

— Est. 2002 —

LASAN

— TRUE TO INDIA —

TASTE OF LASAN

Six Plates. One Journey.

A quixotic fever dream of indulgence —
curated with care, generously served,
and made to be remembered.

Any allergens? Ask our manager.

Allergenic ingredients are present in our kitchen — we cannot guarantee dishes are 100% free of these.

(V) Vegetarian | (VE) Vegan | (VO) Vegan Option Available

10% discretionary service charge, shared by all staff.

v06.26

———— LASAN.CO.UK ————



True to India

Devoted to its spirit, its richness,
its way of bringing people together.

Not tradition as it was, but truth as it feels.
A respect for heritage, guided by instinct.
Familiar, yet unexpected. Timeless, yet alive.

Tastes change. Taste never does

WINNER
GORDON RAMSAY'S



Best Local Restaurant in the UK

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Pani Puri

Crisp semolina shells with spiced chickpeas and mint-tamarind water.
Sweet, sharp and impossible to stop at one.

Casa Canevel Prosecco Extra Dry NV, Veneto, Italy

Konkan Crab

Curry leaf-battered soft-shell crab, served with mint chutney and sour mango. Crisp, fresh and full of coastal character.

Albariño Sobre Lías, Casal Caeiro 2024, Rías Baixas, Spain

Beetroot Chicken

Beetroot-marinated chicken, charred in the clay oven with cured cucumber and apple purée. Earthy and gently sweet.

*Pulenta Estate VIII Chardonnay 2024, Mendoza, Argentina
Saffron Rose Martini*

Mahi Salmon

Clay-oven roasted salmon with tomato, red pepper and lime.
A quiet smoky note.

Pinot Noir Pays d'Oc, Badet Clément 2024, France

Beef Cheek Dalcha

Beef cheek, lentils and bone marrow, slow-cooked in the nihari style.
Served with yakhni pilau.

Cantos de Valpiedra, Rioja Reserva 2021, Rioja, Spain

Bombay Mess

Meringue, mango crème, raspberry sorbet, coconut and pineapple.
Light and easy.

Morandé Gewürztraminer Gran Reserva 2024, Chile

6 Course Tasting Menu 75

Wine Pairing 45

A selection of premium wines, progressing from bright and refreshing to rich and expressive.

Signature Pairing 49

A curated journey of premium wines and a signature cocktail.