

# LAVANG

लौंग

## TO BEGIN

|             |      |
|-------------|------|
| Papadum     | 0.95 |
| Pickle Tray | 4    |

## STARTERS

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

## SABZI

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

## TANDOOR

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

## SIDES

|  |     |
|--|-----|
| <b>Raita</b><br>Sundried tomatoes and red peppers in Natural yoghurt                                       | 3.5 |
| <b>Mumbai Potatoes</b><br>Sliced new potatoes sautéed and lightly spiced in smoked paprika                 | 5.5 |
| <b>Keema Matar</b><br>Ground beef, green pea, coriander, sundried tomatoes                                 | 6.5 |
| <b>Saag Paneer</b><br>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>Butter Makhni</b><br>Boneless spring chicken lightly spiced, fenugreek, roasted tomato and ghee                         | 14.5 |
| <b>Murgh Dhal</b><br>Baby Chicken, split lentils, steamed spinach and whole spices in a sweet and spicy sauce              | 14.5 |
| <b>Lamb Adrak</b><br>Lamb, mooli, caramelised onion, garam masala and dehydrated ginger                                    | 15.5 |
| <b>Lamb Nawab</b><br>Tender lamb cooked in a spicy naga sambal paste   | 15.5 |
| <b>Goat Biryani</b><br>Slow cooked goat, combined with Punjabi pilau favoured with whole spices, sultanas and pomegranates | 16   |
| <b>Dum Madras</b><br>Slow cooked beef, smoked red chilli, garam masala cooked with new potatoes and Bengali lime           | 16   |
| <b>Achari</b><br>Ox cheek, pickled mango infused with smoked paprika   | 17   |
| <b>Rogan</b><br>8 hours oven baked lamb shank infused with sundried tomatoes and Kashmiri spices                           | 18   |
| <b>Kashmiri Jhinga</b><br>Tiger Prawns, Kashmiri chilli, coriander purée, kaffir leaves in a spicy sauce                   | 19   |
| <b>Malabar Fish</b><br>Crab cake, tiger prawns, coconut milk and curry leaves with a hint of tamarind                      | 20   |
| <b>Lal Maas</b><br>Baked salmon in a rich sauce, cooked with Bengali spices, roasted shallots and saffron                  | 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><br>Khao fried dumplings soaked in syrup served with vanilla ice cream                   | 5.5 |
| <b>Cinnamon Pineapple</b><br>Oven baked pineapple seasoned with cinnamon and drizzled with Sheffield honey | 5.5 |
| <b>Malai Kulfi Cheesecake</b><br>Cinnamon and cardamom infused cream cheese garnished with pistachios      | 6.5 |
| <b>Lavang Mango Eton Mess</b><br>Seasonal mango, pomegranates, whipped cream, meringue and mango purée     | 6.5 |

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

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