



Unparalleled Authenticity

**27-29 CARLISLE ROAD
BN21 4JR
01323 379156
EASTBOURNE**

fast
fresh
hot
spice
zest
colour
bright
rich
cool
relax
charm
savour
sensation

Our Story

This menu is inspired by a legacy that began with my great-grandfather, a Lascar—a courageous Indian sailor who served in the Royal Navy during World War II. During his time in service, he brought his love for cooking to the kitchens of the Navy, using his own recipes to bring comfort and flavour to those around him. After the war, he settled in Liverpool, where he continued to pursue his passion for cooking, which has since become a treasured family tradition. Today, his recipes and spirit live on in every dish we serve, honouring his journey and the generations who have kept his culinary legacy alive.

"Flavors That Feel Like Home"

"Each dish has such a unique and comforting taste. It's not just the usual flavors—it's something richer and more soulful. Knowing this is all inspired by a family legacy makes it even better. Highly recommend to anyone looking for a special meal!" —

Ahmed R.

"An Authentic Culinary Journey"

"Every dish on the menu is a celebration of Indian flavors and family heritage. The story behind the restaurant makes the experience feel even more authentic and memorable. A must-visit for anyone who loves Indian cuisine and culture." — Sarah J.

"Feels Like Home"

"Authentic, flavorful, and rooted in a touching family legacy. A true Eastbourne gem." — Alex P.

STARTER



Prawn Pathia & Puri 8.50

Highly spiced sweet and sour prawns with paratha

Samosa 6.50

Chicken or Vegetable stuffed triangle puff pastry

Chicken Tikka 7.50

Cubed chicken marinated charcoal grilled

Tandoori Chicken 7.50

Spring chicken marinated in tandoori spices, charcoal grilled

Calamari 7.50

Fried calamari, lemon garlic and chefs special sauce

Tandoori King Prawn 9.50

king Prawn (x2) flavoured with Tandoori spices, charcoal grilled

Onion Bhaji 6.50

Crispy battered bhaji made from thinly sliced onions & lentils.

Sheek Kebab 6.50

Minced lamb, fragrantly spiced and finished in Tandoor

Memo 7.50

Pancake stuffed with spiced lamb or Chicken cooked to chef's recipe

Starters accompanied with side salad

TANDOOR



Tandoori Chicken 11.50

Half chicken marinated with mild spices and finished in tandoor

Tandoori King Prawn 14.50

King prawns marinated with special spices finished in tandoor

Shaslik 11.50

Tender marinated chicken or Lamb, capsicum, tomatoes and onions. finished in Tandoor

Tandoori Mixed Grill 16.50

Tandoori chicken, chicken tikka, lamb tikka and sheek kebab

Vegetable Shaslik 11.

Marinated vegetables, seasoned & spiced. finished in Tandoor

King Prawn Shaslik 15.

Marinated King Prawn, capsicum, tomatoes and onions. finished in Tandoor

Tikka 11.

Cubed marinated & spiced tender chicken or Lamb charcoal grilled in tandoor

Paneer Shaslik 11.5

Cubed paneer, capsicum, tomatoes and onions. finished in Tandoor

LASCAR RECOMMENDATIONS



Murgh Makhana

12

Chargrilled chicken cooked in a special butter creamy sauce.

Murgh Tikka Masala

12

Chargrilled chicken cooked in a special masala sauce.

Saagwala

12

Tender Lamb or chicken cooked with spinach, onions & fresh garlic.

Jhaal Masala

12

Tender pieces of chicken or Lamb cooked in a special hot & spicy masala sauce. (Hot)

Green Masala

12

Tender pieces of chicken or Lamb cooked in a hot sauce with fresh chillies and coriander. (Hot)

Karahi Kebab

12

Khyberia

Speciality from the Khyber pass, tender pieces of chicken cooked with Khyber spices, tomatoes and capsicum and sizzled on a skilled.

Goan

14

Highly spiced tender chicken or lamb cooked with fresh onions, garlic, ginger, peppers, green chillies and an essence of lime.

Murghi Masalam

14

Chicken cooked in a minced meat sauce, rich in flavour.

Ajwani

14

Chicken or lamb cooked in a heavily spiced naga sauce. (Very Hot)

Badami Korma

14

Chicken or lamb cooked in a mild delicate mango flavoured sauce of natural yogurt, fresh herbs and spices.

Achari

14

Tender pieces of chicken or Lamb cooked in a pickle sauce with fresh chillies. (Hot)

Bombay Biriani

15

Slow-cooked boneless lamb in fragrant saffron biryani rice, accompanied with Tarka Dall

Chicken in fragrant saffron biryani rice, accompanied with Tarka Dall

15

LASCAR CLASSICS



Vegetable
Murgh
Gohst

10
11
11

Prawn
King Prawn
Paneer

12
13
10

Jhol

Cooked in medium curry sauce, delicately flavoured.

Korma

A very mild, delicately flavoured curry cooked with coconut, cream and almond.

Bhuna

Medium strength traditional dish with onions, herbs, tomatoes, and selected spices.

Karahi

Medium dish cooked with onions and spices.

Rogan

A rich sauce of tomatoes, garlic and fresh coriander.

Passanda

special sauce with almond cream and splash of red wine.

Dupiaza

Medium strength and cubed onions and green pappers producing a distinctive taste. (Med).

Jalfrezi

'Jal' means hot in Bengali, cooked with fresh chilles. Other spices include ginger, onion, capsicum and garlic. (Hot)

Pathia

A very tasty sweet, sour and hot dish prepared with onions and tomato, (Fairly Hot).

Dhansak

Very popular sweet & sour, hot dish with a great combination of herbs, spices & lentils. (Fairly Hot)

Madras

Popular dish from southern India with garlic, chilli & lemon juice. (Hot)

Vindaloo

A hot and spicy, moist curry to excite you taste buds. (Very Hot)

LASCAR SIDES



Mixed Vegetable Curry

Spiced vegetables sautéed in a tangy, flavourful sauce

6

Sag Bhaji

Spinach cooked with garlic.

6

Bombay Aloo

Spiced potatoes sautéed in a tangy, flavourful sauce

6

Sag Aloo

Tender potatoes and spinach cooked with aromatic spices

6

Sag Panir

Spinach & cheese with light spices and garlic.

6

Sag Dall

Spinach & Lentils

6

Aloo gobi

Potato & cauliflower with light spice and herbs

6

Brinjal Bhaji

Fresh aubergines with spices.

6

Bhindi Bhaji

Fresh okra cooked with spices.

6

Mushroom Bhaji

Mushrooms with spices and tomatoes.

6

Tarka Dall

Lentils with light spices and garlic.

6

Motor Panir

Chickpeas & cheese with light spices and garlic.

6

Chana Masala

Chickpeas cooked with light masala spices and garlic.

6

SUNDRIES



Basmati Rice

4

Special Fried Rice

5.50

Saffron Rice

5.25

Garlic Chicken Rice

5.75

Mushroom Rice

5.25

Saag Rice

5.25

Vegetable Rice

5.50

Coconut Rice

5.75

NAAN



Plain Naan

3.95

Classic light & fluffy

Keema Naan

5.50

Stuffed with spices and minced meat.

Kulcha Naan

5.50

Stuffed with vegetables and onions.

Peshwari Naan

5.50

Stuffed with almonds, coconut and sultanas.

Chilli Naan

5.50

Topped with fiery green chillies and baked in a tandoor for a smoky finish

Cheese Naan

5.50

Stuffed with shredded mozzarella and cheddar cheese

Garlic Naan

5.50

Stuffed with fresh garlic.

Paratha

4.75

Flat pancake bread cooked in Ghee

Chapati

3.50

whole wheat flatbread, hand-rolled and toasted on a flat griddle (tawa) for a light, soft texture

Pickle Tray

4.50

Plain Popadum

.90

Masala Popadum

1.10





Devonshire Special



Begun Adda King Prawn

King prawns and aubergines, fresh ginger and herbs cooked in spices. Served with salad

19.95

Shatkora

Authentic Bengali spiced dish cooked with citrus fruit (medium) Chicken or Lamb

17.95

Sea Bass Karahi

Fresh sea bass sizzled ginger, chilli & spring onions. Seasoned and charcoal grilled served with salad and rice

19.95

Amdani

Chicken or Lamb cooked in a mild creamy sauce flavoured with yoghurt

17.95

Mugla E' Maas

Salmon fried with tomatoes prepared to our chef's own special recipe

18.95

Lajawab

Chicken or lamb in a luxurious creamy sauce infused with aromatic spices, mildly spiced

17.95

Jhinga E' Garlic

King prawns grilled in the tandoor hint of mint and garlic

18.95

Methi Kalai

Chicken or lamb methi infused cooked in a mild and creamy sauce topped with spinach and garlic

17.95

Dishes accompanied with plain naan or basmati rice

Hyderabadi Murgh

A traditional Hyderabadi chicken dish prepared with tangy spices, fresh coriander, cream & yoghurt, simmered with tomatoes, garlic, ginger, bay leaves, cardamom and cloves

18.95



**27-29 CARLISLE ROAD
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EASTBOURNE**

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OR 10% OFF
COLLECTION OVER £50
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3 MILE RADIUS OVER
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OCCASION, WE ALSO PROVIDE
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**! FOOD ALLERGY
WARNING**

Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish.



Please ask a staff member about the ingredients used in your meal before ordering. Thank you – Management.

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Dessert & Coffee



Gulaab Jamun

Fried dough balls that are soaked in a sweet, sticky sugar syrup. served with Vanilla Ica cream

6.50

kulfi

Traditional Indian ice cream made from whole milk. Pistachio or Mango

3.50

Orange Sorbet

Refreshing Orange sorbet

5.50

Coconut Halves

Shredded Coconut Ice cream.

5.50

Cappuccino

4.00

Mocha

4.00

Latte

4.00

Floater coffee

6.50

Irish coffee

6.50

Tartufo Pistachio **6.50**

An Pistachio core covered with Almond Gelato & rolled in Pistachio crumb. Served with chocolate sauce.

Tartufo Amaretto **6.50**

An Amaretto core covered with Vanilla ice cream & rolled in crushed amaretto pieces. Served with Caramel sauce.

Fantatica **6.50**

Vanilla & caramel ice cream, Toffee sauce with almonds & chocolate covered toffee balls.

Espresso **2.80**

Double Espresso **3.10**

Flat white **3.10**

Macchiato **2.80**

Karak Chai **3.10**

Mint/herbal tea **3.10**

We use the Finest Rosso Lavazza Coffee Beans.