



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

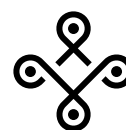
(MINIMUM 01 MAIN COURSE PER PERSON)

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 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	

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.

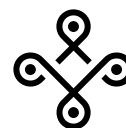
* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY



STARTERS

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

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FROM TANDOOR - CLAY OVEN

Kalimirsch & 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	
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	
Monk Fish Tail and Sea Buckthorn Pickle F, MUS, D	21
Monk fish tail marinated in pickling spices with thousand layers crispy potatoes	

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MAIN COURSE

GAME

Coorgi Duck MUS, CEL	27
Pan-fried duck tossed with blend of southern roasted spices served with baby potatoes, baby carrots, celery	
Guinea Fowl Stew D, MUS	26
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 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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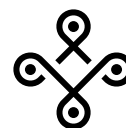
SEAFOOD

Prawn Curry C	24
Prawns cooked blend of whole dry kashmiri chilli, garlic, blackpepper, coconut and tamarind sauce	
Halibut Fish Curry F, MUS	24
Halibut cooked in Chef Shilpa's special blend of spices	
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	24
Traditional rice dish cooked with chicken and aromatic spices	
Butter Chicken D	19
Tandoori chicken breast in rich creamy butter and tomato sauce	
Chicken Tikka Masala D	19
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	
Enoki Mushroom D, N	12/17
Crispi white enoki tossed in rich, creamy and smokey tomato, onion and cashew curry.	
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	
Salsify Masala D	12/17
Delicate flavoured salsify tossed in mild fennel flavoured yoghurt sauce	
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

£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

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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

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 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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