

TRADITIONAL DISHES

CURRY	DANSAK	MASALA
MADRAS	DUPIAZA	BUTTER
VINDALOO	ROGAN JOSH	PATHIA
JALFREZI	BHUNA	BALTI
KORMA	SAAGWALLA	

CHICKEN	12	PRAWNS	12
LAMB	12	KING PRAWNS	15
CHICKEN TIKKA	13	VEGETABLE	10
LAMB TIKKA	13	PANEER	12

VEGETABLE SIDE DISHES

BOMBAY ALOO 5
Lightly spiced potatoes

TARKA DHAL 5
Yellow split lentils topped with fried garlic & sundried chili

SAAG ALOO 5
Spinach with potato tempered with garlic & coriander

SAAG PANEER 5
Spinach with Indian cottage cheese tossed with garlic

ALOO GOBI 5
Potato & cauliflower cooked with onions & green peppers

GOBI GULISTAN 5
Cauliflower lightly spiced tossed with onions, peppers & tomato

BHEGUN BHAJI 5
Diced pieces of aubergine lightly spiced tossed with herbs

CHILLI PANEER 5
Indian cottage cheese, stir fried with spring onion, mixed peppers, sweet chili & garlic, tossed in dark soy sauce

INDIAN BREADS

TANDOORI ROTI	3
PLAIN NAAN	3
PESHWARI NAAN	4
KEEMA NAAN	4
GARLIC NAAN	4
CORIANDER NAAN	4
CHILLI NAAN	4
CHEESE NAAN	4
SPECIAL NAAN	5

Chicken, keema, cheese, garlic, coriander & mixed peppers

Add extra toppings to your naan for £0.50 extra
Garlic / Coriander / Chilli / Onions / Cheese / Keema / Chicken / Tikka

RICE

STEAMED RICE	3
PILAU RICE	4
FRIED RICE	4
EGG RICE	4
MUSHROOM RICE (lightly spiced)	4
KEEMA RICE	4
COCONUT RICE	4
SPECIAL FRIED RICE	5

EXTRAS

CHIPS	3
MASALA CHIPS	4
CHEESY CHILLI CHIPS	5
CHICKEN STIR FRY CHIPS	6
RAITA (Yogurt/Cucumber/Onion)	4

KIDS MEALS

LOADED CHIPS (Chicken, Meat & Cheese)	8
CHICKEN TIKKA AND CHIPS	8
NUGGETS AND CHIPS	8
SCAMPI AND CHIPS	8
FISH FINGERS AND CHIPS	8
BBQ CHICKEN SKEWERS AND CHIPS	8
OMELETTE AND CHIPS	8

FOOD ALLERGIES & INTOLERANCES

Please speak to your server about your special dietary requirements

- Suitable for Vegetarians
- Contains Gluten - other dishes may contain traces of gluten
- Contains Nuts - other dishes may contain traces of nuts
- Contains Dairy/Milk products

Dairy ingredients can be omitted on request* - please ask your server

LAVANG

Scan QR Code to
Follow us on Instagram



ACCOMPANIMENTS	
POPPADOMS	1
ASSORTED DIPS	2
Mint sauce, tamarind chutney & onion salad	
CHUTNEYS	1
Mint sauce, mango chutney, onion salad, mixed pickle, or tamarind sauce	
APPETISERS	
SHORISHA SALMON	8
Succulent salmon fillets infused with a delicate mustard sauce and tender peas, offering a tantalizing burst of flavours	
CHILLI CHICKEN STIR FRY	7
Zesty stir-fry featuring tender chicken pieces tossed in a flavorful chili sauce, for a fiery and satisfying dish	
CHENNAI CHILLI KING PRAWNS	8
Succulent king prawns coated in a tantalizing Chennai-style chili sauce, offering a harmonious blend of heat and rich flavours in every bite	
SEA BASS CAVALI	8
A serving of sea bass fillet, paired with tender baby spinach, offering a delightful fusion of succulent fish and vibrant greens	
GARLIC CHILLI BROCCOLI	6
Crispy broccoli, served with garlic, chili, pan-fried with onions and peppers, to create a sweet and sour taste	
MIXED SRIRACHA STIR FRY	7
Sizzling stir-fry featuring a tantalizing blend of tender meats and a spicy kick from the bold flavors of Sriracha sauce	
BBQ / TERIYAKI CHICKEN SKEWERS	7
Tender chunks of succulent chicken marinated in our signature barbecue sauce, grilled to perfection on skewers for a mouthwatering taste sensation	
PALOK PAKORA	6
Crispy fritters packed with the earthy flavours of cabbage and spinach, spiced to perfection for a delightful vegetarian treat	
MANGO TIKKA	6
Sweet & sour chicken or lamb tikka lightly spiced with mango chutney, fresh lime juice & coriander	
NIHARI LAMB CHOPS	7
Slow-roasted tender lamb chops, elevated with the rich Niham flavours	
SHAHI SHEEK KEBAB	6
Tender minced lamb roasted in ground spices, garlic & ginger. Seasoned with finely chopped onions, peppers & coriander	
GOAN KING PRAWN	8
Succulent freshwater king prawns cooked in a clay oven served with curried spinach, almond & fresh coriander tossed with single cream	
LASANI KING PRAWNS	8
Jumbo king prawns marinated in garlic, fresh green herbs & single cream, slow cooked in the clay oven	
COCONUT CORIANDER SALMON	8
Salmon fillet served with ground coconut, fresh coriander & coconut milk	
FISH AMRITSAR	6
Sliced telapia fish with ginger, garlic, fresh lime juice & cumin seeds infused with light batter	
ONION BHAJI	5

ALOO BORA	6
Grilled potatoes mashed with mix vegetables, cumin seeds & fresh coriander, coated with bread crumbs	
CLASSIC SAMOSA	5
A triangular shrimp pastry stuffed with mildly spiced minced lamb or vegetables	
SAMOSA CHAAT	7
Vegetable samosa with tamarind sauce, yoghurt & chickpeas	
PRAWN TEMPURA	6
Light and crispy batter-fried prawns served with sweet chili sauce	
DYNAMITE PRAWNS	6
Battered - fried prawns coated in a mixture of mayonnaise and sriracha sauce	
THAI FISH CAKE	6
Minceo fish blended with herbs and spices served with sweet chili sauce	
THAI GLAZED CHICKEN WINGS	6
Crispy fried chicken wings coated in sweet chili, garlic, and soy sauce	
HONEY GLAZED LAMB CHOPS	8
Slow roasted tender lamb chops, cooked in the clay oven, glazed with honey	
ROYAL NAGA WINGS	6
Marinated over night with tempered with famous naga pickle and caramelised onions, cooked in the clay oven	
GARLIC STIR-FRIED MUSHROOMS	6
Chopped mushrooms stir-fried with mixed peppers, garlic and fresh coriander	
CHARCOAL GRILL	
Marinated with unique ingredients for each dish & oven baked in a traditional tandoor served with salad & sauce	
	Starter Main
TANDOORI CHICKEN	6 12
CHICKEN TIKKA	6 12
LAMB TIKKA	7 14
NIHARI LAMB CHOPS	7 14
PANEER TIKKA	6 12
CHARGRILLED SALMON FILLET	7 14
CHARGRILLED KING PRAWNS	7 15
SHASHLIK (Chicken/Lamb/Paneer)	7 14
MIXED GRILL	7 14
A selection of Lavang's finest grilled meats, including lamb chops, sheek kebabs & chicken tikka	
PLATTERS	
PLATTER FOR 2	22
Includes lamb chops (x2), sheek kebabs (x2) & chicken tikka (x2)	
LAVANG'S SPECIAL PLATTER	32
A selection of Lavang's finest grilled meats, including tandoori chicken (x2), lamb chops (x2), chicken tikka (x2) & sheek kebabs (x2)	
LAVANG'S LAVISH PLATTER	50
Selection of Lavang's finest meat, veg and seafood. Lamb chops (x2), Chicken Tikka (x2), Wings (x2), King Prawn (x2), Thai Fish Cake (x2), Veg Samosa (x2)	
VEGETABLE PLATTER	15
Lavang's vegetable selection, including onion bhaji (x2), paneer tikka (x2) & vegetable samosa (x2)	

CHEF'S RECOMMENDATIONS	
LAVANG'S LAMB SHANK	17
Tender marinated lamb shank, simmered in delicious bhuna sauce. Recommended with any vegetable side dish	
RAWALPINDI LAMB	15
Tender cuts of lamb cooked in spinach and traditional spices, offering a rich and flavorful taste with a kick	
CHICKEN KORAI SPECIAL	15
Freshly cooked chicken with fresh ginger, green and red peppers, tomato, onion in a medium hot sauce, served in a sizzling iron koari	
BENGAL GARLIC CHILLI CHICKEN	15
Tender pieces of garlic chicken tikka, cooked with fresh chilies and fresh coriander with lots of sliced fried garlic its hot and tasty. Highly recommended for people who love garlic and chilies	
JAIPURI TAWA	15
Garlic, flavoured chicken cooked with mushrooms, peppers, curry leaves, red onions and a touch of tomato ketchup (Hot or mild on request)	
RAILWAY LAMB	15
Traditionally spiced lamb on the bone infused with garam masala, finished with fresh coriander and ginger. Contains Bones	
HOUSE SPECIAL BALTI	15
Mixture of chicken, lamb, prawn & king prawn	
TROPICAL BALTI	15
Mixture of chicken tikka, lamb tikka, strips of tandoori chicken & minced meat	
BALTI DELIGHT	15
Freshly marinated chicken cooked with all tandoori spices, garnished with fresh mince meat, coriander, onions and tomatoes	
BALTI ROSE	15
A traditional classic, cooked with chicken tikka, lamb tikka, mixed peppers, onions, green chilies and mushrooms	
BIRIYANIS	
LAVANG'S SPECIAL BIRIYANI	17
Includes chicken & lamb tikka, mince meat, peas topped with an omelette	
BENGAL NAGA BIRIYANI	15
Fiery zest of Bangladeshi naga biryani, a blend of aromatic rice, tender meats, chick peas and the distinctive heat of Naga peppers, for a truly exhilarating culinary journey	
SALMON BIRIYANI	17
Tender salmon fillets delicately spiced and layered with fragrant rice	
LAMB SHANK BIRIYANI	20
Tender lamb shanks layered with fragrant rice, preserving rich and aromatic flavours	
CHICKEN/LAMB/PRAWNS	14
KING PRAWNS	16
VEGETABLE	12
CHICKEN TIKKA / LAMB TIKKA	14
HOUSE SPECIAL BIRIYANI	16
Includes chicken, lamb, prawn and king prawn	

SIGNATURE DISHES	
KINGS FEAST	14
Strips of tandoori chicken, mince meat, chicken tikka & sheek kebab cooked in a modern blend of herbs, spices & chef's special masala sauce (Mid)	
NORTH INDIAN NAGA Chicken/Lamb	14
Cooked using one of the most aromatic & hottest chili called naga, blended with fresh garlic, herbs, & spices (Madras Hot)	
GREEN JALFREZI Chicken/Lamb	14
A combination of green peppers, green chilies, coriander & onions, blended with chef's own herbs & spices (Madras Hot)	
BENGAL BUTTERNUT Chicken/Lamb	14
Cooked with sweet curried pumpkin, curry leaves & fennel seeds served with rice	
COCONUT CHILLI Chicken/Lamb	14
A popular South Indian curry cooked with fresh green chili, common stick, curry leaves & coconut milk	
DHANIYA ROSHUNWALA	14
Tender chicken fillets flavoured with extra coriander & crushed garlic. (Slightly hot)	
CHICKEN RAJSHAHI	14
A North Bengal favourite dish. Chicken fillet cooked with mango pulp, ground almond & chef's mild makhana sauce (Mild)	
SPECIAL DELIGHT	14
A mouth-watering dish cooked with chargrilled chicken, lamb & king prawn, spiced in a thick textured tamarind sauce	
MUSTARD CHILLI Chicken/Lamb	14
A mouth-watering dish cooked with fresh green chilies, mustard & sweet vinegar (Madras Hot)	
GOANESE GREEN KORMA	14
Chicken, Lamb or Prawn delicately cooked with garlic, coriander & spinach with almond coconut cream & butter sauce (Mild)	
AMRITSARI DHAL BHUNA Chicken/Lamb	14
Lentils cooked in fresh garlic, green chilies with a hint of naga. (Madras hot)	
SEAFOOD SPECIALITIES	
KHULNA KING PRAWNS	17
Bengal tiger prawns cooked with coconut flakes, coconut milk & sundried chilies. A favourite dish of Khulna	
LIME GINGER TELAPIA	15
Telapia fillets pan fried & cooked in home style sauce consisting of ginger, fresh lime juice, mustard seed, & cherry tomatoes	
SEABASS SHABZIRAAZ	15
Boneless seabass fillets pan fried in a light spice, topped with aubergine, Bombay potatoes & a hint of curried spinach	
KING PRAWN DELIGHT	17
Freshwater king prawns cooked over charcoal served with bhuna sauce blended with tamarind & spring onions (Medium Hot)	
SOUTH INDIAN GARLIC KING PRAWN	17
Succulent king prawns cooked with fresh chilies, coriander, sliced fried garlic, a fairly hot dish	
LAVANG SEAFOOD SPECIAL	18
A tantalizing mixture of prawn, king prawns, mussels and telapia fish, cooked in hot fish broth	
Add any of the following toppings to any of the dishes: £1.50 extra per Mushroom / Saag / Chana / Aloo / Mix Veg / Cauliflower / Peas	