


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 Tikki ~ £2.85

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

Onion Bhaji ~ £2.85

Fresh onions, battered and deep fried, mildly spiced.

Samosa (vegetarian) ~ £2.85

Seasoned potatoes wrapped in a light pastry

Spring Roll (vegetarian) ~ £2.85

Chinese shredded vegetables wrapped in a light pastry

Tandoori Paneer ~ £3.15

Marinated cheese grilled in a tandoor

Alu Papri Chaat ~ £3.25

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

Sabzi Kebab (vegetarian) ~ £3.25

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

Chicken Tikka ~ £3.25

Boneless chicken pieces, roasted in a Tandoor.

Murg Pakora ~ £3.25

Tandoori chicken pieces, battered and deep fried.

Tandoori Chicken Wings ~ £3.25

Chicken wings specially marinated and roasted in a tandoor

Sheekh Kebab ~ £3.25

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

Boti Kebab ~ £3.25

Tandoori roasted lamb pieces

Fish Pakora ~ £3.25

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

Prawn Puri ~ £3.75

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

Prawn Cocktail ~ £2.85

Tandoori Treasures

Tandoori Chicken ~ £5.25

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

Garlic Chicken ~ £5.25

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

Malai Tikka ~ £5.35

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

Chicken Tikka Shashlik ~ £5.35

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

Kebab Haseena ~ £5.35

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

Akbari Lamb Chops ~ £5.55

Lamb chops marinated and roasted in Tandoor.

Tandoori Fish ~ £5.95

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

Tandoori King Prawns ~ £10.75

Jumbo prawns marinated with spices and cooked slowly on a charcoal

Tandoori Khazana ~ £12.75

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

Laguna **Set Menus**

Maharajas Feast ~ £14.95

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

Vegetarian Bhojan ~ £13.65

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

Chicken Delicacies

Laguna Special - Butter Chicken ~ £5.95

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

Chicken Korma ~ £5.55

Mild chicken curry cooked in thick gravy with cream.

Chicken Do-Piaza ~ £5.55

Chicken cooked in spices with cooked onion rings.

Chicken Madras or Vindaloo ~ £5.55

Pieces of chicken in very hot spices.

Chicken Jalfrezi ~ £5.95

Chicken cooked with green peppers, tomatoes and onions.

Jeera Chicken ~ £5.95

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

Karahi Chicken ~ £5.95

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

Balti Chicken ~ £5.95

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

Chicken Kalimirch ~ £5.95

Boneless chicken cooked in a black pepper and fresh spices sauce

Begum Bahar ~ £5.95

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

Chicken Tikka Massala ~ £5.95

Another highly sought after preparation.

Sag Chicken ~ £5.95

Chicken finished with mildly spiced spinach

Chicken Dhansak ~ £5.95

Boneless chicken cooked with black lentils

Chicken Pasanda ~ £5.95

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

Lamb Delicacies

Rogan Josh ~ £5.55

Medium hot lamb, cooked with spices and green herbs.

Shahi Korma ~ £5.55

Mild lamb curry cooked in thick gravy with cream.

Keema Mattar ~ £5.55

Minced Lamb cooked with green peas.

Lamb Vindaloo or Madras ~ £5.55

Pieces of lamb cooked in very strong spices.

Karahi Gosht ~ £5.95

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

Balti Lamb ~ £5.95

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

Lamb Tikka Massala ~ £5.95

Sag Meat ~ £5.95

Spinach cooked with tender lamb in a light sauce.

Lamb Pasanda ~ £5.95

Sliced lamb cooked in fresh cream, cultures yoghurt and mixed ground nuts.

A very mild dish.

Lamb Dhansak ~ £5.95

Lamb cooked with black lentils

Sea Food Specialties

Tandoori Prawn Massala ~ £12.95

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

Sag Prawns ~ £7.35

Prawns cooked with spinach and special herbs.

Prawn Korma ~ £7.35

Mild prawn curry cooked in thick gravy with cream.

Prawn Bhuna ~ £7.35

Prawns cooked in tomatoes, capsicums & oriental spices.

Machhi Masaledar ~ £5.95

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

Vegetables

Mixed Vegetables Curry ~ £3.85

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

Vegetable Korma ~ £3.85

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*

Sag Alu or Gobi Alu ~ £3.85

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

Jeera Alu ~ £3.85

Diced potatoes cooked with toasted cumin seeds

Bombay Alu ~ £3.85

Diced potatoes cooked in a tomato onion sauce

Mattar Paneer or Sag Paneer ~ £3.85

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

Paneer Korma ~ £3.85

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

Bhindi Bhaji ~ £3.85

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

Bengan Bhaji ~ £3.85

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

Mushroom Bhaji ~ £3.85

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

Navratan Kofta ~ £3.85

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

Channa Massala ~ £3.85

Chick peas, cooked with spices, served dry.

Dal Makhani ~ £3.85

Lentils cooked with spices and onions.

Yellow Dal ~ £3.85

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

Rice

Bolied Rice ~ £2.25

Basmati Rice

Pullau Rice ~ £2.75

Special baked Basmati rice to our own recipe.

Peas Pullau ~ £2.75

Saffron flavoured Basmati rice with green peas

Mushroom Pullau ~ £2.95

Saffron flavoured Basmati rice with diced mushrooms

Navratan Pulau ~ £2.95

Basmati rice with green peas and mixed fruit.

Egg Pulau ~ £5.75

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

Balti Vegetable Biryani ~ £6.25

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

Balti Mushroom Biryani ~ £6.25

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

Balti Chicken Biryani ~ £6.55

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

Balti Lamb Biryani ~ £6.55

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

Prawn Biryani ~ £6.75

Prawns cooked with aromatic rice blended with herbs and spices

Indian Breads

Naan ~ £1.65

Tandoori baked bread of leavened dough

Garlic Naan ~ £1.75

White fluffy bread layered with garlic

Keema Naan ~ £2.25

Spiced minced lamb stuffed in flour bread

Peshawari Naan ~ £2.25

Leavened bread garnished with dry fruit.

Onions Kulcha ~ £1.95

Leavened bread, stuffed with onions and fresh coriander.

Chilli Kulcha ~ £1.95

Leavened bread stuffed with green chillies and ginger.

Paneer Kulcha ~ £1.95

Leavened bread stuffed with home made cheese.

Roti ~ £1.25

Whole wheat bread made from unleavened dough

Pudina Paratha ~ £1.95

Whole wheat dough with mint and baked.

Paratha Lachedar ~ £1.95

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

Stuffed Paratha ~ £2.25

Potatoes and vegetables stuffed in whole wheat bread

Accompaniments

Popadom ~ £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 ~ £2.75

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

Moong Dal Halwa ~ £2.75

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

Rasmalai ~ £2.75

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

Kulfi ~ £2.75

Indian style ice cream made from fresh milk

Ice Cream ~ £1.85

Range of different flavours available

Lychees ~ £2.95

Mangos ~ £2.95

Hot & Cold Beverages

Lassi ~ £1.75

Yoghurt drink available as sweet or salty

Mango Lassi ~ £2.25

Yoghurt drink made with mangoes

Tea / Coffee ~ £1.45

Cream Coffee ~ £2.55

Liquor Coffee ~ £4.35

Soft Drinks ~ £1.45

Juices ~ £1.55

Prices are inclusive of VAT



Cheques only accepted with a valid cheque card



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 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 exclusive and sought after venues in London, so allow us to recommend you a venue for your next function.