



A LEGACY OF FLAVOR

In the heart of Dubai's refined luxury,
where stories are served with every plate
and memories linger beyond the last course,
Lavang stands as a tribute to the enduring power of tradition,
and the beauty of its evolution.

*Rooted in a culinary legacy that began in 1985,
when Chef Ashok Kalra stepped out of reputed hotel kitchens
to launch the now-iconic Mughal Mahal in Kuwait,
Lavang is the next chapter in a story written over decades.*

What began as a single restaurant
has grown into a celebrated chain,
transforming the Indian fine-dining experience across the region.

*Now, that journey continues in Dubai.
Led by Chef Ashok and his daughter Diviya Kalra,
Lavang is a seamless blend of heritage and modernity,
a space crafted by two generations,
united by a love for food, storytelling, and excellence.*

Diviya brings a contemporary edge to her father's timeless wisdom,
shaped by experience, instinct, and a deep understanding of
hospitality, to create something truly distinctive.

*At Lavang, every element holds meaning:
from the hand-ground spices to the plating of every dish,
from the warm glow of the interiors
to the quiet theatre of flavours unfolding at each table.*

Whether you come seeking comfort in familiar flavours,
or the thrill of discovering something entirely new,
Lavang invites you to experience the joy of food
as it was always meant to be:
deeply personal, artfully crafted, and beautifully shared.

Welcome to Lavang.
Where every plate carries a legacy.
And every guest becomes a part of it.



BEVERAGES

MOCKTAILS

Kacha Aam Bomb Soda's refreshing fizz meets raw mango's tangy, bold kick	AED 36
Raspberry/Mango Shikanji Sweet and tangy drink with raspberry or mango flavors	AED 34
Tamarind Mojito Refreshing Tamarind, mint & lime cocktail with sparkling soda	AED 40
Margarita A vibrant medley of lime and sweet notes, shaken / Frozen to refresh	AED 44
Guava Fire A Guava mocktail with lime, chaat masala, Tabasco, finished with a tajin rim	AED 42
Masala Picante A kick in your palate. Coriander and jalapeño water shaken, topped with Sprite	AED 45
Blue Sapphire A refreshing mocktail with blue curaçao, lemon, simple syrup, and coconut water shaken with ice	AED 44
Lavang Sunrise A refreshing blend of tropical juices with a hint of sweetness	AED 46

FRESH JUICES

Orange Juices	AED 30
Watermelon Juices	AED 30
Pineapple Juices	AED 30
Carrot Juices	AED 30



MILKSHAKES

Oreo	AED 48
Creamy vanilla shake blended with crunchy Oreo cookies	
Lotus	AED 48
Smooth shake featuring Lotus biscuits, sweet caramel flavor	
Mango & Saffron Lassi 🍹	AED 36
Creamy yogurt drink blended with mango and aromatic saffron	

BEER | ZERO-PROOF

Subject to Availability

Corona Cero	AED 38
Heineken	AED 38
Peroni	AED 38
Stella	AED 38

SOFT & SPARKLING

Coke / Coke Zero / Diet Sprite / Sprite / Ginger Ale	AED 28
Fanta / Pepsi / Diet Pepsi	
Red Bull	AED 30
Still Water	AED 34
Sparkling Water	AED 34



SOUP

(Your server will be happy to share today's soup and allergy details)

Soup of the Day

AED 62

Daily special soup, freshly prepared with seasonal ingredients and flavor

SMALL PLATES

Pani Puri 🌿 🍷

AED 65

Crisp puris accompanied by four tangy flavors: classic, pineapple-kiwi, pomegranate, and mango-jalapeño spiced water

Jalebi Chaat 🌿 🌸

AED 61

Jalebis meet tangy chaat for a savory delightful flavor

Smashed Potato & Kale Chaat 🌿

AED 58

Wholesome kale assembles with spicy smashed potato perfection

Spicy Avocado Hummus 🌿 🍷 🍷

AED 48

Tangy, creamy hummus with avocado and a chilli punch

Charred Bhutta 🌿 🍷 🍷

AED 40

Grilled corn ribs brushed with spices, tangy and smoky flavor

Saag Burrata 🌿 🍷

AED 74

Traditional saag enhanced with the delicate creaminess of burrata, served with spiced flat bread

Pav Bhaji 🌿

AED 58

Spicy mashed assorted vegetables served with buttery, toasted pav bread

Vegetable / Chicken Dumplings 🌿 🍷 🍷

AED 50/52

Steamed or fried dumplings filled with savory vegetables or chicken

Chicken Lollipop 🍷

AED 61

Fried chicken wings with spicy, flavorful coating, perfect finger food



SALAD

- Spinach & Beetroot 🥬 🥑 🌱 AED 62
Earthy beetroot, spinach, feta and quinoa combined with a tangy vinaigrette, topped with fried almonds
- Burrata Avocado 🥬 🥑 AED 82
A light, flavourful salad with burrata, avocado, mixed greens, onions and carnival tomatoes, finished with a balsamic glaze
- Malai Caesars' s 🥑 🌱 AED 63
Chicken Malai tikka served on a creamy Caesar' s salad
- Asian Noodle Crunch 🥬 🥑 🌱 🌿 AED 63
Crunchy noodles and julienned veggies tossed in lemony chilli-garlic honey

GRILL

- Chicken Tikka Trio 🌱 🥑 AED 129
Vibrant chicken tikka marinated in methi, bell pepper, onion, malai and tandoori flavors
- Chicken Chops 🥑 🌱 AED 119
Juicy, spiced chicken chops, grilled to perfection, flavorful finish
- Lamb Chops 🌱 🌿 AED 174
Marinated lamb chops, grilled to juicy, tender, and flavorful perfection inspired by adrak ke panje
- Seekh Kebab Twist AED 98/108
Traditional seekh kebab (Chicken or Meat) wrapped & infused with contemporary flavors
- Achari Fish Tikka 🐟 🌱 AED 99
Tangy, spiced fish tikka marinated in pickling flavors, grilled perfection
- Tandoori Garlic Shrimps 🐟 🥑 🌱 AED 110
Juicy shrimps marinated in garlic and spices, grilled smoky
- Mushroom Galouti Kebab 🥬 🥑 AED 68
Luscious mushroom bites on golden, flaky parathas
- Garlic Paneer Tikka 🥬 🥑 🌱 AED 75
Garlic-marinated paneer, shaped into delicate rounds
- Malai Broccoli 🥬 🥑 🌱 AED 70
Charred broccoli marinated in creamy spices, grilled to perfection
- Soya Chaap Trio 🥬 🥑 AED 99
Tender soya chaap marinated in fenugreek, creamy cashew and tandoori flavors



FUSION

Butter Chicken Pasta 🍷🍷	AED 82
Creamy pasta with rich butter chicken sauce, flavorful fusion dish, served with garlic bread	
Butter Chicken Poutine 🌿🍷	AED 58
Fries layered with butter chicken gravy and melted cheese	
Chicken Tikka Conoid	AED 60
Shredded spiced grilled chicken tikka served in crisp cone	
Tandoori Pizza (Paneer / Chicken tikka) 🍷🍷	AED 68/78
Pizza with tandoori-flavored toppings, served with a side salad	
Tacos (Jackfruit / Achari Fish) 🍷🐟	AED 69/76
Soft tacos filled with jackfruit or tangy achari fish	
Quesadillas (Soya Chaap / Mutton) 🍷🍷	AED 69/92
Crispy quesadillas filled with spiced mutton OR soya chaap topped with cheese	
Sliders (Crispy Paneer / Beef Masala) 🍷🍷	AED 69/92
Spiced beef OR crunchy paneer sliders, perfect bite-sized delights	
Pindi Chana in a Blanket 🍷🍷	AED 69
Flavorful chickpeas simmered in aromatic spices, wrapped in a soft, warm bhatura blanket	
Masala Burrito 🍷🌿	AED 72
A flavourful indian inspired burrito wrap filled with minced chicken, kidney beans, guacamole, masala salsa & sour cream	
Lobster Thermidor 🐟🍷	AED 290
Succulent lobster cooked in a rich mustard malai sauce, aromatic herbs, baked in a shell	



BIG PLATES

INDIAN

Chicken Tikka Masala 🍛 🌶️	AED 89
Chargrilled chicken pieces in creamy, spiced tomato-based sauce	
Butter Chicken 🍛	AED 92
Juicy chicken in a luscious, buttery tomato cream sauce	
Pearl Butter Chicken 🍛	AED 92
Tender chicken enveloped in a velvety white butter gravy with mellow spices	
Tawa Chicken	AED 90
Juicy bone-in chicken cooked on a tawa with aromatic spices, onions, and peppers, finished with a smoky flavour	
Mutton Rogan Josh 🍛	AED 119
Tender mutton in a rich, aromatic Kashmiri-style curry	
Mutton Korma 🍛 🌶️	AED 129
Spiced mutton cooked in creamy, flavorful cashew-based korma gravy	
Mutton Handi	AED 120
Tender mutton simmered in a traditional, aromatic handi masala	
Prawn Masala 🍛 🍤	AED 125
Juicy prawns simmered in a tangy, spicy tomato sauce	
Nellore Fish Curry 🍛 🐟	AED 110
Tangy fish curry spiced with traditional flavors of Nellore	
Goan Fish Curry 🍛 🐟	AED 100
A silky Goan coconut curry enveloping tender fish with balanced heat and tang	
Mangalorean Crab 🍛 🦀	AED 162
Juicy crab with a rich Mangalorean spice-infused sauce	
Paneer Butter Masala 🍛 🌶️	AED 79
Melt-in-your-mouth paneer rounds in a rich, aromatic sauce	
Paneer Rogan Josh 🍛 🌶️	AED 89
Cottage cheese in a fragrant, Kashmiri-inspired rogan josh sauce	
Masala Soya Chaap 🍛 🌶️	AED 75
Savory soya chaap drenched in rich, spiced masalas	
Charred Eggplant Masala 🍛 🌶️	AED 68
Roasted eggplant blended with spices, creating a smoky, savory delight	
Pahadi Curry 🍛 🌶️	AED 80
A hearty, mixed vegetable herb-forward curry inspired by Himalayan flavours, slow-cooked for depth	



INDIAN ACCOMPANIMENTS

- Palak Mushroom 🍃 🍃 🍷 AED 50
Mushrooms sautéed with fresh spinach in mild, spiced gravy
- Kadai Aloo 🍃 🍃 🍷 AED 50
Spiced potatoes tossed in a tangy, rustic Kadai masalat
- Dal Makhani 🍃 🍃 🍷 AED 52
Creamy, slow-cooked black lentils in rich buttery saucet
- Dal Tadka 🍃 🍃 🍷 🍷 AED 52
Lentils tempered with spices, garlic, and aromatic ghee sizzle

INDO CHINESE

(All dishes may contain nuts. Notify your server of any allergies)

- Lettuce Wraps 🍷 🍷 🍷 AED 62
Fresh lettuce leaves served with minced lamb, shredded brussel sprouts, carrots & a tangy sauce
- Hot Garlic Chicken 🍷 🍷 🍷 AED 89
Chicken in fiery garlic sauce with peppers and spices, garnished with sesame seeds
- Phoenix Chicken 🍷 🍷 🍷 AED 89
Crispy chicken in tangy, spicy chilli sauce
- Sweet & Sour Lobster 🍷 🍷 🍷 🍷 AED 290
Crispy lobster coated in sweet and tangy sauce, served with yuzu salad
- Phoenix Paneer 🍃 🍷 🍷 AED 79
Crispy paneer in tangy, spicy chilli sauce
- Vegetable Manchurian 🍃 🍷 🍷 AED 68
Crisp-fried vegetable rounds simmered in a tangy, spicy Manchurian sauce
- Kung Pao Paneer 🍃 🍷 🍷 AED 79
Wok-tossed paneer with peppers, chillies, and a bold Kung Pao sauce



BIRYANI

Fragrant basmati rice layered with spices and herbs, slow-cooked to perfection, creating a rich, aromatic, and flavorful experience

Mutton	AED 126
Shrimp 	AED 105
Chicken	AED 102
Lamb Chop 	AED 149
Fish 	AED 110
Vegetable 	AED 80
Jackfruit  	AED 88

RICE & NOODLES

Versatile and comforting staples, perfect for pairing with various dishes and sauces, offering endless flavor combinations and textures

Jeera / Garlic / Biryani Rice	AED 32/40/46
Steamed / Saffron / Lemon Rice	AED 26/42/36
Fried Rice  (Vegetable / Egg / Chicken / Prawn)	AED 49/59/64/69
Hakka Noodles  (Vegetable / Egg / Chicken / Prawn)	AED 55/65/74/80
Chilli Garlic Noodles (Vegetable / Egg / Chicken / Prawn)	AED 69/79/88/94



BREADS

Plain/Butter/Achari Soft, fluffy Indian naan, perfect for soaking up curries	AED 10/12/15
Garlic/Chilli/Cheese Fragrant and richly layered naan, infused with flavor	AED 15/15/18
Tandoori / Tawa Roti Soft, whole wheat bread baked in a traditional tandoor	AED 10/10
Lacha Paratha Flaky, layered flatbread, crispy on the outside, soft inside	AED 16
Plain / Beetroot Truffle Pillowy soft kulcha baked in the tandoor for a warm, airy bite	AED 15/18
Bread Basket A curated selection of warm, soft and crisp Indian breads	AED 48

SIDES

Raita Cooling yogurt dish with spices & herbs	AED 15
Indian Pickles Tangy, spicy, and flavorful preserved vegetables	AED 10
Plain Papad / Masala Papad Crispy lentil wafers spiced with indian flavors	AED 10/15
Mint Chutney Fresh mint sauce blended with spices and yoghurt, tangy and refreshing <i>(A dairy-free option is available upon request)</i>	AED 12
Plain / Masala / Pickled Onions Spiced onions tossed with herbs, flavorful accompaniment for dishes	AED 15/15/15
Peri Peri Fries 🌶️🌶️ Crispy fries tossed in spicy peri peri seasoning	AED 26
Spicy Truffle Fries Sweet potato crispy fries, drizzled with truffle oil, topped with Parmesan cheese & spices	AED 42



DESSERTS

Gulab Jamun Mousse  	AED 58
Decadent gulab jamun blended into a luscious creamy mousse	
Pista Avocado Kulfi  	AED 56
Home Made Creamy avocado and pistachio ice cream	
Rasmalai Tiramisu   	AED 68
Italian tiramisu reimaged with rasmalai, saffron milk, and pistachios	
Motichoor Cheesecake  	AED 61
Rich cheesecake topped with sweet motichoor ladoo mixture	
Lotus Tres Leches 	AED 60
Classic tres leches infused with Lotus biscuit and caramel notes	

HOT BEVERAGE

Masala Chai	AED 28
Green Tea	AED 26
Cappucino	AED 28
Americano	AED 26
Flat White	AED 28
Spanish Latte	AED 35
Machiato	AED 28
Affogato	AED 30
Espresso	AED 24



VEGETARIAN



SEA FOOD



DAIRY FREE



CONTAIN NUTS



GLUTEN FREE



SIGNATURE