

LASAN

— TRUE TO INDIA —

G) Contains Gluten (D) Contains Dairy (N) Contains Nuts Allergenic ingredients are present in our kitchen. We cannot guarantee dishes are 100% free of these ingredients. Ask staff for full allergens list. 10% Discretionary service charge applies to tables of 5 or more.

STARTERS

Nav Ratan Lamb (D)

This lightly-spiced, creamy curry is a treasure trove of tender, free-range marinated lamb cutlet, with a soft gilouti pattie and fresh green chutney. 10.90

Pakorras

A mouth-watering selection of onion, lentil & spinach, cabbage & methi and spinach, onion & raisin fritters. 6.95

Haleem (D)(G)

Hearty Hyderabadi mutton stew of Slow-cooked pickled shallots, pearl barley, five varieties of lentils and crisp salt lamb. 9.80

Awadhi Murgh (D)

Smooth-smoked Awadhi chicken pate kebab malai sheek, sindhi chicken and fresh coriander chutney. 9.90

Konkan kekada (G)

Fresh soft-shell crab in a crispy ajwain and Kashmiri chilli batter, with a Devonshire crab cake, tomato chutney and sour mango. 13.50

Ananas Paneer (D)

Soft pineapple-infused paneer tikka, marinated in a blend of red bell pepper, garlic and onion seeds, with textures of sweet baby beetroot and fresh pineapple chutney. 8.50

Tisria (D)

A light and delicate Cochin dish. Seared scallop with cauliflower pakora, kalongi puree and creamy mango-infused coconut milk. 11.90

Mahi Machli

Fresh, roasted Salmon marinated in a delicious blend of tomato, lime and red pepper, with an aromatic mint and coriander chutney. 10.50

Sarson Ka Jhinga

A Lasan classic. Juicy freshwater tandoori king prawns marinated in mustard, turmeric and lemon, served with a sweet, tangy grapefruit and orange sirka. 12.50

Hiran Samosa (G)

Tender, slow-braised venison in pastry parcels with hiran gilouti. 9.50

Sharing Platter (D)(G)

A heavenly cornucopia of chicken sheek kebab, succulent lamb cutlets, tender, slow-braised venison samosas and roasted salmon, served with tamarind and mint chutneys. 23.95

MAINS

Nellore Chappa

Fresh pan-fried halibut with crispy curry leaf and chilli pakora in a delicious allepy sauce. 22.90

Kodiyal Bass

This delightful opus from Karnataka features fresh pan-fried seabass fillet served on a spicy fenugreek and caraway broth. 19.50

Hyderabadi Biryani (D)

Layers of tender, slow-stewed goat and lightly-spiced basmati rice are cooked dum-style. Served with sweet and creamy pineapple raita. 19.50

Samundari Biryani (D)

Succulent prawns, mussels, white fish, squid and aromatic basmati rice, tempered with fresh coconut milk, curry leaves and tamarind. 19.90

Paya Raas (D)

Slow-braised mutton gently simmered in bone marrow stock with browned onion and spiced with whole garam masala. 18.50

Kerala Beef Chilli Fry

Marinated silver-strip beef, deggi mirch, red and green peppers, curry leaves, garlic and spring onion. 17.50

Punjabi Makhani Chicken (D)(N)

Tender, marinated chicken tikka slowly simmered in a creamy tomato kaju sauce. 16.90

Murgh Kari

Succulent supreme of spring chicken, pan-seared and slow-simmered in a South Indian curry of roasted gram, fresh tomato, mustard seed and curry leaf. 16.90

Mysori Khatta Jhinga

Succulent freshwater king prawns cooked in curry leaf-infused coconut milk soured with fresh, green mango. 21.90

Shakarkand Kofta (D)

Gorgeous roasted sweet potato kofta roundels gently simmered in a sumptuous yoghurt and turmeric sauce. 14.50

Pankshi korma (D)(N)

Half a tandoori guinea fowl atop a smooth, cardamom-spiced Lucknowi sauce of creamy yoghurt, bright deggi mirch and fresh coriander. 19.50

Sikandari Raan (D)

Tender, slow-roasted shank of lamb marinated in a smoky mix of Kashmiri chilli, ground coriander, hung yoghurt and garam masala. Served with dhal makhani and raita. 21.80

Salli Keema (D)

Minced mutton slowly cooked with aromatic herbs and fresh green chilli, finished with creamy yoghurt. Served with a duck egg sunny-side-up and garnished with crispy potato straws. 17.50

SIDES

Potato Varuval

Savoury baby potatoes tossed in curry leaves, mustard seeds and whole Kashmiri chilli. 6.50

Karela Baingan

Fresh baby aubergine braised with pickled bitter gourd. 6.90

Pahari Dhal (D)

An irresistible blend of lentils tempered with dried raw mango, coriander seed, Kashmiri chilli and fresh dill. 6.70

Gobi Angara (D)

Tandoori roasted cauliflower sautéed with nigella-scented onion masala. 7.90

Nilgiri Paneer (D)

Soft tandoori paneer with slow-cooked spinach and fenugreek nilgiri korma sauce. 8.50

Steamed Pilau

Aromatic basmati rice cooked with green cardamom and cloves. 3.50

Yakhni Pilau (D)

Aromatic basmati rice cooked in a fragrant lamb broth with mace and cardamom. 3.90

Jeera Matter Pilau

Cumin-spiced sweet peas cooked with aromatic basmati rice. 4.50

Mushroom Pilau

Aromatic basmati rice cooked with mushrooms and caramelised onions. 4.50

Peshwari Naan (G)(N)(D)

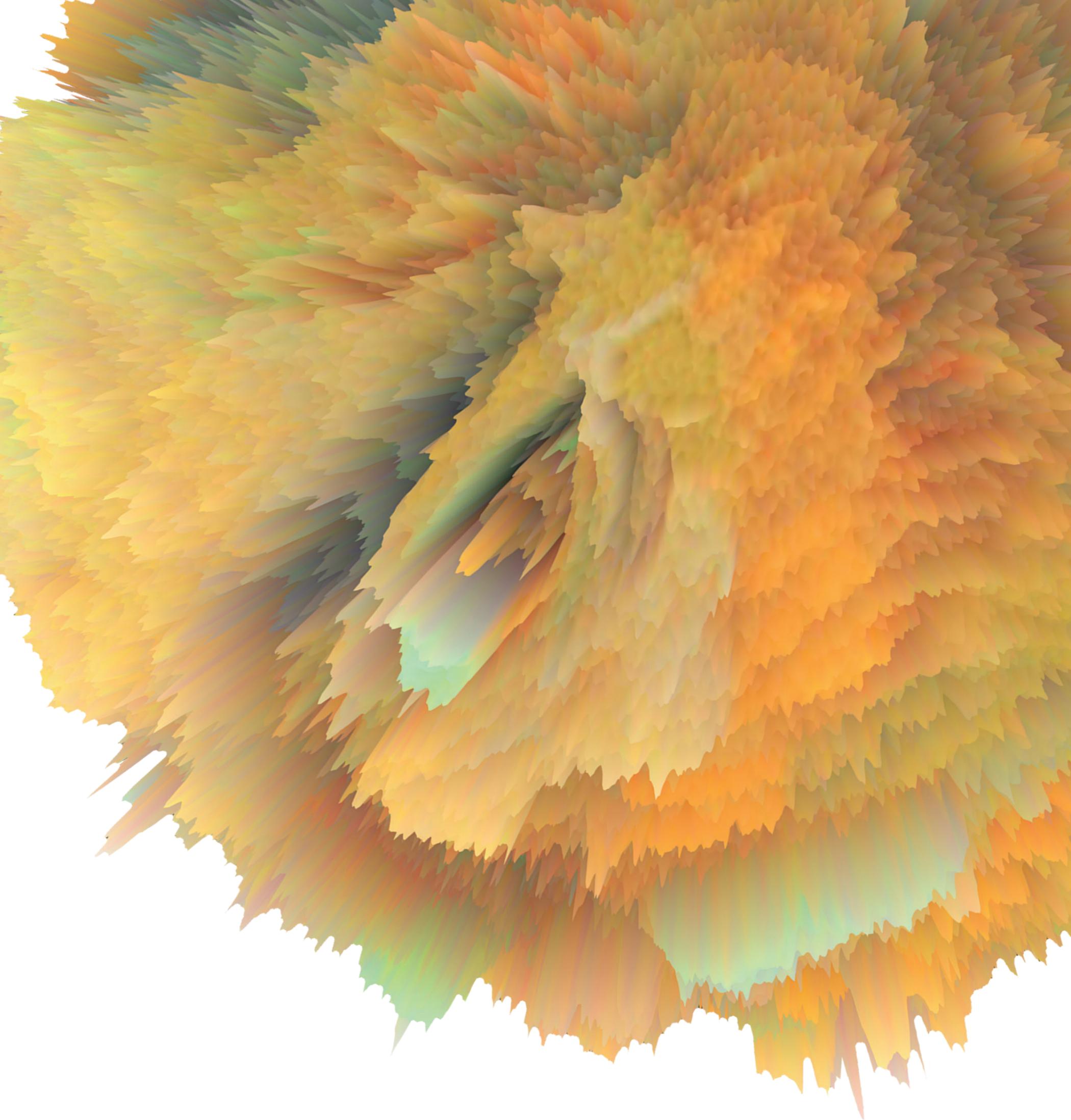
Delicious sweet bread stuffed with cashew nuts, coconut, raisin and almonds. 4.50

Garlic & coriander Naan (G)(D) 3.50

Naan Bread (G)(D) 2.90

Tandoori roti (G)(D) 2.95

Roomali roti (G)(D)



— Est. 2002 —

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