



Laguna

Established in 1984, the Laguna has served exquisite Indian cuisine to a discerning clientele for over four decades.

There has always been something mystical & intrinsic about Indian cuisine & this feeling comes from the rich variety of culinary traditions & skills that have formed its foundation, as well as the care & reverence with which it is prepared.

Our experienced master chefs elevate traditional North Indian cuisine by combining time-honoured recipes with their own unique style. Each dish is prepared with great care & infused with its own distinctive aroma, flavour & presentation to create a dining experience that is sure to delight your palate & make your meal a memorable one.

Our staff are dedicated to providing the same warm & courteous hospitality that was extended to the Maharajas of India many years back, so allow us the pleasure of serving you with only the exquisite...

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Shuruaat *Appetizers*

Chandni Chowk Wali Alu Tikki Chaat ⑤①	9.5
<i>Round patties of spiced mashed potatoes, topped with yoghurt, chickpeas & tamarind sauce</i>	
Chatpatti Chilli Gobhi ⑤①	9
<i>Cauliflower florets cooked with a spicy Indo-Oriental tang</i>	
Kashmiri Chilli Paneer ⑤①	9.5
<i>Cubes of cheese cooked with a spicy Indo-Oriental tang</i>	
Jackfruit Pepper Fry ⑤①	10
<i>Tender Jackfruit tossed with crushed black pepper, curry leaves & South Indian spices for a bold, fiery flavour.</i>	
Avocado & Broccoli Ke Gole ⑤①	9
<i>Fresh avocado, broccoli & dates cooked to a crisp ball prepared with curry leaves & served with tamarind chutney</i>	
Pyaz Aur Saag Ke Bhajia ⑤①	7.5
<i>Crispy onion & spinach fritters</i>	
Samosa ⑤①	7.5
<i>All-time favourite savoury, filled with seasoned potatoes & peas wrapped in a light pastry</i>	
Haryali Bhare Kebab ⑤①	7.5
<i>Round patties of spiced potatoes, spinach & peas</i>	
Delhi Wali Alu Papri Chaat ⑤①	8.5
<i>Potatoes & chickpeas blended with yoghurt & a tamarind dressing served with crackers</i>	
Mushroom & Truffle Tikki ⑤①	9
<i>Crisp potato patties filled with mushrooms and delicately infused with aromatic truffle oil</i>	
Murgh Chikauni ①	11
<i>Succulent chicken mixed with yoghurt, onions and Himalayan spices, a creamy, tangy Nepali-style delicacy</i>	
Kali Mirch Calamari ①	11
<i>Squid sautéed with garlic, curry leaves & pepper</i>	
Amritsari Machhi Pakora ①	11
<i>Tilapia fish fried in a spiced gram flour batter</i>	
Malabari Scallops ①	12
<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	12
<i>Half a spring chicken marinated in yoghurt & roasted in a Tandoor</i>	
Malai Tikka Nawabi ①	10.5
<i>Tandoor roasted chicken marinated in cream, cheese, yoghurt & aromatic spices</i>	
Akbari Chaampein ①	16
<i>Finest spring lamb chops marinated & roasted in a Tandoor</i>	
Boti Kebab ①	12
<i>Tandoori roasted pieces of succulent lamb</i>	
Gilafi Seekh Kebab ①	10
<i>Lean minced lamb mixed with onions, herbs & spices & roasted on skewers</i>	
Tandoori Machhi Tikka ①	15
<i>Fresh Tilapia marinated & cooked over a charcoal fire</i>	
Tandoori Jhinga ①	17
<i>Jumbo prawns marinated with spices & cooked slowly on a charcoal</i>	
Tandoor Ka Khazana – Mixed Grill ①	23
<i>An Assortment of Lazeez Tandoori Murgh, Murgh Tikka, Malai Tikka Nawabi, Lamb Boti Kebab, Gilafi Seekh Kebab, Akbari Lamb Chop & Tandoori Jhinga</i>	
Sikandri Paneer Shashlik ①②	9.5
<i>Marinated chunks of cheese grilled in a tandoor with green peppers & onions</i>	
Achari Cauliflower ①②	9.5
<i>Crispy cauliflower florets tossed with traditional Indian pickling spices</i>	
Malai Broccoli Kasundi ①②	9.5
<i>Fresh charred broccoli florets marinated with rich cream and a Bengali kusundi mustard glaze</i>	

Murgh Ke Alag Alag Namune ***Chicken Delicacies***

Laguna's Speciality – The Butter Chicken ①	16
<i>Tandoori chicken simmered in a rich tomato sauce, delicately flavoured with butter & aromatic spices</i>	
Murgh Korma Bemisaal ①	15.5
<i>Tender chicken morsels in a Lucknowi style cashew nut-rich sauce</i>	
Nizami Murgh ①	15.5
<i>Chicken curry cooked with coconut & curry leaves, inspired by the southern part of India</i>	
Murgh Madras ①	15.5
<i>Chicken cooked in very hot spices, only for the very brave!</i>	
Murgh Jalfrezi ①	15.5
<i>Chicken cooked with green peppers, tomatoes & onions</i>	
Karahi Murgh ①	15.5
<i>Medium hot chicken cooked in spices & served in an iron Karahi</i>	
Chicken Tikka Masala ①	16
<i>Spiced chicken tikkas simmered in a herb-rich creamy tomato gravy and apparently it's the national dish of Great Britain</i>	

Nawaab Ki Pasand ***Lamb Delicacies***

Patala 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	16
<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	16
<i>Mild lamb curry cooked in a rich gravy with cream</i>	
Keema Mattar ①	16
<i>Minced Lamb cooked with green peas</i>	
Gosht Madras ①	16
<i>Lamb cooked in very hot spices, only for the brave!</i>	
Karahi Gosht ①	16.5
<i>Diced lamb cooked with spices & served in an iron karahi</i>	
Gosht Saagwala ①	16.5
<i>Tender lamb simmered with spinach in a delicately fragrant sauce</i>	

Subz-e-Gulistaan *Vegetables*

Mili Juli Subzian ⑤ ①	10
<i>A medley of vegetables cooked with onions & peppers, served in a balti</i>	
Saag Aloo or Gobi Aloo ⑤ ①	10.5
<i>Choice of spinach or cauliflower cooked with potatoes, finished with ground Indian spices</i>	
Bombay Jeera Aloo ⑤	10
<i>Potatoes cooked in a tomato & onion based sauce, seasoned with cumin</i>	
Mattar Paneer ⑤ ①	10
<i>Green peas cooked with cheese in special homemade spices & herbs</i>	
Saag Paneer ⑤ ①	10.5
<i>Spinach cooked with cheese, finished with ground Indian spices</i>	
Paneer Korma ⑤ ①	10
<i>Freshly diced cheese cooked with fresh tomatoes, onions & natural yoghurt</i>	
Bhindi Bhaji ⑤ ①	11
<i>Okra cooked with onions, herbs & spices, served dry</i>	
Bengan Masaledar ⑤	11
<i>Aubergines cooked with onions, tomatoes & spices, served dry</i>	
Navratan Kofta ⑤ ①	10.5
<i>Mixed vegetable & cheese dumplings in a spiced vegetable curry</i>	
Channa Masala ⑤ ①	10
<i>Chick peas, cooked with spices, served dry</i>	
Daal Makhanwali ⑤ ①	10.5
<i>Creamed black lentils, tempered & seasoned with mild spices</i>	
Peeli Daal Tarkewali ⑤ ①	10
<i>A medley of yellow lentils tempered with tomatoes, cumin & fresh cilantro</i>	

Samundar Ke Moti *Seafood*

Jhinga Masala Lajawab ①	20
<i>King prawns baked in a tandoor & cooked with a nutty tomato-based sauce</i>	
CocoKari Salmon ①	17
<i>Tender pan-seared salmon immersed in a fragrant South Indian spiced infusion of creamy coconut & curry leaves</i>	
Machhi Masaledar ①	16.5
<i>Tilapia cooked in a rich masala gravy, blended with spices</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 ⑤Ⓐ	7
<i>Saffron flavoured Basmati rice with diced mushrooms & peas</i>	
Sabzi Biryani ⑤Ⓐ	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 Ⓐ	16
<i>Saffron flavoured basmati rice cooked with succulent pieces of chicken in a blend of exotic herbs & spices</i>	
Balti Gosht Ki Biryani Ⓐ	17
<i>Fragrant basmati rice cooked with tender pieces of lamb in a blend of exotic herbs & spices</i>	
Jingha Biryani Ⓐ	19
<i>Tandoori King Prawns cooked with aromatic rice blended with herbs & spices</i>	

Khane Ke Saath *Accompaniments*

Kurkuri Bhindi ⑤Ⓐ	9.5
<i>Crispy okra fries coated in spiced gram flour, a deliciously addictive Indian snack</i>	
Bombay Chickpea Crunch ⑤Ⓐ	5.5
<i>Crunchy chickpeas tossed with zesty Bombay street-food spices</i>	
Salads – Kachumbar, Sliced or Lacha Pyaaz ⑤Ⓐ	4.5
<i>Choice of various styles of salads or spiced onions with green chilli & lemon</i>	
Cucumber & Pomengranate Raita ⑤Ⓐ	4.5
<i>Seasoned yoghurt with cucumber & pomegranate</i>	
Popadoms with a Selection of Chutneys ⑤	3
<i>Roasted & plain fried lentil crackers served with a selection of chutneys</i>	

Rotiyan Dastarkhan

Freshly Baked Breads

Naan ⑤⑥	4
<i>Tandoori baked bread of leavened dough</i>	
Truffle Naan ⑤⑥	6.5
<i>Tandoori Naan stuffed with cheddar cheese & topped with aromatic truffle oil</i>	
Lahsuni Naan ⑤⑥	4.5
<i>Tandoori baked bread layered with garlic</i>	
Keema Naan ⑥	6.5
<i>Spiced minced lamb layered in a flour bread</i>	
Peshawari Naan ⑤⑥	6.5
<i>Leavened sweet bread stuffed with grated coconut & garnished with dry fruit</i>	
Pyazwala Kulcha ⑤⑥	4.5
<i>Leavened bread, stuffed with onions & fresh coriander</i>	
Mirchiwala Kulcha ⑤⑥	4.5
<i>Leavened bread stuffed with green chillies & ginger</i>	
Tandoori Roti ⑤⑥	2.5
<i>Whole wheat bread made from unleavened dough</i>	
Lachedar Paratha ⑤⑥	4.5
<i>A popular choice at Laguna, a layered bread buttered & baked in a clay oven</i>	
Bharwan Paratha ⑤⑥	6
<i>Potatoes stuffed in whole wheat bread</i>	
Broccoli Paratha ⑤⑥	6
<i>Spiced broccoli stuffed in whole wheat bread</i>	
Makki Di Roti ⑤⑥	5
<i>A rustic Punjabi staple made with stone-ground cornmeal, hand-rolled & griddle-cooked to perfection, gluten free</i>	

Food Allergies and Intolerances

Please inform a member of staff before ordering if you have any food allergies or intolerances

Ⓥ = 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



Private Dining

Private Dining Room with exclusive set menus, specially curated for all types of events & celebrations



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

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 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 - Chancery Rosewood - Marriott - Sheraton – Millennium - Kimpton Fitzroy
Langham - Hampton Court Palace - Mandarin Oriental - Four Seasons - Park Plaza
Shangri La Shard - Wallace Collection - Kew Gardens – Cutty Sark
Victoria & Albert Museum – Hyatt - Kensington Palace – Tower of London

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