

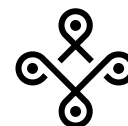


Embark on a culinary journey with Pravaas, where every bite tells a story and flavours transport you to the heart of India.

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 D, MUS	1.5
mint sauce, chopped onion, pickle	
Taste Of Mumbai D, G	8
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)	
Mini Naan G, D	4
Brown garlic, chilli and coriander 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

Patra Chaat D, SES	13
colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev	
Smoked Beetroot Tikki D, G, N, MUS	13
grilled ash coated goats' cheese and walnut balsamic dressing	
Lamb Galouti Kebab G, N, D	15
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	14
regenerated traditional kathi roll from calcutta, savory chicken tikka short crust pastry, onion peppers, garlic and coriander chutney and balsamic glazed onions	
Seared Scallops F, M, N, D	17
pan seared scallops marinated in green chilli, coriander and malt vinegar, kaffir lime & coconut sauce, mixed roasted peppers, pine nuts salsa	
Tamarind Chilli Squid F, G, MUS, E	15
Crispy fried fresh squid, tossed in chilli garlic, tamarind scallions and smoked paprika sauce	

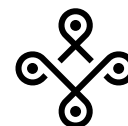
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FROM TANDOOR - CLAY OVEN

Kalimirch & Pudina Paneer Tikka D, N	14
cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruits chutney accompanied by red onion and red currant marmalade	
Portobello & pink oyster Mushrooms D	15
cheddar, cream cheese, apricots, green chilli stuffed tandoori portobello mushrooms served on the bed of pink oyster mushroom tossed in butter, coriander, garlic and tomatoes	
Wasabi Chicken Tikka D, M	16
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* D, N, MUS	22
black pepper, cheese, cashew and lemon marinated chicken with spicy coleslaw and watercress salad	
Seekh Kebab D	15
fine minced lamb flavoured with aromatic spices, finely chopped onion and fresh coriander	
Tandoori Lobster C, D, MUS	28
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)	24
jumbo prawns marinated in kashmiri chilli paste, lemon juice kasoondi mustard	

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MAIN COURSE

GAME

- | | |
|---|-----------|
| Coorgi Duck MUS, CEL | 26 |
| pan fried duck tossed with blend of southern roasted spices served with baby potatoes, baby carrots, celery | |
| Guinea fowl stew D, MUS | 25 |
| guinea fowl gently braised in mild coconut sauce and spring vegetables(baby leeks, green peas, green beans) | |

CHICKEN

- | | |
|--|-----------|
| Mangalorean Chicken MUS | 19 |
| breast of chicken cooked with coconut, chilli, curry leaves and tamarind | |
| Malvani Chicken* | 19 |
| 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 Indian style | |
| Slow cooked Lamb shank D, N | 27 |
| rich creamy cashewnut and yoghurt sauce with a special blend of spices | |
| Lamb Sukke* | 22 |
| 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	
Monk Fish Curry F, MUS	24
chef Shilpa's home recipe of fish curry	
Halibut and mixed seafood green curry C,F, M	25
Shrimps, squid, mussels cooked in coriander, chilli and coconut with samphire pakora	

CLASSICS – ALL TIME FAVOURITES

Prawn Biryani D, C	28
traditional rice dish cooked with prawn and fragrant spices	
Chicken Biryani D	23
traditional rice dish cooked with chicken and aromatic spices	
Butter Chicken D	18
tandoori chicken breast in rich creamy butter and tomato sauce	
Chicken Tikka Masala D	18
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	
Asparagus & Pine Nut Porial MUS, N	11
mustard, curry leaves tempered asparagus and pine nut with coconut	
Paneer, Baby Corn & Coloured Peppers D	11
dry preparation of diced paneer and coloured peppers	
Roasted Potato MUS, N	11
Parisienne potato tempered with panchpuran (five seeds), chilli & dry mango powder	
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 12.5% service charge will be added to the bill.

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Please note that we do handle allergenic ingredients throughout our kitchens. While we strive to provide a safe dining experience for all our guests, we cannot guarantee that any of our dishes are completely allergen-free.

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 2021 (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 2023 (Australia)

Foundstone Chardonnay Unoaked 13%

Halibut & Mixed seafood green curry C, F, M

shrimps, squid, mussels cooked in coriander, chilli and coconut with potato straws



Kokum Granita



Cabernet Sauv Shiraz, 2022 (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, E, 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

Kalimirsch 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 2021 (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 2023 (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 2022 (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, E, G, N

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



Tea/Coffee & Petit Fours

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