boasts large lamps, a modern bar, and a stunning bowl filled with floating flowers and candles.

Shozna offers a rich culinary experience, showcasing the diverse flavours of the Indian subcontinent. The menu highlights regional variations, from the fish-rich dishes of Bangladesh to the spicier meat dishes of South India and Pakistan. Each dish is a testament to authentic Indian cooking, an art refined over generations.

Our culinary journey began with Lamb and Chicken Tikka, each priced at £5.90. These dishes provided a delightful burst of flavour with tender, marinated meat cooked to perfection. The smoky, spicy notes perfectly complemented the succulent texture, making them a must-try for any Indian cuisine enthusiast.

For the main course, we savoured the Karahi Mughal Special, Bengal Bemisal, Vegetable Balti, Jaipuri Lamb, and Curry Meat. The Karahi Mughal Special, priced at £13.90, featured boneless tandoori chicken with king prawn

cooked with minced lamb in creamy special spices, served with pilau rice. This dish stood out with its rich, intricate flavours.

The Bengal Bemisal, at £17.90, offered a unique experience with Bengal fish fried in olive oil, cooked in medium spice and fresh herbs, and served with onion rice. This dish maintained the delicate flavour of the fish while introducing a delightful spice blend.

The Jaipuri Lamb, priced at £10.90, was a semi-dry dish prepared with spring onions, green peppers, and fresh herbs, offering a special recipe from Jaipur with a Madras hot twist. These main courses, each a signature creation by Chef Jamal, showcased his exceptional culinary talent.

To complement the meal, I chose a cocktail made with pineapple and lemon juice, which was refreshing and perfectly balanced.

Shozna offers a superb dining experience with a rich variety of exquisite dishes, impeccable service, and a warm, inviting atmosphere. Chef Jamal's passion for culinary excellence shines through in every aspect of the restaurant, making Shozna a must-visit destination for lovers of Indian and Bangladeshi cuisine.

Chef Jamal Ahmed, the mastermind behind Shozna's award-winning cuisine, sharing his inspirational journey and culinary expertise with guests.

