

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 & 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

**Manjal Chicken Tikka salad** (D)(N) ● 7.95

Fresh mixed salad, drizzled with coriander & olive oil dressing

**Vegetable Samosas** (G)(D)(E)(V) ●● 5.95

Spiced mixed vegetable filling, with mint yoghurt chutney

**Kerala Prawn Tempura** (D)(G)(E) ●● 12.95

King prawns coated in a spiced batter with yoghurt & tamarind chutney

**Lamb Kebab** (D)(G)(E) ●● 8.95

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

**Lobster & Mango** (D) ●● 16.95

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

**Agra Onion Bhajia** (D)(G)(E)(V) ●● 5.95

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

**Scallop Moilee** (D) ●● 15.95

Delicately spiced king scallops, onions, mustards & coconut milk

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

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

**Batata Bonda** (D)(G) ●● 5.95

South Indian battered spiced potato dumplings, yoghurt & tamarind

**Lahori Fish Bites** (G)(D)(E) ●● 7.95

Crispy, fried Indian white fish bites seasoned with mixed spices

**Chicken Kebab** (D)(G)(E) ●● 7.95

Minced chicken kebabs seasoned with 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 & GRILL PLATES

All served with fresh salad, home-made chutneys & dips.

**Hara Chicken Bang Bang** (D)(G)(E) ●●● 12.95

A hot & spicy Bengali tikka with a green chilli, garlic, mint & coriander

**Kochi Salmon Taka Tak** (D) ●● 16.95

Char-grilled salmon, marinated in Raval mixed spices

**Meekha Lamb Kebab** (D)(G)(E) ●● 12.95

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

**Ambala Chicken Malai** (D)(G)(E) ●● 12.95

Chicken tikka marinated in a creamy cheese, cashew & hint of cardamom

**Paneer Tikka Shashlik** (D) ●● 11.95

Indian cottage cheese, mixed spice, peppers, tomatoes, onions & mustard

**Injii Tandoori Lamb Chops** (D) ●● 19.95

Lamb chops marinated in ginger, garlic, yoghurt, mixed spices

**Barki Chicken Kebab** (D)(G)(E) ●● 11.95

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

**Assam Tandoori King Prawn** (D) ●● 21.95

Jumbo king prawns, mixed spices, yoghurt, garlic & lemon juice

**Dili Chicken Tikka** (D) ●● 12.95

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

**Calcutta Roasted Aubergine** (D) ●● 11.95

Marinated aubergine with spiced vegetables, seasoned yoghurt & herbs

**Tandoori Mixed Thattam** ●● (D)(N)(G) 29.95

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

Lamb Kebab, King Prawn, potato bonda & fresh salad

**Chanpuri Lobster** (D)(N) ●● 48.95

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

**Tandoori Royal Platter** (D)(G)(N) ●● 89.95

Good for two to share :

Treat yourself to the mixed platter of delicious lobster, salmon, king prawn, chicken, lamb cutlets, potato bonda, fresh salad & home-made chutneys & dips

## 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

**Kashmiri Lamb Rogan Josh** ●● 13.95

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

**Lamb Pasanda** (D)(N) ● 13.95

In a creamy almonds cashew, saffron & coconut milk sauce

**Madras Lamb 'railway' Curry** (Hot) (D) ●●●● 13.95

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

**Darjeeling Lamb Cutlets** (D) ●● 22.95

Char-grilled lamb cutlets, mixed spices, potatoes, ginger, chilli & coriander

**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

**Scallops and King Prawn** (D) ●● 22.95

Lightly spiced scallops, Jumbo king prawns, coconut & 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) ●● 18.95

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

## VEGETARIAN SIDES & MAINS

As A Main Course 10.95 | As A Side Dish 7.95

### 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

### 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

### Kadai Paneer (D)(V) ●●●

Indian cottage cheese simmered with tomato, capsicum, spices & herbs

## 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, Chilli 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

### Cheese Naan 4.95

Naan stuffed with cheese and herbs

### Malabari Paratta (D) 3.95

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

### Keema Naan (D) 4.95

Naan stuffed with spiced lamb mince

### Masala Chips 3.95

Fried chips with an Indian twist

### Classic Chips 3.75

Fried chips

## ACCOMPANIMENTS

### Raval Salad of the Day 4.95

Onions, tomatoes, cucumbers with a simple herb dressing.

Ask for today's selections.

### 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** ”