



Festive Menu

**CELEBRATE CHRISTMAS WITH OUR
AWARD WINNING RESTAURANT**

Bookings now being taken!

OPTION 2

4 COURSE MEAL

- 1) Poppadom & pickle tray
- 2) Any starter of your choice
- 3) Any main course of your choice
- 4) Any sundry of your choice

£20.95 PER HEAD

*Pre orders required

We are open as usual throughout the Festive Season
Book now to avoid disappointment

HUDDERSFIELD BRANCH OPEN FOR LUNCH FROM 16TH - 26TH DECEMBER FROM 12PM

LALA'S Huddersfield
St. Georges Square, Huddersfield
HD11EX | 01484 426205

LALA'S Wakefield
84-86 Westgate, Wakefield
WF1 1XQ | 01924 377550

www.lalasrestaurant.co.uk

1 Poppadoms and Pickle Tray

1 pickle tray per table,
any additional will be charged for.

2 Any Starter of Your Choice

STARTERS

MIXED KEBAB (G)

Onion bhaji, shami kebab & seekh kebab.

CHICKEN TIKKA (G)

Boneless chicken marinated in yoghurt, herbs & spices,
ginger, garlic & fresh coriander cooked over charcoal.

MEAT TIKKA (G)

Meat marinated in yoghurt, herbs & spices, ginger, garlic &
fresh coriander cooked over charcoal.

SEEKH KEBAB (D)

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

CHICKEN WINGS (3) (G)

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

MEAT SOMOSA (G/D)

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

CHICKEN SHAMI KEBAB (G/D)

Fine chicken mince mixed with traditional spices and lentils
before being deep fried.

CHICKEN PAKORA (G)

Spiced chicken pieces deep fried in a spicy batter.

CHICKEN PURI (G/D)

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

CHICKEN ROLLS (G/D)

Specially prepared deep fried chicken in a pastry roll.

VEGETARIAN STARTERS

ONION BHAJI (G)

Onion 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).

PANEER PAKORA (D)

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

MUSHROOM PAKORA (G)

Mushrooms coated with a spicy batter & deep fried.
Served with fresh salad.

VEGETABLE ROLLS (G/D)

Specially prepared vegetables deep fried in a pastry roll.

3 Any Main Course of Your Choice

CHEF'S SPECIALITIES

CHICKEN TIKKA MASALA (G/D)

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

MEAT TIKKA MASALA (G/D)

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

PARDESI DISHES

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

CHICKEN TIKKA MAKHANI (G/D)

Chicken cooked with butter cheese and traditional light
herbs and spices. it's rich, creamy and cheese.

SPECIAL BALTI'S

LALA-E BALTI

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

CHICKEN TIKKA & GARLIC BALTI (G/D)

Diced chicken pieces, marinated in yoghurt, herbs and
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.

CHICKEN TIKKA & KEEMA BALTI (G/D)

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

CHICKEN & SPINACH BALTI

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

CHICKEN & CHILLI BALTI

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

MEAT & SPINACH BALTI

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

BIRYANI DISHES

Traditional popular dish made with specially cooked
basmati rice, flavoured with saffron & served with curry
sauce & salad (inclusive with sundry).

LALA-E-BIRYANI

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

CHICKEN BIRYANI

MEAT BIRYANI

HOUSE BALTI

These dishes are cooked & served in a traditional style,
unchanged for hundreds of years from Baltistan. All Balti's
are recommended with nan bread.

CHICKEN BALTI

Tender chicken cooked with fresh ginger onions &
tomatoes with green chillies for a unique Baltistan taste.

MEAT BALTI

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

KEEMA BALTI

Cooked as above but with mince meat.

SEAFOOD BALTI (G)

Succulent fresh water prawns, king prawns and masala
fish cooked with fresh ginger garlic, onions, tomatoes and
chillies, just like mum used to make.

LALA'S SIZZLERS

All the dishes below are prepared in a tandoor (clay oven)
& served with pilau rice, salad & curry sauce.
(inclusive with sundry)

CHICKEN TANDOORI (HALF) (G)

Chicken marinated in yoghurt, herbs and spices.

CHICKEN TIKKA (G)

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

MEAT TIKKA (G)

Tender meat marinated in yoghurt, herbs & spices then
pot roasted with onions, ginger and garlic.

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 and fresh coriander.

KARAHI GOSHT

The most popular dish throughout the Indian sub-conti-
nent, cooked 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.

MR. LALAS

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

KARAHI BHINDI GOSHT

Meat & fresh okra cooked with onions, peppers, & toma-
toes with Lala's special spices.

VEGETARIAN SPECIALITIES

BALTI MUSHROOM PANEER (D)

Fresh mushrooms cooked with delicate ingredients.

BALTI DAAL TARKA

Lentils cooked in a balti with fresh ingredients & cheese.

BALTI BOMBAY POTATOES

One of our chef's specialties – unique.

BALTI ALOO & MUSHROOMS

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

BALTI MIXED VEGETABLE

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

VEGETABLE BIRYANI

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

OLD SCHOOL FAVOURITES

Delicious mouth watering curries - all available in either
chicken, meat, keema, prawns or vegetables
Make your choice...

DOPIAZA Traditional curry prepared with onions.

DHANSAK Persian style curry with a sweet & sour
taste made with pineapple and lentils.

KOMA (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 / VINDALOO Choice of two hot dishes
cooked with chillies for a taste to be remembered.

PASANDA (D) A medium creamy dish with exotic
spices & a richness in its flavour.

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

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

4 Any Sundry of Your Choice

NAN (G/D)

freshly baked from the
tandoori oven.

GARLIC NAN (G/D)

PILAU RICE

BOILED RICE

EGG RICE

MUSHROOM RICE

FRIED RICE

CHAPATTI (3) (G)

CHIPS

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

LALA'S ORDER FORM

BOOKING NAME: _____

DATE: _____

TIME: _____

NUMBER OF GUESTS: _____ **BRANCH:** _____

[illegible]

PLEASE NOTE ORDER MUST BE PLACED FROM OPTION 2 FESTIVE MENU

ORDERS MUST BE PLACED 48 HOURS BEFORE BOOKING

**ORDERS CAN BE EMAILED TO INFO@LALASRESTAURANT.CO.UK OR BROUGHT IN TO RESTAURANT 48 HOURS PRIOR
PLEASE NOTE ANY CANCELLATIONS WILL STILL BE CHARGED AT FULL PRICE IF ORDERS HAVE ALREADY BEEN PROCESSED**