



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	4
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

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

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CLAY OVEN

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

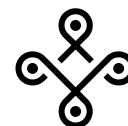
CHICKEN

- 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

Prawn Balchao * C	19
prawns cooked in blend of spices dry chilli, cinnamon, black peppers, cloves and vinegar	
Patrani Macchi N, F	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	
Monk Fish Curry F, MUS	20
chef shilpa's own recipe of fish curry	
Red Snapper & Palourde Moilee F, M	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

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

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VEGETARIAN

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 anion tomato masala	
Paneer, Baby Corn And 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
sweet bread made with 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

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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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