RAVAL

INDIAN BRASSERIE & BAR

A journey through India's
regional and coastal cuisine,
crafted over fire

À la carte

EAT • DRINK • INDULGE

Welcome to RAVAL, where Newcastle Gateshead's iconic Tyne Bridge sets the stage. Explore India's regional and coastal flavours, crafted with precision over fire.

CHEF'S TASTING EXPERIENCE

69.95 per person

Six curated courses exploring
India's regional and coastal flavours,
guided by fire and
finished in the tandoor.

TO BEGIN

Pappad Bowl & Chutney Selection (d)(g)(m)(v) - 5.95
Artisan crisp lentil pappads, house chutneys

SMALL PLATES

Perfect to begin your meal

Batata Bonda (g)(d)(v) - 6.95
Spiced potato dumplings with tomato chutney soft warmth.

Manjal Chicken Tikka Salad (d)(n)(m) - 9.95
Charred chicken tikka, dressed greens, honey mustard, and mint yoghurt.

Kerala Prawn Tempura (g)(d)(n) - 14.95
Crisp king prawns, spiced tomato chutney, light coastal heat.

Meekha Lamb Kebab (g)(d)(e)(m) - 10.95
Lamb kebabs, coriander, mint yoghurt, aromatic spice.

Lobster & Mango (d)(m) - 24.95
Seared lobster, mango, delicate spice, bright citrus.

Agra Onion Bhajia (g)(d)(v)(e)(m) - 6.95
Onion fritters, mint yoghurt, light spice.

Lahori Fish Bites (g)(d)(e) - 9.95
Crisp fish fritters, spiced tomato chutney, savoury depth.

King Prawn Varuval (g)(d)(m) - 23.95

Pan-seared king prawns, tamarind, curry leaf, warming spice.

FIRE, TANDOORI & CHARCOAL

Served with house-crafted chutneys and accompaniments.

Hara Chilli Chicken Tikka (g)(d)(e)(m) - 15.95

Charred chicken tikka, infused with green herbs, garlic, bold heat.

Kochi Salmon Taka Tak (d)(m) - 24.95

Charred salmon, coastal spice, fresh citrus.

Injii Tandoori Lamb Chops (d)(m) - 25.95

Charred lamb chops, ginger, garlic, warming spice.

Darjeeling Lamb Cutlets (d)(m) - 26.95

Charred lamb cutlets, curried potato, ginger, coriander., warming spice

Assam Tandoori King Prawn (d)(g)(m) - 25.95

Charred king prawns, yoghurt, coastal spice.

Dilli Chicken Tikka (d)(m) - 15.95

Charred chicken tikka, North Indian spices, aromatic warmth.

Tandoori Mixed Thattam (g)(d)(e)(n)(m) - 38.95

Salmon, chicken tikka, lamb, king prawns, potato bonda, charcoal finish.

Malabar Lobster (d)(n)(m) - 56.95

Lobster, king prawns, coconut, tomato, mustard, saffron rice, coastal spice.

Tandoori Royal Platter (for two) (g)(d)(e)(n)(m) - 99.95

The Raval showcase. Lobster, king prawns, lamb cutlets, chicken tikka, and salmon. Served with potato bondas, saffron pilau, fresh naan, and house relishes.

REGIONAL CURRIES

Refined interpretations of Indian classics

CHICKEN

Maska Chicken Tikka Masala (d)(n)(m) - 15.95

Tandoori chicken tikka, butter, tomato, fenugreek, rich finish.

Tamil Chicken Madras (d)(m) - 14.95

Toasted spices, South Indian style, deep, intense heat.

Adoori Chicken Saffron (d)(n)(m) - 15.95

Almond, coconut, saffron, delicate spice, gentle richness.

Bihari Chicken Jalfrezi (d)(m) - 14.95

Tandoori chicken tikka, peppers, cumin, lively heat.

Dum Chicken Biryani (d, n, e, m) - 18.95

Fragrant basmati rice, egg, saffron, whole spices, warming spice

LAMB

Kaza Lamb Karahi (d)(m) - 15.95

Tomato, onion, peppers, bold spice.

Kashmiri Lamb Rogan Josh (d)(m) - 15.95

Slow-cooked lamb, Kashmiri chilli, garlic, aromatic depth

Madras Lamb 'Railway' curry (d)(m) - 15.95

Potatoes, curry leaves, deep, intense heat.

Nawabi Lamb, Almond & Saffron (d)(n)(m) - 15.95

Slow-cooked lamb, almond, delicate spice, rich finish.

Dum Lamb Biryani (d, n, e, m) - 18.95

Fragrant basmati rice, egg, saffron, whole spices, , warming spice

FISH & SEAFOOD

Goan Salmon Curry (m) - 24.95

Coconut, tomato, coastal spice, gentle heat.

Tajpur Scallops & King Prawn (d)(m) - 27.95

Coconut, curry leaf, gentle warming spice.

Mangalore King Prawn (m) - 25.95
Coriander, coastal spice, vibrant heat.

Spice Guide

Mild · Soft warmth **Medium** · Warming spice **Spicy** · Bold heat **Hot** · Intense heat

Allergen Guide

(d) dairy · (g) gluten · (n) nuts · (e) egg · (m) mustard · (v) vegetarian

VEGETARIAN MAINS

A celebration of India's regional vegetarian cuisine

Maska Paneer Tikka Masala (d)(v)(n)(m) - 14.95
Tomato, fenugreek, gentle spice.

Calcutta Aubergine Curry (d)(n)(v)(m) - 14.95
Mustard seed, Bengali five-spice, aromatic warmth.

Patiala Palak Paneer (d)(v)(m) - 14.95
Spinach, cumin, gentle spice.

Rajpura Dal Saag (d)(v)(m) - 14.95
Lentils, spinach, garlic, earthy spice.

RICE & BREAD

House Pilau (d)(n)(v)(m) - 5.95
Saffron, whole spices, fragrant.

Steamed Rice (v) - 4.95
Light and fluffy.

Naan – (d)(e)(g)(v) - 4.95
(Plain, Garlic, or Coriander)
Leavened bread, tandoor baked.

Gwalior Naan (d)(v)(n)(g)(e) - 5.95
Almond, coconut, sweet richness.

Tandoori Roti (d)(g)(v) - 3.95
Whole wheat tandoor-baked.

Keema Naan (d)(e)(e)(m) - 5.95
Spiced lamb mince, savoury filling.

Paratta (d)(e)(g)(v) - 4.95
Layered flatbread, buttery texture.

SIDES

Spiced Masala Fries (g)(v)- 5.95
Masala seasoning, savoury spice.

Classic Fries (g)(v)- 4.95
Lightly seasoned.

Cucumber Raita (d)(v) - 4.95
Yoghurt with cucumber, cooling freshness

Punjabi Chickpeas (d)(v)(m) - 6.95
Chickpeas, ginger, Punjabi spices.

Bombay Aloo Sukha (d)(v)(m) - 6.95
Pan-roasted potatoes, mustard seed, gentle spice.

Panch-Mel Dal (d)(v)(m) - 6.95
Five-lentil curry, tempered spices.

ACCOMPANIMENTS

Homemade Relishes (D)(G)(M)(V) all 1.45 each
Mango Chutney · Lime Pickle · Mint & Yoghurt · Mixed Pickle
Plain Yoghurt · Carrot & Mustard · Pineapple & Sweet Chilli

A discretionary 10% service charge will be added to your bill.

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.

RAVAL
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BRITISH
INDIAN
GOOD FOOD GUIDE
WINNER

NATIONAL CHAMPION

Critically Acclaimed

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