



LAJAWAB

INDIAN CUISINE

AUTHENTIC FLAVORS. UNFORGETTABLE EXPERIENCE.

ALL-DAY MENU

VEGETARIAN STARTERS

Papad Basket VG GF	\$5.95
Thin-roasted lentil crisps with a trio of mango, mint and tamarind chutneys	
Avocado Chaat V GF	\$10.95
Avocado over crisp lentil wafers with yogurt, mint and tamarind chutneys	
Gobi Manchurian VG	\$11.95
Twice-fried cauliflower in ginger, garlic, onion and soy chilli sauce	
Vegetable Pakora VG	\$9.95
Lightly spiced cabbage, potato and onion fritters in chickpea batter	
Vegetable Samosa VG	\$9.95
Hand-folded pastry filled with spiced potato and garden peas	
Corn Cheese Tikki V	\$12.95
Pan-seared patties of sweet corn, cheese and spiced potato	

VEGETARIAN ENTREES

Dal Makhani V GF	\$16.95
Black lentils and kidney beans slow-cooked with cream and butter	
Yellow Dal Palak VG GF	\$15.95
Yellow lentils tempered with garlic, cumin and spinach	
Chana Masala VG GF	\$15.95
Punjabi-style chickpeas in a charred-tomato and ginger gravy	
Aloo Gobi VG GF	\$16.95
Home-style potato and cauliflower with onion, tomato, ginger and cilantro	
Baingan Masala VG GF	\$16.95
Roasted eggplant with onion, tomato, peanuts and coconut milk	
Lemongrass Coconut Curry VG GF	\$18.95
Seasonal vegetables in a fragrant coconut and lemongrass curry	
Oyster Mushroom Curry VG GF	\$18.95
Oyster mushrooms simmered in coconut milk with curry leaves	
Vegetable Curry VG GF	\$16.95
Seasonal vegetables with curry leaves, mustard seeds and coconut milk	
Vegetable Tikka Masala V GF	\$17.95
Seasoned vegetables in a creamy spiced tomato sauce	
Vegetable Korma V GF	\$17.95
Seasonal vegetables in a mild cashew cream sauce	
Mutter Paneer V GF	\$16.95
Paneer and sweet peas in a rich tomato cream gravy	
Saag Paneer V GF	\$17.95
House paneer in a creamy slow-simmered spinach gravy	
Paneer Tikka Masala V GF	\$18.95
Golden-fried paneer in a creamy tomato butter sauce	
Shahi Paneer V GF	\$18.95
Paneer in a creamy Mughal-style sauce of cashew and almond	
Malai Kofta V	\$17.95
Golden-fried paneer and potato dumplings in a creamy cashew sauce	

NON-VEGETARIAN STARTERS

Chicken Chilli	\$12.95
Crispy chicken in a fiery Indo-Chinese chilli sauce	
Lajawab Lasooni Murg GF	\$12.95
Garlic-marinated chicken, slow-roasted in the clay oven	
Cheese Stuffed Lamb GF	\$13.95
Australian lamb skewers stuffed with goat cheese, charred in the tandoor	
Garlic Pepper Prawns GF	\$13.95
Jumbo tiger prawns sauteed with black pepper, garlic and curry leaves	

SOUPS & SALADS

Vegetarian Lentil Soup VG GF	\$8.95
Red lentils simmered with cumin, garlic and spices	
Chicken Lentil Soup GF	\$9.95
Red lentils and tender chicken simmered with cumin, ginger and spices	
House Beet Salad V GF	\$11.95
Beets, arugula, goat cheese, cucumber and avocado in raspberry vinaigrette	

CHEF'S PLATTERS

Lajawab Mixed Grill GF	\$37.95
Tandoori chicken, malai kebab, Australian lamb chops and seekh kebab	
Lajawab Seafood Platter GF	\$39.50
Wild king salmon, tiger prawns and Chilean sea bass in tandoori marinades	

TANDOORI / CLAY OVEN

Tandoori Chicken GF	\$23.50
Tandoor-grilled bone-in chicken in a yogurt and warm-spice marinade	
Green Herb Chicken GF	\$24.00
Tandoor-grilled chicken in a cilantro, mint and green chilli marinade	
Malai Chicken GF	\$25.00
Clay-oven roasted chicken in a mild cream and cheese marinade	
Lamb Seekh Kebab GF	\$23.95
Tandoor-grilled minced Australian lamb skewers with fresh herbs	
Lamb Chops GF	\$31.95
Australian tandoor-grilled lamb chops in a bold spice crust	
Tandoori Salmon GF	\$29.00
Wild king salmon fillets in a yogurt, lemon and tandoori marinade	
Tandoori Sea Bass GF	\$35.95
Chilean sea bass in herbs, citrus and mild tandoori spices	
Tandoori Prawns GF	\$29.50
Jumbo tiger prawns in garlic, yogurt and tandoori spices	
Tandoori Paneer Tikka V	\$18.95
Thick-cut tandoor-grilled paneer in a yogurt and warm-spice marinade	
Tandoori Stuffed Mushrooms V GF	\$17.95
Clay-oven roasted mushrooms filled with cottage cheese and mozzarella	

HIMALAYAN & INDO-CHINESE

Vegetable Momos V	\$13.95
Himalayan vegetarian dumplings with house-special tomato chutney	
Chicken Momos	\$14.95
Himalayan chicken dumplings with house-special tomato chutney	
Vegetable Chowmein V	\$15.95
Wok-tossed noodles with vegetables	
Chicken Chowmein	\$16.95
Wok-tossed noodles with chicken and vegetables	
Vegetable Fried Rice V	\$15.95
Wok-fried basmati rice with vegetables	
Chicken Fried Rice	\$16.95
Wok-fried basmati rice with chicken	
Chicken Chhola GF	\$18.95
Flame-grilled chicken in mustard oil and Himalayan spices	
Shyabhale	\$11.95
Deep-fried Himalayan bread stuffed with minced lamb, herbs and spices	

NON-VEGETARIAN ENTREES

Butter Chicken GF	\$20.95
Shredded tandoori chicken in a silky, buttery tomato cream sauce	
Chicken Tikka Masala GF	\$20.95
Char-grilled chicken in a spiced tomato and onion sauce	
Chicken Curry GF	\$19.95
Chicken braised with onion, tomato, ginger and house masala	
Chicken Vindaloo GF	\$21.95
Goan-style chicken in a fiery, tangy chilli and vinegar sauce	
Chicken Malabar GF	\$22.95
Kerala-style chicken in a coconut and curry-leaf gravy	
Lemongrass Chicken GF	\$22.95
Chicken in a coconut lemongrass sauce with bell peppers and onion	
Lajawab Lamb Curry GF	\$23.95
Slow-braised Australian lamb in a spiced onion and tomato gravy	
Lamb Vindaloo GF	\$23.95
Goan-style Australian lamb in a fiery, tangy chilli and vinegar sauce	
Lamb Malabar GF	\$23.95
Kerala-style Australian lamb in a coconut and curry-leaf gravy	
Lamb Korma GF	\$22.95
Tender Australian lamb in a mild cashew cream sauce	
Salmon Curry GF	\$23.95
Wild king salmon in a light coconut sauce with curry leaves and mustard seeds	
Sea Bass Curry GF	\$24.95
Chilean sea bass in a coconut sauce with curry leaves and mustard seeds	
Shrimp Vindaloo GF	\$23.95
Goan-style tiger shrimp in a fiery, tangy chilli and vinegar sauce	
Coconut Shrimp Curry GF	\$23.95
Tiger shrimp in a coconut milk sauce with curry leaves and mustard seeds	

BIRYANI

Vegetarian Biryani V GF	\$19.95
Saffron basmati rice with seasonal vegetables, fried onion, herbs and rose water	
Chicken Biryani GF	\$23.50
Saffron basmati rice with chicken, fried onion, herbs and rose water	
Lamb Biryani GF	\$24.50
Saffron basmati rice with Australian lamb, fried onion, herbs and rose water	
Shrimp Biryani GF	\$24.00
Saffron basmati rice with tiger shrimp, fried onion, herbs and rose water	

RICE & SIDES

Basmati Rice VG GF	\$2.95
Steamed basmati rice	
Jeera Rice V GF	\$4.95
Steamed basmati rice with cumin and butter	
Coconut Rice VG GF	\$5.00
Steamed basmati rice cooked in coconut milk	
Vegetable Pulao V GF	\$5.00
Steamed basmati rice pilaf with seasonal vegetables and spices	
Raita V GF	\$4.00
Yogurt with cucumber, carrots, roasted cumin and chaat masala	
Onion, Chilli & Lime VG GF	\$3.50
Sliced onion, green chilli and fresh lime	

NAAN & BREADS

Plain Naan V	\$4.00
Soft leavened bread from the clay oven	
Butter Naan V	\$4.50
Classic naan brushed with butter	
Garlic Naan V	\$5.00
Naan with roasted garlic and fresh herbs	
Pesto Cilantro Naan V	\$5.50
Naan folded with herb pesto and cilantro	
Onion Chilli Naan V	\$6.00
Naan baked with onion and green chilli	
Cheese Naan V	\$6.00
Naan stuffed with melted cheese	
Tandoori Roti VG	\$4.95
Whole wheat flatbread from the clay oven	

DESSERTS

Gulab Jamun V	\$6.50
Fried milk dumplings in warm rose and cardamom syrup	
Rasmalai V GF	\$6.50
Soft cheese patties in creamy saffron and cardamom milk with pistachios	
Kheer (Rice Pudding) V GF	\$6.00
Slow-cooked basmati rice pudding with cardamom and nuts	



VEGETARIAN



VEGAN



GLUTEN FREE

All dishes are prepared mild. Spice level can be adjusted on request:

MEDIUM



SPICY



HOT



Some dishes may contain nut or other allergen traces. Please let your server know of any dietary needs.

A gratuity of 18% is added for parties of six or more.

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