

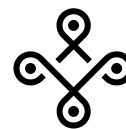


Embark on a culinary journey with Pravaas, where every bite tells a story and flavours transport you to the heart of India.

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

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 onions, pickle	
Pani puri shots D, G	8
Wheat puffs filled up with chickpeas, served with 3 different varieties of water, coriander – cumin & tamarind water, strawberry- mint & chilli water, passionfruit- black salt & dates chilli jam water.	
Mini Naan G, D	4
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

- Patra Chaat D, SES** 13
Colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev
- Courgette Flower and Goat's Curd Kebab D, G, N, MUS** 14
Courgette flower stuffed with goat's curd kebab, walnuts, honey, balsamic and beetroot dressing
- Lamb Galouti Kebab G, N, D** 15
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
- Chicken Kathi Roll G, D, E** 15
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, G** 17
Pan seared scallops marinated in red Chilli, ginger and garlic, saffron sauce, wild garlic thecha (wild garlic muddled with Chilli) and hazelnut churma.
- Tamarind Chilli Squid F, G, M, E** 15
Crispy fried fresh squid, tossed in Chilli garlic, tamarind scallions and smoked paprika sauce



FROM TANDOOR - CLAY OVEN

Kalimirch & Pudina Paneer Tikka D, N	14
Cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruit chutney accompanied by red onion and red currant marmalade	
Rosted Butternut Squash D, MUS	15
Chilli, garlic and kasoondi mustard marinated butternut squash, cumin and chilli dressing, roasted desiccated coconut and dollop of Greek yoghurt	
Wasabi Chicken Tikka D, MUS	17
Chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, Cardamom	
Lamb Chop D, N	22
French trimmed half rack tandoori lamb chop marinated in light and fragrant spices, pickled raw papaya and carrot salad with coriander chutney	
Tandoori Chicken* D, N, MUS	23
Black pepper, cheese, cashew and lemon marinated chicken with spicy coleslaw and watercress salad	
Venison Seekh Kebab D	18
Sage flavoured spicy and juicy venison mince kebab skewer, quince and sultana chutney, sushi ginger	
Tandoori Lobster C, D, MUS	29
05oz tail of tandoori lobster, mango, avocado and pickled ginger salad, curry leaves and mustard dressing in coconut, lime beurre Blanc	

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MAIN COURSE

GAME

Coorgi Duck MUS, CEL 27
Pan-fried duck tossed with blend of southern roasted spices served with roasted baby turnips, baby beetroot and black carrot

Guinea Fowl in Morel Sauce D, N, MUS 25
Tandoori Guinea fowl marinated in yoghurt, cream, nutmeg and morel sauce with braised leeks and asparagus.

CHICKEN

Mangalorean Chicken MUS 21
Breast of chicken cooked with coconut, chilli, curry leaves and tamarind

Malvani Chicken* 21
Malvan is a scenic town on the west coast of Maharashtra. A traditional recipe modernized and presented by Chef Shilpa

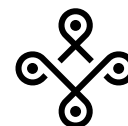
LAMB

Lamb Rogan Josh D, MUS 25
Roasted fillet of lamb in yoghurt, chilli, saffron sauce, curry leaves and chilli potato dauphinoise

Slow Cooked Lamb Shank D, G, N 29
Rich creamy cashew nut and yoghurt sauce with a special blend of spices

Lamb Sukke* 23
Maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

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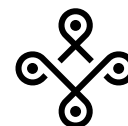
SEAFOOD

Prawn Curry C	24
Prawns cooked blend of whole dry kashmiri chilli, garlic, black pepper, coconut and tamarind sauce	
Roasted Grey Mullet F, MUS	24
Pan roasted Banana leave wrapped grey mullet fillet cooked along with madras onion (Indian shallots), yellow mustard paste, curry leaves, ginger and palm vinegar	
Red Snapper and Palourdes Moilee F, M	26
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	29
Traditional rice dish cooked with prawns and fragrant spices	
Chicken Biryani D	25
Traditional rice dish cooked with chicken and aromatic spices	
Butter Chicken D	20
Tandoori chicken breast in rich creamy butter and tomato sauce	
Chicken Tikka Masala D	20
Chicken tikka cooked with onion and tomato masala	

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VEGETARIAN - sides/mains

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

£79.00 PER PERSON | WINE FLIGHT £63.00

Pani Puri Shots G



Chardonnay, Pinot noir, Pinot Meunier (France)

Gremillet Selection Brut Champagne

Seared Scallop F, M, D, N

Pan seared scallop marinated in red Chilli, ginger and garlic, saffron sauce, wild garlic thecha (wild garlic muddled with Chilli) and hazelnut churma.

Wasabi Chicken Tikka D, MUS

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



Riesling 2023 (France)

Cave de Turckheim Reserve 12.5%

Patra Chaat D, SES

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



Sauvignon Blanc, 2025 (India)

Grovers

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



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

£79.00 PER PERSON | WINE FLIGHT £63.00

Pani Puri Shots G



Chardonnay, Pinot noir, Pinot Meunier (France)

Gremillet Selection Brut Champagne

Courgette flower and goats curd kebab D, G, N, MUS

Courgette flower stuffed with goat's curd kebab, walnuts, honey, balsamic and beetroot dressing

Kalimirch & Pudina Paneer Tikka D, N

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



Riesling 2023 (France)

Cave de Turckheim Reserve 12.5%

Patra Chaat D, SES

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



Sauvignon Blanc, 2025 (India)

Grovers

Grilled Butternut Squash D

Chilli, kasoondi mustard, honey marinated butternut squash in coconut, ginger, green chilli sauce



Kokum Granita



Grenache Noir, Syrah, 2023 (France)

Boutinot Côtes du Rhône Villages "Les Coteaux", 14%

Baby Aubergine Masala SES

Savoy Cabbage Porial MUS, N | Dal Makhani D | Butter Naan G, D



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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