



## Dive into the Spirit of NE1 Newcastle Restaurant Week at Raval Restaurant 7th – 12th August 2023

Set sail on a gastronomic journey this August. While we're not officially part of the **NE1 Newcastle Restaurant Week**, Raval Restaurant is thrilled to embrace its spirit with our exclusive three-course set menu for an unbeatable **£20**.

### Pre-Starters

(Included in the set menu price, perfect for two)

A delightful introduction to your meal: crispy papads accompanied by an array of homemade relishes.

### Starters

**Daka Chana Chaat (cold)** (G)(D)(V) ●● A tantalising medley of hearty chickpeas and tender potatoes, gracefully topped with luscious yoghurt & tangy tamarind chutney.

**Manjal Chicken Tikka Salad** (D)(N) ●● Freshly picked salad greens drizzled with a vibrant coriander & olive oil dressing, served alongside succulent pieces of Chicken Tikka.

**Agra Onion Bhajia** (D)(G)(E)(V) ●● Golden, crispy onion fritters delicately spiced and coated in gram flour, served with cool mint yoghurt & rich tamarind for a tangy twist.

**Batata Bonda** (D)(G) ●● Enjoy a bite of South India with these delectably spiced potato dumplings, encased in a light, golden batter and served with creamy yoghurt & tangy tamarind.

**Lahori Fish Bites** (G)(D)(E) ●● Transport yourself to the heart of Lahore with these crispy, fried Indian white fish bites, exquisitely seasoned with a blend of aromatic spices.

### Main Courses

**Maski Chicken Tikka Masala** (D)(N) ●● An irresistible British favourite, this dish presents succulent Chicken Tikka bathed in a lavish tomato, cinnamon & pistachio sauce.

**Tamil Chicken Madras (Hot)** (D)(N) ●● An exhilarating, hot and spicy journey to the South of India, boasting of toasted spices that simmer in a deeply flavoured, rich sauce..

**Kashmiri Lamb Rogan Josh** (D) ●● An emblem of traditional Kashmiri cuisine, this dish features tender pieces of lamb, slow-cooked in a tomato-based curry, fragrant with garlic, cinnamon & coriander.

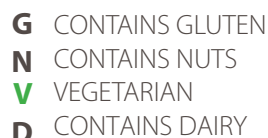
**Kerala Fish Curry** (N) ●● Marinated white fish, coconut, ginger, garlic, mustard & curry leaves.

**Alu Gobhi Matar** (D)(V) Relish our vibrantly spiced stir-fried cauliflower and peas dish, infused with the warm heat of fresh ginger – proving that healthy can be delicious too!

**Paneer Tikka Masala** (D)(V) – Savour the softness of cottage cheese chunks engulfed in a tantalisingly creamy tomato gravy, subtly flavoured with fenugreek leaves. y can be delicious too!

**Mains are served** with a choice of aromatic Pulao Rice (V)(GF) or our freshly baked, fluffy Naan Bread (V)(N) to share\*\*

## 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.