

ACCOMPANIMENTS

POPPADOMS	0.95
ASSORTED DIPS	2.00
Mint Sauce, Tamarind Chutney & Onion Salad	
CHUTNEYS	1.00
Mint Sauce, Mango Chutney, Onion Salad, Mixed Pickle or Tamarind Sauce	

APPETISERS

MANGO TIKKA 🍷 Chicken/Lamb	4.95
Sweet & sour chicken or lamb tikka slightly spiced with mango chutney, fresh lime juice & coriander	
NIHARI LAMB CHOPS 🍷	5.95
Slow-roasted tender lamb chops, elevated with the rich Nihari flavours	
ROSHUNI KI MURGH 🍷🍷	5.95
Tender chicken pieces slow cooked in the clay oven. Prepared in a garlic & cashew nut paste served with fresh green chillies	
SHAHI SHEEK KEBAB	4.95
Tender minced lamb roasted in ground spices, garlic & ginger. Seasoned with finely chopped onions, peppers & coriander	
GOAN KING PRAWN 🍷	6.95
Succulent freshwater king prawns cooked in a clay oven served with curried spinach, almond & fresh coriander tossed with single cream.	
LASANI KING PRAWNS 🍷	6.95
Jumbo king prawns marinated in garlic, fresh green herbs & single cream, slow cooked in the clay oven	
COCONUT CORIANDER SALMON 🍷	5.95
Salmon fillet served with ground coconut, fresh coriander & coconut milk.	
FISH AMRITSAR	4.95
Sliced telapia fish with ginger, garlic, fresh lime juice & carom seeds infused with light batter	
ONION BHAJI 🍷	3.95
Finely sliced onion smothered in a simple, fragrantly spiced batter & fried to crispy perfection	
ALOO BORA 🍷	4.95
Grilled potatoes mashed with mix vegetables, cumin seeds & fresh coriander, coated with breadcrumbs	
CLASSIC SAMOSA	3.95
A triangular shaped pastry stuffed with mildly spiced minced lamb or vegetables	
SAMOSA CHAAT 🍷	5.50
Vegetable Samosa with tamarind sauce, yoghurt & chickpeas.	
PRAWN TEMPURA	4.95
Light and crispy batter-fried prawns served with sweet chilli sauce.	
DYNAMITE PRAWNS	5.95
Battered - fried prawns coated in a mixture of mayonnaise and sriracha sauce.	
THAI FISH CAKE	4.95
Minced fish blended with herbs and spices served with sweet chilli sauce	
THAI GLAZED CHICKEN WINGS	4.95
Crispy fried chicken wings coated in sweet chilli, garlic, and soya sauce	
HONEY GLAZED LAMB CHOPS 🍷	6.95
Slow roasted tender lamb chops, cooked in the clay oven, glazed with honey.	
ROYAL NAGA WINGS 🍷	4.95
Marinated over night with tempered with famous naga pickle and caramelised onions, cooked in the clay oven.	
GARLIC STIR-FRIED MUSHROOMS	4.95
Chopped mushrooms stir-fried with mixed peppers, garlic and fresh coriander.	
SESAME PRAWN TOAST	3.95
Crispy fried bread with seasoned prawn spread and sesame seeds	
MUSSELS KI CHAAT	5.95
Mussel cooked with onion, garlic, fresh coriander and touch of lime.	

CHARCOAL GRILL 🍷

Marinated with unique ingredients for each dish & oven baked in a traditional tandoor served with salad & sauce

	Starter	Main
TANDOORI CHICKEN	5.50	10.95
CHICKEN TIKKA	5.50	10.95
LAMB TIKKA	6.50	11.95
NIHARI LAMB CHOPS	5.95	10.95
PANEER TIKKA	5.50	10.95
CHARGRILLED SALMON FILLET	6.50	11.95
CHARGRILLED KING PRAWNS	6.50	12.95
SHASHLIK (Chicken/Lamb/Paneer)	5.95	10.95
MIXED GRILL	5.95	10.95

A selection of Lavang's finest grilled meats. Including lamb chops, sheek kebab & chicken tikka.

PLATTERS

PLATTER FOR 2 🍷	19.95
Includes lamb chops (x4), sheek kebab (x4) & chicken tikka (x4)	
LAVANG'S SPECIAL PLATTER 🍷	29.95
A selection of Lavang's finest grilled meats. Including tandoori chicken (x2), lamb chops (x4), chicken tikka (x4) & sheek kebabs (x4)	
PAKORA MALABAR PLATTER 🍷	14.95
A selection of onion bhajee (x4), aloo bora (x4) & chicken pakora (x4)	
VEGETABLE PLATTER 🍷	14.95
Lavang's vegetable selection. Including onion bhaji (x4), paneer tikka (x4) & vegetable samosa (x4)	

SIGNATURE DISHES

KINGS FEAST 🍷🍷	12.95
Strips of tandoori chicken, mince meat, chicken tikka & sheek kebab cooked in a modern blend of herbs, spices & chef's special masala sauce (Mild)	
NORTH INDIAN NAGA Chicken/Lamb	10.95
Cooked using one of the most aromatic & hottest chilli called naga, blended with fresh garlic, herbs, & spices (Madras Hot)	
GREEN JALFREZI Chicken/Lamb	11.95
A combination of green peppers, green chillies, coriander & onions, blended with chef's own herbs & spices (Madras Hot)	
BENGAL BUTTERNUT Chicken/Lamb	12.95
Cooked with sweet curried pumpkin, curry leaves & fennel seeds served with rice	
COCONUT CHILLI 🍷🍷 Chicken/Lamb	10.95
A popular South Indian curry cooked with fresh green chilli, cinnamon stick, curry leaves & coconut milk.	
DHANIYA ROSHUNWALA 🍷🍷	11.95
Tender chicken fillets flavoured with extra coriander & crushed garlic. (Slightly hot)	
CHICKEN RAJSHAHI 🍷🍷	11.95
A North Bengal favourite dish. Chicken fillet cooked with mango pulp, ground almond & chef's mild makhani sauce (Mild)	
SPECIAL DELIGHT 🍷	13.95
A mouth-watering dish cooked with chargrilled chicken, lamb & king prawn, spiced in a thick textured tamarind sauce	
MUSTARD CHILLI Chicken/Lamb	11.95
A mouth-watering dish cooked with fresh green chillies, mustard & sweet vinegar (Madras Hot)	
GOANESE GREEN KORMA 🍷🍷	12.95
Chicken, Lamb or Prawn delicately cooked with garlic, coriander & spinach with almond coconut cream & butter sauce (Mild)	
AMRITSARI DHAL BHUNA Chicken/Lamb	11.95
Lentils cooked in fresh garlic, green chillies with a hint of naga. (Madras Hot)	
LAVANG'S LAMB SHANK	15.95
Tender marinated lamb shank, simmered in delicious bhuna sauce. Served with potato mash.	

CHEF'S RECOMMENDATIONS

CHICKEN KORAI SPECIAL 🍷	11.95
Freshly cooked chicken with fresh ginger, green and red peppers, tomato, onion in a medium hot sauce, served in a sizzling iron koari.	
BENGAL GARLIC CHILLI CHICKEN 🍷	11.95
Tender pieces of garlic chicken tikka, cooked with fresh chillies and fresh coriander with lots of diced fried garlic its hot and tasty. Highly recommended for people who love garlic and chillies.	
JAIPURI TAWA 🍷	11.95
Garlic flavored chicken cooked with mushrooms, peppers, curry leaves, red onions and a touch of tomato ketchup. (Hot or mild on request)	
RAILWAY LAMB	12.95
Traditionally spiced lamb on the bone infused with garam masala, finished with fresh coriander and ginger. Contains Bones.	
HOUSE SPECIAL BALTI	12.95
Mixture of chicken, lamb, prawn & king prawn.	
TROPICAL BALTI 🍷	11.95
Mixture of chicken tikka, lamb tikka, strips of tandoori chicken & minced meat.	
BALTI DELIGHT 🍷	11.95
Freshly marinated chicken cooked with all tandoori spices, garnished with fresh mince meat, coriander, onions and tomatoes.	
BALTI ROSE 🍷	12.95
A traditional classic, cooked with chicken tikka, lamb tikka, mixed peppers, onions, green chillies and mushrooms.	

SEAFOOD SPECIALITIES

KHULNA KING PRAWNS 🍷	15.95
Bengal tiger prawns cooked with coconut flakes, coconut milk & sundried chillies. A favourite dish of Khulna	
LIME GINGER TELAPIA	11.95
Telapia fillets pan fried & cooked in home style sauce consisting of ginger, fresh lime juice, mustard seed, & cherry tomatoes	
SEABASS SHABZIRAAZ	12.95
Boneless seabass fillets pan fried in a light spice, topped with aubergine, bombay potatoes & a hint of curried spinach	
KING PRAWN DELIGHT 🍷	16.95
Freshwater king prawns cooked over charcoal served with bhuna sauce blended with tamarind & spring onions (Medium Hot)	
GRILLED SALMON MOILEE	12.95
Chargrilled salmon glazed with coconut milk, ginger & mustard sauce.	
SOUTH INDIAN GARLIC KING PRAWN	14.95
Succulent king prawns cooked with fresh chillies, coriander, diced fried garlic, a fairly hot dish.	
LAVANG SEAFOOD SPECIAL	16.95
A tantalising mixture of prawn, king prawns, mussels and telapia fish, cooked in hot fish broth	

TRADITIONAL DISHES

CURRY	DANSAK	MASALA 🍷🍷	
MADRAS	DUPIAZA	BUTTER 🍷🍷	
VINDALOO	ROGAN JOSH	PATHIA	
JALFREZI 🍷	BHUNA	GARLIC CHILLI	
KORMA 🍷🍷	SAAGWALLA	BALTI	
CHICKEN	9.95	PRAWNS	9.95
LAMB	9.95	KING PRAWNS	13.95
CHICKEN TIKKA 🍷	10.95	VEGETABLE 🍷	7.95
LAMB TIKKA 🍷	10.95	PANEER 🍷🍷	9.95

BIRIYANIS

Basmati rice cooked with saffron and clarified butter with delicate spices & herbs complimented with fresh vegetable curry

CHICKEN/LAMB/PRAWNS	10.95
KING PRAWNS	14.95
VEGETABLE 🍷	8.95
CHICKEN TIKKA 🍷/ LAMB TIKKA 🍷	10.95
HOUSE SPECIAL BIRIYANI	12.95
Includes chicken, lamb, prawn and king prawn	
LAVANG'S SPECIAL BIRIYANI 🍷	13.95
Includes chicken & lamb tikka, mincemeat, peas topped with an omelette.	

VEGETABLE SIDE DISHES 🍷

BOMBAY ALOO	4.50
Lightly spiced potatoes	
TARKA DHAL	4.50
Yellow split lentils topped with fried garlic & sundried chilli	
SAAG ALOO	4.50
Spinach with potato tempered with garlic & coriander	
SAAG PANEER 🍷	4.50
Spinach with Indian cottage cheese tossed with garlic	
ALOO GOBI	4.50
Potato & cauliflower cooked with onions & green peppers	
GOBI GULISTAN	4.50
Cauliflower lightly spiced tossed with onions, peppers & tomato	
BHEGUN BHAJI	4.50
Diced pieces of aubergine lightly spiced tossed with herbs	
CHILLI PANEER 🍷	4.50
Indian cottage cheese, stir fried with spring onion, mixed peppers, sweet chilli & garlic, tossed in dark soy sauce	

INDIAN BREADS 🍷🍷

TANDOORI ROTI	1.95
PLAIN NAAN	2.95
PESHWARI NAAN 🍷	3.95
KEEMA NAAN	3.95
GARLIC NAAN	3.95
CORIANDER NAAN	3.95
CHILLI NAAN	3.95
CHEESE NAAN	3.95
SPECIAL NAAN	4.95
Chicken, keema, cheese, garlic, coriander & mixed peppers.	

Add extra toppings to your naan for £0.50 extra
Garlic / Coriander / Chilli / Onions / Cheese / Keema / Chicken Tikka

RICE

STEAMED RICE	2.50
PILAU RICE 🍷	2.95
FRIED RICE	2.95
EGG RICE	2.95
MUSHROOM RICE (lightly spiced)	2.95
KEEMA RICE (lightly spiced)	2.95
COCONUT RICE	2.95
SPECIAL FRIED RICE	3.50
Garlic, coriander, peas & egg	

EXTRAS

CHIPS	2.95
MASALA CHIPS	3.50
CHEESY CHILLI CHIPS	4.50
RAITA (Yogurt/Cucumber/Onion)	3.50
SALAD BOWL	3.50
A mix of salad onions, lettuce, cucumber, red onions, tomatoes, radish & chaat masala	

Add chicken or prawn for extra £3.95

Add any of the following toppings to any of the dishes:
£1.50 extra per: Mushroom / Saag / Chana / Aloo / Mix Veg / Cauliflower / Peas

LAVANG

Scan QR Code to
Follow us on Instagram



Food Allergies & Intolerances: Please speak to your server about your special dietary requirements. All Tikka dishes are prepared with Dairy
✔ Suitable for Vegetarians | ⚠ Contains Gluten - other dishes may contain traces of gluten
⚠ Contains Nuts - other dishes may contain traces of nuts | ⚠ Contains Dairy/Milk products
Dairy ingredients can be omitted on request* - please ask your server