



LUNCH MENU

£35.00 PER PERSON

Papad, Tomato & Mango Chutney G, MUS
assortments of papadums, garlic tomato chutney and tempered mango chutney

CHAAT

Patra Chaat D, SES
colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, Onion, tomato and sev

STARTERS

Choice of one of the following

Smoked Beetroot Tikki D, G, N, MUS
grilled ash coated goats' cheese and walnut balsamic dressing

Or

Lamb Galouti Kebab G, N, D
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

Or

Chicken Chops D, N, MUS
boneless chicken legs marinated in fried almond and onion paste, dried rose petals

Or

Fish Cafreal F, G, MUS, E
beer batter fried Cafreal masala marinated fillet of guilt head bream, minted green peas and homemade tartare sauce

MAINS

Choice of one of the following

Baby Aubergine Masala SES
baby aubergine in sesame seeds, tamarind onion tomato masala

Or

Mangalorean Chicken MUS
chicken chunks cooked with coconut, chilli, curry leaves and tamarind

Or

Butter Chicken D
tandoori chicken breast in rich creamy butter and tomato sauce

Or

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

Or

Monk Fish Curry F, MUS
Chef Shilpa's own recipe of fish curry

Or

Garlic, Capers & Beurre Noire Tandoori Prawns D, C, MUS (2pc)
jumbo prawns marinated in kashmiri chilli paste, lemon juice kasoondi mustard

SERVED WITH: Lasooni palak, Dal makhani – Bread (butter or garlic naan) or Steamed rice



OPTIONAL

Supplement £6

Choice of one of the following

White chocolate & Rasmalai Mousse D, N, E

strawberry and blueberry compote, pistachio nougat

or

Shahi tukra D, N, E, G

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

All Prices are inclusive of 20% VAT.

A discretionary 12.5% service charge has been added to the bill.

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).

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.

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