



Embark on a culinary journey with Pravaas, where every bite tells a story and flavours transport you to the heart of India.

At Pravaas, our story is a tapestry woven with the vibrant threads of tradition, passion, and the flavours of India. Our journey began as a dream to bring the rich tapestry of Indian cuisine to London.

Pravaas's culinary concept is to provide a journey through dishes inspired by Chef Patron Shilpa Dandekar. Her unyielding passion for the culinary arts and her insatiable desire to explore various kitchen styles have fuelled her quest for diverse culinary knowledge, allowing her to create some exceptional dishes in the menu.

The culinary odyssey evolves into Pravaas, a destination shaped by years of expertise. Remaining steadfast to the essence of authentic fine Indian cuisine, Shilpa and her team extend a warm invitation for you to embark on a new culinary venture, where the flavours resonate with the very heart of India.



# MENU

## PRE -STARTER

<b>Papad, Tomato &amp; Mango Chutney G, MUS</b>	<b>4.5</b>
assortments of papadums, garlic tomato chutney and tempered mango chutney	
<b>Add Chutney Pot</b>	<b>1.5</b>
mint sauce, chopped onion, pickle	
<b>Taste Of Mumbai D, G</b>	<b>7</b>
dahi sev puri - wheat puffs filled up with sweet and tangy chutneys and sweet yoghurt, pani poori, colcannon ragda pattice - colcannon pattice, topped with chickpeas and chutneys	
<b>Indian Bread &amp; Butter G, D</b>	<b>4</b>
pan fried naan breads with harissa butter / wasabi butter / anchovy's butter	

Please inform our staff of any allergens or special dietary requirements prior to ordering.  
All Prices are inclusive of 20% VAT. | A discretionary 12.5% service charge is added to the bill.

\* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN  
L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY



## STARTERS

<b>Vegetable Tokri G, D</b>	<b>11</b>
assorted tempuras in vodka batter asparagus tips, baby corn, padron peppers, baby aubergine, onion, chilli and dates jam, tamarind chutney and lime clotted cream	
<b>Patra Chaat D, SES</b>	<b>11</b>
colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev	
<b>Smoked Beetroot Tikki D, G, N, MUS</b>	<b>11</b>
grilled ash coated goats' cheese and walnut balsamic dressing	
<b>Lamb Galouti Kebab N, D</b>	<b>13</b>
Melt in mouth pan fried very finely minced smoked lamb kebab marinated in saffron, special blend of spices, brown onion, cashew paste, cranberry chutney served on layered flaky bread	
<b>Chicken Kathi Roll G, D</b>	<b>12</b>
regenerated traditional kathi roll from calcutta, savory chicken tikka tart, onion, peppers, garlic and coriander chutney and balsamic glazed onions	
<b>Seafood Soup F, M</b>	<b>13</b>
assortment of squid, shrimps, fish and mussels in fragrant lemon grass, black pepper and fennel soup	
<b>Seared Scallops M, N, D</b>	<b>15</b>
black poppy seeds, pumpkin seeds, rice crispy and pistachios crusted pan fried scallops, roasted peppers, walnut and pomegranate chutney, jerusalem artichoke pure	
<b>Richado Masala Fried Squid C</b>	<b>12</b>
smoked paprika, palm vinegar, cloves, garlic marinated squid, grilled courgette, grilled tomatoes and roquette	



## CLAY OVEN

<b>Tandoori Gobi D,N</b>	13
romesco marinated in fragrant spices in roasted red pepper, tomato sauce and pine nuts relish	
<b>Khade Masale Ka Paneer Tikka D</b>	13
cottage cheese marinated in yellow chilli, roasted blend of spices and yoghurt, stuffed with dry figs chutney	
<b>Malai Stuffed Tandoori Gucchi D, N</b>	15
cheddar, cream cheese, green chilli stuffed morels	
<b>Wasabi Chicken Tikka D</b>	14
chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom	
<b>Reshmi Kebab D, N</b>	14
minced chicken skewers, sultanas fried cashew, chilli flakes, fried onion, mint and coriander	
<b>Sundries Tomatoes &amp; Red Chilli Tandoori Chicken * D</b>	19
curried yoghurt, coriander chutney pickled cucumber and radish salad	
<b>Seekh Kebab D</b>	14
fine minced lamb flavoured with aromatic spices, finely chopped onion and fresh coriander	
<b>Tandoori Stone Bass D</b>	16
orange and star anise braised fennel, buckthorn berries pickle	
<b>Garlic, Capers &amp; Beurre Noire Tandoori Prawns D, C</b>	20
three jumbo prawns marinated in kashmiri chilli paste, lemon juice kasoondi mustard	

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## MAIN COURSE

### GAME

- Duck Roast D** 21  
pan fried barberry duck tossed with blend of southern roasted spices and curry leaves potato mousseline, confit baby carrots
- Venison Dalcha** 23  
slow cooked venison ribs, pearl barley and lentils and black garlic pickle

### CHICKEN

- Murgh Khatta Pyaaz D** 16  
chicken tikka cooked with pickled silver skin onion and onion tomato masala
- Mangalorean Chicken MUS** 16  
breast of chicken cooked with coconut, chilli, curry leaves and tamarind
- Malvani Chicken \*** 16  
malvan is a scenic town in west coast of maharashtra. a traditional recipe modernised and presented by chef shilpa

### LAMB

- Lamb Rogan Josh D** 22  
slow cooked quarter rack of lamb in yoghurt, chilli and saffron sauce and potato dauphinoise
- Achari Lamb Shank D** 20  
slow cooked lamb shank in pickling spices
- Lamb Sukke \*** 18  
maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

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## SEAFOOD

<b>Prawn Balchao * C</b>	19
prawns cooked in blend of spices dry chilli, cinnamon, black peppers, cloves and vinegar	
<b>Patrani Macchi N, F</b>	21
halibut fillet, coriander and almond pesto wrapped in courgette flower and steamed in banana leaves on bed of tomato, onion, curry leaves, fennel and tamarind	
<b>Monk Fish Curry F, MUS</b>	20
chef shilpa's own recipe of fish curry	
<b>Red Snapper &amp; Palourde Moilee F, M</b>	20
red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut, ginger, green chill, clams and samphire pakora	

## CLASSICS – ALL TIME FAVOURITES

<b>Prawn Biryani D</b>	23
traditional rice dish cooked with prawn and fragrant spices	
<b>Chicken Biryani D</b>	19
traditional rice dish cooked with chicken and aromatic spices	
<b>Lamb Biryani D</b>	21
traditional rice dish cooked with lamb and fragrant spices	
<b>Butter Chicken D</b>	16
tandoori chicken breast in rich creamy butter and tomato sauce	
<b>Chicken Tikka Masala D</b>	16
chicken tikka cooked with onion and onion tomato masala	

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## VEGETARIAN

<b>Lasooni Palak D</b>	11
creamy spinach with brown garlic and dry fenugreek leaves	
<b>Bhindi Anardana</b>	11
bhindi masala given a twist with dry and fresh pomegranate	
<b>Baby Aubergine Masala SES</b>	11
baby aubergine in sesame seeds, tamarind anion tomato masala	
<b>Paneer, Baby Corn And Coloured Peppers D</b>	11
dry preparation of diced paneer and coloured peppers	
<b>Asparagus &amp; Pine Nut Porial MUS, N</b>	11
mustard, curry leaves tempered asparagus and pine nut with coconut	
<b>Dal Tadka</b>	11
yellow lentils tempered with tomatoes, cumin and mustard seeds, curry leaves and garlic	
<b>Dal Makhani D</b>	11
traditional preparation of black lentils slow cooked overnight, mildly spiced	

## ACCOMPANIMENTS & BREADS

<b>Saffron Pulao</b>	4.5
<b>Steamed Rice</b>	4
<b>Butter Naan G D</b>	4
<b>Garlic Naan G D</b>	4
<b>Peshawari Naan G D N</b>	5
sweet bread made with coconut, cashewnut and cream	
<b>Kheema Naan G D</b>	5
minced lamb stuffed bread	
<b>Cheese Naan G D</b>	5
<b>Tandoori Roti G</b>	4
<b>Laccha Paratha G D</b>	5
<b>Ragi Bhakri</b>	5
red millet steamed dough bread (gluten free)	
<b>Pomegranate Raita D</b>	4.5
<b>Yoghurt D</b>	3.5

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# TASTING MENU

## BY CHEF SHILPA DANDEKAR

£69.00 PER PERSON | WINE FLIGHT £50

### Pani Puri Shots



### Seared Scallops F, M, D, N

black poppy seeds, pumpkin seeds, rice crispy and pistachios crusted pan fried scallops, roasted peppers, walnut, pomegranate chutney, jerusalem artichoke pure

### Wasabi Chicken Tikka D

chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom



### Patra Chaat D, SES

colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev



### Red Snapper And Palourde Moilee F, M

red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut, ginger, green chill, clams, samphire pakora served with steamed rice



### Lime & Ginger Granita



### Lamb Sukke \*

### Asparagus & Pine Nut Mus, N

### Dal Makhani D

### Butter Naan G, D



### Shahi Tukra D, N

crispy brioche bread, reduced saffron milk, stewed apple and rose and pistachio whipped cream



### Tea/Coffee & Petit Fours

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