

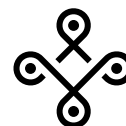


Embark on a culinary journey with Pravaas, where every bite tells a story and flavours transport you to the heart of India.

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

Papad, Tomato & Mango Chutney G, MUS	4.5
assortments of papadums, garlic tomato chutney and tempered mango chutney	
Add Chutney Pot	1.5
mint sauce, chopped onion, pickle	
Taste Of Mumbai D, G	7
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)	
Indian Bread & Butter G, D, F	4
pan fried naan breads with harissa butter / wasabi butter / anchovy butter	

* 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

Mixed Vegetable Tokri D	12
assorted tempuras in vodka batter asparagus tips, baby corn, padron peppers, baby aubergine, onion pakora, chilli and dates jam, tamarind chutney and lime clotted cream	
Patra Chaat D, SES	12
colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev	
Smoked Beetroot Tikki D, G, N, MUS	12
grilled ash coated goats' cheese and walnut balsamic dressing	
Lamb Galouti Kebab G, N, D	14
melt in mouth pan fried finely minced smoked lamb kebab marinated in saffron special blend of spices, brown onion, cashew paste, cranberry chutney served on layered flaky bread	
Chicken Kathi Roll G, D, E	13
regenerated traditional kathi roll from calcutta, savory chicken tikka tart, onion peppers, garlic and coriander chutney and balsamic glazed onions	
Winter warmer Lamb Soup D	14
traditional lamb trotter soup finished with confit leg of lamb	
Seared Scallops F, M, N, D	16
pan seared scallops marinated in green chilli, coriander & malt vinegar, kaffir lime & coconut sauce, mixed roasted peppers, pine nuts salsa	
Fish Cafreal F, G, MUS, E	14
beer batter fried caffreal masala marinated fillet of guilt head bream, minted green peas and home made tartare sauce	

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FROM TANDOOR - CLAY OVEN

Roasted Butternut Squash D, N, MUS	14
kashmiri chilli and mustard marinated tandoori butternut squash in dry chilli, cumin and garlic oil dressing, roasted desiccated coconut and pinenuts with dollop of greek yoghurt	
Kalimirch & Pudina Paneer Tikka D, N	13
cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruits chutney accompanied by red onion and red currant marmalade	
Portobello & Wild Mushrooms D	14
cheddar, cream cheese, apricots, green chilli stuffed tandoori portobello mushrooms served on the bed of mixed wild mushroom tossed in butter, coriander, garlic and tomatoes	
Wasabi Chicken Tikka D, M	15
chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom	
Chicken Chops D, N, MUS	18
boneless chicken legs marinated in fried almond and onion paste, dried rose petals	
Tandoori Chicken with Sundried tomatoes* D, MUS	21
curried yoghurt, coriander chutney pickled cucumber and radish salad	
Seekh Kebab D	15
fine minced lamb flavoured with aromatic spices, finely chopped onion and fresh coriander	
Tandoori Lobster C, D, MUS	26
05oz tail of tandoori lobster, mango, avocado and pickled ginger salad, curry leaves and mustard dressing in coconut, lime beurre blanc	
Garlic, Capers & Beurre Noire Tandoori Prawns D, C, MUS (3pc)	23
jumbo prawns marinated in kashmiri chilli paste, lemon juice kasoondi mustard	

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MAIN COURSE

GAME

Duck Roast D 24
pan fried barberry duck tossed with blend of southern roasted spices and curry leaves potato mousseline, confit baby carrots

Venison Steak D, MUS 25
grilled venison steak on the bed of black pepper, green chilli & tomatoes masala, onion bhaji rings

CHICKEN

Murgh Khatta Pyaaz D 17
chicken tikka cooked with pickled silver skin onion and onion tomato masala

Mangalorean Chicken MUS 18
breast of chicken cooked with coconut, chilli, curry leaves and tamarind

Malvani Chicken* 18
malvan is a scenic town in west coast of maharashtra. a traditional recipe modernised and presented by chef shilpa

LAMB

Lamb Rogan Josh D, MUS 24
slow cooked quarter rack of lamb in yoghurt, chilli, saffron sauce and potato dauphinoise

Achari Lamb Shank D, MUS 23
slow cooked lamb shank in pickling spices

Lamb Sukke* 21
maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

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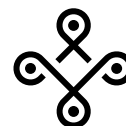
SEAFOOD

Prawn Balchao* C, MUS	22
prawns cooked in blend of spices dry chilli, cinnamon, black peppers, cloves and vinegar	
Patrani Macchi N, F	23
halibut fillet, coriander and almond pesto wrapped in courgette flower and steamed in banana leaves on a bed of tomato, onion, curry leaves, fennel and tamarind	
Monk Fish Curry F, MUS	22
chef Shilpa's own recipe of fish curry	
Red Snapper & Palourde Moilee F, M	24
red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut, ginger, green chill, clams and samphire pakora	

CLASSICS – ALL TIME FAVOURITES

Prawn Biryani D, C	26
traditional rice dish cooked with prawn and fragrant spices	
Chicken Biryani D	21
traditional rice dish cooked with chicken and aromatic spices	
Lamb Biryani D	24
traditional rice dish cooked with lamb and fragrant spices	
Butter Chicken D	17
tandoori chicken breast in rich creamy butter and tomato sauce	
Chicken Tikka Masala D	17
chicken tikka cooked with onion tomato masala	

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VEGETARIAN - sides

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

ACCOMPANIMENTS & BREADS

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

All Prices are inclusive of 20% VAT.

A discretionary 5% brand charge and 7.5% service charge is added to the bill.

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NON-VEG TASTING MENU BY CHEF SHILPA DANDEKAR

£72.00 PER PERSON | WINE FLIGHT £59.00

Pani Puri Shots G



Glera NV (Italy)

Domus-Picta Valdobbiadene Superiore Prosecco Brut

Seared Scallops F, M, D, N

pan seared scallops marinated in green chilli, coriander & malt vinegar, kaffir lime & coconut sauce, mixed roasted peppers, pine nuts salsa

Wasabi Chicken Tikka D, MUS

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



Riesling 2020 (France)

Cave de Turckheim Reserve Riesling 12.5%

Patra Chaat D, SES

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



Chardonnay 2022 (Australia)

Foundstone Chardonnay Unoaked 13%

Red Snapper & 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



Kokum Granita



Cabernet Sauv Shiraz, 2018 (India)

VA Reserve Collection Grovers 14%

Lamb Sukke*

Asparagus & Pine Nut Mus, N | Dal Makhani D | Naan G, D



Sauternes 2022 (France)

Chateau delmond

Shahi Tukra D, G, N

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



Tea/Coffee & Petit Fours

Please inform our staff of any allergens or special dietary requirements prior to ordering.

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VEG TASTING MENU BY CHEF SHILPA DANDEKAR

£72.00 PER PERSON | WINE FLIGHT £59.00

Pani Puri Shots G



Glera NV (Italy)

Domus-Picta Valdobbiadene Superiore Prosecco Brut

Smoked Beetroot Tikki D, G, N, MUS

grilled ash coated goats' cheese and walnut balsamic dressing

Kalimirch and Pudina Paneer Tikka D

cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruits chutney accompanied by red onion and red currant marmalade



Riesling 2020 (France)

Cave de Turckheim Reserve Riesling 12.5%

Patra Chaat D, SES

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



Chardonnay 2022 (Australia)

Foundstone Chardonnay Unoaked 13%

Veg Biryani D

Assortment of vegetables and cottage cheese cooked along with saffron rice served with pickle, papad & raita



Kokum Granita



Pinot Noir 2021 (Chile)

Novas Gran Reserva Organic Pinot Noir 13%

Baby Aubergine Masala SES

Asparagus & Pine Nut Mus, N | Dal Makhani D | Butter Naan G, D



Sauternes 2022, (France)

Chateau Delmond

Shahi Tukra D, G, N

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



Tea/Coffee & Petit Fours

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