



Set Menu

Starters

Chandni Chowk Wali Alu Tikki Chaat ①②

Round patties of spiced mashed potatoes, topped with yoghurt, chickpeas & tamarind sauce

Chatpatti Chilli Gobhi / Paneer ①②

Choice of cauliflower florets or cheese cooked with a spicy Indo-Oriental tang

Pyaz Ke Bhajia ①②

Crispy onion straw fritters

Samosa ①②

All time favourite savoury, filled with seasoned potatoes & peas wrapped in a light pastry

Haryali Bhare Kebab ①②

Round patties of spiced potatoes, spinach & peas

Sikandri Paneer Shashlik ①②

Marinated chunks of cheese grilled in a tandoor with green peppers & onions

Delhi Wali Alu Papri Chaat ①②

Potatoes & chickpeas blended with yoghurt & a tamarind dressing served with crackers

Bombay Bhel Puri ①②

Wheat flour crisps topped with chopped onions, coriander & gram flour straws mixed with mint & tamarind sauce

Murgh Tikka ②

Boneless chicken pieces, roasted in a Tandoor

Boti Kebab ②

Tandoori roasted pieces of succulent lamb

Gilafi Seekh Kebab ②

Lean minced lamb mixed with onions, herbs & spices & roasted on skewers

Chicken Delicacies

Laguna's Speciality – The Butter Chicken ②

Our famous Tandoori baked chicken cooked in a rich gravy with butter & cream

Murgh Korma Bemisaal ②

Tender chicken morsels in a Luckhnawi style cashewnut-rich sauce

Nizami Murgh ②

Chicken curry cooked with coconut & curry leaves, inspired by the southern part of India

Murgh Madras or Vindaloo ②

Chicken cooked in very hot spices, only for the very brave!

Murgh Jalfrezi ②

Chicken cooked with green peppers, tomatoes & onions

Jeera Murgh Masala ②

Diced chicken marinated with mild spices & cooked with ground cumin seeds

Karahi Murgh ②

Medium hot chicken cooked in spices & served in an iron Karahi

Murgh Kalimirch ②

Boneless chicken cooked in a black pepper & fresh spices sauce

Chicken Tikka Masala ②

Spiced chicken tikkas simmered in a herb-rich creamy tomato gravy and apparently it's the national dish of Great Britain

Murgh Dhansak ②

Boneless chicken cooked with black lentils

**Other menu items & accompaniments are also available from our A La Carte Menu at an additional charge
Please Note Some Items May Contain Allergens**

Lamb Delicacies

Koh-E-Rogan Josh ④

Medium hot lamb, cooked with spices & green herbs

Khandari Rahra Gosht ④

Diced lamb chunks cooked with minced lamb, a Mughlai speciality

Shahi Gosht Korma ④

Mild lamb curry cooked in a rich gravy with cream

Keema Mattar

Minced Lamb cooked with green peas

Gosht Vindaloo or Madras ④

Lamb cooked in very hot spices, only for the brave!

Karahi Gosht ④

Diced lamb cooked with spices & served in an iron karahi

Saagwala Gosht ④

Spinach cooked with tender lamb in a light sauce

Vegetables

Mili Juli Subzian ④④

A medley of vegetables cooked together in spices & herbs to our own special recipe

Saag Aloo or Gobi Aloo ④④

Choice of spinach or cauliflower cooked with potatoes, finished with ground Indian spices

Bombay Aloo ④

Potatoes cooked in a tomato & onion based sauce

Saag Paneer or Mattar Paneer ④④

Choice of peas or spinach cooked with cheese, finished with ground Indian spices

Mixed Vegetable or Paneer Korma ④④

Choice of vegetables or freshly diced cheese cooked with fresh tomatoes, onions & natural yoghurt

Bengan Masaledar ④

Aubergines cooked with onions, tomatoes & spices, served dry

Dhingri Bhaji ④④

Diced mushrooms cooked with onions, tomatoes & spices, served dry

Channa Masala ④④

Chick peas, cooked with spices, served dry

Daal Makhawali ④④

Creamed black lentils, tempered & seasoned with mild spices

Peeli Daal Tarkewali ④④

A medley of yellow lentils tempered with tomatoes, cumin & fresh cilantro

Rice & Breads

Choice of Boiled Rice, Pullau Rice or Peas Pullau ④④

Special baked Basmati rice to our own recipe, also available with peas

Naan ④④

Tandoori baked bread of leavened dough

Pyazwala Kulcha ④④

Leavened bread, stuffed with onions & fresh coriander

Tandoori Roti ④④

Whole wheat bread made from unleavened dough

Lachedar Paratha ④④

A popular choice at Laguna, a layered bread buttered & baked in a clay oven

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