

Our menus reflect the full diversity and vibrancy of modern Indian cuisine, skillfully translating the regional cooking traditions of India into impeccably presented, multi-sensory dishes that uphold Raval's fine reputation.

## Starters

**Daka Chana Chaat** ●● Cold (G)(D)(V) 4.95  
Chickpea, potato, chilli, lemon, coriander with hot & tangy chutney

**Manjal Chicken Tikka** ●● (D)(N) 5.95  
Tandoori chicken with turmeric, ginger, mint yoghurt and tamarind

**Tawa Sea Bass** ●● (G) 7.95  
Pan seared marinated sea bass with potato cake, Raval mixed spices and South Indian coconut chutney

**Rampuri Paneer Chaat** ●● cold (G) (V) (D) 4.95  
Paneer potato with chilli, lemon, coriander hot, & tangy chutney

**Scallop Moilee** ●● 12.95  
Marinated grilled king scallops with mustard, ginger and coconut

**Agra Onion Bhajia** ●● (G)(D)(V) 4.95  
Crispy onion fritters with rice, gram flour, green chilli and coriander

**Malabari Fish Cakes** ●● (G)(D) 5.95  
Indian fish and potato cakes with chilli, ginger, onion and coconut

**Inji Lamb Chops** ●● (D) 12.95  
Marinated lamb chops with ginger, tomato, chilli & crushed tamarind & coriander

**Khasi Chicken Pakora** ●● (G)(D) 4.95  
Marinated spiced Chicken in mixed spices & coated in a spiced flour batter

**Lobster & Mango** ●● 14.95  
Lightly spiced pan seared lobster with onion, mango and coriander

**Punjabi Fish Fingers** ●● (G)(D) 5.95  
White fish marinated in lime, garlic, coated in spiced gram flour batter

**Bihari Potato Cakes** ●● (G)(D)(V) 4.95  
Indian potato patties with, ginger, coriander, chickpeas tamarind

**King Prawns Varuval** ●● (G)(D) 13.95  
Spiced pan seared king prawns with Indian potato cake, tamarind and curry leaves

**Bombay Samosa** ●● warm (G)(D)(V) 4.95  
Vegetable samosa with mint yoghurt and tamarind chutney

**Adoori Chicken** ●●● (D) 6.95  
Chicken tikka with carrot, mustard, pineapple, chilli, coriander & Chaat masala

**Kerala Prawn Tempura** ●● (G)(D) 7.95  
Tiger prawn marinated with Raval's mixed spices & coated in a gram flour batter

## Eat • Drink • Indulge

### food guide



**G** Contains gluten  
**N** Contains nuts  
**V** Vegetarian  
**D** Dairy  
**E** Egg



## Classic Regional Indian Curries

Experience the diverse, regional tastes of classic Indian curries, from the North to the South, to the East to the West of India.

## Main Courses

### Chicken & Lamb Dishes

Chicken 9.95 Lamb 10.95 – please select

**Komdi Tikka Masala** ● (N)(D)  
Undoubtedly a British favourite with a tomato, cinnamon & pistachio masala sauce

**Chettinad Madrasi** ●●●● (D)  
Classic hot and spicy south Indian dish of toasted spices in a deep rich sauce

**Nariyal Korma** ● (N)(D)  
A rich creamy dish with toasted almonds, cashew, cinnamon & coconut milk

**Pukka Karahi** ●●● (D)  
Garlic & ginger infused tandoori tikka with onion, tomatoes, chillies, capsicums & coriander

**Parsi Dansak** ●●  
A rustic Parsi – a sweet & sour one pot stew with lentils, chillies, tamarind & spices

**Kashmiri Rogan Josh** ●●  
A traditional vivacious Kashmiri dish with tomato, garlic, cumin, cinnamon & coriander

**Chennai Bhuna** ●●● (D)  
A slow cooked South Indian spicy dish with onion, tomato & curry leaves

**Rajpura Saag** ●● (D)  
A vibrant green velvety spinach purée with ginger, garlic, chilli, & cream

**Kanpuri Jalfrezi** ●●● (D)  
Spicy tandoori meat with onions, capsicums, ginger, chilli, coriander & black cumin

**Calcutta Do Piazza** ●●● (D)  
“Do piazza” literally means “Double Onion” “with tomatoes, chillies & coriander

### Home Style Indian Curry of the Day ●●●

A rustic & authentic one-pot meat curry on the bone packed with real indian spices & fragrant coriander.

## Fish & Seafood Dishes

Fish 12.95 Tiger Prawns 13.95 – please select

**Malabari Tiger Prawn** ●●  
Spiced small tiger prawns with tomato, onion, ginger, garlic, chillies, cardamom & curry leaves

**Tamil Prawn Karahi** ●●  
Spicy tiger prawn with fresh garlic and tomatoes, tossed with onions & peppers

**Nadia Fish Curry** ●●  
White fish marinated with coconut, ginger, garlic, mustard seeds & curry leaves

**Sukha Prawn Bhuna** ●●●  
Tiger prawns, with peppers, tomato, onions & coarsely crushed spices

**Bengali Salmon Curry** ●●●  
Spiced salmon & potato curry with lemon juice, turmeric, chilli, garlic & coriander

“ Dining on **delicious food** in the company of **good friends** is the best recipe for **happiness**. ”

# Something Different

## Raval's Chef Selections

**Ajmeri Chicken Lazeez** ●● (D)(N) 12.95  
Tandoori spiced roasted chicken with Raval's mixed spices, cashew, almond, saffron & pillau rice

**Scallops and King Prawns** ●● 16.95  
Lightly spiced scallops & super king prawns with coconut, cumin & curry leaves

**Goan Fish Curry** ●●● (N) 13.95  
Spicy Goan sea bass with a tomato, chilli, tamarind & coconut curry sauce

**Mangalore King Prawn Kadai** ●●● (D) 15.95  
Spiced super king prawns with onion, tomatoes, garlic, chilli, black pepper and coriander

**Darjeeling Lamb Cutlets** ●● (D) 16.95  
Char-grilled lamb cutlets with Indian potatoes mixed spices, ginger, chilli, coriander

**Chicken or Lamb Biryani** ●● (D) (E) 16.95  
Aromatic biryani flavoured with Raval spices & with layers of fragrant basmati rice served with homemade sauce

## Experience Modern Tandoori & Grill

**Salmon Taka Tak** ●● (D)(N) 13.95  
Char-grilled salmon with Indian spiced crushed potatoes, onions, chilli, mustard seeds, lime, mint, coriander and Raval dip

**Chanpuri Lobster** ●● (D) 38.95  
Whole lobster & king prawns with Raval mixed spices, tomatoes, black pepper, ginger, coconut, mustard & aromatic rice

**Seabass Taka Tak** ●● (D)(N) 13.95  
Char-grilled seabass with Indian spiced crushed potatoes, onions, chilli, mustard seeds, lime, mint coriander and Raval dip

**Assam Chicken Taka Tak** ●●● (D)(N) 12.95  
Spiced marinated chicken with potato masala, tomato, chilli, bell pepper, coriander & Raval dip

**Tandoori Mixed Thattam** ●● (D)(N)(G) 22.95  
Raval's Tandoori platter consists of delicious, chicken, lamb, fish, king prawn, Indian potato cake & fresh salad

**Tawa King Prawn** ●● (G)(D) 15.95  
Tawa grilled super king prawns with mixed spices, lemon, toasted nigella seeds, tamarind & Kerala spiced crushed potato

**Raval's Tandoori Royal Platter** ●● (D)(G)(N) 69.95  
Treat yourself to the mixed platter of delicious lobster, salmon, seabass, king prawn, chicken, lamb cutlets, potato tikki, saffron pillau, fresh Indian salad and Raval's spiced sauce

## Vegetarian Sides & Mains

Main Course 9.95 | Side Dish 5.95

### Paneer Tikka Kadai ●●●(D)(V)

Paneer with peppers, tomatoes, ginger, chilli & coriander

### Alu Gobi ●●(D)(V)

Cauliflower and potatoes cooked in a special blend of spices

### Palak Paneer ●●(D)(V)

Paneer with fresh spinach sauce, chilli, tempered with cumin

### Alu Matar ●●(D)(V)

Potatoes, green peas with cumin, chilli, ginger and spices

### Dum Alu ●●(D)(V)

Potatoes sautéed with cumin, ginger, chilli and lemon juice

### Pindi Chana ●●(D)(V)

Chickpeas with Punjabi spices, tomatoes and pomegranate seeds

### Panch-Mel Dal ●●(D)(V)

A mixture of five different lentils with garlic, chilli & coriander

### Saag Alu ●●(D)(V)

Potatoes and spinach sauce cooked together in Raval spices

## Rice & Indian Breads

### House Pillau (D) 4.95

Dum cooked pillau rice of the day, with Raval spices and herbs

### Steamed Rice 3.95

Fine basmati rice steamed to perfection

### Raval's Dum Biryani (D)(E) 16.95

Aromatic spiced rice cooked with lamb or chicken

### Nan – Plain, Garlic or Coriander (G)(D)(E) 3.95

A light bread baked in clay oven with a choice of flavours

### Gwalior Nan (G)(D)(N)(E) 4.95

Nan bread with a mixture of almond and coconut

### Tandoori Roti (G) 3.95

Whole wheat bread baked in tandoor

### Malabari Paratta (G)(D)(E) 3.95

Multi layered, flaky, leavened wheat flour flat Malabari bread

## Accompaniments

### Indian Mixed Salad 4.95

Cucumber, carrots, tomatoes, pineapple, chickpeas, onions, chilli & South Indian dressing

### Desi Pyaz 2.95

Sliced red onions & coriander

### Fries 3.45

Thin cut potato chips

### Cucumber Raita (D) 2.95

Spiced yogurt with coriander

### Pickles, Homemade Chutneys and Relishes 1.45 each

Mango Chutney

Mint & Yogurt Chutney (D)

Plain Yogurt

Lime Pickle

Mixed Pickle

Carrot & Mustard

Pinapple & Sweet Chilli

Indian Papad bowls without chutneys

2.45 each (G)

PLEASE NOTE: A discretionary 10% service charge will be charged.

### Experience Food As It's Eaten In India

Our dishes are designed to give you a taste of how food is eaten across all four corners of India – from Mumbai to Delhi, Calcutta to Karala.

At Raval, our critically-acclaimed and award-winning food is born out of a desire to create an authentic taste of India right here in the North East.

That's why we're passionate about using only the finest Indian spices, which we grind on the premises to deliver maximum flavour, combined with locally-sourced fresh meat and vegetables when possible.

### We have several great menu options at Raval

**A La Carte Menu** - our internationally-renowned and award-winning menu. With dishes like lobster, scallops and lamb chops - you don't get this in many Indian restaurants.

### Early Evening Special Menu

This menu is available between 5:30 to 7:00pm. Perfect if you're planning to catch a show at The Sage or a city centre venue.

### Group Banquet Menu Options

This is ideal for groups who want to sample an array of Raval's culinary Indian cuisine.

Filled with flavour and packed with real Indian spices, our group menu is an experience to behold. All items on the menu are presented to your table to share, so that you and your guests can enjoy the taste each and every dish.

Whatever takes your fancy – Please ask for Details

### To Share While You Choose

Indian Papad, are mini thin wafers served with freshly homemade relishes – good for two to share (D)(G) 3.95

**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.



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FOR PRIVATE AND CORPORATE EVENTS, PLEASE GET IN TOUCH



## menu



“ We focus on **real Indian food** as eaten in India, which is unusual in the UK. **Balanced meals, fresh vegetables and healthy eating** ”