



# 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 & intrinsic about Indian cuisine, & that feeling comes from the variety of culinary skills that have formed the basis of this cuisine & 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 & blessing it with its own distinctive aroma, flavour & presentation to provide a dining experience that is sure to excite your palate & make your meal a memorable one.*

*Our Staff will make a sincere effort in providing you with the same warm & 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...*

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## *Shuruaat*

### *Appetizers*

<b>Chandni Chowk Wali Alu Tikki Chaat</b> ⑤⑥	<b>6</b>
<i>Round patties of spiced mashed potatoes, topped with yoghurt, chickpeas &amp; tamarind sauce</i>	
<b>Chatpatti Chilli Gobhi / Paneer</b> ⑤⑥	<b>6</b>
<i>Choice of cauliflower florets or cheese cooked with a spicy Indo-Oriental tang</i>	
<b>Avocado Ke Gole</b> ⑤⑥	<b>6</b>
<i>Fresh avocado cooked to a crisp ball prepared with curry leaves &amp; tamarind chutney</i>	
<b>Pyaz Ke Bhajia</b> ⑤⑥	<b>5</b>
<i>Crispy onion straw fritters</i>	
<b>Samosa</b> ⑤⑥	<b>5</b>
<i>All time favourite savoury, filled with seasoned potatoes &amp; peas wrapped in a light pastry</i>	
<b>Haryali Bhare Kebab</b> ⑤⑥	<b>5</b>
<i>Round patties of spiced potatoes, spinach &amp; peas</i>	
<b>Sikandri Paneer Shashlik</b> ⑤⑥	<b>6</b>
<i>Marinated chunks of cheese grilled in a tandoor with green peppers &amp; onions</i>	
<b>Delhi Wali Alu Papri Chaat</b> ⑤⑥	<b>6</b>
<i>Potatoes &amp; chickpeas blended with yoghurt &amp; a tamarind dressing served with crackers</i>	
<b>Bombay Bhel Puri</b> ⑤⑥	<b>5</b>
<i>Wheat flour crisps topped with chopped onions, coriander &amp; gram flour straws mixed with mint &amp; tamarind sauce</i>	
<b>Tandoor Ke Phool</b> ⑤⑥	<b>6</b>
<i>Grilled florets of pickled cauliflower &amp; broccoli marinated in cheese</i>	
<b>Kali Mirch Calamari</b> ⑥	<b>7</b>
<i>Squid sautéed with garlic, curry leaves &amp; pepper</i>	
<b>Amritsari Machhi Pakora</b> ⑥	<b>7</b>
<i>Tilapia fish fried in a spiced gram flour batter</i>	
<b>Jhinga Puri</b> ⑥	<b>8</b>
<i>Prawns cooked with spices &amp; herbs, served on deep fried bread</i>	

# *Tandoor Ke Khazane*

## *Treasures Of The Tandoor*

<b>Murgh Tikka</b> ①	<b>6</b>
<i>Boneless chicken pieces, roasted in a Tandoor</i>	
<b>Boti Kebab</b> ①	<b>6</b>
<i>Tandoori roasted pieces of succulent lamb</i>	
<b>Gilafi Seekh Kebab</b> ①	<b>6</b>
<i>Lean minced lamb mixed with onions, herbs &amp; spices &amp; roasted on skewers</i>	
<b>Lazeez Tandoori Murgh</b> ①	<b>8</b>
<i>Half a spring chicken marinated in yoghurt &amp; roasted in a Tandoor</i>	
<b>Lahsuni Murgh</b> ①	<b>8</b>
<i>Boneless chicken pieces marinated in garlic &amp; masala &amp; cooked on charcoal</i>	
<b>Malai Tikka Nawabi</b> ①	<b>8</b>
<i>Tandoor roasted chicken marinated in cream, cheese, yoghurt &amp; aromatic spices</i>	
<b>Murgh Tikka Shashlik</b> ①	<b>9</b>
<i>Boneless Chicken Pieces cooked on charcoal with capsicums, tomatoes &amp; onions</i>	
<b>Akbari Chaampein</b> ①	<b>10</b>
<i>Finest spring lamb chops marinated &amp; roasted in a Tandoor</i>	
<b>Tandoori Machhi Tikka</b> ①	<b>10</b>
<i>Fresh Tilapia marinated &amp; cooked over a charcoal fire, complimented with fresh salad</i>	
<b>Tandoori Jhinga</b> ①	<b>14</b>
<i>Jumbo prawns marinated with spices &amp; cooked slowly on a charcoal</i>	
<b>Tandoor Ka Khazana</b> ① – <b>Mixed Grill</b>	<b>18</b>
<i>An Assortment of Lazeez Tandoori Murgh, Murgh Tikka, Malai Tikka Nawabi, Lamb Boti Kebab, Gilafi Seekh Kebab, Akbari Lamb Chop &amp; Tandoori Jhinga</i>	
<b>Tandoor Ke Heere</b> ①② – <b>Vegetarian Mixed Grill</b>	<b>12</b>
<i>A mélange of pickled Cauliflower, Tandoori Broccoli, Paneer Shashlik &amp; a masala stuffed potato served with a charcoal smoked pineapple. Why should meat eaters have all the fun!</i>	

# *Murgh Ke Alag Alag Namune*

## *Chicken Delicacies*

<b>Laguna's Speciality – <u>The Butter Chicken</u> Ⓐ</b>	<b>11</b>
<i>Our famous Tandoori baked chicken cooked in a rich gravy with butter &amp; cream</i>	
<b>Murgh Korma Bemisaal Ⓐ</b>	<b>10</b>
<i>Tender chicken morsels in a Luckhnawi style cashewnut-rich sauce</i>	
<b>Nizami Murgh Ⓐ</b>	<b>10</b>
<i>Chicken curry cooked with coconut &amp; curry leaves, inspired by the southern part of India</i>	
<b>Murgh Do-Pyaza Ⓐ</b>	<b>10</b>
<i>Chicken cooked in spices with cooked onion rings</i>	
<b>Murgh Madras or Vindaloo Ⓐ</b>	<b>10</b>
<i>Chicken cooked in very hot spices, only for the very brave!</i>	
<b>Murgh Jalfrezi Ⓐ</b>	<b>10</b>
<i>Chicken cooked with green peppers, tomatoes &amp; onions</i>	
<b>Jeera Murgh Masala Ⓐ</b>	<b>10</b>
<i>Diced chicken marinated with mild spices &amp; cooked with ground cumin seeds</i>	
<b>Karahi Murgh Ⓐ</b>	<b>10</b>
<i>Medium hot chicken cooked in spices &amp; served in an iron Karahi</i>	
<b>Balti Murgh Ⓐ</b>	<b>10</b>
<i>Boneless chicken cooked to our own recipe with fresh spices &amp; herbs, served in a Balti</i>	
<b>Murgh Kalimirch Ⓐ</b>	<b>10</b>
<i>Boneless chicken cooked in a black pepper &amp; fresh spices sauce</i>	
<b>Begum Bahar Ⓐ</b>	<b>10</b>
<i>Chicken &amp; minced lamb, delicately blended &amp; cooked in wonderful spices, nuts &amp; flavoured with herbs</i>	
<b>Chicken Tikka Masala Ⓐ</b>	<b>11</b>
<i>Spiced chicken tikkas simmered in a herb-rich creamy tomato gravy and apparently it's the national dish of Great Britain</i>	
<b>Murgh Saagwala Ⓐ</b>	<b>11</b>
<i>Chicken finished with mildly spiced spinach</i>	
<b>Murgh Dhansak Ⓐ</b>	<b>11</b>
<i>Boneless chicken cooked with black lentils</i>	
<b>Murgh Pasanda Ⓐ</b>	<b>10</b>
<i>Boneless chicken cooked in fresh cream, yoghurt &amp; mixed ground nuts</i>	

## *Nawaab Ki Pasand* *Lamb Delicacies*

<b>Koh-E-Rogan Josh</b> Ⓐ	11
<i>Medium hot lamb, cooked with spices &amp; green herbs</i>	
<b>Khandari Rahra Gosht</b> Ⓐ	11
<i>Diced lamb chunks cooked with minced lamb, a Mughlai speciality</i>	
<b>Shahi Gosht Korma</b> Ⓐ	11
<i>Mild lamb curry cooked in a rich gravy with cream</i>	
<b>Keema Mattar</b>	11
<i>Minced Lamb cooked with green peas</i>	
<b>Gosht Vindaloo or Madras</b> Ⓐ	11
<i>Lamb cooked in very hot spices, only for the brave!</i>	
<b>Karahi Gosht</b> Ⓐ	11
<i>Diced lamb cooked with spices &amp; served in an iron karahi</i>	
<b>Gosht Pasanda</b> Ⓐ	11
<i>Sliced lamb cooked in fresh cream, cultured yoghurt &amp; mixed ground nuts</i>	
<b>Balti Gosht</b> Ⓐ	11
<i>Lamb cooked to our own recipe with fresh spices &amp; herbs, served in a Balti</i>	
<b>Saagwala Gosht</b> Ⓐ	11
<i>Spinach cooked with tender lamb in a light sauce</i>	
<b>Gosht Dhansak</b> Ⓐ	11
<i>Lamb cooked with black lentils</i>	

## *Samundar Ke Moti* *Seafood*

<b>Jhinga Masala Lajawab</b> Ⓐ	16
<i>King prawns baked in a tandoor &amp; cooked with exotic herbs</i>	
<b>Saagwala Jhinga</b> Ⓐ	11
<i>Prawns cooked with spinach &amp; special herbs</i>	
<b>Prawn Korma</b> Ⓐ	11
<i>Mild prawn curry cooked in a rich gravy with cream</i>	
<b>Prawn Bhuna</b> Ⓐ	11
<i>Prawns cooked in tomatoes, capsicums &amp; oriental spices</i>	
<b>Machhi Masaledar</b> Ⓐ	11
<i>Tilapia cooked in a rich masala gravy, blended with spices</i>	

# Subz-e-Gulistaan

## Vegetables

<b>Mili Juli Subzian</b> ①②	6
<i>A medley of vegetables cooked together in spices &amp; herbs to our own special recipe</i>	
<b>Vegetable Korma</b> ①②	6
<i>Mild vegetables cooked in a rich gravy with cream</i>	
<b>Mixed Balti Vegetables</b> ①②	6
<i>Vegetables cooked to our own recipe with fresh spices &amp; herbs, served in a Balti</i>	
<b>Saag Aloo or Gobi Aloo</b> ①②	6
<i>Choice of spinach or cauliflower cooked with potatoes, finished with ground Indian spices</i>	
<b>Jeera Aloo</b> ①	6
<i>Diced potatoes cooked with toasted cumin seeds</i>	
<b>Bombay Aloo</b> ①	6
<i>Potatoes cooked in a tomato &amp; onion based sauce</i>	
<b>Mattar Paneer</b> ①②	6
<i>Green peas cooked with cheese in special homemade spices &amp; herbs</i>	
<b>Saag Paneer</b> ①②	6
<i>Spinach cooked with cheese, finished with ground Indian spices</i>	
<b>Paneer Korma</b> ①②	7
<i>Freshly diced cheese cooked with fresh tomatoes, onions &amp; natural yoghurt</i>	
<b>Bhindi Bhaji</b> ①	7
<i>Okra cooked with onions, herbs &amp; spices, served dry</i>	
<b>Bengan Masaledar</b> ①	7
<i>Aubergines cooked with onions, tomatoes &amp; spices, served dry</i>	
<b>Dhingri Bhaji</b> ①②	6
<i>Diced mushrooms cooked with onions, tomatoes &amp; spices, served dry</i>	
<b>Navratan Kofta</b> ①②	6
<i>Vegetable &amp; cheese dumplings in a spiced vegetable curry</i>	
<b>Channa Masala</b> ①②	6
<i>Chick peas, cooked with spices, served dry</i>	
<b>Daal Makhanwali</b> ①②	6
<i>Creamed black lentils, tempered &amp; seasoned with mild spices</i>	
<b>Peeli Daal Tarkewali</b> ①②	6
<i>A medley of yellow lentils tempered with tomatoes, cumin &amp; fresh cilantro</i>	

## Dum Degchi Chawal Rice

<b>Boiled Rice</b> ①	3
<i>Plain steamed Basmati Rice</i>	
<b>Pullau Rice</b> ①	4
<i>Special baked Basmati rice to our own recipe</i>	
<b>Mattar Pullau</b> ①②	4
<i>Saffron flavoured Basmati rice with green peas</i>	
<b>Mushroom Pullau</b> ①②	5
<i>Saffron flavoured Basmati rice with diced mushrooms</i>	
<b>Egg Pullau</b> ②	8
<i>Basmati rice prepared with eggs, green peas &amp; crushed almonds</i>	
<b>Sabzi Biryani</b> ①②	9
<i>Mixed vegetables with saffron basmati rice, cooked to our own recipe with fresh spices &amp; herbs &amp; served in a Balti</i>	
<b>Dhingri Biryani</b> ①②	9
<i>Diced mushrooms with saffron basmati rice, cooked to our own recipe with fresh spices &amp; herbs &amp; served in a Balti</i>	
<b>Zafrani Murgh Ki Biryani</b> ②	12
<i>Saffron flavoured basmati rice cooked with succulent pieces of chicken in a blend of exotic herbs &amp; spices</i>	
<b>Balti Gosht Ki Biryani</b> ②	12
<i>Fragrant basmati rice cooked with tender pieces of lamb in a blend of exotic herbs &amp; spices</i>	
<b>Jhinga Biryani</b> ②	13
<i>Prawns cooked with aromatic rice blended with herbs &amp; spices</i>	

## Khane Ke Saath Accompaniments

<b>Kurkuri Bhindi</b> ①②	5
<i>Crispy okra fries coated in gramflour, an interesting snack on the side of the table</i>	
<b>Popadoms</b> ①	0.70
<i>Roasted lentil crackers / Plain fried crackers</i>	
<b>Salads – Kachumbar, Sliced or Lacha Pyaaz</b> ①②	3
<i>Choice of various styles of salads or spiced onions with green chilli &amp; lemon</i>	
<b>Pineapple Raita or Mixed Raita</b> ①②	3
<i>Seasoned yoghurt with a choice of pineapple chunks or Cucumber</i>	
<b>Pickles &amp; Chutneys</b> ①②	0.70
<i>Mixed vegetable pickle / sweet &amp; sour mango accompaniments</i>	

## Rotiyan Dastarkhan Freshly Baked Breads

<b>Naan</b> (V)(A)	2.5
<i>Tandoori baked bread of leavened dough</i>	
<b>Truffle Naan</b> (A)	5
<i>Tandoori Naan stuffed with cheddar cheese &amp; topped with white Alba truffle oil from Italy</i>	
<b>Lahsuni Naan</b> (V)(A)	3
<i>Tandoori baked bread layered with garlic</i>	
<b>Keema Naan</b> (A)	5
<i>Spiced minced lamb layered in a flour bread</i>	
<b>Peshawari Naan</b> (V)(A)	5
<i>Leavened sweet bread stuffed with grated coconut &amp; garnished with dry fruit</i>	
<b>Pyazwala Kulcha</b> (V)(A)	3
<i>Leavened bread, stuffed with onions &amp; fresh coriander</i>	
<b>Mirchiwala Kulcha</b> (V)(A)	3
<i>Leavened bread stuffed with green chillies &amp; ginger</i>	
<b>Paneer Ka Kulcha</b> (V)(A)	3
<i>Leavened bread stuffed with homemade cheese</i>	
<b>Tandoori Roti</b> (V)(A)	2
<i>Whole wheat bread made from unleavened dough</i>	
<b>Lachedar Paratha</b> (V)(A)	3
<i>A popular choice at Laguna, a layered bread buttered &amp; baked in a clay oven</i>	
<b>Pudina Paratha</b> (V)(A)	3
<i>Whole wheat dough with mint &amp; baked</i>	
<b>Bharwan Paratha</b> (V)(A)	4
<i>Potatoes &amp; vegetables stuffed in whole wheat bread</i>	



### Food Allergies and Intolerances

Before ordering please do speak to our staff if you have a food allergy or intolerance

ⓧ = Vegetarian Item    Ⓢ = Item contains an allergen



Prices are inclusive of VAT



A 10% gratuity is recommended



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 & if possible, we will be happy to prepare it for you



Special Set Menus are available for larger group bookings



### Sunday Buffet

We welcome you to come & enjoy the popular Sunday Buffet at Laguna. There will be a wide variety of appetizing delicacies selected from our menu, for you to choose from



Bespoke Event Catering

Laguna have an excellent reputation as a caterer par excellence by offering our guests a unique service: one that's based on trust, value & unparalleled expertise. Laguna specialise in all types of social & corporate functions throughout the United Kingdom. Whatever your event, Laguna have the expertise of orchestrating your event right from the conception to the conclusion.

Laguna are recommended caterers at over 150 venues nationwide so can assist you in finding that perfect venue based on your requirements & offer a range of different styles such as exclusive hotels, traditional stately homes, beautiful marquee locations, sporting stadiums & historical palaces.

Hilton - Radisson - Marriott - Sheraton - Intercontinental - Millennium – Langham  
Renaissance - Mandarin Oriental - Four Seasons - Novotel - Park Plaza - Thistle  
Kew Gardens - Victoria & Albert Museum – Hyatt - Guoman

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