



**RAVAL**

*Luxury Restaurant & Bar*

*à la carte*  
*menu*

# BRITISH Curry Awards

BRITISH CURRY AWARD WINNER



## 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

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

## 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.

SCALLOP MOILEE	11.95
Grilled king scallops with mustard, ginger and coconut sauce	
MANJAL TIKKA	6.95
Tandoori roasted chicken breast with cardamom, turmeric and ginger	
MALABARI FISH CAKES	6.95
Indian fish and potato cakes with ginger, spring onion and coconut crush	
INJJI LAMB CHOPS	10.95
Marinated lamb chops with ginger, tomato, chilli and crushed coriander	
CHANNA BATATA PURI	6.95
Mini puris filled with spiced potatoes, chickpeas and tamarind chutney	
KONJU VARUVAL	13.95
Lightly spiced pan seared king prawns with caramelised onion, tamarind and curry leaves	
RAGDA PATTIE	6.95
Indian potato patties with cumin, ginger, coriander and spiced chickpeas	
KALONJI PANEER	6.95
Marinated paneer with bell pepper, tamarind and nigella seeds	

## MAIN COURSES

CHICKEN PATIALA	13.95
Chicken simmered in a hot and spicy onion, tomato, chilli, coriander and bell pepper sauce	
KOZI COCONUT CURRY	13.95
Chicken in a mild sauce of ground coconut, cumin, cashew, ginger and cinnamon	
CHOOSA ULARTHU	13.95
Keralan style dry spicy chicken with caramelised onion, tomato and curry leaves	
KOMDI MASALA	13.95
Delicately spiced, marinated tandoori chicken breast in a fresh tomato, honey makhani sauce	

MURG CHEERAI	13.95
Chicken simmered in a mild sauce of spinach, coriander, ginger and garlic	
KASHMIRI ROGANJOSH	13.95
Northumbrian lamb simmered in an aromatic medium spicy sauce, a Kashmiri delicacy	
MEEKHA SUKHA	13.95
Slow cooked lamb in onion, tomato, pepper, chillies with a blend of Raval's unique hot spices	
LAMB URULAI	13.95
Medium spiced tender lamb with mustard, ginger, cardamom and potatoes	
SAAG GOSHT	13.95
Succulent lightly spiced lamb with an onion, ginger, garlic and fresh spinach sauce	
ATTU NARIYAL	13.95
Northumbrian lamb in a mild sauce of cashew, ginger and coconut, flavoured with fennel seeds	
CHEMEEN MANGACHAR	16.95
South Indian king prawn with mango, coconut, ginger and curry leaves	
TANJAVOOR MEEN	15.95
Pan seared dry, spicy Indian sea bass with onion, tomato, chilli, cocom, and coconut	
KERALAN FISH CURRY	15.95
Indian sea bass in medium Keralan spices with chilli, tamarind, coconut and curry leaves	
PANCH-MEL DAL (v)	7.95
Raval's unique lentil dish - a mixture of five different lentils with onion, garlic, tomato, chilli and coriander	
SAAG ALU (v)	7.95
Potatoes and fresh spinach sauce cooked together in medium Raval spices	
MILONI THARKARI (v)	7.95
Exotic mixed vegetables with sweet potatoes, aubergine, green peas, peanuts and sesame seeds	
PANEER HARI MIRCH (v)	7.95
Marinated paneer with onion, tomato, chilli, peppercorn and fresh coriander	

(v) - Vegetarian

## RICE AND INDIAN BREADS

HOUSE PILLAU	4.95
Dum cooked pillau rice of the day, with Raval spices and herbs	
STEAMED RICE	3.95
Fine basmati rice steamed to perfection	
PLAIN NAN	3.95
A light bread baked in clay oven	
GARLIC NAN	3.95
Nan bread flavoured with garlic	
CORIANDER NAN	3.95
Nan bread flavoured with coriander	
GWALIOR NAN	4.95
Nan bread with a mixture of dried fruits, nuts and coconut	
TANDOORI ROTI	3.95
Whole wheat bread baked in tandoor	
MALABARI PARATTA	3.95
Multi layered, flaky, leavened wheat flour flat malabari bread	

## ACCOMPANIMENTS

SOUTH INDIAN SALAD	3.95
Fresh mixed salad of the day with south Indian dressing	
MIXED RAITA	3.95
Yogurt with tomato, cucumber, onion and coriander	
PAPAD	3.95
Indian papad are mini thin wafers made of urad dal (lentil) served with Raval homemade relishes - good for two to share	

### OUR FOOD IS LOCALLY SOURCED

Our lamb and vegetables are from Northumberland

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



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### EVENTS AND OFFERS

For corporate events and offers please visit  
[www.ravaluk.com](http://www.ravaluk.com)  
[info@ravalrestaurant.com](mailto:info@ravalrestaurant.com)

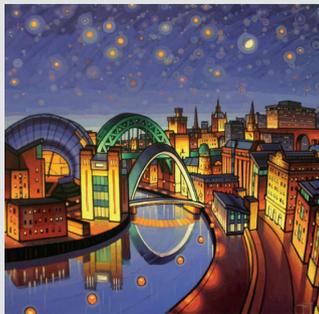
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