

lunch

Lunchtime
Options

Shorba - E - Dal Palak **V** **G** - £5.50

Light lentil and spinach soup flavoured with Indian herbs and spices. Served with mini Nan bread.

Tandoori Salmon - £7.95

Lightly spiced oven roasted fillet of Salmon, served with sautéed beans and mint coriander sauce.

Paneer Shashlik Salad **V** - £7.95

Roasted Paneer, peppers and onions served with tender leaf salad.

Nilgiri Seabass - £7.95

Pan-fried Sea bass simmered in green herb sauce.
Served with pilau rice.

Bhatti Murgh - £7.95

Supreme of Chicken marinated with yoghurt and light spices, cooked in tandoor, served with tomato and bell pepper chutney and mixed tender leaf salad.

Side Orders

Spiced Chunky Chips - £1.95

Mini Nan Bread **G** - £1.50

Main Menu also available during Lunch

“Lasan, unquestionably the finest Indian restaurant in Birmingham.”

*Richard McComb
Birmingham Post*

V Denotes Vegetarian

G Contains Gluten - Other dishes may also contain gluten, please check with server

N Contains Nuts - Other dishes may also contain traces of nuts as nuts are used in our kitchen

Some of our dishes may contain shell/fish bones.

A non-discretionary 10% service charge applies to tables of 5 or more.
During busier periods table occupancy may be restricted to a maximum of 2 hours or a cover charge of £15 per person may be applied.

Chef's Special

Mouth-watering dish for the more adventurous, using seasonal produce often exotic and exclusive to Lasan.

Please ask member of staff for today's chef special and price. If you have any dietary requirements please check before ordering.

Lasan Tasting Menu

Can't decide? Want a bit of a selection? Why not try our taster? Experience an ample range of dishes from our starters, main courses and desserts!

£39.95 per person

Simply inform us of any dietary restrictions and the chefs will do the rest. Tasting menu may not be available during busier periods.

Lasan cookery classes

Not enough for you that you can pop in to Lasan anytime for lunch or dinner? Well now you can create the Lasan experience in your own home. Book on to one of our courses, and learn how to create amazing curry cuisine, brilliant biryanis and divine dosas.

Courses are run every month at Lasan Eatery. Please ask manager for cookery course details or visit www.lasaneatery.com

Cookery **Gift Vouchers** now available.

start

Starter
Menu

Aloo Brie Tikki **V** **N** **G** - £5.25

Potato balls flavoured with ginger and cashew nuts, stuffed with brie. Served with tamarind sauce.

Goan Lemon Sole Kafrial - £8.95

Fillet of lemon sole marinated in yoghurt and mint, served with tomato cucumber salad with mint coriander dressing.

Hyderabadi Seekh Kebab - £6.95

Minced lamb flavoured with nutmeg, fresh mint, brown onion & ginger. Cooked in tandoor, served with fresh mint sauce.

Mahi Machli - £6.95

Salmon marinated in a tomato and roasted red pepper puree with coriander and lime juice, served with salad and mint coriander sauce.

Chok Ki Tikki **V** **G** - £4.95

Lightly spiced traditional potato cakes served with tamarind and ginger chutney.

Murgh Malai Tikka - £6.95

Char roasted Chicken breast tikka mildly marinated with cheese and hung yoghurt. Served with salad and mustard chutney.

Onion Dhal Bhajee **V** - £4.95

Onions, spinach and lentil fritters flavoured with roasted cumin and coriander seeds served with tamarind sauce.

Mans Ke Shooley - £7.50

Smoked lamb fillet marinated with hung yoghurt and mustard oil cooked in tandoor, served with salad and mint coriander sauce.

Paneer Dil Khush Tikka **V** - £6.95

Paneer slices sandwiched with a green herb puree marinated in traditional Tandoori spices then roasted with bell peppers. Served with salad and mint coriander sauce.

Murgh Tikka Salad - £5.95

Tandoori chicken strips with baby leaves, onions, tomato, cucumber and chick pea's croutons dressed with coriander oil and crushed peppercorn.

Kumbh Palak Tikki **V** **G** - £5.95

Spinach, paneer & potato cake stuffed with spicy sauté mushrooms served with salad, fresh carrot chutney and coriander mint sauce.

Subji Tikki **V** **G** - £5.50

Mixed vegetable patties flavoured with turmeric and roasted cumin and fresh coriander leaves. Served with tamarind sauce.

Sarson Ka Jhinga - £8.95

Succulent Tandoori King Prawns served with baby leaves, dressed in fresh grape fruit vinaigrette.

Platter For Two **N** **G** - £13.95

Selection of chicken, lamb, salmon tikka and aloo brie served with tamarind and mint sauce.

Vegetarian Platter For Two **V** **G** - £11.95

Selection of chok ki tikki, paneer dil khush tikka, subji tikki and kumbh palak tikki served with tamarind and mint sauce.

Lasan selected amongst:
'Best of Birmingham'

Sunday Telegraph
The Mail on Sunday

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main

Seafood/Meat
Menu

Seafood

Allepy Fish Curry - £16.95

A South Indian style preparation of Sea bass cooked in coconut milk tempered with mustard seeds and curry leaves, soured with raw mango and tamarind. Served with pilau rice.

Macher Jhol - £16.95

Fillet of Bream marinated in chilli, turmeric simmered in a garlic and coriander Bengal fish broth with new potatoes.

Nellore Chepala Pulusu - £15.95

Red Snapper simmered in tomato and tamarind sauce tempered with mustard seed, methi seed, cumin and saunf.

Balchao King Prawns - £14.95

King prawns set on Goan style curry, flavoured with whole coriander seeds, dry roast red chillies and finished with malt vinegar and coconut milk.

King Prawn Jalfrezi - £14.95

King prawns cooked in hot spicy bell pepper sauce.

Jhinga Malai ^N - £11.95

Succulent prawns simmered in delicate cashew nut and saffron curry.

Meat

Thengapal Duck - £15.95

Seared breast of duck served with Kerala style caramelized onion and bell peppers sauce scented with ground fennel seeds.

Nali Nahari - £12.95

Succulent lamb shank cooked in smooth onion Nahari sauce, flavoured with curd, mace and cardamom.

Lucknowi Rogan Josh - £11.95

Lamb stewed in yoghurt spiced with cardamom, mace, nutmeg, roasted cumin seed, scented with crushed rose petals and rose water.

Hiran Dhingri - £18.95

Pot roasted Venison steak marinated with chilli, cumin and coriander; ginger garlic puree served with sautéed spinach, fine beans and spiced mushroom mince.

Gosht Kaliya - £11.95

Slow cooked Lamb in spicy bhuna style gravy, flavoured with cracked black pepper.

Dum Ki Biryani - £14.95

Goat meat and basmati rice cooked together in sealed pot with yoghurt and mint. Scented with cardamom, mace, and dum masala served with Lucknowi gravy.

Dhaniwal Ki Korma - £16.95

Kashmiri style korma, Veal shin cooked in a smooth caramelised onion, yoghurt curry with hint of saffron.

Shalgam Gosht - £16.95

Tender brisket of Beef, slow stewed with turnip; spiced with Kashmiri chilli, cumin and whole garam masala.

Dum Ki Murgh ^N - £12.95

Delicately spiced Poussin braised in a mild caramelised onion, yoghurt and cashew nut curry.

Chicken Chettinad - £10.95

Hot south Indian delicacy; coconut, star anise, red chilli, black peppercorn and curry leaf flavoured curry.

Murgh Jalfrezi - £13.95

Pan roasted chicken supreme with hot spicy onion, tomato and pepper sauce, served with pilau rice.

Methi Murgh - £10.95

Delicious aromatic chicken and fresh fenugreek curry.

Murgh Makhani ^N - £13.95

Chicken tikka marinated with hung yoghurt, tandoori masala, roasted in tandoor then simmered in light tangy tomato, cashew nut makhani sauce. A Speciality of Punjab.

*Winner of the
British Curry Award*

*Sponsored by LloydsTSB
& Spice Business Magazine*

main

Vegetarian
Accompaniments
Menu

"Lasan was among the first in Birmingham to offer Indian food with a light contemporary edge. Many more have followed. But, in my opinion, this place continues to set the standards."

*Paul Fulford
Birmingham Mail*

Vegetarian

Rattan Manjosa **V** **N** **G** - £9.95

Spinach, paneer and potato balls stuffed with chopped sauté mushrooms in light tangy tomato and cashew nut makhni sauce. A speciality of Punjab.

Shabnam Curry **V** - £6.95

Mushroom and peas cooked together in mild onion and tomato masala curry.

Malai Kofta **V** **N** - £8.95

Paneer and potato dumpling stuffed with dried fruit and toasted nuts served on a smooth spinach curry.

Sag Chana **V** - £6.95

Lightly spiced spinach with chick peas.

Hare Masaledar Aloo **V** - £5.95

Spiced new potato in green herbs masala.

Mirch Baingan Ka Salan **V** **N** - £6.95

Baby aubergine and green chillies simmered in spicy poppy seeds, cashew nut and tomato curry.

Ajwaini Bhindi **V** - £6.95

Okra simmered in a reduced onion and tomato curry flavoured with toasted caraway.

Gobhi Mutter **V** - £6.95

North Indian delicacy, fresh cauliflower gently cooked with baby peas, herbs and spices.

Hare Patte Wali Dhal **V** - £5.95

Lentils cooked with tomato, spinach and fresh herbs.

Accompaniments

Pilau Rice - £3.50

Peas Pilau Rice - £3.95

Mushroom Rice - £3.95

Tandoori Roti **G** - £2.50

Nan Bread **G** - £2.50

Garlic Coriander Nan **G** - £3.50

Peshawari Nan **N** **G** - £3.95

Sweet bread layered with cashew nut, coconut, raisins and almonds.

indulge

Dessert
Options

Chocolate Mousse **G** - £5.95

Rich dark chocolate mousse served with citrus berry jus, fresh strawberry and wafer biscuit.

Mango & Almond Crumble **N** - £5.95

Freshly baked alphonso mango coated with roasted almonds, topped with oat crumble, served with iced apple custard.

Rasmali **N** - £5.95

Traditional favourite, delicious cured milk dessert, served with chilled pistachio cream.

Gajar Halva Parcel **N G** - £5.95

Irresistible Punjabi style carrot dessert in puff pastry, served with ice cream.

Orange Chocolate Shirkhand - £5.95

Delicious Gujarati dessert yoghurt, flavoured with orange chocolate and green cardamom.

Firni Pudding **N** - £5.95

A popular North Indian dessert, delicious rice & bread pudding with almonds & pistachio.

Keshri Muzaafar **N** - £5.95

Traditional festive dessert from Avadh. Fine vermicelli and milk flavoured with saffron.

Ice Cream Selection - £4.95

Selection of the day.

Kulfi Ice Cream - £4.95

Mango or Pistachio.

Drinks
Options

Dessert Wine

Graham Beck, Rhona Muscadet, South Africa 1999 Produced from 100% Muscat de Frontignan. Light straw in colour with delicate orange rind flavours and grapey freshness on the palate, this wine has an amazing rich lengthy finish.

Glass (125ml) - £4.50

Bottle (50cl) - £18.00

Port (70ml)

Cockburns Port - £3.95

Brandy / Cognac (35ml)

Courvoisier - £3.50

Remy Martin VSOP - £4.50

Hennessy - £4.50

Hennessy XO - £8.95

Whisky (35ml)

Chivas Regal 12 year - £4.95

Johnnie Walker 12 years - £4.50

J & B - £3.50

Irish Whiskey (35ml)

Jameson - £3.50

Single Malt (35ml)

Macallan 10 years - £4.50

Talisker 10 years - £4.95

Bourbon (35ml)

Jack Daniels - £3.50

Woodford Reserve - £5.95

Liqueurs (35ml)

Amaretto - £3.95

Baileys(50ml) - £3.95

Cointreau - £3.50

Drambuie - £3.50

Grand Marnier - £3.50

Tia Maria - £3.50

Sambuca - £3.50

Hot Drinks

Coffee - £2.95

Cappuccino - £3.50

Latte - £3.50

Espresso - £2.25

Double Espresso - £2.95

Cream Coffee - £3.95

Liqueur Coffee - £5.95

Pot of Tea - £3.50

Pot of Indian Chai - £3.95

"The cooking at Lasan has taken Indian food into a new age - innovative, well-thought out and beautifully light. Even the desserts are excellent."

The Times