

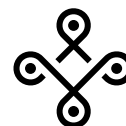


Embark on a culinary journey with Pravaas, where every bite tells a story and flavours transport you to the heart of India.

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

<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</b>	<b>1.5</b>
mint sauce, chopped onion, pickle	
<b>Taste Of Mumbai D, G</b>	<b>7</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>Indian Bread &amp; Butter G, D, F</b>	<b>4</b>
pan fried naan breads with harissa butter / wasabi butter / anchovy 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

<b>Mixed Vegetable Tokri D</b>	<b>12</b>
assorted tempuras in vodka batter asparagus tips, baby corn, padron peppers, baby aubergine, onion pakora, chilli and dates jam, tamarind chutney and lime clotted cream	
<b>Patra Chaat D, SES</b>	<b>12</b>
colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev	
<b>Smoked Beetroot Tikki D, G, N, MUS</b>	<b>12</b>
grilled ash coated goats' cheese and walnut balsamic dressing	
<b>Lamb Galouti Kebab G, N, D</b>	<b>14</b>
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	
<b>Chicken Kathi Roll G, D, E</b>	<b>13</b>
regenerated traditional kathi roll from calcutta, savory chicken tikka tart, onion peppers, garlic and coriander chutney and balsamic glazed onions	
<b>Winter warmer Lamb Soup D</b>	<b>14</b>
traditional lamb trotter soup finished with confit leg of lamb	
<b>Seared Scallops F, M, N, D</b>	<b>16</b>
pan seared scallops marinated in green chilli, coriander & malt vinegar, kaffir lime & coconut sauce, mixed roasted peppers, pine nuts salsa	
<b>Fish Cafreal F, G, MUS, E</b>	<b>14</b>
beer batter fried caffreal masala marinated fillet of guilt head bream, minted green peas and home made tartare sauce	

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## FROM TANDOOR - CLAY OVEN

<b>Roasted Butternut Squash D, N, MUS</b>	<b>14</b>
kashmiri chilli and mustard marinated tandoori butternut squash in dry chilli, cumin and garlic oil dressing, roasted desiccated coconut and pinenuts with dollop of greek yoghurt	
<b>Kalimirch &amp; Pudina Paneer Tikka D, N</b>	<b>13</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>Portobello &amp; Wild Mushrooms D</b>	<b>14</b>
cheddar, cream cheese, apricots, green chilli stuffed tandoori portobello mushrooms served on the bed of mixed wild mushroom tossed in butter, coriander, garlic and tomatoes	
<b>Wasabi Chicken Tikka D, M</b>	<b>15</b>
chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom	
<b>Chicken Chops D, N, MUS</b>	<b>18</b>
boneless chicken legs marinated in fried almond and onion paste, dried rose petals	
<b>Tandoori Chicken with Sundried tomatoes* D, MUS</b>	<b>21</b>
curried yoghurt, coriander chutney pickled cucumber and radish salad	
<b>Seekh Kebab D</b>	<b>15</b>
fine minced lamb flavoured with aromatic spices, finely chopped onion and fresh coriander	
<b>Tandoori Lobster C, D, MUS</b>	<b>26</b>
05oz tail of tandoori lobster, mango, avocado and pickled ginger salad, curry leaves and mustard dressing in coconut, lime beurre blanc	
<b>Garlic, Capers &amp; Beurre Noire Tandoori Prawns D, C, MUS (3pc)</b>	<b>23</b>
jumbo prawns marinated in kashmiri chilli paste, lemon juice kasoondi mustard	

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## MAIN COURSE

### GAME

- Duck Roast D** 24  
pan fried barberry duck tossed with blend of southern roasted spices and curry leaves potato mousseline, confit baby carrots
- Venison Steak D, MUS** 25  
grilled venison steak on the bed of black pepper, green chilli & tomatoes masala, onion bhaji rings

### CHICKEN

- Murgh Khatta Pyaaz D** 17  
chicken tikka cooked with pickled silver skin onion and onion tomato masala
- Mangalorean Chicken MUS** 18  
breast of chicken cooked with coconut, chilli, curry leaves and tamarind
- Malvani Chicken\*** 18  
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
- Achari Lamb Shank D, MUS** 23  
slow cooked lamb shank in pickling spices
- Lamb Sukke\*** 21  
maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

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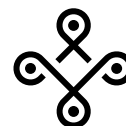
## SEAFOOD

<b>Prawn Balchao* C, MUS</b>	22
prawns cooked in blend of spices dry chilli, cinnamon, black peppers, cloves and vinegar	
<b>Patrani Macchi N, F</b>	23
halibut fillet, coriander and almond pesto wrapped in courgette flower and steamed in banana leaves on a bed of tomato, onion, curry leaves, fennel and tamarind	
<b>Monk Fish Curry F, MUS</b>	22
chef Shilpa's own recipe of fish curry	
<b>Red Snapper &amp; Palourde Moilee F, M</b>	24
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>	26
traditional rice dish cooked with prawn and fragrant spices	
<b>Chicken Biryani D</b>	21
traditional rice dish cooked with chicken and aromatic spices	
<b>Lamb Biryani D</b>	24
traditional rice dish cooked with lamb and fragrant spices	
<b>Butter Chicken D</b>	17
tandoori chicken breast in rich creamy butter and tomato sauce	
<b>Chicken Tikka Masala D</b>	17
chicken tikka cooked with onion tomato masala	

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## VEGETARIAN - sides

<b>Lasooni Palak D</b>	11
creamy spinach with brown garlic and dry fenugreek leaves	
<b>Bhindi Anardana</b>	11
bhindi masala given a twist with dry and fresh pomegranate	
<b>Baby Aubergine Masala SES</b>	11
baby aubergine in sesame seeds, tamarind onion tomato masala	
<b>Paneer, Baby Corn &amp; Coloured Peppers D</b>	11
dry preparation of diced paneer and coloured peppers	
<b>Asparagus &amp; Pine Nut Porial MUS, N</b>	11
mustard, curry leaves tempered asparagus and pine nut with coconut	
<b>Dal Tadka</b>	11
yellow lentils tempered with tomatoes, cumin and mustard seeds, curry leaves and garlic	
<b>Dal Makhani D</b>	11
traditional preparation of black lentils slow 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, cashewnut 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 5% brand charge and 7.5% service charge is 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 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 2020 (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 2022 (Australia)

Foundstone Chardonnay Unoaked 13%

## Red Snapper & 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



## Kokum Granita



## Cabernet Sauv Shiraz, 2018 (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, 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

## 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 2020 (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 2022 (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 2021 (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, G, N

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



## Tea/Coffee & Petit Fours

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