

Raval Seven Course Luxury Tasting Menu

Our tasting Menu is ideal for you to sample an array of Raval's culinary Indian cuisine. Filled with flavour and packed with real Indian spices, our tasting menu is an experience to behold

BOMBAY - LOBSTER & MANGO ●●D

Lightly spiced pan seared lobster with mango, onion, garlic, mustard, tamarind, and coriander

KERALAN - LAMB CUTLETS ●●D

Marinated lamb cutlets with ginger, tomato, chilli, tamarind, coriander and south Indian salad

KOLKATA - SEABASS TAKA TAK ●●N

Char-grilled seabass with Kolkata crushed potatoes, onions, chilli, and mint coriander

TAMIL - KING PRAWN'S SUKKAH ●●DN

Spiced pan seared king prawns with ginger, spices and toasted nigella seeds, and curry leaves

DELHI -TIKKA MASALA ●●DN

Chicken tikka with tomato, onion, ginger, pistachio masala and dried fenugreek leaves

GOAN- SALMON CURRY ●●DN

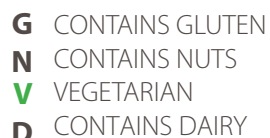
Spicy Goan salmon with a tomato, chilli, tamarind, coconut and saffron pillau rice
Served with Dum Alu, Panch-Mel Dal, and freshly baked Nan brads

CHOICE OF DESSERTS FROM ALA CARTE MENU

Please note: that all guests must order from the same menu, please speak to your server regarding any allergy concerns
Available until 9:30pm for dinner

7 COURSES
£59.95
per person

food guide



PLEASE NOTE: A discretionary 10% service charge will be charged.
ALLERGIES: WE CANNOT GUARANTEE THAT ALL OUR DISHES ARE DAIRY/NUT/GLUTEN/EGG/MUSTARD/ SESAME FREE AS SEVERAL DISHES WE MAKE CONTAIN THESE PRODUCTS AND THEY ARE ALL PREPARED IN THE SAME KITCHEN. PLEASE ASK YOUR SERVER FOR ANY INFORMATION YOU MAY REQUIRE.