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 (7)

Crisp, flaky pastry filled with potato and peas, spiced with cumin, turmeric, garam masala and a hint of chili. Served with chutney.

ONION BHAJI (1)

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

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' (19

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 Mango, Lychee. 5.00 Coke, Diet Coke, Sprite, Ginger Ale,

Guava Juice 4.00 Lemonade

Masala Chai

3.50 **Bottled Water**

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

3.00

1.50

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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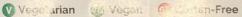
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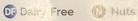
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LARGE PLATES

Everyone's favorites! Includes rice.

Black lentils and red kidney beans cooked slowly with tomato, garlic and b	butter
Now I will be and with garlie ginger and toasted whole red chilis	

Yellow lentils tempered with garlic, ginger and toasted whole red chilis

CHANA MASALA' (V) @ 13.75 Whole chickpeas stewed with tomato, ginger, garlic, and turmeric

ALOO GOBHI: (1) 13.75

Potato and turmeric spiced cauliflower cooked with tomato, onion, ginger and garlic

BAINGAN BHARTA' (7) (6) 13.75 Smoky roasted eggplant in a slow cooked stew of tomato and onion

with mustard seeds, garam masala, ginger and turmeric NAVRATAN KORMA (V) @ (1) 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

cardamon, clove and cinnamon ARTICHOKE MALAI KOFTA (1) (6) (1) 16.95

Artichoke, potato and cottage cheese dumplings in a slow cooked cashew onion sauce fragrant with cumin, coriander and fenugreek

KALE SAAG PANEER (V) (7) 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 16.75

Boneless chicken thighs in buttery tomato cream sauce spiced with clove, nutmeg, cardamom and cinnamon

CHICKEN KORMA @ (1) 16.75 Boneless chicken breast in creamy sauce of cashews, onion and ricotta

spiced with cardamom, clove and cinnamon LAMB ROGAN JOSH 6 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 (7) (6)

marinade with nutmed and is mon

17.00

18.50

18.50

3.25

Cottage cheese cubes, red onion, red and green peppers, yogurt and cream cheese marinade with nutmeg and cardamom

MALAI TIKKA Boneless chicken breast, sour cream and cream cheese

TANDOORI CHICKEN

Bone-in chicken steeped in vogurt and mustard oil marinade with garam masala, chili, crimd coriander

TIKKA LASSAN 18.50

Boneless chicken breast, you art 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 (V) Leavened white flour

3.50 ROTIVE Whole wheat flour

CHILI NAAN (V) Scallion, green chili

Red onion, chat masala

CHILI CHICKEN NAAN 6.00 BASIL LACHHA Chicken, scallion, green chili

GARLIC NAAN (V) 4.50 Garlic, cilantro

PESHAWARI NAAN (V (N) 5.00 Almond, pistachio, coconut, cashew

4.50 ONION NAAN W 4.50

> 6.00 PARATHA' (V)

Layered wheat flour with basil paste

LACHHA PARATHA' (V) 5.00 Layered wheat flour

CHEESE KULCHA V 5.00 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 vogurt 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 "kari" 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, Calarmad Sould

TRADITIONAL CURRY

Homestyle sauce with tomato, ginger, onion, currin and fenug.

KORMA S &



Onions caramelized with toasted contactions clove and discontinuous Finished with cashew case a And ricolta

KERALA PERPER ON OR

Whole red chilis, mustard seed, curry leaves, anion, partic seed

KALESAAG

Velvety smooth spinach sauca with cumin, ginger, gardic, and onion

MAKHANI (1)

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

TIKKA MASALA W GB

Hearty tomato onion sauce with coriander, ginger and fenugreek

PUMPKIN MASALA (1)

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

VINDALHO W GE

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.