



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

(MINIMUM 1 MAIN COURSE PER PERSON)

### 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 D, MUS</b>	<b>1.5</b>
Mint sauce, chopped onion, pickle	
<b>Taste Of Mumbai D, G</b>	<b>8</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>Mini Naan G, D</b>	<b>4</b>
Brown garlic, chilli and coriander butter	

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.

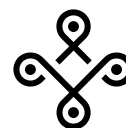
\* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY



## STARTERS

<b>Patra Chaat D, SES</b>	<b>13</b>
Colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev	
<b>Smoked Edamame, Spinach Kebab and Tirokafteri D, N</b>	<b>13</b>
Smoked lightly spiced with cardamom, brown onion and green chilli spiced cakes, watercress, roasted peppers and feta salad	
<b>Lamb Galouti Kebab G, N, D</b>	<b>15</b>
Melt-in-the-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	
<b>Savoury Chicken Mille Feuille D, E, G, MUS</b>	<b>15</b>
Shredded chicken cooked with curry leaves, coriander and black peppers, layered in crispy, buttery pastry, lemon gel and pickled onions	
<b>Seared Scallops C, D, E, G, MUS</b>	<b>17</b>
Pan seared scallops, beetroot and balsamic salad, curried cauliflower puree, brown butter, chilli and lemon dressing, parmesan tuille	
<b>Tamarind Chilli Squid F, G, M, E</b>	<b>15</b>
Crispy fried fresh squid, tossed in chilli garlic, tamarind scallions and smoked paprika sauce	

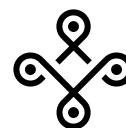
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## FROM TANDOOR - CLAY OVEN

<b>Kalimirsch &amp; Pudina Paneer Tikka D, N</b>	<b>14</b>
Cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruits chutney accompanied by red onion and red currant marmalade	
<b>Wasabi Chicken Tikka D, MUS</b>	<b>17</b>
Chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom	
<b>Lamb Chop D, N</b>	<b>22</b>
French trimmed half rack tandoori lamb chop marinated in light and fragrant spices, pickled raw papaya and carrot salad with coriander chutney	
<b>Tandoori Chicken* D, N, MUS</b>	<b>23</b>
Black pepper, cheese, cashew and lemon marinated chicken with spicy coleslaw and watercress salad	
<b>Venison Seekh Kebab D</b>	<b>18</b>
Sage flavoured spicy and juicy venison mince kebab skewer, quince and sultana chutney, sushi ginger	
<b>Tandoori Lobster C, D, MUS</b>	<b>29</b>
05oz tail of tandoori lobster, mango, avocado and pickled ginger salad, curry leaves and mustard dressing in coconut, lime beurre blanc	
<b>Monk Fish Tail and Sea Buckthorn Pickle F, MUS, D</b>	<b>21</b>
Monk fish tail marinated in pickling spices with thousand layers crispy potatoes	

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## MAIN COURSE

### GAME

<b>Coorgi Duck MUS, CEL</b>	<b>27</b>
Pan-fried duck tossed with blend of southern roasted spices served with baby potatoes, baby carrots, celery	
<b>Guinea Fowl Stew D, MUS</b>	<b>26</b>
Guinea fowl gently braised in mild coconut sauce with autumn greens	

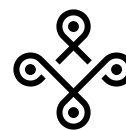
### CHICKEN

<b>Mangalorean Chicken MUS</b>	<b>19</b>
Breast of chicken cooked with coconut, chilli, curry leaves and tamarind	
<b>Malvani Chicken*</b>	<b>19</b>
Malvan is a scenic town on the west coast of Maharashtra. A traditional recipe modernized and presented by Chef Shilpa	

### LAMB

<b>Lamb Rogan Josh D, MUS</b>	<b>25</b>
Roasted fillet of lamb in yoghurt, chilli, saffron sauce, curry leaves and chilli potato dauphinoise	
<b>Slow Cooked Lamb Shank D, G, N</b>	<b>29</b>
Rich creamy cashew nut and yoghurt sauce with a special blend of spices	
<b>Lamb Sukke*</b>	<b>23</b>
Maharashtrian style lamb preparation cooked in spice blend of cloves and chilli	

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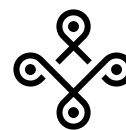
## SEAFOOD

<b>Prawn Curry C</b>	<b>24</b>
Prawns cooked blend of whole dry kashmiri chilli, garlic, blackpepper, coconut and tamarind sauce	
<b>Halibut Fish Curry F, MUS</b>	<b>24</b>
Halibut cooked in Chef Shilpa's special blend of spices	
<b>Red Snapper and Palourdes Moilee F, M</b>	<b>26</b>
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, C</b>	<b>29</b>
Traditional rice dish cooked with prawns and fragrant spices	
<b>Chicken Biryani D</b>	<b>24</b>
Traditional rice dish cooked with chicken and aromatic spices	
<b>Butter Chicken D</b>	<b>19</b>
Tandoori chicken breast in rich creamy butter and tomato sauce	
<b>Chicken Tikka Masala D</b>	<b>19</b>
Chicken tikka cooked with onion and tomato masala	

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## VEGETARIAN – sides/mains

<b>Lasooni Palak D</b>	12/17
Creamy spinach with brown garlic and dry fenugreek leaves	
<b>Bhindi Anardana</b>	12/17
Bhindi masala given a twist with dry and fresh pomegranate	
<b>Baby Aubergine Masala SES</b>	12/17
Baby aubergine in sesame seeds, tamarind onion tomato masala	
<b>Savoy Cabbage Porial MUS, N</b>	12/17
Mustard, curry leaves tempered savoy cabbage and pine nut with coconut	
<b>Paneer, Baby Corn &amp; Coloured Peppers D</b>	12/17
Dry preparation of diced paneer and coloured peppers	
<b>Dal Tadka</b>	12/17
Yellow lentils tempered with tomatoes, cumin and curry leaves and garlic	
<b>Dal Makhani D</b>	12/17
Traditional preparation of black lentils slowly 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
Coconut, cashew nut 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

All Prices are inclusive of 20% VAT.

A discretionary 12.5% service charge will be 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 C, D, E, G, MUS

Pan seared scallops, beetroot and balsamic salad, curried cauliflower puree, brown butter, chilli and lemon dressing, parmesan tuille

## 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%

## Red Snapper and Palourdes Moilee F, M

Red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut, ginger, green chill, clams and samphire pakora



## Kokum Granita



## Cabernet Sauv Shiraz, 2022 (India)

VA Reserve Collection Grovers 14%

## Lamb Sukke\*

Savoy Cabbage Porial 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 Edamame, Spinach Kebab and Tirokafteri D, N

Smoked lightly spiced with cardamom, brown onion and green chilli spiced cakes, watercress, roasted peppers and feta salad

### 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 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

### Savoy Cabbage Porial 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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