

# LAVANG

लौंग

## TO BEGIN

Papadum	0.95
Pickle Tray	4

## STARTERS

<b>Samosa</b> Cauliflower crumble and roasted sweet potato pastry	7
<b>Daal Bora</b> Bengali inspired lentil fritters	7
<b>Hari Tikki</b> Spring chicken breast marinated in a coriander, mint and chilli pesto	7.5
<b>Haleem</b> Oxtail lentil stew slow cooked for 7 hours	8
<b>Champa</b> Lamb chops with roasted garlic and sumac	8
<b>Nimbu Mach</b> Pan seared scallops resting on a tomato and coriander broth	8.5
<b>Railway Prawns</b> King prawns and sautéed red onions on a puri	9
<b>Samundar</b> Squid with spice dust, flash fried and served with a honey vinaigrette	9

## SABZI

<b>Baingan Jal Aloo</b> Aubergine, sweet potato slow cooked with spicy garlic pickle	10.5
<b>Gajar Gobi</b> Cauliflower, baby carrots and Sheffield honey	10.5
<b>Paneer</b> Charred paneer, fenugreek, pea in a creamy tomato sauce	11

## TANDOOR

<b>Nimbu Tikki</b> Chicken breast marinated in lemon zest, paprika, Greek yoghurt	13
<b>Raan</b> Chicken leg marinated with tomato, chilli paste, glazed with a hint of Sheffield honey	14.5
<b>Jhinga</b> King prawns marinated with dehydrated garlic and ground spices	20

## SIDES

<b>Raita</b> Sundried tomatoes and red peppers in Natural yoghurt	3.5
<b>Mumbai Potatoes</b> Sliced new potatoes sautéed and lightly spiced in smoked paprika	5.5
<b>Keema Matar</b> Ground beef, green pea, coriander, sundried tomatoes	6.5
<b>Saag Paneer</b> Steamed spinach, lightly spiced Paneer, turmeric, garlic and ginger in a bhuna sauce	6.5

## RICE

Steamed White Rice	4
Bengali Pilau	5
Garlic and Mushroom	5

## MAINS

<b>Kalija</b> Chicken livers, Rajasthani spices and caramelised onions	13
<b>Butter Makhni</b> Boneless spring chicken lightly spiced, fenugreek, roasted tomato and ghee	14.5
<b>Murgh Dhal</b> Baby chicken, urid, roasted garlic and whole spices	14.5
<b>Lamb Adrak</b> Lamb, mooli, caramelised onion, garam masala and dehydrated ginger	15.5
<b>Lamb Nawab</b> Tender lamb cooked in a spicy naga sambal paste	15.5
<b>Goat Biryani</b> Slow cooked goat, combined with Punjabi pilau favoured with whole spices, sultanas and pomegranates	16
<b>Dum Madras</b> Slow cooked beef, smoked red chilli, garam masala cooked with new potatoes and Bengali lime	16
<b>Achari</b> Ox cheek, pickled mango infused with smoked paprika	17
<b>Rogan</b> 8 hours oven baked lamb shank infused with sundried tomatoes and Kashmiri spices	18
<b>Kashmiri Jhinga</b> Tiger Prawns, Kashmiri chilli, coriander purée, kaffir leaves in a spicy sauce	19
<b>Malabar Fish</b> Crab cake, tiger prawns, coconut milk and curry leaves with a hint of tamarind	20
<b>Sarason Saag Monk</b> Coriander purée and turmeric marinated monk fish, served with new potatoes, baked spinach and English mustard	21

## BREADS

Roti	3.5
Garlic Roti	4
Classic Naan	4.5
Garlic and Herb	5
Onion and Chilli	5
Pineapple and Honey	5

## DESSERTS

<b>Gulab Jamun</b> Khao fried dumplings soaked in syrup served with vanilla ice cream	5.5
<b>Cinnamon Pineapple</b> Oven baked pineapple seasoned with cinnamon and drizzled with Sheffield honey	5.5
<b>Malai Kulfi Cheesecake</b> Cinnamon and cardamom infused cream cheese garnished with pistachios	6.5
<b>Lavang Mango Eton Mess</b> Seasonal mango, pomegranates, whipped cream, meringue and mango purée	6.5

Any allergies or dietary requirements please  
contact a member of staff.

— Est. 2017 —

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