

Biryani Dishes

All biryani dishes are cooked with finest basmati saffron rice with medium spices and garnished with chopped tomatoes and cucumber Served with a side vegetable curry

Chicken, Lamb or Prawn	£6.25
Chicken or Lamb Tikka	£6.95
King Prawn	£9.95
Mushroom	£5.95
Mixed Vegetable	£5.95
Special Mixed (chicken/lamb tikka/prawn)	£9.95
Lasaan Special Biryani	£10.95

Vegetable Side Dishes	
Mixed Vegetable Curry Mixed vegetables cooked in a medium sauce	£2.95
Dry Vegetable Bhaji Delicately spiced vegetables which are in season	
Mushroom Bhaji Fresh mushrooms cooked with light spices and herbs	£2.95
Bhindi Bhaji Fresh tender okra, cooked with onions and spices	
Brinjal Bhaji Fresh aubergine, cooked with onions, spices and herbs with a touch of garlic	£2.95
Bombay Aloo Baked potatoes, lightly spiced	
Aloo Gobi Fresh cauliflower and potatoes cooked with medium spices	
Sag Bhaji Spinach cooked with fresh garlic and herbs	
Sag Aloo. Spinach cooked with potatoes	
Sag Paneer Spinach cooked with cottage cheese	£3.50
Mutor Paneer Peas cooked with cottage cheese	£3.50
Tarka Dall Spiced lentils cooked with fresh roasted gartic	£2.95
Chana Mossalla Chickpeas cooked with onions, tomatoes and fresh garlic	£2.95
Aloo Chana Medium potato and chick peas	£2.95
Chana Sag Medium chick peas and spinach	£2.95
Aloo Dom	

Rice

Boiled Rice£	1.75
Pilau Rice£	2.25
Special Fried Rice £	2.75
Mushroom Fried Rice£	2.50
Vegetable Rice£	2.50
Garlic and Onion Fried Rice£	2.50
Keema Rice£	2.50
Garlic and Spinach Fried Rice£	2.50

Bread

Plain Nan	£1.75
Garlic Nan	£1.95
Honey Nan	
Peshwari Nan	
Lasaan Special Nan Stuffed with mincemeat, chilli, garlic an coriander	£2.50
Keema Nan	£1.95
Cheese Nan	£1.95
Paratha	£1.95
Stuffed Paratha Stuffed with slightly spiced vegetable, then fried in butter	£2.50
Keema Paratha	£2.50
Cheese and Chicken Tikka	£2.50
Tandoori Roti	£1.50
Chapatti	£1.25

English Dishes

All English dishes are served with chips and salad	
Fried Chicken & Chips	£6.5
Chicken Omelette	
Mushroom Omelette	£5.50
Chicken Nuggets	£5.9
Chips	£1.5

Chutneys, Pickles, Poppadums and Salad

Plain Poppadums	£0.60
Spicy Poppadums	
Mango Chutney	
Lime Pickle	
Mint Sauce	£0,50
Onion Salad	£0.50
Raitha Cucumber or Raitha	£0.95
Green Salad	£2.50



Lasaan

Once upon a time in India...

Finest Bangladeshi & Indian Reasturant

Take Away Menu

10% Discount on collections orders over £15 (cash only)

FREE home delivery on orders over £15

8 Whitehills Crescent (Next to Whitehills Pub) Northampton NN2 8EP Email: info@lasaan.co.uk Website: www.lasaan.co.uk

Opening Times:

open 7 days a week (including Bank Holidays) Monday to Saturday 5.00am to 11.00pm Sunday 5.00pm to 10.30pm Our restaurant is decorated in a contempory manner and is fully air conditioned for your comfort
Please feel free to bring your own alcohol when dinning in

Lasaan Banquet Night

only £10.95 per person (children under 10 years £7.50)

Every Wednesday

A unique opportunity for you to experience the vanity and deticate flavorous of Indian cuisine at its best. Chose from our A La Carte Menu

1 Starter 1 Main Course 1 Side Dish between 2 1 Rice or Nan (King Prawn, Signature Dishes and Special Biryani are £3.95 extra)

Meal for Four

4 Papadoms, Pickles, Chicken Tikka, Onion Bhajee, Meat Samosa, Sheekh Kebab, Chicken Tikka Jalfrezi, Lamb Biryani, Chicken Tikka Mossala, Lamb Bhuna, Bombay Patato, Saag Paneer, 2 Pilau Rice, 1 Special Rice, 1 Peshwari Naan

£44.95

Meal for Two

2 Papadoms, Pickles, Chicken Tikka. Onion Bhajee, Chicken Tikka Mossala, Lamb Bhuna, Bombay Patato, 2 Pilau Rice, 1 Naan Bread

£22.95

excellent food: excellent atmosphere: excellent service; excellent value this is the Lasaan assurance to you Awarded Tripadvisor Certificate of Excellence 2015-2017! **Finalist Northamptonshire** Food & Drink Awards 2016/17! Finalist in The English Curry Awards 2017! Represented Northampton in The Curry Capital of Britain 2015! Competed in BCA Curry Chef

Lastate

Competition for Curry King of Spice 2015! nents please feel free to ask one of our staff. we will strive to comply with all of your wishes. Management reserves the right to refus



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0	tarters	_
	ion Bhajee With potatoes, lentils and special herbs£2	
Tria	mosa (meat or vegetable)£2 ngular pastry, stuffed with lightly spiced minced vegetables or meat	
Dice	DO Chat on Puree	ad
	rlic Mushroom Puree. £: shrooms cooked with light spice and garlic served on fried puffy bread	
Indi	neer Shashlick an cottage cheese with onion, tomatoes and green peppers marinated in loori sauce and grilled in the tandoori oven	3.9
Mar	saan Special Kebabs £: inated cubed and grilled lamb smothered in a rich creamy sauce with tomatoes, ons and green peopers	3.9
Suc	icken or Lamb Tikka	
Sh	is and spices then grilled in the tandoorl oven eek Kebab der lamb mince marinated in spices and herbs, then grilled in the tandoorl oven	2.7
Ga	rlic Murgh Tikka £2	2.7
Tar One	ndoori Chicken (on the bone) £. the bone piece of chicken marinated overnight in tandoori sauce, as and spiece, critied in the tandoori oven	
Mi Suc	xed Shashlick	
Ch	tions sauce grilled in the tandoort oven icken Chat on Puree digitled chicken cooked with special chat massala sauce, fresh onions and to poriander, sweet and sour flavour	2.7
	xed Starter Chicken, lamb and sheek kebab£	3.5
Prav	awn Puree	2.7
Be Piec	Regal Fish Biran Events of boneless fish marinated in our own ground fresh spice, served with trainings and salad	4.5
Kir	The Prawn Butterfly. Whole giant king prawn delicately spiced and seasoned, coaled with egg yolk covered with breadcrumbs and deep fried to crispy taste	4.5
Prav	awn Sag on Puree£ wns cooked with spinach and gently spiced with garlic, ginger and onions served a fried puffy bread	3.9
Pla	atter for Two	8.9
Who	Iffed Pepper NEW	
Ch	icken Pakora NEW Shredded chicken, breaded and deep fried£	3.50
Juic	awn Cocktail NEW	2.9

Tandoori Dishes

Tandoori dishes are medium spiced and are marinated then grilled in the flaming tandoori oven. The dishes are also served with a green salad.

Chicken or Lamb Tikka	£6.25
Garlic Chicken Tikka	
Tandoori Chicken (half)	£6.25
Tandoori Mixed Grill, served with plain nan	£8,95
Shashlick (chicken/lamb)	£7.95
King Prawn Tikka NEW	£10.95
Salmon Tikka NEW	£10.95

House Specials	
Lamb/Chicken Tikka Mossalla	£6.95
Tandoori King Prawn Tikka Mossalla Marinated for several hours in homemade sauce with special herbs and spices, barbecued over flaming tandoori oven, then cooked in an enriched massala sauce	10.95
Lasaan Special £ Marinated chicken/lamb/king prawn with tomatoes and egg cooked in a medium spiced	f sauce
Hara Murgh	
Shimla Pepper Chicken Sliced marinated chicken breast cooked with sweet peppers in a spicy tomato based sar	£6.95
Sajon Special (BEST SELLER) Shredded tandoori chicken fused with minced lamb, ginger, garlic and selected herbs and spices to create a mouthwatering dish, medium hot	£7.95
Mango Murghi Barbecued chicken cooked with mango, cream and chef's special recipe, mild	£6.95
Murgh Jol Grilled chicken thinly sliced with fresh garlic, ginger, onion, green pepper, green chillies, fresh coriander and a dash of worcester sauce with a touch of yoghurt	£6.95
Chicken Jaipuri (BEST SELLER) Butter floured chicken cooked with fresh garlic, ginger, onion, green peppers, green chillies and fresh corlander served in a sizzler, medium hot	£7.95
Chicken/Lamb Anawaka (BEST SELLER)	£7.95
DII Pasanda£ Tandoori king prawns cooked with fresh herbs and spices in special chefs recipe glazed in honey and rose syrup	10.95
Naga Chicken or Lamb Chicken or lamb cooked with naga chillies and peopers which gives out a very hot and distinctive aroma that can only be found in West Bengal. Suitable for people who like hot dishes	£6.95
Chicken or Lamb Brinjal	£6.95
Lamb Khhomani. A unique dish combining medium spiced lamb with apricots for a truly delightful taste	£7.95
Chicken Lamb Courgette. Pleces of chicken or lamb cooked with courgettes in a highly flavoured thick sauce, medium hot	£6.95
Chicken or Lamb Bindi	£6.95

Signature Dishes

served on a pepper sauce

Cooked in a spicy sauce with fresh ginger

Jumbo size king prawns cooked in the clay oven with che peppers, green chilli, fresh tomato and a selection of fres	ef's secret ingredient with onions, red
Sylhety Shann Tandoori chicken breast, chicken tikka, lamb tikka, king p spinach leaves, black pepper and olive oil, a dry dish	
Aashigui Chicken NEW	£12.95

Chicken coated with cornflour, garlic, ginger, fresh chilli, capsicum and onion,

Medium spiced chicken or lamb tikka cooked with okra in a well spiced thick sauce

Ginger Chicken£6.95

Chicken Tikka Jalfrezi £6.95
Cooked with fresh green chillies, green peppers and onions (hot)

Chef's Recommendations

eema Kutta £7.95 ills of spicy minced lamb, cooked with garam masala, diced onions and chick peas
ost Mishti Kodu £6.95 mb cooked with chopped sweet pumpkins in a bhuna style thick sauce, medium hot
arlic Chilli Chicken£6.95 boked with cloves of garlic, onions and green pepper, hot
hahi Chicken Tikka£6.95 illed pieces of chicken tikka with garlic, Iresh tomatoes and herbs, medium hot
utter Chicken
assanda£6.95 Blightful mogal dish specially cut slices marinated with yoghurt sauce and cooked in fresh eam, mixed ground nuts and almonds and a touch of red wine
hicken/Lamb Shatkora. £6.95 ost popular Bangladeshi dish with its origins in Sylhet, cooked with citrus fruit which gives a iquely tangy flavour, medium hot
hicken/Lamb Phodina £6.95 poked with a special blend of aromatic spices, fresh ginger, coriander and mint, medium hot
hicken/Lamb Achari£6.95 boked with lime pickle and chef's special sauce, medium hot
hicken/Lamb Zakuti NEW £7.95 nuna style thick sauce cooked with famarind, fresh corlander, tomato, capsicum, very popular sh - must tryl
hicken/Lamb Ajwan NEW £7.95 edium dish cooked with ajwan seeds, tmato, coriander, capsicum
hingri Jinga Jol NEW £10.95 edium dish cooked with king prawn, potato, garnished with onion, tomato & fresh coriander
hicken/Lamb Teza NEW £7.95 edium to hot dish cooked with mushrooms, bhuna style, cooked with boiled egg & garnished
(orahi Dishes
ooked with onions, peppers and tomatoes in a medium sauce served in a sizzling koral hicken or Lamb Tikka £6.95 ing Prawn £10.95

Cooked with onions, peppers and tomatoes in a medium sauce serve	ed in a sizzling korai
Chicken or Lamb Tikka	£6.95
King Prawn	£10.9
Fish	£8.9

Fish Dishes

Salmon Bhuna (BEST SELLER)	£8.95
Fillet of salmon cooked with onions, tomatoes, fresh peppers and coriander in an	
romatic sauce with olive oil (medium)	
Raj King Prawn	£10.95

aj king Prawn	£10.95
ng prawns with green chillies, green peppers, onions and chef's h	nighly flavoured thick sauce
ish Tikka Mossalla	£7.95
rich exotic consuming marinated diced fish cooked in almond, co	oconut and fresh cream
lah Disan Dagan Jash	CO OF

ish Biran Rogon Josh	£8.95
esh mouth watering Bengall white fish barbecued in clay oven and cooked in a nick sauce with fresh herbs, corriander, garnished with garfic and tomatoes erved in a sizzling koral dish	
In- Drawn Cilella	040.05

ing i tawn oliana	
ing prawn with its shell on, grilled then cooked in chefs special sa	uce served with special fried rice
ish Naga Bhuna	£7.95
ish cooked with naga chillies and peppers which gives out a ve	ery hot and distinctive aroma

iat can only be found in west bengal. Suitable for people who like not dishes		
Mass Bhuna NEW	7.95	
ish fillets cooked with onion, fresh herbs and tomatoes, served in a spicy sauce		

wacner	MOI	al NEW					*******		.90
Fish grilled	in the	Tandoori	and then	cooked i	n a special	coconut sa	auce, mild a	and dry	

Shashlick Bhoona

Cooked in a shashlick style with peppers, onions & tomatoes marinated with garlic, ginger, chillies & spices then roasted in a clay oven, garnished with chef's special sauce

Tandoori Chicken (off the bone)	£7.95
Chicken or Lamb Tikka	£7.95
King Prawn	£10.95
Vegetable	£5.95



Balti Dishes

Balti dishes are cooked with fresh blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs, strength of balti dishes can be prepared to

Chicken or Lamb	£5.7
Chicken or Lamb Tikka	£6.5
Tandoori Chicken	£6.5
Prawn	
Tandoori King Prawn	£10.9
Vegetable	

Tawa Dishes

Crushed mustard seeds, fried red chillies, ginger, bay leaves, cardomon pods and fresh coriander feature in the dishes we present. The style is very much down to earth with herbs and spices allowed to dominate each dish whilst the chilli heat equates to a medium strength, the flavours herein are gastronomically explosive

asaan Mixed Tawa	£8.95
Chicken, Lamb or Prawn	£7.50
Cing Prawn	£9.95
/egetable	£5.95

Traditional Dishes

Medium lightly spiced

Kurma

Cooked in a sweet mild gravy with coconut and cream

Rogon
Cooked with tomatoes, onions, green peppers and a touch of gar

Dupiaza

Spicy with onions and green peppers

Sag Medium spiced curry with spinach

Dhansak

Sweet, sour and hot cooked with lentils

Pathia

Sweet sour and hot cooked with fresh tomatoes, herbs and coconut

Bhoona

Cooked with fresh onions, peppers, tomatoes and delicately spiced, medium hot

Madras

Hot curry dish with a smooth a light spiced sauce

Vindaloo

Very hot and spicy with potatoes

All traditional dishes are served as the following

Chicken, Lamb or Prawn	£5.50
Chicken Tikka or Lamb Tikka	£6.25
King Prawn	£9.95
Tandoori Chicken	£6.25
Fish	£7.50
Venetable	£5.50