



RAVAL | EARLY EVENING PLATTER MENU

This unique concept is based on the traditional Thali platter and reflects traditional Indian cookery, with a balance of nutrition, flavours, textures and colours to create a balanced meal.

The platter menu has been designed as a light yet balanced meal. We aim to cook and serve your platter within the hour – perfect for a pre-concert or theatre meal.

Available 5.30pm – 6.45pm Monday – Friday.*

£15.95
PER PERSON

“we focus on real
Indian food as
eaten in India;
which is unusual
in the uk:
**balanced meals,
fresh vegetables
& healthy eating”**

The Raval Early Evening Platter consists of a main dish, the vegetable dish of the day, a lentil dish, pilau rice and freshly baked naan bread from tandoor.

For your main dish, please choose one of the following options:

Fish Platter: Fresh sea bass seasoned with chillies and lemon juice simmered in a spicy sauce of onion, tomato and tamarind

Prawn Platter: Kerala king prawns in caramelized onion sauce, tomato, curry leaves and tamarind

Chicken Platter: Chicken tikka cooked in a tomato fenugreek sauce with light spices, cream and honey

Lamb Platter: Loin of lamb slowly cooked with ground spices, onion, chillies, coriander and ginger

Vegetable Platter: Home made cottage cheese, tomato & fenugreek sauce, cilantro, garam masala and cream

So for example...

A choice of the fish platter will include the following items

- Fresh fish of the day, onion, tomato and tamarind
- Vegetable dish of the day
- Lentil dish
- Pilau rice
- Naan bread

Dishes will change on a monthly basis depending on flavours and produce in season.

There is a discretionary 10% service charge

PLEASE NOTE

Our dishes may contain nuts or nuts derivatives, gluten and some may contain shell/fish bones. **Please ask your waiter for advice.**

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*Your order must be placed within these times