



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 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-(Crustaceans), M-(Molluscs), 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	15
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 and a special blend of spices, brown onion, cashew paste and cranberry chutney, served on layered flaky bread	
Chicken Kathi Roll G, D, E	15
Reimagined traditional Kathi roll from Calcutta, savoury chicken tikka shortcrust 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, served with saffron sauce, garlic chives and lemon thyme thecha (garlic, chives, lemon thyme 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	

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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 and accompanied by red onion and red currant marmalade	
Tandoori broccoli N, D, MUS	15
Broccoli marinated in cheese, chilli and ginger with Stilton, walnut and pear salad.	
Wasabi Chicken Tikka D, MUS	17
Chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves and cardamom	
Lamb Chop D, N	24
French trimmed half rack tandoori lamb chops 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	
Lamb Seekh Kebab D	18
Finely minced lamb skewers mixed with coriander, mint and the chef's special blend of spices, cooked to perfection in the clay oven. Served with celeriac and kasoondi mustard salad, coriander and mint chutney.	
Tandoori prawns D, C	21
Tiger prawns in spicy red marination with chilli, ginger, garlic and lemon juice Served with nutty brown butter, capers, chilli, coriander and sherry vinegar.	
Tandoori Lobster C, D, MUS	31
5oz tail of tandoori lobster, mango, avocado and pickled ginger salad, curry leaves and mustard dressing in a coconut and lime beurre blanc	

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MAIN COURSE

GAME

Coorgi Duck MUS, CEL 27
Pan-fried duck with a blend of southern roasted spices, served with roasted baby heritage carrots, plum puree and citrus duck jus

Guinea Fowl in Morel Sauce D, N, MUS 26
Tandoori guinea fowl marinated in yoghurt cream and nutmeg with morel sauce and butter- sauteed rainbow chard.

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 modernised 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 30
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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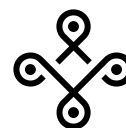
SEAFOOD

Prawn Curry C	24
Prawns cooked in a blend of whole dried Kashmiri chilli, garlic, black pepper, coconut and tamarind sauce	
Pan fried Chilean sea bass MUS, D, F	31
Exceptionally rich, buttery and tender premium pan-fried fish with edamame, rich coconut stew sauce and Indian version of Gnocchi à la Roma.	
Red Snapper and Palourdes Moilee F, M	26
Red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut, ginger, green chilli, 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	21
Tandoori chicken breast in rich creamy butter and tomato sauce	
Chicken Tikka Masala D	21
Chicken tikka cooked with onion and tomato masala	

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VEGETARIAN – sides/mains

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

ACCOMPANIMENTS & BREADS

Saffron Pulao	4.5
Steamed Rice	4
Butter Naan G D	4
Garlic Naan G D	4
Peshawari Naan G D N Coconut, cashew nut and cream	5
Kheema Naan G D Minced lamb stuffed bread	5
Cheese Naan G D	5
Tandoori Roti G	4
Laccha Paratha G D	5
Ragi Bhakri red millet steamed dough bread (gluten free)	5
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

£81.00 PER PERSON | WINE FLIGHT £64.00

Pani Puri Shot G



Chardonnay, Pinot noir, Pinot Meunier (France)

Gremillet Selection Brut Champagne

Seared Scallop F, M, D, N

Pan-seared scallops marinated in red chilli, ginger and garlic, served with saffron sauce, garlic chives and lemon thyme thecha (garlic, chives, lemon thyme 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 chilli, clams and samphire pakora



Kokum Granita



Cabernet Sauvignon Shiraz, 2022 (India)

VA Reserve Collection Grovers 14%

Lamb Sukke*

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



Tenuta | Cascinone Moscato d'asti, 2017 (Italy)

Gulab jamun brownie, walnut sable, coffee cream and sauce D, N, E, G



Tea/Coffee & Petit Fours

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VEG TASTING MENU

BY CHEF SHILPA DANDEKAR

£81.00 PER PERSON | WINE FLIGHT £64.00

Pani Puri Shot 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 fruit 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



Tenuta | Cascinone Moscato d'asti, 2017 (Italy)

Gulab jamun brownie, walnut sable, coffee cream and sauce D, N, E, G



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