

Welcome to Lasaan Once upon a time in India...

Let the story begin!

We welcome you as our guest to Lasaan and invite you to taste the true flavours of Indian, Bangladeshi and British Asian cooking cultures which will provide you with some of the most exciting flavours you will ever taste!

We are a contemporary restaurant offering all the traditional favourites and our expert chefs with vast experiences have gone to great lengths to bring to you some of the hidden secrets from the Bengal, India and Bangladesh and re-created the time gone by where food, colour and music gave birth to a vibrant culture and food that is now loved worldwide.

Our expert chefs use the finest ingredients to ensure the highest quality of food possible and we aim to treat all our customers as our friends giving them the best possible service and attention to the finest detail.

We also welcome customers to bring their own alcohol when dining in.

We cater for all parties and other occasions, should you have any special request please contact us and we endeavour to assist where we are able to.

excellent food • excellent atmosphere • excellent service • excellent value this is the Lasaan assurance to you!

www.lasaan.co.uk

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Starters

Try our exclusive dishes, these unique dishes have been created by our chefs and you cannot find these dishes anywhere else. All dishes are cooked with olive oil only. Please allow some time for these dishes.

Onion Bhajji (V) (E)	£3.50
Onion strands mixed with potatoes and lentils, infused with herbs and deep fried until crisp & golden	
Samosa - Meat or Veg (V) (E)	£3.75
Triangular pastry, stuffed with lightly spiced minced meat or vegetables.	
Chicken Pakora (D) (E)	£4.50
Battered diced Chicken Tikka, then deep fried until crisp & golden	
Grilled Lamb Chops (New) (D)	£6.95
Lamb chops marinated with mild spices and grilled in the tandoor	
Lasaan Special Kebabs (D)	£5.50
Marinated lamb, cooked in our creamy special sauce, with tomatoes, onions & sweet peppers	
Prawn Chaat Puree (C)	£4.75
Cooked with special chaat masala sauce, fresh onions & fresh coriander served on a fried puffy bread	
Chicken Chaat Puree (D) (E)	£4.75
Cooked with special chaat masala sauce, fresh onions & fresh coriander served on a fried puffy bread	
Aloo or Garlic Mushroom Chaat Puree (V) (E)	£4.25
Cooked with special chaat masala sauce, fresh onions & fresh coriander served on a fried puffy bread	
Chicken or Lamb Tikka (D)	£4.50 / £4.75
Succulent chicken or lamb pieces, marinated overnight in tandoori sauce, then grilled in our tandoor	
Tandoori Chicken (D)	£4.50
On the bone chicken, marinated overnight in our tandoori sauce, then grilled in our tandoor	
Sheek Kebab (E)	£4.50
Tender lamb mince marinated in herbs & spices, then grilled in the tandoor	
Sheek Kebab Roll (New) (V) (E)	£5.25
Sheek Kebab wrapped with a fried puffy bread, served with fresh onions & mint sauce	
Mixed Platter for Two (D) (E) (C)	£12.95
Includes: 2 Onion Bhaajis, Chicken Tikka, Lamb Tikka, Sheek Kebab & King Prawn	
Bengal Fish Biran (E)	£5.25
Boneless fillet marinated in herbs & spices, served with fried onions	
King Prawn Butterfly (E) (C) (E)	£6.95
One whole King Prawn delicately seasoned, breaded & deep fried until crisp & golden	

Shashlick (D) (V)	(S) (M)
Served with grilled onion, tomatoes and peppers, marinated in tandoori sauce & grilled in the tandoor	
Chicken	£4.75 £9.95
Lamb	£4.95 £10.95
Mixed - chicken & lamb	£5.50 £12.95
Paneer - Indian cottage cheese	£4.95 £9.95

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Chef's Recommendations

Salli Chicken (New) (D)	£10.95
Chicken Tikka thinly sliced cooked in a medium spiced, thick bhuna sauce, garnished with shredded crispy potatoes	
Chicken Massalm (New) (D) (N)	£10.95
Chicken Tikka & minced meat, cooked with our chef's special herbs and spices & topped with an egg	
Shahi Chicken Tikka (D)	£9.95
Chicken Tikka cooked in a medium sauce along with garlic, tomatoes & a blend of herbs	
Butter Chicken (D)	£9.95
Marinated chicken cooked in butter sauce, flavoured with a selection of mild spices	
Chicken / Lamb Passanda (D) (N)	£9.95
Delightful mogal dish specially cut slices marinated with yogurt and cooked in fresh cream, mixed ground nuts and almonds	
Chicken Jaipuri (Must try) (D)	£9.95
Butter flavoured chicken cooked with fresh garlic, ginger, onion, green peppers, green chillies & fresh coriander served in a sizzler, medium hot	
Chicken / Lamb Zakuti- (Best seller) (D)	£11.95
Bhuna style thick sauce cooked with tamarind, fresh coriander, tomato, a very popular dish!	
Murgh Jol (Best seller) (D) (F)	£9.95
Grilled chicken thinly sliced with fresh garlic, ginger, onion, green pepper, green chillies, fresh coriander and a dash of Worcester sauce	
Chicken / Lamb Tawa (D)	£11.95 / £12.95
Chicken or Lamb Tikka cooked with fried red chillies, ginger, bay leaves cardamon pods	

Tandoori Dishes

Tandoori dishes are marinated in a blend of fragrant herbs, spices and our chefs special tandoori sauce. They are grilled in the flaming tandoor oven and cooked to perfection. Served with green salad

Chicken / Lamb Tikka (D)	£8.95 / £9.95
Tandoori Chicken (D)	£8.95
King Prawn Tikka (D) (C)	£14.95
Tandoori Mixed Grill (D)	£11.95
Includes: Sheek Kebab, Tandoori Chicken, Chicken & Lamb Tikka. Served with a plain naan bread	
Tandoori Khazana (New) - Serves 2 (D) (C)	£18.95
Mouth-watering assortment of our grilled selection. Unique spicy flavours harmonised into one dish. Includes: 2 Sheek Kebabs, Lamb Chops, King Prawn, Tandoori Chicken, Chicken & Lamb Tikka garnished with fried onions & mushrooms	

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House Specials

Chicken / Lamb Tikka Massala (D) (N)	£10.95 / £11.95
Marinated for several hours in homemade sauce with special herbs and spices, barbecued over flaming tandoor oven, then cooked in an enriched massala sauce	
Tandoori King Prawn Tikka Massala (D) (C) (N)	£15.95
Marinated for several hours in homemade sauce with special herbs and spices, barbecued over flaming tandoor oven, then cooked in an enriched massala sauce	
Lasaan Special (Must try) (D) (E) (C)	£14.95
Marinated chicken / lamb / King Prawn with tomatoes and egg cooked in a medium spiced sauce	
Sajon Special (Best seller) (D)	£11.95
Shredded tandoori fused with minced lamb, ginger, garlic and selected herbs and spices to create a mouth-watering dish, medium hot	
Mango Murghi (D) (N)	£9.95
Barbecued chicken cooked with mango, cream and chef's special recipe, mild	
Chicken / Lamb Anawaka (Best seller) (D)	£11.95 / £12.95
Sliced chicken or lamb cooked with a mix of mushrooms, green peppers, tomatoes and a touch of green chilli cooked in a medium spiced sauce	
Dil Pasanda (D) (C) (N)	£15.95
Tandoori King prawns cooked with fresh herbs and spices in special chef's recipe glazed in honey	
Naga Chicken / Lamb (Must try) (D) (E) (C)	£9.95 / £10.95
Chicken or lamb cooked with Naga chillies which gives out a very hot and distinctive aroma	
Chicken Tikka Jalfrezi (D)	£9.95
Cooked with fresh green chillies, green peppers and onions (hot)	
Botti Kebab Salon (New) (D) (F)	£12.95
Finely sliced Lamb Tikka infused with our chef's secret blend of herbs and spices, onions, tomato's & touch of green chillies & westchester sauce	
Chicken / Lamb Korma (N)	£9.95 / £10.95
Cooked in a sweet mild gravy with coconut & cream	

Signature Dishes

Dewanghee King Prawn (D) (C)	£16.95
Jumbo size king prawns cooked in the clay oven with chef's secret ingredient with onions, red peppers, green chilli, fresh tomato and a selection of fresh herbs, fairly hot bhuna style	
Sylheti Shann (D) (C)	£15.95
Tandoori chicken breast, on the bone chicken tikka, lamb tikka, king prawn, cooked with garlic, fresh baby spinach leaves, black pepper and olive oil, a dry dish.	
Lamb Shank (New) (D)	£15.95
Tender Lamb shank slow cooked to perfection, marinated in fragrant spices coated in a rich & flavourful sauce	

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Traditional Dishes

Curry Medium lightly spiced	Dhansak Sweet, sour, and hot cooked with Lentils
Rogon Cooked with tomatoes, onions, green peppers, and a touch of garlic	Pathia Sweet, sour and hot cooked with fresh tomatoes, herbs and coconut
Dupiazza Spicy with onions and green peppers	Bhoona cooked with fresh onions, tomatoes & delicately spiced, Medium hot
Sag Medium spiced curry with spinach	Madras Hot curry dish with a smooth, light spiced sauce
Vindaloo Very hot and spicy with potatoes	Korahi Cooked with onions, peppers, tomatoes, in a medium sauce - served in a sizzling korai.
Balti Medium spiced, cooked with fresh tomatoes, onion and peppers	

All traditional dishes are served as the following:

Chicken / Lamb	£8.50 / £9.50
Tandoori Chicken (D)	£9.50
Chicken Tikka / Lamb Tikka (D)	£9.95 / £10.95
Fish / Prawn (F) (C)	£9.95
King Prawn (C)	£14.95
Vegetable (V)	£7.95

Korahi dishes

Cooked with onions, peppers and tomatoes in a medium sauce served in sizzling korai.

Chicken / Lamb Tikka (D)	£10.95 / £11.95
King Prawn (C)	£15.95
Fish / Prawn (F) (C)	£9.95

Biryani Dishes

All Biryani dishes are cooked with the finest Basmati saffron rice with medium spices and garnished with chopped tomatoes and cucumber. Served with a side vegetable curry.

Chicken / Lamb (D)	£8.95 / 9.95	Mixed vegetable (V)	£8.25
Chicken / Lamb Tikka (D)	£10.95 / 11.95	Lasaan special biryani (D) (C)	£15.95
King Prawn (C)	£15.95	Prawn (C)	£8.95

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Vegetable Side Dishes (V)

	Side	Main
Mixed vegetables curry	£4.95	£7.95
Mixed vegetables cooked in a medium sauce.		
Mushroom Bhaji	£4.95	£7.95
Fresh mushrooms cooked with light spices and herbs		
Bhindi Bhaji	£4.95	£7.95
Fresh tender okra, cooked with onions and spices		
Brinjal Bhaji	£4.95	£7.95
Fresh aubergine, cooked with onions, spices and herbs with a touch of garlic		
Bombay Aloo	£4.95	£7.95
Baked potatoes, lightly spiced		
Aloo Gobi	£4.95	£7.95
Fresh cauliflower and potatoes cooked with medium spice		
Sag Bhaji	£4.95	£7.95
Spinach cooked with fresh garlic and herbs		
Sag Aloo	£4.95	£7.95
Spinach cooked with potatoes		
Sag Paneer	£5.75	£8.25
Spinach cooked with cottage cheese		
Mutor Paneer (D)	£5.75	£8.25
Peas cooked with cottage cheese		
Tarka Dall (D)	£4.95	£7.95
Spiced lentils cooked with fresh roasted garlic		
Aloo Chana	£4.95	£7.95
Medium potato and chick peas		

English dishes

All English dishes are served with chips and salad.

Fried Chicken and Chips	£8.95	Chicken Nuggets	£7.50
Chicken Omelette (D)	£8.95	Chips	£2.95
Mushroom omelette (D)	£7.25		

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Rice

Boiled Rice (V)	£2.95
Pilau Rice (D) (V)	£3.50
Special Fried Rice Egg, peas, and onion (D) (E)	£4.25
Mushroom Fried Rice (D) (V)	£3.95
Vegetable Rice (D) (V)	£3.95
Garlic and Onion Fried Rice (D) (V)	£3.95
Keema Rice (D)	£4.25
Garlic and Spinach Fried Rice (D)	£3.95

Bread

Plain Nan (E) (D) (E)	£2.50
Garlic Nan (E) (D) (E)	£3.50
Honey Nan (E) (D) (E)	£3.50
Peshwari Nan (E) (D) (E)	£3.50
Lasaan Special Nan Stuffed with mincemeat, chilli, garlic and coriander (E) (D) (E)	£4.25
Keema Nan (E) (D) (E)	£3.95
Cheese Nan (E) (D) (E)	£3.50
Paratha (E) (D)	£3.25
Vegetable Stuffed Paratha Stuffed with slightly spiced vegetable, then fried in butter. (E) (D)	£3.95
Keema Paratha Stuffed with mincemeat then fried in butter (E) (D)	£4.25
Cheese and Chicken Tikka (E) (D)	£3.95
Tandoori Roti (E) (D)	£2.25
Chapatti (E)	£1.75

Chutney, Pickles, Poppadum and Salad

Plain Poppadum	£0.95
Lime Pickle	£0.95
Chutney Tray Mint sauce, mango chutney, red tamarind sauce, onion salad (D)	£2.50
Raitha Cucumber or Raitha (D)	£1.95
Green Salad (V)	£2.95

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Banquet Night

Every Wednesday

£14.95
Per person

Starter, Main, Side to share, Rice or Naan
(King prawn and Signature dishes £3.95 extra)

Allergy Awareness:

Some of our dishes may contain traces of nuts. If you suffer from any kind of allergies please ask member of staff. We use Vegetable Oil (Soya Bean Oil) in our cooking. Please consult with a member of our staff before ordering.

- (N) Nuts
- (E) Egg
- (G) Gluten
- (C) Celery
- (D) Dairy
- (F) Fish
- (M) Mustard
- (V) Vegetarian
- (C) Crustaceans (Prawn)
- (SD) Sulphur Dioxide

All our Tikka dishes contain dairy. All Tandoori / Tikka sauces & Lime & Chilli Pickle may contain Mustard & Peanuts.