

# Prashad

INDIAN  
VEGETARIAN  
CUISINE

**Our family is committed to showcasing  
Gujarati cuisine at the highest level  
our journey so far...**

Michelin Guide 2017 (Bib Gourmand)  
2 AA Rosettes 2017  
Waitrose Good Food Guide 2017  
Harden's Guide 2017  
Yorkshire Asian Business Award 2015  
Oliver Award : Best Indian Restaurant 2014  
Yorkshire Life Chef of The Year 2013  
"Morrisons" Great Grub, Best British Restaurant 2013  
The Times top 40 cookbook 2012  
Lord Mayor's Civic Reception 2011  
ITV's Britain's Best Dish – Northern Finalist 2011  
No 1 Most talked about restaurant on Tripadvisor 2011  
C4 Ramsay's Best Restaurant runner up  
Yorkshire Life's International Restaurant of The Year  
South Asian Chef Competition Chef of the Year 2005/6  
Yorkshire Post Best Asian Restaurant 2005



**Prashad**  
(Blessed food)

As a family we have been passionately living within Prashad for 3 decades.

As we have got older the business has changed from an artisan local deli to an established fine dining restaurant.

We are still very much right in the middle of it and love every minute. Minal my wife and head chef, through her 10yr tenure has successfully attained a 2 rosette and bib gourmand standard, we are not standing still and the innovative juices are always flowing.

Our philosophy is to protect our Gujarati heritage whilst nurturing and developing a fine dining ethos.

Our tasting menu is a true reflection of who we are. We look forward to taking you on our journey, whilst caressing your taste buds.

Bobby & Minal

## TASTING MENU

7 Courses - £46 per head

### Sanku

Paneer & soya samosa

### Pattra

Marinated leafy parcel

### Kopra Pethis

Coconut, potato & spice

### Bhel

Puffed rice & tamarind

### Massala Dosa

Crepe, potato & onion curry with lentil broth

### Kofta

Seasonal vegetable dough ball

### Shrikand

Pistachio, cardamom and hung yoghurt

(Nut Free)

(Dessert contains nuts)

Available to complete tables only

Served until 9.30pm

### Allergy Info

(V) Vegan, (GF) Gluten Free, (OG) Onion & Garlic, (NF) Nuts Free, (MF) Mustard Free, (Z) Zero Chilli optional

Also NONE of the following are used in any dish

Peanuts, Sesame Seeds, Soybeans (Except in Sanku), Celery, Sulphur Dioxide (Except Ice creams) Lupin, Eggs, Fish, Molluscs or Crustaceans

## MAIN MENU

### STARTERS

<b>Tasting Platter (NF)(MF)</b> Selection of starters, cut each in half and share between 2. Perfect with a Chaat	<b>£12.75</b>
<b>Lassan Paneer Tikka (GF)(NF)(MF)</b> Tandoored paneer infused with ginger, garlic & lime	<b>£7.45</b>
<b>Mausmi Ghotra (V)(OG)(NF)(MF)</b> Crisp bread crumbed root ginger & mint mashed seasonal vegetables	<b>£6.35</b>
<b>Pattra (V)(GF)(OG)(NF)(MF)</b> Griddled, seasonal leaf parcels	<b>£6.35</b>
<b>Paneer Chichara (GF)(OG)(NF)(MF)</b> Griddled, ginger infused paneer & spinach	<b>£6.35</b>
<b>Khanda Bhajia (V)(GF)(NF)(MF)</b> Light delicate crisp onion bhajis	<b>£6.10</b>
<b>Kopra Pethis (V)(NF)(MF)</b> Garlic infused fresh coconut dough ball	<b>£6.35</b>
<b>Sabzi Shami (V)(GF)(NF)(MF)</b> Griddled mixed vegetable and lentil kebab	<b>£6.35</b>
<b>Hara Bara Kebab (V)(GF)(NF) (MF)</b> Mashed pea and cauliflower, crisp & richly spiced.	<b>£6.25</b>
<b>Khuli Kachori (V)(GF)(OG)(NF)(MF)</b> Mashed lentil with notes of garam massala and cloves	<b>£6.15</b>
<b>Sanku (OG)(NF)(MF)</b> Paneer & soya with notes of cumin and ginger within an open samosa	<b>£6.55</b>

### SERVED COLD

<b>Chaat (NF)(MF)</b> A medley of tastes and textures: diced hot samosa, topped with crisp pastry, potato, chickpeas, yoghurt & tamarind dressing	<b>£6.85</b>
<b>Chowpatti Bhel (V)(NF)(MF)</b> Tangy snack of puffed rice, chopped tomatoes, red onions drizzled with a sweet and sour tamarind sauce and garnished with raw sour mango	<b>£6.85</b>
<b>Dahi Puri (NF)(MF)</b> Mini crispy puris individually filled with potato & chickpeas and drizzled with yoghurt & tamarind chutney	<b>£6.85</b>
<b>Pani Puri (V)(NF)(MF)</b> Mini puris filled with kachumber and served with a spicy herb juice, tamarind chutney and a warm pea raghra	<b>£6.85</b>

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## MAIN DISHES

Every main dish is uniquely different, no base sauce, Intriguingly well-balanced flavours.

<b>Kofta (GF)(NF)(MF)</b> Seasonal mixed vegetable dough balls served in a caraway infused tomato base	<b>£12.35</b>	<b>Naan Bhaji (NF)(MF)</b> A rich mashed vegetable curry, served with garlic naan.	<b>£12.45</b>
<b>Paneer Massala (GF)(NF)(MF)(M)</b> Marinated, textured paneer cooked within a fenugreek infused onion & tomato base.	<b>£11.35</b>	<b>Chef's Thali (V optional)</b> Traditional gujarati meal, chef's choice of 2 Mini Starters, 3 curries, rotli, rice, dhal/khudi & dessert.	<b>£18.95</b>
<b>Chole (V)(GF)(NF)(MF)(M)</b> A complex rich multi layered melt in your mouth chickpea curry with tones of cinnamon and star anise	<b>£11.25</b>	<b>Junior Curry Lovers Meal (upto 5yrs) (NF)(MF)</b> An Indian meal with no chillies. Potato fritters, followed by a curry, boiled rice and cute baby buttered rotli.	<b>£6.35</b>
<b>Vegetable Byriani (GF)(NF)</b> Saffron infused baked mixed vegetables and basmati rice with seasonal raita	<b>£13.25</b>		
<b>Bhinda (V)(GF)(NF)</b> A slightly dry dish, cubed ladyfingers gently cooked within a fenugreek seed infused onion & tomato base.	<b>£11.35</b>		
<b>Bhaji Bataka (V)(GF)(NF)</b> An earthy potato and fresh spinach infused with garam masala and garlic	<b>£11.45</b>		
<b>Methi Renghan (V)(OG)(GF)(NF)</b> Fresh fenugreek leaves and aubergines with curry leaves	<b>£11.05</b>		
<b>Dhal Bhaji (V)(GF)(NF)(MF)</b> Lentils and spinach infused with toasted cumin seeds and fresh garlic	<b>£8.25</b>		
<b>Massala Dosa (V optional) (GF)(NF)</b> Additional Paneer Filling £1.70 Lentil & rice flour crepe with a spiced potato & onion curry served with lentil broth and coconut chutney.	<b>£11.45</b>		

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## ACCOMPANIMENTS

Get into the true spirit of Indian dining and select a variety of accompaniments for the table to share.

**Rotli (V-optional)(OG)(NF)(MF) £0.95**

Thin, hand rolled and tava cooked, ideally 3 per person

**Naan (NF)(M) £2.75**

leavened bread, cooked in a tandoor.

**Garlic Naan (NF)(MF) £3.15**

Tandoor leavened bread with fresh garlic.

**Garlic & Chilli Naan (NF)(MF) £3.25**

Leavened bread, with a garlic & green chilli kick

**Gujwari Naan (MF) £4.15**

Luxurious leavened bread, cooked in a tandoor and stuffed with a magical nutty sweet filling

**Puri (V)(OG)(NF)(MF) £3.20**

Delicate fried puffed up roti.  
(Additional puri 95p each).

**Rice (V)(GF)(OG)(NF)(MF) £3.55**

Perfectly freshly boiled fluffy basmati rice.

**Jeera rice (V)(GF)(NF)(MF) £3.65**

Basmati rice infused with cumin and onion

## ADDITIONALS

Every part of our menu is uniquely different and passionately amazing, we take care in making all the simple things taste phenomenal, enjoy

**Pickle Tray (GF)(OG)(NF) £1.75**

Four traditional homemade Gujarati dips.

**Dhal (V)(GF)(OG)(NF) £3.35**

Hot soothing slow cooked rich creamy lentil soup.

**Kadhi (GF)(OG)(NF) £3.35**

A complex sharp tangy soup, yoghurt and chickpea flour tempered with mustard seed oil and fresh curry leaves.

**Seasonal Raita (GF)(NF)(MF) £3.95**

A chefs creation based on today's fresh local produce.

**Mint Yoghurt (GF)(OG)(NF)(MF) £1.25**

Cool sharp tangy yoghurt with mint.

**Papadoms (V)(GF)(OG)(NF)(MF) £0.95**

Lightly spiced crispy papadoms

**Chips or Massala Chips (V)(NF)(MF) £3.15**

A perfectly fluffy potato chip, tossed in a fresh garlic and chilli tarka.

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## DESSERTS

<b>Gajar Halva (GF)(OG)(MF)</b> Slow cooked seasonal carrots, caramelised and infused with rich cardamom.	<b>£6.85</b>
<b>Bhundi (GF)(OG)(MF)</b> Warm mini gram flour dough balls, pistachios and sultanas with ice cream	<b>£6.75</b>
<b>Ice Cream (GF)(OG)(NF)(MF)</b> Date & Ginger, Chocolate & Orange	<b>£6.15</b>
<b>Seasonal Sorbet (V)(GF)(OG)(NF)(MF)</b> Seasonal fruit & spice sorbet	<b>£6.35</b>
<b>Shrikand (GF)(OG)(MF)</b> A decadent creamy affair with pistachios & cardamom.	<b>£6.45</b>
<b>Kulfi (GF)(OG)(MF)</b> Creamy saffron & pistachio	<b>£6.45</b>
<b>Seasonal Vegan Ice Cream (V)(GF)(OG)(NF)(MF)</b> A non dairy creamy classic	<b>£6.35</b>

## TEA & COFFEE

Ginger chai		£3.25
Masala chai		£3.25
Cardamom Coffee		£3.25
Golden Latte (Hot turmeric milk)		£3.25
Tea (Green, Peppermint, Earl Grey, Red Berry, English breakfast)		£2.45
Espresso / Double	£1.65	£2.40
Macchiato / Double	£2.20	£2.90
Americano		£2.70
Cappucino		£2.90
Latte		£2.90
Irish Coffee		£4.95

## DESSERT WINE

<b>Moscato, Passita Palazzina (V)</b>	100ml	£5.50
A beautifully balanced dessert wine	375ml bottle	£18.95

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## SET MEAL

£34 per couple

An opportunity to enjoy some of our most popular dishes  
Available Tuesday, Wednesday, Thursday & Sunday

No choice required, we will serve everything for you to share  
between 2

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### Papadoms & Pickles

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#### STARTERS

##### Khanda Bhajia (V)(GF)(NF)(MF)

Light delicate crisp onion bhajis

##### Chaat (NF)(MF)

A medley of tastes and textures: diced hot samosa,  
topped with crisp pastry, potato, chickpeas, yoghurt  
& tamarind dressing

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#### MAINS

##### Chef's Thali (V optional)

Traditional gujarati meal, chef's choice of 2 Mini  
Starters, 3 curries, rotli, rice, dhal/khudi & dessert.

##### Massala Dosa (V optional) (GF)(NF)

Lentil & rice flour crepe with a spiced potato & onion  
curry served with lentil broth and coconut chutney.

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# Prashad

INDIAN  
VEGETARIAN  
CUISINE

WELCOME TO PRASHAD'S  
DRINKS MENU



## CRAFT BEERS

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Perfectly paired for our food & all Vegan Friendly!

Selected by **BUNDOBUST**

- MONGOZO Mango 3.6%, 330ml** **£4.80**  
Delicately perfumed with a sweet honey-like scent. Refreshing upfront taste of fruit, naturally dominated by an exuberant and luxuriant sweet hit of mango.  
*Food Pairing: Chowpati Bhel*
- MONGOZO Coconut 3.6%, 330ml** **£4.80**  
Made using the South American grain quinoa, Coconut aroma and a morish sweet coconut taste are balanced by a malty central structure.  
*Food Pairing: Kopra Pethis / Massala Dosa*
- CAMDEN Pale Ale 4.0%, 330ml** **£3.40**  
A hoppy taste with hints of citrus & tropical  
*Food Pairing: Chaat / Lasan Paneer Tikka*
- VICTORY Hopdevil 6.7%, 355ml** **£4.50**  
Bold, spicy and Menancingly Delicious, this American hopped Indian Pale offers an aromatic punch. Full bodied Finish. *Food Pairing: Pani Puri / Naan Bhaji*
- ANCHOR Porter 5.6%, 355ml** **£4.50**  
Pours silky black with a creamy tan head.  
*Food Pairing: Gajar Halva*
- CAMDEN Gentleman's Wit 4.3%, 330ml** **£3.60**  
A Classic white beer spiked with roasted lemons and bergamot.  
*Food Pairing: Dai Puri / Renghan Vaal*
- SCHNEIDER Mein Grunes 6.2%, 500ml** **£6.00**  
Hefeweizen Is a slightly drier take on the traditional Hefeweizen that showcases fresh hops, citrus, clove, honey and freshly baked bread.  
*Food Pairing: Hathi Chak Vada / Chole*
- SCHNEIDER Alkoholfrei 0.0%, 500ml** **£3.60**  
Reddish-amber colored, finished with top-fermenting yeast, this wheatbeer has a fine white, persistent head. *Food Pairing: Hara Bara Kebab*

## SIGNATURE COCKTAILS

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### Lychee & Mango Martini

Plymouth Gin, lychee liqueur shaken with lime and mango puree. Served short.

£6.75

### Pineapple & Coconut Mojito

Doorly's 5yo Rum, Koko Kanu, coconut cream and pineapple juice shaken with mint and lime. Served over crushed ice.

£6.85

### Rosewater Brulee

Brandy soaked cherries, freshly brûléed and shaken with Plymouth Gin, lime and a dash of rosewater and topped with soda.

£6.90

### Passionfruit Bramble

Hendricks Gin, fresh lemon and sugar served over crushed ice. Drizzled with passion fruit liqueur.

£6.85

### Ginger Old Fashioned

Woodford Reserve bourbon whiskey, stirred into aromatic bitters and fresh orange. Subtly spiked with fresh ginger. Served Short and neat.

£6.85

### Strawberry Daiquiri

Havana Especial rum, fresh lime, sugar and strawberries. Served short and neat.

£6.75

### Long Island Spiced Tea

Gin infused with saffron, fennel, and clove mixed with vodka, Cointreau, Havana Especial rum and fresh lemon, topped with Coca Cola. (Ask for it without the spice if you prefer).

£6.75

### Black Forrest Gateau

Russian Standard vodka, Chambord and chocolate liqueur. Topped with a cream float. Perfect as a dessert or a sweet end to your meal.

£6.85

### Hibiscus & Rose Royale

Prosecco and rose topped with an edible hibiscus flower.

£6.90

## SIGNATURE COCKTAILS WITHOUT ALCOHOL

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### Mango Lopez

Mangos, passion fruit, pineapple and coconut cream shaken and served long over ice

£4.30

### Apple Virgin Mojito

Mint, sugar, lime and apple juice, lengthened with soda and served over crushed ice

£4.30

### Strawberry Dream

Fresh Strawberries muddled with Ground Black Pepper. Shaken with Cranberry and Lime.

£4.60

### Prashad Passion

Fresh Passion fruit , pineapple & mango juice, shaken with lime and almond syrup served long over ice

£4.95

### Pomegranate Mint Sling

Fresh mint shaken with lime, sugar, vanilla and pomegranate juice and topped with soda.

£4.25

## WINES

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### White Wines

#### Gewurtztraminer, Los Gansos

Country of origin: Chile

Soft with wonderful aromatics and beautifully balanced palate of apricot, stone fruit, and honeyed tones.

Bottle 250ml 175ml

£17.95 £6.25 £4.50

#### AIREN/SAUVIGNON BLANC, CAMPO AZAFRAN

Country of origin: Spain

A modern, crisp white, old world balance boosted by new world winemaking.

£14.95 £5.25 £3.95

#### CHENIN BLANC, DUDLEY'S STONE

Country of origin: South Africa

Sumptuous aromas of peach and melon.

£15.95 £5.50 £3.95

#### SAUVIGNON BLANC, VISTAMAR BRISA

Country of origin: Chile

Expressive aromas of ripe green apple fruits and pineapple.

A pleasant fruity finish.

£16.95

#### CHARDONNAY, BELLEFONTAINE

Country of origin: France

Unoaked Chardonnay that is clean, fresh and typically fruity.

£18.95

#### VIIGNIER, DOMAINE VEDILHAN

France Country of origin: France

A beautifully balanced wine with all the fresh, fruity flavours coupled with the exotic.

£19.95

#### PINOT GRIGIO, TERRAZZE DELLA LUNA

Country of origin: Italy

A distinctive, lifted Pinot Grigio with excellent concentration from Trentino's high altitude vineyards.

£20.95

#### SAUVIGNON BLANC, SOUTHERN LIGHTS

Country of origin: New Zealand

Unmistakable gooseberry character from established vineyards in Marlborough.

£21.95

#### RIESLING, TURCKHEIM RESERVE

Country of origin: France

An elegant wine with fabulous fruit and great balance - Riesling at it's best.

£23.95

#### CHABLIS, LA LOTTE

Country of origin: France

Well rounded exuberant fruit with a tangy finish.

Quite modern and exceptionally fruity for a Chablis.

£24.95

## WINES

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### Red Wines

Bottle 250ml 175ml

#### MALBEC, FINCA DEL ALTA

£18.95 £6.50 £4.75

Country of origin: Argentina

Pleasurable palate of ripe red fruit flavours and an elegant touch of smokiness and vanilla from contact with oak.

#### SHIRAZ, LIVIN ITALY

£14.95 £5.25 £3.75

Country of origin: Italy

Ruby red colour, characterised by very fine hints of red fruits, vanilla and cocoa.

#### MERLOT, VISTAMAR BRISA

£15.95 £5.50 £3.95

Country of origin: Chile

Fruity luscious mouthfeel with rounded tannins give a delightful finish and plenty of mature fruits.

#### MONTEPULCIANO D'ABRUZZO, ZONIN

£19.95

Country of origin: Italy

Rich, broad Montepulciano with classic notes of cherries, warm spices, red berries.

#### MERLOT/MOUVEDRE, LES OLIVIERS

£17.95

Country of origin: France

Smooth, luscious and full of character

#### CARBENET FRANC, CABARET FRANL NO2 OLD VINE

£20.95

Country of origin: France

A smooth and easy drinking wine that strikes a lovely balance with dark fruit and leafy tones.

#### PINOT NOIR, CALUSARI

£21.95

Country of origin: Romania

A brilliant example of the good quality wines now being made in this corner of Europe. Vibrant strawberry and cranberry aromas with classic Pinot Noir earthy tones.

#### RIOJA CRIANZA, DE ALTO AMAO

£22.95

Country of origin: Spain

Classy, modern Rioja. Wild berries and hints of nutmeg and sandalwood.

#### FLEURIE, LA MADONE

£24.95

Country of origin: France

Cherry flavours and hints of rose are typically vivacious, backed up with a touch of spice and good depth.

#### SHIRAZ/CABERNET SAUVIGNON, SOME YOUNG PUNKS

£26.95

Country of origin: Australia

Well made with great technical know-how, the result is intense & beautiful executed.

#### AMARONE CLASSICO, ROCCA

£38.00

Country of origin: Australia

An incredibly rich and smooth wine with the ability to age in the bottle for many years. Concentrated and bursting with intense red fruit.

## WINES

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### Rosé Wines

Bottle 250ml 175ml

#### WHITE ZINFANDEL ROSE, BURLESQUE

£17.95 £6.25 £4.50

Country of origin: USA

Strawberry ice cream on the nose supported by a bright, fruit packed strawberry jam palate.

#### PINOT GRIGIO BLUSH, CASA DEL MAIA

£14.95 £5.25 £3.75

Country of origin: Italy

Fresh and summery with a bright finish.

#### SANCERRE ROSE, DOMAINE MICHEL GIRARD

£24.95

Country of origin: France

Very fine Sancerre Rose for those who like it pink.

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### Sparkling Wines

Bottle 250ml 175ml

#### PROSECCO DOC, ZONIN

£22.95

£4.95

Country of origin: Italy

Share it with the people you love. Fragrant with elegant perlage and mouth-watering finish. Salute.

#### GOSSET EXCELLENCE, BRUT CHAMPAGNE

£45.95

Country of origin: France

A blend of Chardonnay, Pinot Noir and Pinot Meunier with a high proportion of reserve wines from previous vintages.

#### LAURENT PERRIER, CUVÉE ROSE

£65.00

Country of origin: France

The king of pink fizz, bursting with summer fruits.

#### DOM PERIGNON, BRUT NV

£165.00

Country of origin: France

Layers of luxurious, nutty flavours. Very stylish!

## CIDERS

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Dunkertons Black Fox 7.0%abv A Medium Dry Sparkling Cider produced in Pembridge	£4.65
Dunkertons Organic 6.8%abv A Medium Sweet Sparkling Cider produced in Pembridge	£4.65

## BEERS

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Kingfisher Half Pint/Pint 4.8%abv	£2.10 / £3.95
Peroni	£3.20

## GIN

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Beefeater	£3.45
Plymouth	£3.45
Tanqueray	£3.45
Bombay Sapphire	£3.45
Hendricks served with Cucumber	£3.95
Sloemoe Sloe	£3.45

## VODKA

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Russian Standard	£2.95
Grey Goose	£3.95
Stolichnaya Raspberry	£3.45

## BRANDY

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Martell VS	£3.45
Hine Rare VSOP	£4.45

## RUM

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Havana Especial	£3.45
Myers Jamaican Rum	£3.95
Havana Club 7	£3.95
Doorly's 5yo	£3.45
Koko Kanu	£3.45
Diplomatico Reserva Exclusiva	£4.45
Artisan Venezuelan rum, perfect to sip after dinner or delicious alongside our Gajar Halva.	

## WHISKEY

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Chivas Regal	£3.95
Glen Grant 10yo	£3.45
Jack Daniels No.7	£3.45
Makers Mark	£3.45
Woodford Reserve	£3.95
Olicana 15yo Single Malt	£4.45
Limited edition Single Malt from renowned Speyside distillery Glentauchers. Robust body, balanced body and limited to only 144 bottles.	

## LIQUEURS

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Patron Cafe	£4.65
A coffee tequila. A perfect after dinner drink.	
Luxardo Ameretto	£3.45
Southern Comfort	£3.45
Limoncello	£3.45
Jagermeister	£3.45
Kahlua	£3.45
Dooley's	£3.45
Baileys	£3.25

## SOFT DRINKS

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Large Still/Sparkling Mineral Water	£2.95
Mango Lassi Glass	£2.20
Jug (Serves 3)	£6.45
Seasonal Lassi Glass	£2.75
Coca Cola	£2.45
Diet Coke	£2.45
Sprite	£2.45
Fentimans Ginger Beer	£2.65
Fentimans Rose Lemonade	£2.65

## JUICES

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Orange	£2.35
Cranberry	£2.35
Apple	£2.35
Pineapple	£2.35
Rubicon Mango	£2.35
Pomegranate	£2.35

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## **WELCOME TO PRASHAD'S TAKE AWAY MENU**

Our family has been passionately serving vegetarian meals in Yorkshire for well over 25 years, we are really looking forward to serving you one of the best take away meals you have ever had.

You may have noticed that some dishes are not available for Take Away, our Head Chef Minal has only selected dishes which are perfect for Take Away, other dishes we hope you come and dine in the restaurant to enjoy.

We have also thought about how best our meals can be ordered and have developed some fantastic meal deals, have a look on the next page and allow us to help make sure you have the perfect take away

Enjoy

Bobby & Minal

## MEAL DEALS

(There are 3 Rotlis in a portion)

### PRASHAD DEAL FOR 1

Choose any Starter  
Choose any Main  
Choose Rotli/any Naan/any Rice

**£15.00**

### PRASHAD DEAL FOR 2

Choose any 2 from Starters  
Choose any 2 Mains  
Choose 2 from Rotli/any Naan/any Rice

**£29.50**

### PRASHAD DEAL FOR 4

Choose any 4 from Starters  
Choose any 4 Mains  
Choose 4 from Rotli/any Naan/any Rice

**£58.50**

## STARTERS

Gujarati's love snacking; our starters are very delicate, phenomenally complex in magical flavour & texture

**Tasting Platter (NF)(MF)** **£9.15**  
Selection of starters, cut each in half and share between 2

**Mausmi Ghotu (V)(OG)(NF)(MF)** **£5.25**  
Crisp bread crumbed root ginger & mint mashed, seasonal vegetables

## STARTERS

**Patra (V)(GF)(OG)(NF)(MF)** **£5.25**  
Griddled, seasonal leaf parcels

**Paneer Chichara (GF)(OG)(NF)(MF)** **£5.25**  
Griddled, ginger infused paneer & spinach

**Khanda Bhajia (V)(GF)(NF)(MF)** **£5.25**  
Light delicate crisp onion bhajis

**Kopra Pethis (V)(NF)(MF)** **£5.25**  
Garlic infused fresh coconut dough ball

**Sabzi Shami (V)(GF)(NF)(MF)** **£5.25**  
Griddled mixed vegetable and lentil kebab

**Hara Bara Kebab (V)(GF)(NF) (MF)** **£5.25**  
Mashed pea and cauliflower, crisp & richly spiced.

**Khuli Kachori (V)(GF)(OG)(NF)(MF)** **£5.25**  
Mashed lentil with notes of garam massala and cloves

## SERVED COLD

**Chaat (NF)(MF)** **£5.55**  
A medley of tastes and textures: diced hot samosa, topped with crisp pastry, potato, chickpeas, yoghurt & tamarind dressing

**Chowpatti Bhel (V)(NF)(MF)** **£5.55**  
Tangy snack of puffed rice, chopped tomatoes, red onions drizzled with a sweet and sour tamarind sauce and garnished with raw sour mango

**Dahi Puri (NF)(MF)** **£5.55**  
Mini crispy puris individually filled with potato & chickpeas and drizzled with yoghurt & tamarind chutney

**Pani Puri (V)(NF)(MF)** **£5.55**  
Mini puris filled with kachumber and served with a spicy herb juice, tamarind chutney and a warm pea raghra

### Allergy Info

(V) Vegan, (GF) Gluten Free, (OG) Onion & Garlic, (NF) Nuts Free, (MF) Mustard Free, (Z) Zero Chilli optional

Also NONE of the following are used in any dish

Peanuts, Sesame Seeds, Soybeans (Except in Sanku), Celery, Sulphur Dioxide (Except Ice creams) Lupin, Eggs, Fish, Molluscs or Crustaceans

## MAIN DISHES

Every main dish is uniquely different, no base sauce, intriguingly well balanced flavors

### Paneer Massala (GF)(NF)(MF)(M) £8.45

Marinated, textured paneer cooked within a fenugreek infused onion & tomato base.

### Chole (V)(GF)(NF)(MF)(M) £8.45

A complex rich multi layered melt in your mouth chickpea curry with tones of cinnamon and star anise

### Bhaji Bataka (V)(GF)(NF) £8.45

An earthy potato and fresh spinach infused with garam masala and garlic

### Bhinda (V)(GF)(NF) £8.45

A slightly dry dish, cubed ladyfingers gently cooked within a fenugreek seed infused onion & tomato base.

### Methi Renghan (V)(OG)(GF)(NF) £8.45

Fresh fenugreek leaves and aubergines with curry leaves

### Dhal Bhaji (V)(GF)(NF)(MF) £8.15

Lentils and spinach infused with toasted cumin seeds and fresh garlic

### Massala Dosa (V optional) (GF)(NF) £8.45

Additional Paneer Filling £1.70

Lentil & rice flour crepe with a spiced potato & onion curry served with lentil broth and coconut chutney.

### Naan Bhaji (NF)(MF) £8.45

A rich mashed vegetable curry, served with garlic naan.

## ACCOMPANIMENTS

Get into the true spirit of Indian dining and select a variety of accompaniments for the table to share.

### Rotli (V-optional)(OG)(NF)(MF) £0.95

Thin, hand rolled and tava cooked, ideally 3 per person

### Naan (NF)(M) £2.05

Leavened bread, cooked in a tandoor.

## ACCOMPANIMENTS

### Garlic Naan (NF)(MF) £2.15

Tandoor leavened bread with fresh garlic.

### Garlic & Chilli Naan (NF)(MF) £2.25

Leavened bread, with a garlic & green chilli kick

### Rice (V)(GF)(OG)(NF)(MF) £2.95

Perfectly freshly boiled fluffy basmati rice.

### Jeera rice (V)(GF)(NF)(MF) £3.15

Basmati rice infused with cumin and onion

## ADDITIONALS

Every part of our menu is uniquely different and passionately amazing, we take care in making all the simple things taste phenomenal, enjoy

### Pickle Tray (GF)(OG)(NF) £1.70

Four traditional homemade Gujarati dips.

### Dhal (V)(GF)(OG)(NF) £2.65

Hot soothing slow cooked rich creamy lentil soup.

### Kadhi (GF)(OG)(NF) £2.65

A complex sharp tangy soup, yoghurt and chickpea flour tempered with mustard seed oil and fresh curry leaves.

### Mint Yoghurt (GF)(OG)(NF)(MF) £0.95

Cool sharp tangy yoghurt with mint.

### Papodoms (V)(GF)(OG)(NF)(MF) £0.50

Lightly spiced crispy papodoms

### Chips or Massala Chips (V)(NF)(MF) £2.95

A perfectly fluffy potato chip, tossed in a fresh garlic and chilli tarka.

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## DESSERTS

### Shrikand(GF)(OG)(MF)

A decadent creamy affair with pistachios & Cardamom.

£4.95

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## PARTY PLATTER

Planning a big night in, add a little magic to your buffet

### Chaat Trays

Small (8-10 people)

£18.00

Large (15-20 people)

£28.00

Sauce Separate

£2.00

## CHILLED FOR ANOTHER EVENING...

Living in such a busy world, we have developed a small range of chilled dishes that will keep in your fridge for a few days.

### Paneer Massala (GF)(NF)(MF)(M)

£6.50

Marinated, textured paneer cooked within a fenugreek infused onion & tomato base.

### Chole (V)(GF)(NF)(MF)(M)

£6.50

A complex rich multi layered melt in your mouth chickpea curry with tones of cinnamon and star anise

### Bhaji Bataka (V)(GF)(NF)

£6.50

An earthy potato and fresh spinach infused with garam masala and garlic

### Rice (V)(GF)(OG)(NF)(MF)

£2.50

Perfectly freshly boiled fluffy basmati rice.

### Jeera fried rice (V)(GF)(NF)(MF)

£2.75

Basmati rice infused with cumin, cooked with onions.

### Allergy Info

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