

SOUP

South Indian Style

RASAM CHICKEN	10.00	BEETROOT	8.00
Tomato, garlic, curry leaves, curry powder, onion and green apple		Chopped beetroot, onion, coconut, turmeric powder, mustard seed and curry leaves	

SMALL PLATES

A sampling of Indian favorites from across the continent. These treats can be a snack or a meal and are delicious any time of day.

VEGETABLE SAMOSA	6.00
Crisp, flaky pastry filled with potato and peas, spiced with cumin, turmeric, garam masala and a hint of chili. Served with chutney.	
ONION BHAJI	6.00
Perfectly fried fritters of sliced onion, potato, spinach and chickpea flour. Served with chutney	
PAPRI CHAAT	7.75
Crisps (papri) topped with potato (aloo), chickpeas and red onion, swirled with mint cilantro and tamarind chutney and yogurt	
AMRITSARI FISH	10.00
Crunchy fried tilapia with ginger and garlic paste caram seed bite	
CAULIFLOWER KERALA	9.00
Crispy cauliflower bits in a coconut glaze, mustard seed and curry leaves	
CHILI CHICKEN	10.50
Tender strips of chicken combined with pepper, onion and a spicy chili soy sauce	
CAULIFLOWER MANCHURIAN	9.00
Battered cauliflower bites, fried and finished with a spicy tomato glaze laced with soy sauce and chili paste	
HARIMIRCH CHICKEN KEBAB	11.00
Ground chicken, cayenne pepper, spicy roasted cumin powder, ginger and garlic paste	
ROASTED PUMPKIN CHAAT	11.00
Diced pumpkin, roasted cumin seed, greek yogurt chutney, pineapple, pomegranate and mint cilantro	
HIMALAYAN POTATO SALAD	7.75
Diced potatoes, greek yogurt, black salt, mustard seed, curry leaves with ginger	
CHICKEN TIKKA TACOS	11.00
Chopped onion, bell pepper, garam masala, coriander powder flavor herbs	
SHRIMP CHILLI	12.00
Shrimp combined with paper onion and spicy chili soy sauce	

DRINKS

Mango Lassi	5.00	Coke, Diet Coke,	
Mango, Lychee,		Sprite, Ginger Ale,	
Guava Juice	4.00	Lemonade	3.00
Masala Chai	3.50	Bottled Water	1.50
Madras Coffee	4.50		

SWEETS

As ingrained in Indian culture as its festivals and ceremonies, it is believed no special occasion is complete without sweets.

RASMALAI	5.00
Soft, melt-in-your-mouth fried dumplings made of thickened milk and soaked in rose flavored syrup.	
ORANGE RICE PUDDING (Kheer)	6.00
A delightful concoction of cooked rice, condensed whole milk and orange zest.	
GULAB JAMUN	4.50
Dry milk fried dumplings, sugar syrup aroma and rose water.	

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LARGE PLATES

Everyone's favorites! Includes rice.

DAL MAKHANI  	14.00
Black lentils and red kidney beans cooked slowly with tomato, garlic and butter	
DAL TADKA  	13.00
Yellow lentils tempered with garlic, ginger and toasted whole red chilis	
CHANA MASALA  	13.75
Whole chickpeas stewed with tomato, ginger, garlic, and turmeric	
ALOO GOBHI  	13.75
Potato and turmeric spiced cauliflower cooked with tomato, onion, ginger and garlic	
BAINGAN BHARTA  	13.75
Smoky roasted eggplant in a slow cooked stew of tomato and onion with mustard seeds, garam masala, ginger and turmeric	
NAVRATAN KORMA   	15.00
Mixed vegetables dot a rich sauce of cashews, onion and ricotta spiced with cardamom, clove and cinnamon	
PUMPKIN KORMA	14.00
Chunk pumpkin in creamy sauce of cashews, onion, ricotta spiced with cardamom, clove and cinnamon	
ARTICHOKE MALAI KOFTA   	16.95
Artichoke, potato and cottage cheese dumplings in a slow cooked cashew onion sauce fragrant with cumin, coriander and fenugreek	
KALE SAAG PANEER  	16.95
Cubes of cottage cheese in velvety kale sauce spiced with ginger, garlic and onion	
CHICKEN TIKKA MASALA 	16.75
Boneless chicken breast in hearty tomato onion sauce rich with cumin, coriander, ginger and fenugreek	
BUTTER CHICKEN 	16.75
Boneless chicken thighs in buttery tomato cream sauce spiced with clove, nutmeg, cardamom and cinnamon	
CHICKEN KORMA  	16.75
Boneless chicken breast in creamy sauce of cashews, onion and ricotta spiced with cardamom, clove and cinnamon	
LAMB ROGAN JOSH 	18.75
Lamb leg cubes with a flavorful sauce of tomato, ginger, black cardamom and bay leaves	
PUMPKIN MASALA	15.00
Chunk pumpkin homestyle sauce with tomato, onion, ginger, garlic and home made masala with a touch of cream	
SAMUNDRIE KHAZANA	22.00
Shrimp, fish, scallops, calamari squid in a homestyle sauce with tomato, ginger, onion, cumin and fenugreek	

TANDOOR

A traditional tandoor is a cylindrical oven fired at the bottom with clay-lined walls. Its 900-degree interior is used to bake bread and roast skewered meat, cheese and vegetables. All tandoor items include rice and are served with mint cilantro chutney.

PANEER SHASHLIK  	17.00
Cottage cheese cubes, red onion, red and green peppers, yogurt and cream cheese marinade with nutmeg and cardamom	
MALAI TIKKA 	18.50
Boneless chicken breast, sour cream and cream cheese marinade with nutmeg and lemon	
TANDOORI CHICKEN 	18.50
Bone-in chicken steeped in yogurt and mustard oil marinade with garam masala, chili, cumin and coriander	
TIKKA LASSAN 	18.50
Boneless chicken breast, yogurt and garlic marinade with lemon, fenugreek and saffron	
TANDOORI JHINGA 	20.00
Shrimp, cream cheese and sour cream marinade with lemon, garlic, chili and turmeric	
BOTI KEBAB 	20.00
Lamb leg, yogurt and mustard oil marinade with lemon, fenugreek, cumin and coriander	

BREAD

An essential part of every Indian meal. From plain to filled, buttery to spicy!

CLASSIC NAAN 	3.50	ROTI 	3.25
Leavened white flour		Whole wheat flour	
CHILI NAAN 	4.50	ONION NAAN 	4.50
Scallion, green chili		Red onion, chat masala	
CHILI CHICKEN NAAN	6.00	BASIL LACHHA PARATHA 	6.00
Chicken, scallion, green chili		Layered wheat flour with basil paste	
GARLIC NAAN 	4.50	LACHHA PARATHA 	5.00
Garlic, cilantro		Layered wheat flour	
PESHAWARI NAAN  	5.00	CHEESE KULCHA 	5.00
Almond, pistachio, coconut, cashew		Mozzarella, garlic, onion seed	

BIRYANI

Spice infused Basmati rice layered with slow-cooked tomato sauce and your choice of protein. Comes with raita (RJE-tuh), a cool and savory yogurt preparation.

Vegetable \$15	Paneer \$16.50	Chicken \$17
Lamb \$19	Shrimp \$19.50	
Trio (Shrimp, Lamb & Chicken) \$20.00		

CURRY POTS

Ask what curry is, and you'll get many different answers. From the word "hari" meaning sauce, it describes dishes that are Indian in origin and use a complex combination of spices. Create your own dish by choosing your sauce, protein and spice level.

Vegetable \$15	Paneer \$16	Chicken \$16
Lamb \$18	Shrimp \$19	
Samundrie Khazana \$22		
Shrimp, Tilapia Fish, Scallops, Calamari Squid		

TRADITIONAL CURRY

Homestyle sauce with tomato, ginger, onion, cumin and fenugreek

KOPHA

Onions caramelized with toasted cashew, clove and cinnamon. Finished with cashew paste and raita

KEERALA PEPPER

Whole red chilis, mustard seed, curry leaves, onion, garlic and tomatoes

KALE SAAG

Velvety smooth spinach sauce with cumin, ginger, garlic, and onion

MAKHANI

Buttery tomato cream sauce. Clove, nutmeg, cardamom and cinnamon

TIKKA MASALA

Hearty tomato onion sauce with coriander, ginger and fenugreek

PUMPKIN MASALA

Pumpkin homestyle sauce with tomato, onion, ginger, garlic and home made masala.

VINDALHO

Vinegar, black pepper, cardamom, mustard seed and whole red chilis.

All food prepared in our restaurant is in a shared environment which could cause exposure to known food allergens. This includes, but is not limited to peanuts (Lassan does not use peanuts but some ingredients may come from a facility that has contact with peanuts), tree nuts, soy, wheat, eggs, fish, shellfish and milk.