



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*

Chandni Chowk Wali Alu Tikki Chaat ⑤⑥	9
<i>Round patties of spiced mashed potatoes, topped with yoghurt, chickpeas & tamarind sauce</i>	
Chatpatti Chilli Gobhi ⑤⑥	8.5
<i>Cauliflower florets cooked with a spicy Indo-Oriental tang</i>	
Kashmiri Chilli Paneer ⑤⑥	9
<i>Cubes of cheese cooked with a spicy Indo-Oriental tang</i>	
Avocado & Broccoli Ke Gole ⑤⑥	8.5
<i>Fresh avocado, broccoli & dates cooked to a crisp ball prepared with curry leaves & served with tamarind chutney</i>	
Pyaz Aur Saag Ke Bhajia ⑤⑥	7.5
<i>Crispy onion & spinach fritters</i>	
Samosa ⑤⑥	7
<i>All time favourite savoury, filled with seasoned potatoes & peas wrapped in a light pastry</i>	
Haryali Bhare Kebab ⑤⑥	7
<i>Round patties of spiced potatoes, spinach & peas</i>	
Sikandri Paneer Shashlik ⑤⑥	9
<i>Marinated chunks of cheese grilled in a tandoor with green peppers & onions</i>	
Delhi Wali Alu Papri Chaat ⑤⑥	8
<i>Potatoes & chickpeas blended with yoghurt & a tamarind dressing served with crackers</i>	
Bombay Bhel Puri ⑤⑥	7.5
<i>Wheat flour crisps topped with pomegranate, chopped onions, coriander & gram flour Straws mixed with mint & tamarind sauce</i>	
Mushroom & Truffle Tikki ⑤⑥	8
<i>Crisp potato patties filled with mushrooms and delicately infused with aromatic truffle oil</i>	
Kali Mirch Calamari ⑥	9.5
<i>Squid sautéed with garlic, curry leaves & pepper</i>	
Amritsari Machhi Pakora ⑥	11
<i>Tilapia fish fried in a spiced gram flour batter</i>	
Malabari Scallops ⑥	11.5
<i>Pan seared trio of scallops in a coconut, curry leaf & lime sauce</i>	

Tandoor Ke Khazane ***Treasures Of The Tandoor***

Murgh Tikka Shashlik ①	10
<i>Boneless chicken pieces, roasted in a Tandoor</i>	
Lazeez Tandoori Murgh ①	11
<i>Half a spring chicken marinated in yoghurt & roasted in a Tandoor</i>	
Malai Tikka Nawabi ①	10
<i>Tandoor roasted chicken marinated in cream, cheese, yoghurt & aromatic spices</i>	
Akbari Chaampein ①	15.5
<i>Finest spring lamb chops marinated & roasted in a Tandoor</i>	
Boti Kebab ①	11
<i>Tandoori roasted pieces of succulent lamb</i>	
Gilafi Seekh Kebab ①	8.5
<i>Lean minced lamb mixed with onions, herbs & spices & roasted on skewers</i>	
Tandoori Machhi Tikka ①	14.5
<i>Fresh Tilapia marinated & cooked over a charcoal fire, complimented with fresh salad</i>	
Tandoori Jhinga ①	16
<i>Jumbo prawns marinated with spices & cooked slowly on a charcoal</i>	
Tandoor Ka Khazana ① – Mixed Grill	22
<i>An Assortment of Lazeez Tandoori Murgh, Murgh Tikka, Malai Tikka Nawabi, Lamb Boti Kebab, Gilafi Seekh Kebab, Akbari Lamb Chop & Tandoori Jhinga</i>	
Tandoor Ke Heere ①② – Vegetarian Mixed Grill	18.5
<i>A mélange of pickled Cauliflower, Tandoori Broccoli, Paneer Shashlik & a masala stuffed potato served with a charcoal smoked pineapple. Why should meat eaters have all the fun!</i>	

Khuch Khaas ***Specials***

CocoKari Salmon ①	14
<i>Tender pan-seared salmon immersed in a fragrant South Indian spiced infusion of creamy coconut & curry leaves</i>	
Jackfruit Pepper Fry ①②	9
<i>Tender Jackfruit tossed with crushed black pepper, curry leaves & South Indian spices for a bold, fiery flavour.</i>	

Murgh Ke Alag Alag Namune

Chicken Delicacies

Laguna's Speciality – <u>The</u> Butter Chicken Ⓐ	15.5
<i>Our famous Tandoori baked chicken cooked in a rich gravy with butter & cream</i>	
Murgh Korma Bemisaal Ⓐ	15
<i>Tender chicken morsels in a Lucknowi style cashewnut-rich sauce</i>	
Nizami Murgh Ⓐ	15
<i>Chicken curry cooked with coconut & curry leaves, inspired by the southern part of India</i>	
Murgh Madras Ⓐ	15
<i>Chicken cooked in very hot spices, only for the very brave!</i>	
Murgh Jalfrezi Ⓐ	15
<i>Chicken cooked with green peppers, tomatoes & onions</i>	
Karahi Murgh Ⓐ	15
<i>Medium hot chicken cooked in spices & served in an iron Karahi</i>	
Balti Murgh Ⓐ	15
<i>Boneless chicken cooked to our own recipe with fresh spices & herbs, served in a Balti</i>	
Murgh Kalimirch Ⓐ	15
<i>Boneless chicken cooked in a black pepper & fresh spices sauce</i>	
Begum Bahar Ⓐ	15
<i>Chicken & minced lamb, delicately blended & cooked in wonderful spices, nuts & flavoured with herbs</i>	
Chicken Tikka Masala Ⓐ	15.5
<i>Spiced chicken tikkas simmered in a herb-rich creamy tomato gravy and apparently it's the national dish of Great Britain</i>	
Murgh Saagwala Ⓐ	15
<i>Chicken finished with mildly spiced spinach</i>	

Nawaab Ki Pasand

Lamb Delicacies

Patiala Lamb Shank ①	22
<i>Tender Lamb shank slow cooked in a sauce seasoned with cinnamon, saffron, cardamom, cloves, ginger & garlic.</i>	
Koh-E-Rogan Josh ①	15.5
<i>Medium hot lamb, cooked with spices & green herbs</i>	
Khandari Rahra Gosht ①	16.5
<i>Diced lamb chunks cooked with minced lamb, a Mughlai speciality</i>	
Shahi Gosht Korma ①	15.5
<i>Mild lamb curry cooked in a rich gravy with cream</i>	
Keema Mattar	15.5
<i>Minced Lamb cooked with green peas</i>	
Gosht Madras ①	15.5
<i>Lamb cooked in very hot spices, only for the brave!</i>	
Karahi Gosht ①	15.5
<i>Diced lamb cooked with spices & served in an iron karahi</i>	
Balti Gosht ①	15.5
<i>Lamb cooked to our own recipe with fresh spices & herbs, served in a Balti</i>	
Gosht Saagwala ①	16
<i>Spinach or black lentils cooked with tender lamb in a light sauce</i>	

Samundar Ke Moti

Seafood

Jhinga Masala Lajawab ①	19
<i>King prawns baked in a tandoor & cooked with a nutty tomato based sauce</i>	
Prawn Bhuna ①	16
<i>Prawns cooked in tomatoes, capsicums & oriental spices</i>	
Machhi Masaledar ①	16
<i>Tilapia cooked in a rich masala gravy, blended with spices</i>	

Subz-e-Gulistaan

Vegetables

Mili Juli Subzian ① ②	9.5
<i>A medley of vegetables cooked with onions & peppers, served in a balti</i>	
Saag Aloo or Gobi Aloo ① ②	9.5
<i>Choice of spinach or cauliflower cooked with potatoes, finished with ground Indian spices</i>	
Bombay Aloo ①	9.5
<i>Potatoes cooked in a tomato & onion based sauce</i>	
Mattar Paneer ① ②	9.5
<i>Green peas cooked with cheese in special homemade spices & herbs</i>	
Saag Paneer ① ②	9.5
<i>Spinach cooked with cheese, finished with ground Indian spices</i>	
Paneer Korma ① ②	9.5
<i>Freshly diced cheese cooked with fresh tomatoes, onions & natural yoghurt</i>	
Bhindi Bhaji ①	10
<i>Okra cooked with onions, herbs & spices, served dry</i>	
Bengan Masaledar ①	10
<i>Aubergines cooked with onions, tomatoes & spices, served dry</i>	
Navratan Kofta ① ②	10
<i>Mixed vegetable & cheese dumplings in a spiced vegetable curry</i>	
Channa Masala ① ②	9.5
<i>Chick peas, cooked with spices, served dry</i>	
Daal Makhanwali ① ②	9.5
<i>Creamed black lentils, tempered & seasoned with mild spices</i>	
Peeli Daal Tarkewali ① ②	9.5
<i>A medley of yellow lentils tempered with tomatoes, cumin & fresh cilantro</i>	

Dum Degchi Chawal *Rice*

Steamed Rice ⑤	5
<i>Plain steamed Basmati Rice</i>	
Pullau Rice ⑤	6
<i>Special baked Basmati rice to our own recipe</i>	
Mushroom Mattar Pullau ⑤⑥	7
<i>Saffron flavoured Basmati rice with diced mushrooms & peas</i>	
Sabzi Biryani ⑤⑥	14
<i>Mixed vegetables with saffron basmati rice, cooked to our own recipe with fresh spices & herbs & served in a Balti</i>	
Zafrani Murgh Ki Biryani ⑥	16
<i>Saffron flavoured basmati rice cooked with succulent pieces of chicken in a blend of exotic herbs & spices</i>	
Balti Gosht Ki Biryani ⑥	17
<i>Fragrant basmati rice cooked with tender pieces of lamb in a blend of exotic herbs & spices</i>	
Jingha Biryani ⑥	19
<i>Tandoori King Prawns cooked with aromatic rice blended with herbs & spices</i>	

Khane Ke Saath *Accompaniments*

Kurkuri Bhindi ⑤⑥	9
<i>Crispy okra fries coated in gramflour, an interesting snack on the side of the table</i>	
Salads – Kachumbar, Sliced or Lacha Pyaaz ⑤⑥	4
<i>Choice of various styles of salads or spiced onions with green chilli & lemon</i>	
Cucumber & Pomengranate Raita ⑤⑥	4
<i>Seasoned yoghurt with a cucumber & pomegranate</i>	
Popadoms with a Selection of Chutneys ⑤	2
<i>Roasted lentil crackers & plain fried crackers served with a tray of chutneys</i>	

Rotiyan Dastarkhan

Freshly Baked Breads

Naan ①ⓐ	4
<i>Tandoori baked bread of leavened dough</i>	
Truffle Naan ①	6.5
<i>Tandoori Naan stuffed with cheddar cheese & topped with aromatic truffle oil</i>	
Lahsuni Naan ①ⓐ	4
<i>Tandoori baked bread layered with garlic</i>	
Keema Naan ①	6
<i>Spiced minced lamb layered in a flour bread</i>	
Peshawari Naan ①ⓐ	6.5
<i>Leavened sweet bread stuffed with grated coconut & garnished with dry fruit</i>	
Pyazwala Kulcha ①ⓐ	4
<i>Leavened bread, stuffed with onions & fresh coriander</i>	
Mirchiwala Kulcha ①ⓐ	4
<i>Leavened bread stuffed with green chillies & ginger</i>	
Tandoori Roti ①ⓐ	2.5
<i>Whole wheat bread made from unleavened dough</i>	
Lachedar Paratha ①ⓐ	4
<i>A popular choice at Laguna, a layered bread buttered & baked in a clay oven</i>	
Bharwan Paratha ①ⓐ	6
<i>Potatoes & vegetables stuffed in whole wheat bread</i>	
Broccoli Paratha ①ⓐ	6
<i>Spiced broccoli stuffed in whole wheat bread</i>	
Makki Di Roti ①ⓐ	5
<i>A rustic Punjabi staple made with stone-ground cornmeal, hand-rolled & griddle-cooked to perfection, gluten free</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 12% gratuity is recommended



Last orders are at 10.30pm / 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



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 100 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 - Millennium – Kimpton Fitzroy - Langham
Mandarin Oriental - Four Seasons - Park Plaza – Shangri La Shard – Wallace Collection
Kew Gardens - Victoria & Albert Museum – Hyatt – Kensington Palace – Pan Pacific

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