

### TRADITIONAL DISHES

CURRY	DANSAK	MASALA	🌱
MADRAS	DUPIAZA	BUTTER	🌱🌱
VINDALOO	ROGAN JOSH	PATHIA	
JALFREZI	BHUNA	BALTI	
KORMA	SAAGWALLA		

CHICKEN	11	PRAWNS	12
LAMB	12	KING PRAWNS	15
CHICKEN TIKKA	12	VEGETABLE	10
LAMB TIKKA	12	PANEER	11

### VEGETABLE SIDE DISHES 🌱

**BOMBAY ALOO** 5  
Lightly spiced potatoes

**TARKA DHAL** 5  
Yellow split lentils topped with fried garlic & sundried chilli

**SAAG ALOO** 5  
Spinach with potato tempered with garlic & coriander

**SAAG PANEER** 5  
Spinach with Indian cottage cheese tossed with garlic

**ALOO GOBI** 5  
Potato & cauliflower cooked with onions & green peppers

**GOBI GULISTAN** 5  
Cauliflower lightly spiced tossed with onions, peppers & tomato

**BHEGUN BHAJI** 5  
Diced pieces of aubergine lightly spiced tossed with herbs

**CHILLI PANEER** 5  
Indian cottage cheese, stir fried with spring onion, mixed peppers, sweet chilli & garlic, tossed in dark soy sauce

### INDIAN BREADS 🌱🌱

TANDOORI ROTI	3
PLAIN NAAN	3
PESHWARI NAAN	4
KEEMA NAAN	4
GARLIC NAAN	4
CORIANDER NAAN	4
CHILLI NAAN	4
CHEESE NAAN	4
SPECIAL NAAN	5

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	3
PILAU RICE	3
FRIED RICE	4
EGG RICE	4
MUSHROOM RICE (lightly spiced)	4
KEEMA RICE	4
COCONUT RICE	4
SPECIAL FRIED RICE	5
BENGAL SPECIAL RICE (chicken, meat & prawns)	6

### EXTRAS

CHIPS	3
MASALA CHIPS	4
CHEESY CHILLI CHIPS	5
CHICKEN STIR FRY CHIPS	6
RAITA (Yogurt/Cucumber/Onion)	4

### KIDS MEALS

LOADED CHIPS (Chicken, Meat & Cheese)	8
CHICKEN TIKKA AND CHIPS	8
NUGGETS AND CHIPS	8
SCAMPI AND CHIPS	8
FISH FINGERS AND CHIPS	8
BBQ CHICKEN SKEWERS AND CHIPS	8
OMELETTE AND CHIPS	8

### FOOD ALLERGIES & INTOLERANCES

Please speak to your server about your special dietary requirements

- 🌱 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

# LAVANG

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## ACCOMPANIMENTS

<b>POPPADOMS</b>	1
<b>ASSORTED DIPS</b>	2
Mint sauce, tamarind chutney & onion salad	
<b>CHUTNEYS</b>	1
Mint sauce, mango chutney, onion salad, mixed pickle, or tamarind sauce	

## APPETISERS

<b>SHORISHA SALMON</b>	7
Succulent salmon fillets infused with a delicate mustard sauce and tender peas, offering a tantalizing burst of flavours	
<b>CHILLI CHICKEN STIR FRY</b>	7
Zesty stir-fry featuring tender chicken pieces tossed in a flavourful chili sauce, for a fiery and satisfying dish	
<b>CHENNAI CHILLI KING PRAWNS</b>	8
Succulent king prawns coated in a tantalizing Chennai-style chili sauce, offering a harmonious blend of heat and rich flavours in every bite	
<b>SEA BASS CAVALI</b>	7
A serving of sea bass fillet, paired with tender baby spinach, offering a delightful fusion of succulent fish and vibrant greens	
<b>GARLIC CHILLI BROCCOLI</b>	6
Crunchy broccoli, served with garlic, chilli, pan-fried with onions and peppers, to create a sweet and sour taste	
<b>MIXED SRIRACHA STIR FRY</b>	7
Sizzling stir-fry featuring a tantalizing blend of tender meats and a spicy kick from the bold flavors of Sriracha sauce	
<b>BBQ / TERIYAKI CHICKEN SKEWERS</b>	7
Tender chunks of succulent chicken marinated in our signature barbecue sauce, grilled to perfection on skewers for a mouthwatering taste sensation	
<b>PALOK PAKORA</b>	6
Crispy fritters packed with the earthy flavours of cabbage and spinach, spiced to perfection for a delightful vegetarian treat	
<b>MANGO TIKKA</b>	6
Sweet & sour chicken or lamb tikka slightly spiced with mango chutney, fresh lime juice & coriander	
<b>NIHARI LAMB CHOPS</b>	7
Slow-roasted tender lamb chops, elevated with the rich, Nihari flavours	
<b>SHAHI SHEEK KEBAB</b>	6
Tender minced lamb roasted in ground spices, garlic & ginger. Seasoned with finely chopped onions, peppers & coriander	
<b>GOAN KING PRAWN</b>	8
Succulent freshwater king prawns cooked in a clay oven served with curried spinach, almond & fresh coriander tossed with single cream	
<b>LASANI KING PRAWNS</b>	8
Jumbo king prawns marinated in garlic, fresh green herbs & single cream, slow cooked in the clay oven	
<b>COCONUT CORIANDER SALMON</b>	8
Salmon fillet served with ground coconut, fresh coriander & coconut milk	
<b>FISH AMRITSAR</b>	6
Sliced telapia fish with ginger, garlic, fresh lime juice & carom seeds infused with light batter	
<b>ONION BHAJI</b>	4

<b>ALOO BORA</b>	5
Grilled potatoes mashed with mix vegetables, cumin seeds & fresh coriander, coated with breadcrumb	
<b>CLASSIC SAMOSA</b>	5
A triangular shaped pastry stuffed with mildly spiced minced lamb or vegetables	
<b>SAMOSA CHAAT</b>	7
Vegetable samosa with tamarind sauce, yoghurt & chickpeas	
<b>PRAWN TEMPURA</b>	6
Light and crispy batter-fried prawns served with sweet chili sauce	
<b>DYNAMITE PRAWNS</b>	6
Battered - fried prawns coated in a mixture of mayonnaise and sriracha sauce	
<b>THAI FISH CAKE</b>	6
Mixed fish blended with herbs and spices served with sweet chili sauce	
<b>THAI GLAZED CHICKEN WINGS</b>	6
Crispy fried chicken wings coated in sweet chilli, garlic, and soy sauce	
<b>HONEY GLAZED LAMB CHOPS</b>	8
Slow roasted tender lamb chops, cooked in the clay oven, glazed with honey	
<b>ROYAL NAGA WINGS</b>	6
Marinated over night with tempered with famous nega pickle and caramelized onions, cooked in the clay oven	
<b>GARLIC STIR-FRIED MUSHROOMS</b>	5
Chopped mushrooms stir-fried with mixed peppers, garlic and fresh coriander	

## CHARCOAL GRILL

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

	Starter	Main
<b>TANDOORI CHICKEN</b>	6	12
<b>CHICKEN TIKKA</b>	6	11
<b>LAMB TIKKA</b>	7	13
<b>NIHARI LAMB CHOPS</b>	7	13
<b>PANEER TIKKA</b>	6	12
<b>CHARGRILLED SALMON FILLET</b>	7	13
<b>CHARGRILLED KING PRAWNS</b>	7	14
<b>SHASHLIK (Chicken/Lamb/Paneer)</b>	7	13
<b>MIXED GRILL</b>	7	13
A selection of Lavang's finest grilled meats. Including Lamb chops, sheek kebab & chicken tikka		

## PLATTERS

<b>PLATTER FOR 2</b>	22
Includes lamb chops (x4), sheek kebab (x4) & chicken tikka (x4)	
<b>LAVANG'S SPECIAL PLATTER</b>	32
A selection of Lavang's finest grilled meats. Including tandoori chicken (x2), Lamb chops (x4), chicken tikka (x4) & sheek kebabs (x4)	
<b>LAVANG'S LAVISH PLATTER</b>	50
Selection of Lavang's finest meat, veg and seafood. Lamb chops (x4), Chicken Tikka (x8), Wings (x8), King Prawn (x8), Thai Fish Cake (x4), Veg Samosa (x4)	
<b>VEGETABLE PLATTER</b>	15
Lavang's vegetable selection. Including onion bhaji (x4), paneer tikka (x4) & vegetable samosa (x4)	

## CHEF'S RECOMMENDATIONS

<b>LAVANG'S LAMB SHANK</b>	17
Tender marinated lamb shank, simmered in delicious bhuna sauce. Recommended with any vegetable side dish	
<b>RAWALPINDI LAMB</b>	14
Tender cuts of lamb cooked in spinach and traditional spices, offering a rich and flavourful taste with a kick	
<b>CHICKEN KORAI SPECIAL</b>	13
Freshly cooked chicken with fresh ginger, green and red peppers, tomato, onion in a medium hot sauce, served in a sizzling iron koari	
<b>BENGAL GARLIC CHILLI CHICKEN</b>	13
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	
<b>JAIPURI TAWA</b>	14
Garlic flavoured chicken cooked with mushrooms, peppers, curry leaves, red onions and a touch of tomato ketchup. (Hot or mild on request)	
<b>RAILWAY LAMB</b>	14
Traditionally spiced lamb on the bone infused with garam masala, finished with fresh coriander and ginger. Contains Bones	
<b>HOUSE SPECIAL BALTI</b>	14
Mixture of chicken, lamb, prawn & king prawn	
<b>TROPICAL BALTI</b>	14
Mixture of chicken tikka, lamb tikka, strips of tandoori chicken & minced meat	
<b>BALTI DELIGHT</b>	14
Freshly marinated chicken cooked with all tandoori spices, garnished with fresh minced meat, coriander, onions and tomatoes	
<b>BALTI ROSE</b>	14
A traditional classic, cooked with chicken tikka, lamb tikka, mixed peppers, onions, green chillies and mushrooms.	
<b>BIRIYANIS</b>	
<b>LAVANG'S SPECIAL BIRIYANI</b>	16
Includes chicken & lamb tikka, mince meat, peas topped with an omelette	
<b>BENGAL NAGA BIRIYANI</b>	15
Fervent of Bangladeshi naga biryani, a blend of aromatic rice, tender meats, chick peas and the distinctive heat of Naga peppers, for a truly exhilarating culinary journey	
<b>SALMON BIRIYANI</b>	16
Tender salmon fillets delicately spiced and layered with fragrant rice	
<b>LAMB SHANK BIRIYANI</b>	19
Tender lamb shank, layered with fragrant rice, presenting rich and aromatic flavours	
<b>CHICKEN/LAMB/PRAWNS</b>	13
<b>KING PRAWNS</b>	16
<b>VEGETABLE</b>	10
<b>CHICKEN TIKKA / LAMB TIKKA</b>	14
<b>HOUSE SPECIAL BIRIYANI</b>	15
Includes chicken, lamb, prawn and king prawn	

## SIGNATURE DISHES

<b>KINGS FEAST</b>	14
Strips of tandoori chicken, mince meat, chicken tikka & sheek kebabs cooked in a modern blend of herbs, spices & chef's special masala sauce (Mild)	
<b>NORTH INDIAN NAGA</b>	13
Chicken/Lamb Cooked using one of the most aromatic & hottest chilli called naga, blended with fresh garlic, herbs, & spices (Madras Hot)	
<b>GREEN JALFREZI</b>	13
Chicken/Lamb A combination of green peppers, green chillies, coriander & onions, blended with chef's own herbs & spices (Madras Hot)	
<b>BENGAL BUTTERNUT</b>	14
Chicken/Lamb Cooked with sweet curried pumpkin, curry leaves & fennel seeds served with rice	
<b>COCONUT CHILLI</b>	13
Chicken/Lamb A popular South Indian curry cooked with fresh green chilli, cinnamon stick, curry leaves & coconut milk.	
<b>DHANIYA ROSHUNWALA</b>	13
Tender chicken fillets flavoured with extra coriander & crushed garlic. (Slightly hot)	
<b>CHICKEN RAJSHAHI</b>	13
Chicken fillet cooked with mango pulp, ground almond & chef's mild makhani sauce (Mild)	
<b>SPECIAL DELIGHT</b>	14
A mouth-watering dish cooked with chargrilled chicken, lamb & king prawn, spiced in a thick textured tamarind sauce	
<b>MUSTARD CHILLI</b>	13
Chicken/Lamb A mouth-watering dish cooked with fresh green chillies, mustard & sweet vinegar (Madras Hot)	
<b>GOANESE GREEN KORMA</b>	14
Chicken, Lamb or Prawn delicately cooked with garlic, coriander & spinach with almond coconut cream & butter sauce (Mild)	
<b>AMRITSARI DHAL BHUNA</b>	13
Chicken/Lamb Lentils cooked in fresh garlic, green chillies with a hint of naga. (Madras hot)	

## SEAFOOD SPECIALITIES

<b>KHULNA KING PRAWNS</b>	17
Bengal tiger prawns cooked with coconut flakes, coconut milk & sun-dried chillies. A favourite dish of Khulna	
<b>LIME GINGER TELAPIA</b>	14
Telapia filets pan-fried & cooked in home style sauce consisting of ginger, fresh lime juice, mustard seed, & cherry tomatoes	
<b>SEABASS SHABZIRAAZ</b>	15
Boneless seabass filets pan-fried in a light spice, topped with aubergine, Bombay potatoes & a hint of curried spinach	
<b>KING PRAWN DELIGHT</b>	17
Freshwater king prawns cooked over charcoal served with bhuna sauce blended with tamarind & spring onions (Medium Hot)	
<b>SOUTH INDIAN GARLIC KING PRAWN</b>	16
Succulent king prawns cooked with fresh chillies, coriander, diced fried garlic, a fairly hot dish	
<b>LAVANG SEAFOOD SPECIAL</b>	18
A tantalizing mixture of prawn, king prawns, mussels and telapia fish, cooked in hot fish broth	
<b>GARLIC METHI MUSSELS</b>	16
Garlic Fenugreek Mussels, succulent mussels cooked in a fragrant blend of garlic and fenugreek, delivering a delectable taste of the sea	

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