

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.

SNACKS, CHAATS & SMALL PLATES

SNACKS

To share while you choose :

Pappad bowl & chutney selection (D)(G) 4.95

Served with freshly homemade relishes - good for two to share

SMALL PLATES

Daka Chana Chaat (cold)(G)(D)(V) ●● 5.95

Chickpea, potatoes, topped with yoghurt & tamarind chutney

King Prawns Varuval (D)(G) ●● 15.95

Pan-seared spiced jumbo king prawns vegetable tikki & curry leaves

Lamb Kebab (D)(G)(E) ●● 7.95

Minced lamb kebabs seasoned with yoghurt, ginger, spices & coriander

Manjal Chicken Tikka (D)(N) ●● 7.95

Marinated overnight in yoghurt, ginger, garlic & spices. Another classic

Lobster & Mango (D) ●● 16.95

Lightly spiced pan-seared marinated lobster, onion, mango & coriander

Barki Onion Bhajia (D)(G)(E)(V) ●● 5.95

Crispy onion fritters, spices, gram flour, mint yoghurt & tamarind

Injii Lamb Chops (D) ●● 12.95

Spiced lamb chops, ginger, mint yoghurt, chilli, tamarind & coriander

Nadia Chicken Pakora (D)(G)(E) ●● 6.95

Marinated chicken coated in a spiced batter, yoghurt & tomato chutney

Vegetarian Tikki (G)(D)(E)(V) ●● 5.95

Vegetable cakes with raval mixed spices and herbs

Lahori Fish Bites (G)(D)(E) ●● 6.95

Crispy, fried Indian white fish bites seasoned with Raval mixed spices

Chicken Kebab (D)(G)(E) ●● 6.95

Minced chicken kebabs seasoned with yoghurt, ginger, garlic, spices & coriander

food guide



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



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

Tandoori Chicken Lazeez (D)(N) ●● 15.95

Char-grilled chicken, mixed spices, cashew, almond & saffron sauce

Goan Salmon Curry ●●● 16.95

Spicy Goan salmon with a tomato, chilli, & coconut curry sauce

Mangalore King Prawn (D) ●●● 19.95

Hot & spicy Jumbo king prawns, potato, tomatoes, garlic & coriander

Gutti Aubergine Curry (D)(N)(V) ●● 14.95

South Indian potato aubergine curry with tomatoes, nuts ,spices & herbs

Chanpuri Lobster (D)(N) ●● 48.95

Whole lobster & king prawns with Raval mixed spices, tomatoes, black pepper, ginger, coconut, mustard & aromatic rice

Raval's Tandoori Royal Platter (D)(G)(N) ●● 79.95

Treat yourself to the mixed platter of delicious lobster, salmon, king prawn, chicken, lamb cutlets, veg tikki, pillau, salad and Raval sauce

TANDOORI & GRILL PLATES

All served with Indian salad & Raval tandoori masala sauce

Dakshini Salmon Taka Tak (D) ●● 16.95

Char-grilled salmon, marinated in raval mixed spices & vegetable sabzi

Tajpura Lamb Kebab (D)(G)(E) ●● 15.95

Minced lamb kebab with yoghurt, ginger, garlic, spices & coriander naan

Paneer Tikka Shashlik (D) ●● 14.95

Cottage cheese, peppers, tomatoes, onions, mustard & coriander naan

Tajpura Chicken Kebab (D)(G)(E) ●● 14.95

Minced chicken kebab with yoghurt, garlic, spices & coriander naan

Tandoori Lamb Chops (D) ●● 22.95

Spiced lamb chops, ginger, mint yoghurt, chilli, tamarind, vegetable Sabzi

Tandoori King Prawn (D) ●● 19.95

Jumbo king prawns, mixed spices, yoghurt, garlic, lemon & vegetable tikki

Chicken Taka Tak (D) ●● 15.95

Char-grilled chicken, coated with a piquant of spices, flavoured in yoghurt

Tandoori Mixed Thattam (D)(N)(G) ●● 24.95

A delicious assortment of tandoor items : Salmon, Chicken tikka,

Lamb Kebab, King Prawn, Vegetable Tikki, Chicken Kebab & Mixed Salad.

CLASSIC REGIONAL CURRIES

CHICKEN

Maski Chicken Tikka Masala (D)(N) ● 12.95

Undoubtedly a British favourite with tomato, cinnamon & pistachio sauce

Tamil Chicken Madras (Hot) ●●●● 11.95

Hot and spicy south Indian dish of toasted spices in a deep rich sauce

Adoori Chicken Korma (D)(N) ● 12.95

Rich & creamy, with toasted almonds, cashew, coconut milk & saffron

Nilgiri Chicken Saag (D) ●● 11.95

A vibrant green velvety spinach purée with ginger, garlic, chilli & cream

Bihari Chicken Jalfrezi (D)(N) ●●● 12.95

Spicy chicken tikka, onions, capsicums, ginger, chilli, cumin & coriander

Chicken Biryani (D)(N)(E) ●●● 16.95

Aromatic biryani flavoured with Raval spices & with layers of fragrant basmati rice served with homemade biryani sauce

LAMB

Kaza Lamb Karahi (D) ●●● 13.95

Slow-cooked lamb, onion, tomatoes, chillies,capsicums & coriander

Kotli Lamb Rogan Josh ●● 13.95

A traditional Kashmiri curry, tomato, garlic, cinnamon & coriander

Madras Lamb 'railway' curry (Hot) (D) ●●●● 13.95

Slow cooked spicy lamb & potato curry with onion, tomato & curry leaves

Lamb Biryani (D)(N)(E) ●●● 16.95

Aromatic biryani flavoured with Raval spices & with layers of fragrant basmati rice served with homemade biryani sauce.

FISH

Goan Salmon Curry ●●● 16.95

Spicy Goan salmon with a tomato, chilli, & coconut curry sauce

Punjabi Fish Fry ●● 14.95

Marinated white fish,ginger, garlic, mustard seeds, curry leaves

Malabari Tiger Prawn ●● 16.95

Spiced king prawns, tomato, coconut milk, garlic, chillies & curry leaves

Mangalore King Prawn ●●● 19.95

Hot & spicy Jumbo king prawns, potatoes,tomatoes, garlic & coriander

King Prawn Biryani (D)(N)(E) ●●● 17.95

Aromatic biryani flavoured with Raval spices & with layers of fragrant basmati rice served with homemade biryani sauce

VEGETARIAN SIDES & MAINS

As A Main Course 9.95 | As A Side Dish 6.95

Paneer Tikka Masala (D)(V) ●●

Cottage cheese in a fenugreek-flavoured tomato and cream gravy

Saag Alu (D)(V) ●●

Vibrant green velvety spinach with ginger, garlic, chilli & cream

Palak Paneer (D)(V) ●●

Paneer with fresh spinach sauce, chilli, tempered with cumin

Alu Gobhi Matar (D)(V) ●●

A healthy vegetable dish of stir-fried cauliflower, spiced with fresh ginger

Alu Baingan (D)(N)(V) ●●

Potato & aubergine with spices, onions, tomatoes, ginger, chili & coriander

Dum Bombay 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

Vegetable Biryani (D)(N)(E)(V) ●● 15.95

Aromatic biryani flavoured with Raval spices & with layers of fragrant basmati rice served with homemade biryani sauce

RICE & BREAD

House Pillau (D)(N) 4.95

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

Steamed Rice 3.95

Fine basmati rice steamed to perfection

Nan – Plain, Garlic or Coriander (D) 3.95

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

Gwalior Nan (D) 4.95

Naan bread with a mixture of almond and coconut

Tandoori Roti 3.95

Whole wheat bread baked in tandoor

Malabari Paratta (D) 3.95

Multi layered, flaky, leavened wheat flour, flat Malabari bread

Keema Naan (D) 3.95

Naan stuffed with spiced lamb mince

Masala Chips 3.95

Fried chips with an Indian twist

Classic Chips 3.75

Fried chips

ACCOMPANIMENTS

Indian Salad 3.95

Carrot, onions, tomatoes, cucumbers & simple lemon & herbs dressing

Panjabi Salad 2.95

Onions, chillies, coriander & lemon

Cucumber Raita 2.95

Lightly spiced yogurt with chilli & coriander

All Pickles, Homemade Chutneys and Fruit

Relishes 1.45 each

Mango Chutney, Mint & Yogurt Chutney, Plain Yogurt, Tomato Chutney

Lime Pickle, Mixed Pickle, Carrot & Mustard, Pineapple & Sweet Chilli

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.

Eat • Drink • Indulge

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.



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look for ravalrestaurant on



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** ”