
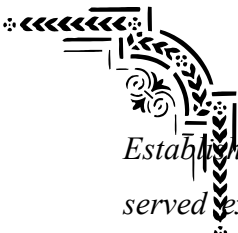


Welcome To Laguna

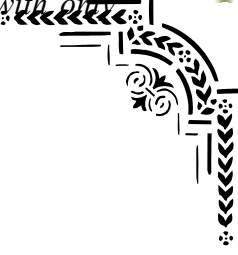



Established since 1984, the Laguna restaurant has served exquisite Indian cuisine to many a discerning clientele.

There is always a sense of something mystical and intrinsic about Indian cuisine, and that feeling comes from the variety of culinary skills that have formed the basis of this cuisine and from the reverence with which it is prepared.

Our experienced master chefs enhance traditional north Indian cuisine by combining it with their own unique style, preparing each dish with delicacy and blessing it with its own distinctive aroma, flavour and presentation to provide a dining experience that is sure to excite your palate and make your meal a memorable one.

Our Staff will make a sincere effort in providing you with the same warm and courteous hospitality that was provided to the Maharajas of India many years back.



So allow us to take pleasure in serving you with only the Exquisite...



Starters

Alu Ki Tikki ~ £3.15

Round patties of spiced mashed potatoes mixed with green peas and fried

Pyaz Ke Bhajia ~ £3.15

Fresh onions, battered and deep fried, mildly spiced.

Samosa (vegetarian) ~ £3.15

Seasoned potatoes wrapped in a light pastry

Spring Roll (vegetarian) ~ £3.15

Chinese shredded vegetables wrapped in a light pastry

Sikandri Paneer Shashlik ~ £3.55

Marinated cheese grilled in a tandoor

Alu Papri Chaat ~ £3.55

Combination of potatoes and chickpeas blended with yoghurt and a tamarind dressing served with crackers

Bhel Puri ~ £3.15

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

Sabzi Kebab (vegetarian) ~ £3.55

Finely minced vegetables mixed with special herbs and spices and roasted on a skewer in an Indian clay oven.

Murgh Tikka ~ £3.55

Boneless chicken pieces, roasted in a Tandoor.

Murgh Ka Pakora ~ £3.55

Tandoori chicken pieces, battered and deep fried.

Gilafi Seekh Kebab ~ £3.55

Skewered minced lamb rolls, mixed with onions, herbs and spices and roasted on skewers

Boti Kebab ~ £3.55

Tandoori roasted lamb pieces

Amritsari Machhi Pakora ~ £3.55

Boneless pieces of fresh fish, marinated, battered and deep fried.

Jhinga Puri ~ £4.15

Prawns cooked with spices and herbs, served on deep fried bread.

Tandoori Treasures

Lazeez Tandoori Murgh ~ £5.55

Half a spring chicken marinated in yoghurt and roasted in a Tandoor.

Lahsuni Murgh ~ £5.55

Boneless chicken pieces marinated in garlic and masala and cooked on charcoal

Malai Tikka Nawabi ~ £5.55

Boneless chicken pieces marinated in cream, cheese and cooked on charcoal to our own special recipe.

Murgh Tikka Shashlik ~ £5.55

Boneless Chicken Pieces cooked on charcoal with capsicums, tomatoes and onions.

Kebab-E-Haseena ~ £5.55

Tandoori roasted lamb pieces with capsicums, tomatoes and onions, marinated in spices.

Akbari Lamb Chops ~ £5.95

Lamb chops marinated and roasted in Tandoor.

Haryali Salmon Tikka ~ £6.95

Salmon with a delicate flavour of mint and coriander

Tandoori Machhi ~ £6.95

Fresh fish, marinated and cooked over a charcoal fire, complimented with fresh salad.

Tandoori Jhinga ~ £11.25

Jumbo prawns marinated with spices and cooked slowly on a charcoal

Tandoor Ke Khazane – Mixed Grill ~ £13.25

An assortment of tandoori chicken, chicken tikka, lamb tikka, seekh kebab, tandoori prawns and naan, complimented with fresh salad.

Laguna *Set Menus*

Maharajas Feast ~ £15.95

*Tandoori Chicken, Chicken Tikka,
Seekh Kebab, Lamb Tikka, Rogan Josh
or Chicken Curry, Mixed Vegetables &
Pullau Rice, Naan, Pickles & Popadom,
Desserts & Coffee*

Vegetarian Bhojan ~ £14.65

*Onion Bhaji, Samosa
Saag Paneer, Mixed Vegetables,
Dal Tarka & Pullau Rice
Naan, Pickles & Popadom
Desserts & Coffee*

Chicken Delicacies

Laguna's Special - Butter Chicken ~ £6.25

Tandoori baked chicken, cooked in oriental spices with chopped tomatoes.

Murgh Korma Bemisaal ~ £6.25

Mild chicken curry cooked in thick gravy with cream.

Murgh Do-Pyaza ~ £6.25

Chicken cooked in spices with cooked onion rings.

Murgh Madras or Vindaloo ~ £6.25

Pieces of chicken in very hot spices.

Murgh Jalfrezi ~ £6.25

Chicken cooked with green peppers, tomatoes and onions.

Jeera Murgh Masala ~ £6.25

Fresh diced chicken, marinated, mildly spiced, cooked with ground cumin seeds.

Karahi Murgh ~ £6.25

Medium hot chicken coked in spices and tossed dry in an iron Karahi.

Balti Murgh ~ £6.25

Boneless chicken cooked to our own recipe with fresh spices and herbs, served in a balti

Murgh Kalimirch ~ £6.25

Boneless chicken cooked in a black pepper and fresh spices sauce

Begum Bahar ~ £6.25

Chicken and mince meat, delicately blended and cooked in wonderful spices with nuts and flavoured with herbs.

Murgh Tikka Massala ~ £6.25

Another highly sought after preparation.

Murgh Saagwala ~ £6.25

Chicken finished with mildly spiced spinach

Murgh Dhansak ~ £6.25

Boneless chicken cooked with black lentils

Murgh Pasanda ~ £6.25

Boneless chicken cooked in fresh cream, cultures yoghurt and mixed ground nuts. A very mild dish

Lamb Delicacies

Koh-E-Rogan Josh ~ £6.35

Medium hot lamb, cooked with spices and green herbs.

Shahi Korma ~ £6.35

Mild lamb curry cooked in thick gravy with cream.

Keema Mattar ~ £6.35

Minced Lamb cooked with green peas.

Gosht Vindaloo or Madras ~ £6.35

Pieces of lamb cooked in very strong spices.

Karahi Gosht ~ £6.35

Medium hot diced lamb cooked with spices and tossed dry in an iron karahi.

Balti Gosht ~ £6.35

Lamb cooked to our own recipe with fresh spices and herbs, served in a balti

Gosht Tikka Massala ~ £6.35

Saag Gosht ~ £6.35

Spinach cooked with tender lamb in a light sauce.

Gosht Pasanda ~ £6.35

*Sliced lamb cooked in fresh cream, cultures yoghurt and mixed ground nuts.
A very mild dish.*

Gosht Dhansak ~ £6.35

Lamb cooked with black lentils

Sea Food Specialties

Jhinga Masala Lajawab ~ £13.25

King prawns baked in a tandoor and cooked with exotic herbs.

Saagwala Jhinga ~ £7.55

Prawns cooked with spinach and special herbs.

Prawn Korma ~ £7.55

Mild prawn curry cooked in thick gravy with cream.

Prawn Bhuna ~ £7.55

Prawns cooked in tomatoes, capsicums & oriental spices.

Machhi Masaledar ~ £7.55

Fresh fish cooked in a rich masala gravy, blended with spices

Vegetables

Mili Juli Subzian ~ £3.95

Fresh mixed vegetables cooked together in spices and herbs to our own special recipe.

Vegetable Korma ~ £3.95

Mild vegetables cooked in thick gravy with cream.

Balti Vegetables (Mixed) ~ £4.25

*Vegetables cooked to our own recipe with fresh spices and herbs,
served in a balti*

Saag Alu or Gobi Alu ~ £3.95

Spinach or cauliflower cooked with potatoes, spices and special herbs.

Jeera Alu ~ £3.95

Diced potatoes cooked with toasted cumin seeds

Bombay Alu ~ £3.95

Diced potatoes cooked in a tomato onion sauce

Mattar Paneer or Saag Paneer ~ £3.95

Green peas or spinach cooked with special home made spices, cheese and herbs.

Paneer Korma ~ £3.95

Freshly diced cheese cooked with fresh tomatoes, onions and natural yoghurt.

Bhindi Bhaji ~ £3.95

Okra cooked with onions, herbs and spices. Served dry.

Bengan Masaledar ~£3.95

Aubergines cooked with onions, tomatoes and spices, served dry.

Mushroom Bhaji ~ £3.95

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

Navratan Kofta ~ £3.95

Freshly grated vegetables battered, deep fried and cooked in a vegetable sauce.

Channa Masala ~ £3.95

Chick peas, cooked with spices, served dry.

Dal Makhani ~ £3.95

Lentils cooked with spices and onions.

Dal Tarka ~ £3.95

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

Rice

Boiled Rice ~ £2.75

Basmati Rice

Pullau Rice ~ £3.25

Special baked Basmati rice to our own recipe.

Mattar Pullau ~ £3.25

Saffron flavoured Basmati rice with green peas

Mushroom Pullau ~ £3.55

Saffron flavoured Basmati rice with diced mushrooms

Navratan Pullau ~ £3.55

Basmati rice with green peas and mixed fruit.

Egg Pullau ~ £6.25

Basmati rice prepared with eggs, green peas and crushed almonds, served with sauce separately.

Balti Sabzi Biryani ~ £6.95

Mix vegetables with saffron basmati rice, cooked to our own recipe with fresh spices and herbs and served in a balti

Balti Mushroom Biryani ~ £6.95

Diced mushrooms with saffron basmati rice, cooked to our own recipe with fresh spices and herbs and served in a balti

Balti Murgh Ki Biryani ~ £7.15

Saffron flavoured basmati rice cooked with succulent pieces of chicken in a blend of exotic herbs and spices

Balti Gosht Ki Biryani ~ £7.15

Fragrant basmati rice cooked with tender pieces of lamb in a blend of exotic herbs and spices

Jhinga Biryani ~ £7.15

Prawns cooked with aromatic rice blended with herbs and spices

Indian Breads

Naan ~ £1.85

Tandoori baked bread of leavened dough

Lahsuni Naan ~ £1.95

White fluffy bread layered with garlic

Keema Naan ~ £2.35

Spiced minced lamb stuffed in flour bread

Peshawari Naan ~ £2.35

Leavened bread garnished with dry fruit.

Pyazwala Kulcha ~ £1.95

Leavened bread, stuffed with onions and fresh coriander.

Mirchiwala Kulcha ~ £1.95

Leavened bread stuffed with green chillies and ginger.

Paneer Ka Kulcha ~ £1.95

Leavened bread stuffed with home made cheese.

Tandoori Roti ~ £1.35

Whole wheat bread made from unleavened dough

Pudina Paratha ~ £1.95

Whole wheat dough with mint and baked.

Lachedar Paratha ~ £1.95

Extra light wheat bread buttered and baked in a clay oven.

Bharwan Paratha ~ £2.35

Potatoes and vegetables stuffed in whole wheat bread

Accompaniments

Popadoms ~ £0.55

Roasted lentil crackers / Plain fried crackers

Raita ~ £1.75

Cucumber and cilantro blended with seasoned yoghurt

Green Salad ~ £1.75

Chef's salad with lemon and green chilli

Pickles & Chutneys ~ £0.40

Mixed vegetables, pickled / sweet and sour mango accompaniments

Dessert Delights

Gulab Jamun ~ £2.95

Deep fried dumplings, immersed in a sugar syrup and served hot

Moong Dal Ka Halwa ~ £2.95

A sweet dish made from lentils, caramelised using butter, sugar and cream

Gajar Ka Halwa ~ £2.95

A sweet dish made from carrots, caramelised using butter, sugar and cream

Ras Malai ~ £2.95

Sweet made from fresh cottage cheese and dipped in thick milk and cream

Malai Kulfi ~ £2.95

Indian style ice cream made from fresh milk

Ice Cream ~ £1.95

Range of different flavours available

Lychees ~ £2.95

Mangos ~ £2.95

Hot & Cold Beverages

Lassi Lajawab ~ £1.85

Yoghurt drink available as sweet or salty

Mango Lassi ~ £2.25

Yoghurt drink made with mangoes

Tea / Coffee ~ £1.55

Cream Coffee ~ £2.55

Liquor Coffee ~ £4.35

Soft Drinks ~ £1.55

Juices ~ £1.65

Prices are inclusive of VAT



Cheques only accepted with a valid cheque card



A discretionary 10% service charge will be added to your bill



10% discount on all take-away orders



If there is any dish you may like and which is not listed in the menu, please do not hesitate to enquire and if possible, we will be happy to prepare it for you

Laguna

Banqueting Suite

Laguna Banqueting Suite was established in 1990 to provide our customers with a large and elegant venue where they may celebrate all their occasions effortlessly and in style. We aim to offer our services to suit a wide range of communities, religions and preferences. The Laguna Banqueting Suite is suitable for any type of event from weddings to formal corporate events

- ❖ Capacity for 315 guests
- ❖ Fully air conditioned
- ❖ Fully licensed bar with lounge
- ❖ Amply equipped kitchen for your own catering
- ❖ Changing facilities
- ❖ Dance floor
- ❖ Staging
- ❖ Public Address System
- ❖ Ample car parking with parking attendant

Laguna

Event Catering

Laguna are specialists in outdoor catering for all manner of social and business functions, be they at our Banqueting Suite, or at any other venue. Whatever your event, we will provide you with exquisite, mouth-watering food that will delight you and your guests. We have the expertise of organising your event right from the conception to the conclusion.

We are able to cater anywhere within the United Kingdom for up to 5000 people and can bring the unique atmosphere of Laguna to any venue.

Laguna have catered at and are the caterers of choice for many hotel groups and other exclusive and sought after venues in London, so allow us to recommend you a venue for your next function.

Hilton – Radisson – Marriott – Sheraton - Intercontinental – Millennium –
Renaissance - Copthorne – Holiday Inn – Ramada – Ibis – Park Inn

www.LagunaRestaurant.com