



RAVAL

Luxury Restaurant & Bar

à la carte
menu

SWAGAT

- welcome

Raval welcomes you on a journey through a wide range of exotic flavours and subtle tastes that represent the rich heritage of India. Enjoy the elegance of fine dining as we delicately prepare each dish that boasts its own distinctive flavour and aroma. Only fresh ingredients are used to tempt your appetite.

The fragrant and pungent spices of India are blended fresh daily in an exacting, centuries old craft, indispensable to Indian cuisine. The surrounding graceful décor allows you to experience the heart of India's cuisine.

Consider our home yours as you receive our unique hospitality and a satisfying and pleasant meal.

We trust you will enjoy our service and return with family and friends to share this experience.

RAVAL

STARTERS

Inevitably with the quality of the main courses offered by Raval, cooking times may take a little while, as all of our dishes are cooked to order. While waiting for your main meal why not avail yourself of the excellent range of starters. Choose from succulent lamb chops, delicious patties, tasty tandoori scallops and also vegetarian options

LOBSTER SOUP Lightly spiced lobster and seafood soup with coconut milk	5.95
MINI MASALA DOSA South Indian rice pancakes stuffed with spiced potatoes, onion and curry leaves	5.95
TIKKA KURMURA Tandoori marinated shredded chicken mixed with capsicum , onion and chat masala	5.95
DAHI GOLGAPPA Mini puri's filled with spiced potatoes, chickpeas, coriander & seasoned yoghurt	5.95
LOBSTER AND MANGO Lightly spiced pan seared lobster with onion, mango and fresh coriander	12.95
PAL KATTI Indian paneer (cottage cheese) marinated in yogurt, mint, coriander and green chillies	5.95
TANDOORI SCALLOPS Lightly spiced king scallops with cherry tomatoes and ginger salsa	11.95
BATATA VADA Spiced potatoes and chickpea dumplings served with a mint & coriander chutney	5.95
SOOLA MACHI Marinated fresh salmon cooked in tandoor, flavoured with ajwain (carom seed)	6.95
TULSI TIKKA Delicately spiced tandoori roasted chicken breast, flavoured with fresh basil	6.95
ALOO BAINGAN CHATPATTA Potato, aubergine fritters mixed in chat masala and fresh coriander	5.95
MANGALORE JHINGA King prawns sautéed with mustard seeds, coconut, and chilli and curry leaves	12.95
KAKORI KABAB Lamb kebab mixed with aromatic Indian spices and herbs	6.95
MALABARI FISH CAKES Spicy poached fish and potato cakes pan fried and served with chutney	6.95
INJJI LAMB CHOPS Lamb chops marinated in ginger, tomato and mixed spices, baked in tandoor Served with a mint & coriander chutney	10.95

we focus on real Indian food as eaten in India - which is unusual in the UK:
balanced meals, fresh vegetables & healthy eating

MAIN COURSES

FISH

SALMON TELLICHERRY	14.95
Pan seared marinated fresh salmon, with chilli, ginger & curry leaves	
KONJU VARUVAL	15.95
Pan fried king prawn with onion, tomatoes, aromatic spices and curry leaves	
JINGHA PALAKURA	16.95
King prawn with ground spices, cooked in a fresh spinach-based sauce	
LAHORI MACHI	15.95
Fresh monkfish seasoned with chillies and lemon juice simmered in a spicy sauce	
SEABASS KING PRAWN CHARMINAR	16.95
Sea bass fillets stuffed with king prawn cooked in tomatoes, tamarind, coconut milk and curry leaves	
GOAN PRAWN CURRY	16.95
Spicy king prawn in coconut sauce with cumin, curry leaves and coriander	
CHEPA PULUSU	14.95
Fresh salmon cooked in a spicy sauce of caramelised onions, tomatoes and tamarind	
TANJAVOOR MEEN KOLAMBU	15.95
Sea bass cooked in hot madras spices, with chilli, ground coconut and coriander leaves	
CHEMEEN MANGA CHAR	16.95
King prawns in south Indian spices with coconut milk, chilli and green mango	
KERALAN FISH CURRY	15.95
Fresh monkfish cooked in a mixture of south Indian spices, and flavoured with curry leaves	
LOBSTER KATTAMARAN	35.95
A south Indian coastal speciality of lobster and king prawns cooked in onion, tamarind, tomatoes, crushed black pepper, ginger and curry leaves	

CHICKEN

CHICKEN ULARTHU	12.95
A dry, medium spiced preparation of bhuna chicken with onion, tomatoes and coriander	
MURG CHEERAI	13.95
Chicken cooked in spiced brown onions, fenugreek and finished with spinach leaves	
QUILON STEW	12.95
Traditional quilon stew of chicken breast with potatoes simmered in coconut cream, mustard and curry leaves	
MASKAI KOMDI	13.95
Delicately spiced, marinated chicken breast cooked in a tomato fenugreek sauce and honey	
MURG SHIMLA MIRCH	13.95
Chicken in peppers, tomatoes and onions tossed in a blend of tangy masala, medium spiced	
KETHAL CHICKEN	13.95
Chicken cooked in a spicy combination of red chilli, pepper and ground coriander	
FARSI PISTA KORMA	13.95
Chicken cooked in a ground paste of pistachios, spices and fresh cream	
KOZI MAPPAS	12.95
Chicken cooked in coconut milk, with a mixture of south Indian spices and fresh herbs	
MURG CHETTINADU	13.95
Chicken cooked in a hot madras sauce with onion, tomato and whole spices	
MURG HARA PIAZ	13.95
Chicken breast with freshly ground spices, ginger, tomatoes, chillies and spring onions	
DUMPUKHT BIRYANI	16.95
A north Indian speciality of chicken with basmati rice, spices and saffron, served with dal and raita	

LAMB

YAKHNI KORMA Mildly spiced Northumbrian lamb with cashew nuts, fresh cream and coriander leaves	14.95
LUCKNOWI ROGAN JOSH Northumbrian lamb simmered in an aromatic medium spicy sauce - a Kashmiri delicacy	13.95
CHANDI KALIYAN Lamb cooked in mild white gravy of onions, cashew nuts and freshly ground spices	13.95
MALABARI CHAMP Lamb chops marinated and cooked with a mixture of medium south Indian spices, potatoes, ginger, garlic, coconut milk and curry leaves	14.95
MEEKA SUKHA Lamb slowly cooked with ground spices, onion, chillies, coriander and ginger	13.95
SAAG GOSHT Lamb slowly cooked with ground spices, onion, ginger, garlic and spinach	13.95
KOFTA SOFIANI Fennel flavoured lamb and potato dumplings in a rich malai sauce of onion, cream, cashew nuts and roasted garlic	13.95
JARDALOO BOTI A popular Farsi lamb dish cooked in spices with apricot and wine vinegar	13.95
LAMB KARAIKUDI Lamb with onions, tomatoes and chillies, with a blend of madrasi hot spices	13.95
ATTU KOORA Lamb cooked in hot spicy sauce with onions, tomatoes, peppers and whole spices	13.95
TANDOORI THATTAM A mixed tandoori platter of lamb, chicken and seafood, served with fresh salad	17.95

VEGETARIAN SPECIALITIES

SIDE £5.95 MAIN £9.95

DUM ALOO GOBI Potatoes and cauliflower sautéed with cumin, ginger, chilli and lemon juice	
BHINDI AMCHOOR Okra cooked with ginger, green chillies, cumin seeds, turmeric, dried mango and cilantro	
CABBAGE MUTTAR Lightly spiced fresh cabbage and green peas with chilli, coriander and cumin	
MUTTAR PANEER Homemade paneer (cottage cheese) with peas and ground spices	
PINDI CHANA Chickpeas cooked with Punjabi spices, onions, tomatoes and pomegranate seeds	
PANEER TIKKA MASALA Homemade paneer (cottage cheese) in a tomato based makhani sauce	
SUBZI KOLAPURI Fresh mixed vegetables cooked with ginger, cumin, garlic, spices and fresh coriander.	
MELAGU KATHIRIKKAI Aubergine lightly spiced, cooked in onion, ginger, cumin, tomatoes and fresh coriander	
KOONU BHAJEE Fresh mushrooms sautéed with onions, garlic, ginger in Panjabi spices	
BHINDI PAL CURRY Lightly spiced okra with ginger, curry leaves, turmeric and coconut milk	
DESI DAL Lentils with pan fried garlic, cumin, green chillies, tomatoes & fresh coriander	

RICE AND INDIAN BREADS

BASMATI RICE	3.95
Plain rice steamed to perfection	
HOUSE PILLAU	4.95
Fine basmati rice cooked in delicately flavoured light spices	
PLAIN NAAN BREAD	3.50
A light bread baked in the clay oven	
TANDOORI ROTI	2.95
Whole wheat bread baked in the clay oven	
GARLIC NAAN	3.95
Naan bread flavoured with garlic	
CORIANDER NAAN	3.95
Naan bread flavoured with coriander	
PESHAWARI NAAN	3.95
Stuffed with ground almonds, cashew nuts, sultanas and coconut	

ACCOMPANIMENTS

MIXED SALAD	3.95
Fresh mixed salad of the day with South Indian dressing	
KHEERA RAITA	3.95
Yogurt with cucumber	
TOMATO & MINT RAITA	3.95
Yogurt with tomato and mint	
BAINGHAN RAITA	3.95
Refreshing, cool yoghurt with aubergine, tomato, chillies, garlic and coriander	
PAPAD	3.50
Indian Papad are mini thin wafers made of urad dal (lentil), served with freshly homemade relishes - good for two to share	

OUR FOOD IS LOCALLY SOURCED

Our lamb & vegetables are from northumberland

Our fresh fish & seafood are from scotland

Our chicken is free range

However our spices are from india

Please note, due to the presence of nuts in some of our dishes,

we cannot guarantee the absence of nut traces in our menu

Please ask about any other special dietary requirements

A discretionary service charge of 10% will be added to your final bill