

Together

IS A
BEAUTIFUL
PLACE
TO BE

LALA'S
RESTAURANT

WELCOME TO LALA'S RESTAURANT

We present to you Lala's, Leeds | Bradford Premier Indian Restaurant. Lala's showcases the finest in Indian Cuisine, complimented by an exceptional dining experience built on attention to every aspect of service and food.

Our passion is a contemporary restaurant offering dining experiences to satisfy all aspects of fine cuisine: wine selection, service, ambience and atmosphere. Our menu reflects the diversity of India, steeped in the classics while offering deft touches of modernity.

Our service style emphasises hospitality with knowledgeable, technically proficient staff who are present yet unobtrusive.

The result is a vibrant and trend setting scene, full of energy and sophistication.

Lala's is a place of gathering, a place of celebration, a place for business and a place for pleasure.

Thank you for visiting Lala's Restaurant and wish you an enjoyable evening.

Junior

www.lalasrestaurant.co.uk



STARTERS

PICKLE TRAY (D)

POPADOM

LALA'S MIXED STARTER (FOR 2) (G/D)

Chicken tikka, seekh, chops, chicken wings & masala fish, with fried onions & fresh coriander, served on a sizzler with salad.

CHICKEN TIKKA (G/D)

Boneless chicken marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander, etc.) cooked over charcoal.

SEEKH KEBABS (D)

Tender minced meat with onions, herbs, fresh coriander & green chillies, cooked over charcoal.

CHICKEN WINGS (G/D)

Chicken wings spiced in a yoghurt marinade with special spices, cooked over charcoal.

MEAT SAMOSAS (G/D)

Minced meat, herb & spices, filled into a triangular shaped pastry and deep fried.

CHICKEN SHAMI KEBAB (G/D)

Fine chicken mince mixed with traditional spices, deep fried.

CHICKEN PAKORA (G)

Spiced chicken pieces, deep fried in spicy batter.

CHOPS (G/D)

Chops marinated with spices and cooked over charcoal grill.

CHICKEN PURI (G/D)

Chicken & onions in a mixed masala sauce, garnished with coriander, served in a puri (crispy fried bread).

LIVER TIKKA (G)

Chicken liver marinated in selected herbs & spices.

CHICKEN ROLLS (G/D)

Specially prepared deep fried chicken in a pastry roll.

CHICKEN BADAALI (D)

Boneless chicken marinated in fresh herbs & spices, char-grilled with melted cheese, served with spicy potatoes, tomatoes & green peppers.

MIXED KEBAB (G/D)

Meat seekh, chicken shami's & onions bhaji's, served on a sizzler with fried onions and salad.

CHEESY SEEKH KEBAB (G/D)

Tender minced meat with onions, herbs, cheese, fresh coriander & green chillies, cooked over charcoal.

KEEMA AND CHEESE
SAMOSAS (G/D)

Minced meat & cheese, herbs & spices, filled into triangular shaped pastry and deep fried.

SAMOSA CHAAT (G/D)

Special pastry filled with spiced potatoes & peas, topped with chick peas & drizzled with an assortment of chutney. Garnished with sev & pomegranate

CHICKEN TEMPURA (G/D)

Chicken breast marinated in our special spices coated in tempura batter & deep fried

If you cannot find the dish
you desire, please ask the
staff for assistance

SEAFOOD STARTERS

MASALA FISH (G)

Haddock fish marinated in our own special Lala's spices are herbs, deep fried.

PRAWN PURI (G/D)

Tender prawns and onions in a rich masala sauce, garnished with coriander, served in a puri (crispy fried bread).

FISH PAKORA

Fish cutlets marinated and dipped in spicy batter then deep fried.

KING PRAWN TIKKA (G/D)

King Prawns marinated in yoghurt and spices cooked over charcoal.

KING PRAWN PURI (G/D)

Tender king prawns and onions in a rich masala sauce, garnished with coriander, served in a puri (crispy fried bread).

PRAWN COCKTAIL (G)

Prawns smothered in a seafood sauce with salad.

FISH BADAALI (D)

Fresh haddock fish, char-grilled with melted cheese served with spicy potatoes, tomatoes & green peppers.

GRILLED SALMON (G)

Salmon marinated in our Lala's special sauce, char-grilled served with salad.

KING PRAWN TEMPURA (G/D)

King prawn marinated in our special spices coated in tempura batter & deep fried

VEGETARIAN STARTERS

ONION & POTATO BHAJI

Onion & potatoes deep fried in a spicy Indian batter and served with a side salad.

MUSHROOM PURI (G/D)

Mushrooms cooked with onions, tomatoes & garlic, served on a puri (crispy deep fried bread).

CHANA PURI (G/D)

Same as above but cooked with chickpeas.

ALOO AND CHANA PURI (G/D)

Same as above but cooked with potatoes.

PANEER PAKORA (D)

Traditional Indian cheese dipped in batter and deep fried. Served with fresh salad.

MUSHROOM PAKORA

Mushroom coated with a spicy batter and deep fried. Served with a fresh salad.

DAAL SOUP (G/D)

Lentils cooked with herbs and spices served with a Naan.

VEGETABLE ROLLS (G/D)

Specially prepared vegetables deep fried in pastry rolls.

PANEER TIKKA (G/D)

Pieces of paneer (cheese) marinated with spices, grilled with pieces of fresh tomatoes, peppers & onions.

BENGHAN PAKORA

Fresh aubergine cutlets marinated in special batter, deep fried.

ALOO TIKKI (G/D)

Minced potatoes cooked in various spices, deep fried

OLD SCHOOL FAVOURITES

Delicious mouth watering curries - all available

CHICKEN
MEAT (MUTTON)
KEEMA
PRAWN
CHICKEN TIKKA
VEGETABLES

make your choice

DOPIAZA

Traditional curry prepared with onions.

DHANSAK

Persian style curry with sweet & sour taste, made with pineapples and lentils.

KORMA (N/D)

A curry originally created for the British Raj in India. A mild & creamy taste (very mild).

ROGAN JOSH

A dish prepared in a rich sauce using tomatoes & garnished with fresh coriander.

MADRAS OR VINDALOO

Choice of two hot dishes cooked with chillies for a taste to be remembered.

PASANDA (D)

A medium creamy dish with exotic spices & richness to its flavour with a hint of cheese (very mild).

BHUNA

A combination of spices, fresh coriander & tomatoes fried together to provide a dish of medium strength and a rather dry consistency.

PATHIA

Prepared to give you a sour & hot taste from its blends of spices with a touch of ginger, garlic, capsicum, pineapple & lemon juice.

HOUSE BALTIS

These dishes are cooked and served in a traditional style, unchanged for hundreds of years from Baltistan.

CHICKEN BALTI

Tender chicken cooked with fresh ginger, onions, tomatoes and chillies for a unique baltistan taste.

MEAT BALTI

Tender succulent meat cooked with fresh ginger, garlic, onions, tomatoes & chillies to give a unique balti taste.

KEEMA BALTI

Cooked as above but with minced meat.

SEAFOOD BALTI (G)

Succulent fresh water prawns, king prawns & masala fish cooked with fresh ginger, garlic, onions, tomatoes & chillies. Just like Mum used to make it!

BIRYANI DISHES

Traditional popular dish made with specially cooked basmati rice flavoured with saffron & served with either curry sauce or raita (D) & salad
Please state when ordering

LALA'S SPECIAL BIRYANI

A mouthwatering combination of chicken, meat, mushrooms and prawns cooked with fresh spices and ingredients.

CHICKEN BIRYANI (D)

(Topped with boiled egg)

MEAT BIRYANI (D)

(Topped with boiled egg)

PRAWN BIRYANI

KING PRAWN BIRYANI

SPECIAL BALTIS

LALA'S SPECIAL BALTI

A mouth watering combination of chicken, meat, mushrooms & prawns cooked with fresh spices & ingredients. Garnished with fresh coriander.

CHICKEN TIKKA &
GARLIC BALTI (G/D)

Diced chicken pieces, marinated in yoghurt, herbs & spices, cooked over charcoal and finally roasted in a Balti using fresh ingredients and a large helping of garlic.

CHICKEN & POTATO BALTI

Tender chicken cooked with baby potatoes, garnished with coriander.

MEAT & POTATO BALTI

Tender meat cooked with baby potatoes, garnished with coriander.

CHICKEN & SPINACH BALTI

Chicken cooked with fresh spinach, ginger, garlic & delicate spices.

CHICKEN TIKKA &
KEEMA BALTI (G/D)

Diced chicken marinated in yoghurt, pot roasted with minced meat, ginger, garlic, selected herbs & spices to create a mouth watering dish. Highly recommended.

MEAT & GINGER BALTI

Tender meat cooked in the traditional balti method with a generous portion of fresh & fried ginger.

BALTI LAZEEZ

A combination of meat, prawns, sweetcorn & spinach cooked with fresh ingredients & garnished with fresh coriander.

CHICKEN & CHILLI BALTI

A hot & fiery Balti cooked with peppers & green chillies, garnished with coriander.

CHICKEN & MUSHROOM BALTI

Chicken, cooked with fresh mushrooms in a balti, garnished with coriander.

MEAT & SPINACH BALTI

A very traditional combination of tender meat & fresh spinach cooked with carefully chosen delicate spices.

GARLIC CHILLI CHICKEN

A hot & fiery balti cooked with garlic, peppers & green chillies, garnished with coriander.

AN EXTRAVAGANT DELICACY

Created by our Lala's executive chef.

KARAHI MAGAZ

Lamb brain cooked with onions, peppers, tomatoes, garlic, ginger and green chillies.

PAYA

Lamb trotters simmered for hours giving you a truly extravagant flavour.

LAMB NIHARI (G)

Stew consisting of slow cooked meat garnished with coriander.

(Subject to availability)

Please Note The Meat/Mince
We Use In The Dishes is 100%
Premium Mutton

TRADITIONAL DESI STYLE

All these dishes are cooked in traditional Kashmiri style, in a thick, rich, dry sauce, using green chillies, blend of spices, garnished with lemon & fresh coriander.

KARAHI GOSHT

The most popular dish throughout the Indian sub-continent, cooked with tender meat in a rich, dry sauce.

KARAHI CHICKEN

Same as above but cooked with tender chicken.

CHICKEN / MEAT MASALA DESI

Chicken breast or meat pot roasted with ginger, garlic, onions & tomatoes, with a sprinkling of coriander.

KARAHI FISH (G)

Fresh fish cooked with onions, peppers, tomatoes, garlic & ginger to create a rich authentic taste.

KARAHI PRAWNS

Fresh prawns cooked with onions, peppers, tomatoes, garlic & ginger.

KARAHI KEEMA & POTATOES

Fresh minced meat cooked with potatoes, onions, peppers, tomatoes, garlic, ginger & green chillies.

MR. LALAS

A combination of chicken, keema & meat in LaLa's special sauce, garnished with coriander.

KARAHI BHINDI GOSHT

Meat & Fresh okra cooked with onions, peppers & tomatoes with LaLa's special spices..

KARAHI CHICKEN PALAK / GOSHT PALAK

Chicken or meat, cooked with spinach in a combination of spices.

KARAHI CHICKEN KEEMA MIX

Chicken & Keema cooked in a blend of special spices, giving you a unique taste.

ACHARI DISHES

Tender meat or chicken cooked with mix pickle giving a tangy & spicy flavour.

DAAL GOSHT

Tender meat cooked with lentils, ginger, garlic, onions & tomatoes.

KARAHI KING PRAWNS

Fresh king prawns cooked with onions, peppers, tomatoes, garlic & ginger.

TANDOORI CHICKEN MASALA (G/D)

Grilled chicken breast cooked over curry then char-grilled with ginger, garlic, herbs & spices.

KARELA GOSHT

Tender meat cooked with fresh bitter gourd.

CHOPS HANDI

Tender mutton chops cooked in a handi, in subtle LaLa's sauce.

GOSHT HANDI

Mutton on the bone cooked in a traditional way. Highly Recommended

CHEF'S SPECIALITIES

CHICKEN JALFREZI (D)

Tender pieces of chicken cooked with herbs, spices & egg with a sprinkling of coriander.

CHICKEN TIKKA MASALA (G/D)

Chicken breast marinated in yoghurt, herbs & spices, cooked over a charcoal grill & then finally pot roasted with ginger, garlic, onions & tomatoes, with a sprinkling of coriander.

CREAMY TIKKA MASALA (G/D)

Same as above, but cooked with cream..

VENSI (D)

Cooked with fresh cream in LaLa's special sauce, herbs spices, tomatoes, peppers & garnished with coriander (Optional with chicken or meat)

CHICKEN TIKKA KORMA (N/D)

A mild creamy dish cooked with chicken breast marinated in yoghurt, herbs & spices (very mild).

MEAT TIKKA MASALA (G/D)

Tender meat marinated in yoghurt, herbs & spices, cooked over a charcoal grill & then finally pot roasted with ginger, garlic, onions tomatoes, with a sprinkling of coriander.

KARAK KEE SAIR

Tender meat & chicken cooked with sweetcorn & fresh lemon segments in a spicy LaLa's sauce, garnished with coriander.

PARDESI DISHES

Tender meat or chicken cooked in a rich sauce using mushrooms and spinach, garnished with coriander.

MEAT PANEER (D)

Succulent pieces of meat cooked in medium spices with Indian cheese.

LIVER SPECIAL

Chicken liver cooked in a special balti sauce, green chillies, tomatoes, special herbs & spices, sprinkled with coriander.

CHICKEN TIKKA MAKHANI (D)

Chicken cooked with butter, cheese & traditional light herbs and spices. It's rich, creamy and cheesy (very mild).

SAMUNDARI NAZARANA

Fresh king prawns prepared in LaLa's subtle sauce of herbs & spices with onions, tomatoes, garlic & ginger.

BUTTER CHICKEN (D)

Freshly cooked chicken with light spices & a touch of cream with a slice of butter.

HYDERABADI (D)

A distinct rich dish cooked with tasty spices, coriander, fresh cream, yogurt, tomatoes, garlic, ginger, bayleaf juice & cloves. Can be made with a choice of your meat.

CHICKEN MIRCHI

Stips of chicken, cooked with capsicum, tomatoes & onions in a special chlli sauce - sweet a sour taste.

LALA'S SIZZLERS

All these dishes are prepared in a tandoor (clay oven) served on a sizzler with fried onions, pilau rice, salad & curry sauce

CHICKEN TIKKA (G/D)

Diced chicken breast marinated in yoghurt, herbs, spices, & then finally pot roasted with onions, ginger & garlic.

KING PRAWN (G/D)

Succulent king prawns marinated in yoghurt, herbs & spices.

MASALA FISH (G) (HADDOCK)

Fish marinated in our own special LaLa's spices & herbs, deep fried.

CHICKEN SHASHLIK (G/D)

Fresh chicken breast pieces grilled & served on a skewer with peppers & onions.

SUNDRIES

NAAN (G/D)

Freshly baked bread from the tandoori oven.

FAMILY NAAN (G/D)

GARLIC NAAN (G/D)

FAMILY GARLIC NAAN (G/D)

CHEESE NAAN (G/D)

PESHWARI NAAN (G/D)

KEEMA NAAN (G/D)

CHEESE ONION NAAN (G/D)

CHILLI NAAN (G/D)

GARLIC & CORIANDER

NAAN (G/D)

PARATHA (G)

KEEMA PARATHA (G)

PILAU RICE

BOILED RICE

EGG RICE

SPECIAL RICE

Chicken, prawns & mushrooms.

MUSHROOM RICE

FRIED RICE

LEMON RICE

COCONUT RICE (N)

RAITA (D)

Chopped onions or tomatoes served with cucumber in home-made yoghurt.

TANDOORI ROTI (G)

Unleavened bread baked in the tandoori oven.

CHAPATTI (G)

CHIPS

SIDE SALAD

VEGETARIAN SPECIALITIES

Authentic balti style cooking

BHINDI & TOMATO

Fresh okra cooked with ginger, garlic, onions, extra tomatoes & the finest quality herbs & spices.

MUSHROOM PANEER (G)

Fresh mushrooms cooked with delicate home-made cheese.

DAAL TARKA

Lentils cooked in a balti with fresh ingredients.

ALOO GOBI

Potatoes & cauliflower cooked in tradition herbs & spices.

BOMBAY POTATOES

Old school favourite.

All above can be served as side dishes 7

BALTI MIXED VEGETABLE

Mixed fresh vegetables cooked with fresh ingredients to an authentic balti recipe and garnished with coriander.

CHANA & PANEER (D)

Cheese & chickpeas slowly cooked in an authentic balti recipe, garnished with coriander.

ALOO CHANA PANEER (D)

This dish derives its rich character from the use off potato, chickpeas, cheese in LaLa's special sauce garnished with coriander.

PALAK ALOO DAAL

Spinach, potatoes and lentils cooked to a traditional balti recipe.

ALOO & MUSHROOMS

A traditional vegetable balti - potato & mushrooms cooked with selected spices, ginger, garlic, onions and tomatoes, garnished with methi and coriander.

VEG MAKHANI (D/N)

A mild vegetable dish, made in a creamy, rich sauce (very mild).

VEGETABLE ACHARI

Mixed vegetables cooked with mixed pickle, giving a tangy & spicy flavour.

VEGETABLE BIRYANI

Traditionally cooked with vegetables, made with basmati rice, flavoured with saffron & served with curry sauce & salad.

DAAL MAKHANI (D)

Lentils cooked with cream.

DAAL POTHI

Cooked in red kidney beans.

KIDDIES CORNER

All served with salad

FISH FINGERS & CHIPS

CHICKEN NUGGETS & CHIPS

SCAMPI & CHIPS

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION. SOME PRODUCTS MAY CONTAIN TRACES OF NUTS. PLEASE ASK FOR FURTHER INFORMATION.

**G= Contains Gluten
N= Contains Nuts
D= Contains Dairy**



MOCKTAILS

VIRGIN MOJITO

A refreshing mix of lime and mint, this mocktail will definitely be your new favourite drink.

STRAWBERRY MOJITO

The sweetness of strawberries and the kick of lime make this classic mojito

MANGO MOJITO

This refreshing mojito is delicious with a mangolicious twist on the classic mojito

THE LALA'S SECRET ELIXIR

Is a bubble gum mocktail which is pink and lusciously sweet combines with bubble gum syrup and a splash of grenadine

OMG

Definitely has to be OMG - your favourite red bull mixed with a twist of fresh peppermint, crushed ice and soda

MINERALS & SODAS

BRITVIC J20

(Orange & passion fruit, apple & mango, apple & raspberry)

APPLETISER (275ml)

PEPSI (330ml)

DIET PEPSI (330ml)

FANTA (330ml)

7UP ZERO (BOTTLE)

RED BULL

SODA WATER

TONIC WATER

SLIMLINE TONIC WATER

STILL WATER

SPARKLING WATER

JUICES

(Orange, pineapple, mango, apple or cranberry)

LASSI

Lassi fruit flavoured yogurt drink

SWEET, MANGO, STRAWBERRY

Glass Jug

HOT DRINKS

COFFEE / TEA

KASHMIRI CHAI (PINK TEA)

DESI TEA

CORPORATE DINING
OUTDOOR CATERING
SPECIAL EVENTS