

Laghu Kund

SMALL BOWLS

Monday to Friday : 5pm - 6:30pm

Saturday & Sunday : 1pm - 6pm

Tables back in 1 hour 30 minutes



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SMALL BOWLS

These small bowls — *Laghu Kund* gives you the opportunity to discover and savour a fanfare of tastes, textures and flavours of truly great food from all across North India.

This culinary experience uncovers the history and legends of India that blazes across the plains, mountains, and fertile valleys of the Northern Frontier like bright flags unfurled before you.



STREET FOOD

Koliwada Jheenga

King prawns are given a spicy savoury glazing with a delicate crispy touch. 4.45

Gosht Kathi 🍴🥚

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti. 3.95

Hariyali Mokal

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill. 3.45

Murg Qualiyan 🥚

Marinated with tandoori spices and gently cooked in the char-grill, these wings of chicken give the first blast of trumpets which herald your repose to come. 3.45

Bhel Puri 🍴

A cold dish of puffed rice, sev, potato, mango, with a drizzle of tamarind chutney. Touches every point of the palette. 3.45

Dahi Bhalla 🍴🥚

Dumplings of lentils in well-spiced sweet chilled yogurt. Savoury fresh and tantalising. 3.45

SEAFOOD

Ajwaini Macchli 🔥

Scottish Monkfish in a thick preparation with beautiful flavours of carom and onion. 8.95

Rasedar Macchli

Sea bass fillet with khus khus and melon seeds. Gently sauced and very refreshing. 9.95

LAMB

Laal Maas 🔥🔥

Fiery lamb dish with caramelised onions, poppy seed paste and crushed red chillies. For the most ferocious Bengal Lancer. 6.95

Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. 6.95

Dhania Gosht 🥚

Lamb simmered with fresh coriander. Fragrant, smooth and silky. 6.95

CHICKEN

Dhabba Khas 🔥🔥

Traditional dish of chicken cooked with onion, tomatoes, ginger and garlic. 5.95

Murg Kadai 🔥

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions. 5.95

Murg Maskawala 🥚

Tandoori cooked chicken with cream, tomatoes and melon seeds. Buttery, gentle with the strength underlying its superbly mild flavour. 5.95

PANEER

Malai Kofta 🍴🥚

Magnificent dumplings of cottage cheese simmered in khus khus and cream. A veggies heaven! 5.95

Paneer Kurchan 🍴🥚

Crumbled paneer cheese and assorted peppers tossed together in a tadka of onions and tomato. 5.95

VEGETARIAN

Daal Makhani 🍴🥚

A very rich and buttery concoction of black lentils, kidney beans and split chickpeas. A taste of an India full of hill stations and summer retreats. 4.95

Aloo Gobi 🔥🍴

A traditional tumble of potatoes, cauliflower and garden peas. This is a dish common throughout the world but with a spicy Indian take. An Indian bubble squeak. 4.95

Bengun Bharta 🍴

Tandoori cooked aubergines, sautéed with onions, tomatoes and garden peas. Rough, ready and polishing. 4.95

Bhendi Do Pyaza 🍴

Okra and red onions with cumin, ginger and a hint of green chillies. Hottish, yet subtle. 4.95

BREADS

Tandoori Roti 🍴🥚

The classic whole-wheat bread baked in the tandoor. 2.95

Missi Roti 🍴

Made from gram flour. Gluten-free. 3.25

Naan 🍴🥚

The quintessential Indian refined flour bread. Deeply satisfying. 3.25

Lehsuni Naan 🍴🥚

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot. 3.95

RICE

Jeera Chawal 🍴

Cumin flavoured basmati rice. 3.45

Ubla Chawal 🍴

Steamed basmati rice. 3.25

SALADS

Kachumbar 🍴

This most delectable salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions. 3.95

Laal Pyazz 🔥🍴

Sliced red onions, red chilli powder, lime wedges and green chillies. 1.95

PICKLE

Dhabba Achaar 🔥🔥🍴

Our own homemade pickle of mango, lime, carrots, garlic and chillies. 1.95