



## Lala Sahab modern indian fare

### Small Plates

**Ragda Patties 7**  
Potato and Chickpeas Patties  
Topped with Tamarind and  
Mint Chutney

**Vegetable Samosa 7**  
Crispy Turnover, Seasoned  
Potatoes & Green-peas

**Tikka-wale Samosa 8**  
The most awesome chicken  
tikka in a deep- fried pastry

**Lasuni Gobi 7**  
Crispy Cauliflower with Tangy  
Tomato Sauce

**Dahi Batata Poori 7**  
Masala Chickpeas and crisps  
topped with yogurt, mint and  
tamarind

**Classic Butter Chicken 16**  
Roasted Chicken in Tomato and  
Fenugreek sauce

**Chicken Devi 16**  
Chicken Cooked with long horn  
chilies, mustard seeds and curry  
leaves.

**Bhuna Gosht 17**  
Goat cooked in a thick Shallot  
and Tomato Sauce

**Lamb Rogn Josh 17**  
Caramelized Onion, Cardamom  
mace, Sauce

### #Mumbai Bites

**Keema Pav 9**  
Seasoned minced Lamb Sautee  
with onions and garam masala,  
served with soft white bread

**Bhaji Pav 9**  
Spiced smooth mashed mix  
vegetable served with lightly  
roasted white bread.

**Kebab Pav 9**  
Minced Chicken kebab served  
on a white bread and fresh mint  
chutney.

**Tikka Sliders 12**  
Pulled Tandoori Roasted  
chicken served on a bun with  
masala fries & paprika mayo

### Pan Se

**Chili Lamb Vindaloo 17**  
Lamb cooked in Fiery, Tangy  
sauce

**Dalcha Machchi 20**  
Roasted Salmon Cooked with  
Sprouted Lentils, Turmeric,  
Mustard Seeds, Curry Leaves

**Uncle Manoj Shrimp  
Curry 19**  
Shrimp Cooked in a Spicy  
Coconut Sauce

**Spiced Okra 13**  
Sautéed Fresh Okra cooked with  
Kokum, Onions

### Bhatti Se

**Tandoori Chicken 16**  
Boned Chicken Marinated, with  
Grounded spices served with  
Black lentils

**Lala's Chaap 25**  
Lamb chops Marinated in  
Exotic Indian Spices, Red Wine  
& Herbs served with lemon rice  
and zeera aloo

**Farmers Plate 18**  
Array Fresh Greens and  
Vegetables cooked in the  
tandoor and served with saag

**Frontier Kebabs 18**  
Mixture of Chicken Tikka,  
Malai Kebab and Achari Tikka  
served with corn and mushroom  
rice

**Pindi Chooley 13**  
Chickpeas with Onions &  
Tomatoes

**Sahab Ji's Dal 13**  
Black Lentils Simmered on  
Slow Fire Overnight &  
Tempered with Cumin &  
Ginger

**Saag Panner 13**  
Creamy Spinach cooked with  
Homemade Cheese

**Subz Malai Kofta 13**  
Fresh Mix Vegetable and  
Cheese Croquettes in a silky  
Cashew Nut Sauce

**Executive Chef: Lala Sharma**



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### -Bread Bar -

**Roti** 3  
Whole Wheat Bread

**Garlic Naan** 4  
Bread Topped Freshly Chopped  
Garlic

**Poori** 5  
Whole-Wheat Puffed Bread

**Pyaz Ka Kulcha** 4  
Chopped Onions and Black  
Pepper

**Peshwari Naan** 5  
Bread Stuffed with Nuts and  
Dried Fruits

**Lacha Paratha** 4  
Multi-Layer Whole Wheat  
Bread

### -Biryanis & Rice-

**Hyderabadi Biryani** 16  
Chicken and Rice tossed with  
Garam Masala & Saffron

**Shrimp Biryani** 19  
Shrimp Seasoned with Garam  
Masala & Saffron

**Lemon Rice** 6  
Mustard Seeds, Curry Leaves,  
& Lemon Juice

**Nizami Biryani** 17  
Lamb and Rice Tossed with  
Saffron & Aromatic spices  
o

**Vegetable Biryani** 14  
Fresh Vegetable Infused with  
Garam Masala & Saffron

**Basmati Rice** 4

### -Sides-

**Hara Salad** 5  
Garden Greens, Tomatoes,  
Cucumber

**Zeera Aloo** 8  
Potatoes Tempered with Cumin,  
Turmeric, and Fresh Lemon  
Juice

**Mint Raita** 4  
Homemade Yogurt with Spices,  
Fresh Herbs, mint & Cucumber

**Kachumber salad** 5  
Chopped cucumbers, tomatoes,  
& onions tossed with fresh  
lemon, chat-masala

**Tadka Dal** 8  
Yellow lentils with Ginger,  
Onions, Tomatoes and Cumin

**Papadam** 3  
Crispy Lentil Wafers

**Bean Salad** 7  
Sprouted Lentils Tossed with  
Cumin, Onion, Tomatoes,  
Corn, Chickpeas &  
Fresh Lemon Juice

**Mutter Bhartha** 9  
Tandoor Roasted Eggplant  
Cooked with Onions, Green  
Peas & Tomatoes

**Mango Chutney** 3  
Sweet & Tangy

**Saag** 9  
Creamy Spinach

**Chef Tasting  
Chutneys** 8  
Assortment of Chef Chutneys  
served with Papadams

**Executive Chef: Lala Sharma**