

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

MID WEEK MENU

£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

Papadoms & Pickles

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

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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MAIN MENU

STARTERS

Tasting Platter (NF)(MF) Selection of starters, cut each in half and share between 2. Perfect with a Chaat	£13.25
Lassan Paneer Tikka (GF)(NF)(MF) Tandoored paneer infused with ginger, garlic & lime	£7.65
Mausmi Ghotra (V)(OG)(NF)(MF) Crisp bread crumbed root ginger & mint mashed seasonal vegetables	£6.55
Pattra (V)(GF)(OG)(NF))(MF) Griddled, seasonal leaf parcels	£6.55
Paneer Chichara (GF)(OG)(NF)(MF) Griddled, ginger infused paneer & spinach	£6.55
Khanda Bhajia (V)(GF)(NF)(MF) Light delicate crisp onion bhajis	£6.20
Kopra Pethis (V)(NF)(MF) Garlic infused fresh coconut dough ball	£6.55
Sabzi Shami (V)(GF)(NF)(MF) Griddled mixed vegetable and lentil kebab	£6.55
Hara Bara Kebab (V)(GF)(NF) (MF) Mashed pea and cauliflower, crisp & richly spiced.	£6.55
Khuli Kachori (V)(GF)(OG)(NF)(MF) Mashed lentil with notes of garam massala and cloves	£6.45
Sanku (OG)(NF)(MF) Paneer & soya with notes of cumin and ginger within an open samosa	£6.95

SERVED COLD

Chaat (NF)(MF) A medley of tastes and textures: diced hot samosa, topped with crisp pastry, potato, chickpeas, yoghurt & tamarind dressing	£6.95
Chowpatti Bhel (V)(NF)(MF) Tangy snack of puffed rice, chopped tomatoes, red onions drizzled with a sweet and sour tamarind sauce and garnished with raw sour mango	£6.95
Dahi Puri (NF)(MF) Mini crispy puris individually filled with potato & chickpeas and drizzled with yoghurt & tamarind chutney	£6.95
Pani Puri (V)(NF)(MF) Mini puris filled with kachumber and served with a spicy herb juice, tamarind chutney and a warm pea raghra	£6.95

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MAIN DISHES

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

Kofta (GF)(NF)(MF) Seasonal mixed vegetable dough balls served in a caraway infused tomato base	£12.85	Naan Bhaji (NF)(MF) A rich mashed vegetable curry, served with garlic naan.	£12.95
Paneer Massala (GF)(NF)(MF)(M) Marinated, textured paneer cooked within a fenugreek infused onion & tomato base.	£11.85	Chef's Thali (V optional) Traditional gujarati meal, chef's choice of 2 Mini Starters, 3 curries, rotli, rice, dhal/khudi & dessert.	£19.75
Chole (V)(GF)(NF)(MF)(M) A complex rich multi layered melt in your mouth chickpea curry with tones of cinnamon and star anise	£11.75	Junior Curry Lovers Meal (upto 5yrs) (NF)(MF) An Indian meal with no chillies. Potato fritters, followed by a curry, boiled rice and cute baby buttered rotli.	£6.55
Vegetable Byriani (GF)(NF) Saffron infused baked mixed vegetables and basmati rice with seasonal raita	£13.75		
Bhinda (V)(GF)(NF) A slightly dry dish, cubed ladyfingers gently cooked within a fenugreek seed infused onion & tomato base.	£11.85		
Bhaji Bataka (V)(GF)(NF) An earthy potato and fresh spinach infused with garam masala and garlic	£11.95		
Methi Renghan (V)(OG)(GF)(NF) Fresh fenugreek leaves and aubergines with curry leaves	£11.55		
Dhal Bhaji (V)(GF)(NF)(MF) Lentils and spinach infused with toasted cumin seeds and fresh garlic	£8.75		
Massala Dosa (V optional) (GF)(NF) Additional Paneer Filling £1.70 Lentil & rice flour crepe with a spiced potato & onion curry served with lentil broth and coconut chutney.	£11.95		

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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) £2.95

leavened bread, cooked in a tandoor.

Garlic Naan (NF)(MF) £3.35

Tandoor leavened bread with fresh garlic.

Garlic & Chilli Naan (NF)(MF) £3.55

Leavened bread, with a garlic & green chilli kick

Gujwari Naan (MF) £4.35

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

Puri (V)(OG)(NF)(MF) £3.40

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

Rice (V)(GF)(OG)(NF)(MF) £3.75

Perfectly freshly boiled fluffy basmati rice.

Jeera rice (V)(GF)(NF)(MF) £3.85

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) £1.95

Four traditional homemade Gujarati dips.

Dhal (V)(GF)(OG)(NF) £3.65

Hot soothing slow cooked rich creamy lentil soup.

Kadhi (GF)(OG)(NF) £3.65

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.

Papodoms (V)(GF)(OG)(NF)(MF) £0.95

Lightly spiced crispy papodoms

Chips or Massala Chips (V)(NF)(MF) £3.35

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

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DESSERTS

Gajar Halva (GF)(OG)(MF) Slow cooked seasonal carrots, caramelised and infused with rich cardamom.	£6.95
Bhundi (GF)(OG)(MF) Warm mini gram flour dough balls, pistachios and sultanas with ice cream	£6.95
Ice Cream (GF)(OG)(NF)(MF) Date & Ginger, Chocolate & Orange	£6.65
Seasonal Sorbet (V)(GF)(OG)(NF)(MF) Seasonal fruit & spice sorbet	£6.95
Shrikand (GF)(OG)(MF) A decadent creamy affair with pistachios & cardamom.	£6.95
Kulfi (GF)(OG)(MF) Creamy saffron & pistachio	£6.95
Seasonal Vegan Ice Cream (V)(GF)(OG)(NF)(MF) A non dairy creamy classic	£6.95

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

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

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WELCOME TO PRASHAD'S
DRINKS MENU



CRAFT BEERS

Perfectly paired for our food & all Vegan Friendly!

Selected by **BUNDOBUST**

- MONGOZO Mango 3.6%, 330ml** **£4.95**
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** **£4.95**
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** **£3.65**
A hoppy taste with hints of citrus & tropical
Food Pairing: Chaat / Lasan Paneer Tikka
- VICTORY Hopdevil 6.7%, 355ml** **£4.75**
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** **£4.75**
Pours silky black with a creamy tan head.
Food Pairing: Gajar Halva
- CAMDEN Gentleman's Wit 4.3%, 330ml** **£3.90**
A Classic white beer spiked with roasted lemons and bergamot.
Food Pairing: Dai Puri / Renghan Vaal
- SCHNEIDER Mein Grunes 6.2%, 500ml** **£6.60**
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** **£3.90**
Reddish-amber colored, finished with top-fermenting yeast, this wheatbeer has a fine white, persistent head. *Food Pairing: Hara Bara Kebab*

SIGNATURE COCKTAILS

Lychee & Mango Martini Plymouth Gin, lychee liqueur shaken with lime and mango puree. Served short.	£6.95
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.	£6.95
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).	£6.95
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.	£6.95
Hibiscus & Rose Royale Prosecco and rose topped with an edible hibiscus flower.	£6.90

SIGNATURE COCKTAILS WITHOUT ALCOHOL

Mango Lopez Mangos, passion fruit, pineapple and coconut cream shaken and served long over ice.	£4.85
Apple Virgin Mojito Mint, sugar, lime and apple juice, lengthened with soda and served over crushed ice.	£4.85
Strawberry Dream Fresh Strawberries muddled with Ground Black Pepper. Shaken with Cranberry and Lime.	£4.95
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.	£4.75

WINES

White Wines

Bottle 250ml 175ml

CHARDONNAY, SABINA ESTATE

£19.95 £6.95 £4.85

Country of origin: Spain

Intense tropical aromas, fresh citrus fruit and hints of vanilla with a beautiful balance on the finish.

CHENIN BLANC, DIAMOND BAY

£16.95 £5.95 £4.15

Country of origin: South Africa

Intense tropical flavours of guava, ripe apple and pear.

AIREN SAUVIGNON BLANC

£15.95 £5.55 £3.95

Country of origin: Campo Azafran, Spain

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

VIIGNIER, DOMAINE VEDILHAN

£20.95

Country of origin: France

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

PINO GRIGIO, TERRAZZE DELLA LUNA

£21.95

Country of origin: Italy

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

SAUVIGNON BLANC, SOUTHERN LIGHTS

£22.95

Country of origin: New Zealand

Unmistakable gooseberry character from established vineyards in Marlborough.

VERDEJO, PARRA JIMENEZ

£23.95

Country of origin: Spain

Organic/Biodynamic

A clean, fresh Verdejo from the Parra Brothers. Pioneers in Spanish Biodynamic winemaking.

MACON VILLAGES

£24.95

Country of origin: Reserve Personelle, France

An unoaked Chardonnay gem - clean, fresh and very satisfying.

GRUNER VELTLINER, SEPP

£26.95

Country of origin: Austria

Organic

Delicate aromas of pear, kiwi, apricot and white spice. On the palate stone fruit flavours and white pepper lead to a gently textured, mineral and citrus finish.

PINOT BLANC, CAVE DE RIBEAUVILLE

£28.95

Country of origin: France

Organic/Biodynamic

Floral aromas with a rich, ripe and fruity fresh palate with waxy highlights, a medium body and dry, nutty finish.

WINES

Red Wines

MALBEC, FINCA DEL ALTA

Country of origin: Argentina

Purple in colour with aromas of plum, Morello cherries with some peppery spice and rich dark chocolate.

Bottle 250ml 175ml

£19.95 £6.85 £4.95

SHIRAZ, BEYOND THE RIVER

Country of origin: Australia

A soft rounded and easy drinking red with well-balanced fruit flavours and smooth spicy finish.

£15.95 £5.55 £3.95

MERLOT, VISTAMAR BRISA

Country of origin: Chile

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

£16.95 £5.95 £4.15

PINOT NOIR, EL VIEJO DEL VALLE

Country of origin: Chile

An exciting find from the depths of Chile.

£18.95

CABERNET FRANC, NO 2 THE AVIARY

Country of origin: USA

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

£21.95

TEMPRANILLO, GRAN CERDO

Country of origin: Spain

The wine has real character, all the juicy elements of Tempranillo with no oak to mask its charm.

£22.95

BORDEAUX, CHATEAU BARRAIL LAUSSAC

Country of origin: France

Top Estate wine with rich, smooth flavours and tannins. Superb quality Bordeaux from Barton & Guestier.

£25.95

MONTEPULCIANO

Country of origin: Coste Dio Moro Lunaria, Italy

Organic/Biodynamic

Fairly full bodied with concentrated black fruits, cocoa, cinnamon and vanilla. Chewy tannins and a long, fruity finish.

£27.95

ZWEIGELT/ST LAURENT

Country of origin: Judith Beck Ink, Austria

Organic/Biodynamic

It is all about the fruit, dark inky red in colour, with juicy berry fruit, herbs, a little spice and fresh acidity.

£28.95

CAIRANNE, LA COTE SAUVAGE

Country of origin: France

A rich, savoury and meaty mouthful! This wine is full flavoured and smooth with supple tannins.

£29.95

BORDEAUX, ST EMILION

Country of origin: Chateau Giraudels de Milon, France

Intense, young and tightly knit fruit. Mouth filling and structured with tight and sweet tannins.

£34.95

WINES

Rosé Wines

Bottle 250ml 175ml

WHITE ZINFANDEL ROSE, BURLESQUE

£18.95 £6.55 £4.75

Country of origin: USA

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

PINOT GRIGIO BLUSH, SAN VIGILLIO

£15.95 £5.55 £3.95

Country of origin: Italy

Off-dry rose from the surrounding areas of Venice.

PALE SORBET, CASA BERGER

£25.95

Country of origin: Spain

Organic/Not Certified

A delightful, fresh, delicate and aromatic expression of Rose.

Our standout Rose!

Sparkling Wines

Bottle 250ml 125ml

PROSECCO SPUMANTE, LUNETTA

£23.95 £4.95

Country of origin: Italy

A delicate vibrant Prosecco with a long-lasting mousse.

Organic Sparkling Wine, Emiliana

£27.95

Country of origin: Chile

Chardonnay and Pinot Noir grapes make this first Organic sparkling from Chile.

*All our wines are both Vegetarian and Vegan friendly.
125ml glasses are available on request.*

Champagnes

Bottle

CUVEE ROSE, LAURENT PERRIER

£66.00

Country of origin: France

The world famous pink Champagne. Intensely clean, well defined and fruity flavours open up into a vibrant palate of red berries, strawberries, Morello cherries, blackcurrants and raspberries.

DOM PERIGNON, BRUT NV

£168.00

Country of origin: France

A truly world class Champagne, and one for the discerning drinkers. Striking and vibrant, with notes of complex candied fruit and spice on the palate, with a fresh green finish that lasts forever.

CIDERS

Dunkertons Black Fox 7.0%abv A Medium Dry Sparkling Cider produced in Pembridge	£4.95
Dunkertons Organic 6.8%abv A Medium Sweet Sparkling Cider produced in Pembridge	£4.95

BEERS

Kingfisher Half Pint/Pint 4.8%abv	£2.50 / £4.80
Peroni	£3.60

GIN

Beefeater	£3.75
Plymouth	£3.75
Tanqueray	£3.75
Bombay Sapphire	£3.75
Hendricks served with Cucumber	£3.95
Sloemoe Sloe	£3.75
Pinkster	£4.55
Sipsmith	£4.95

VODKA

Russian Standard	£3.25
Grey Goose	£3.95
Stolichnaya Raspberry	£3.65

BRANDY

Martell VS	£3.85
Hine Rare VSOP	£4.85
Courvoisier	£3.75

RUM

Havana Especial	£3.75
Myers Jamaican Rum	£3.95
Havana Club 7	£3.95
Doorly's 5yo	£3.45
Koko Kanu	£3.45
Diplomatico Reserva Exclusiva	£4.85
Artisan Venezuelan rum, perfect to sip after dinner or delicious alongside our Gajar Halva.	

WHISKEY

Chivas Regal	£3.95
Glen Grant 10yo	£3.85
Jack Daniels No.7	£3.75
Makers Mark	£3.75
Woodford Reserve	£3.95
Talisker	£4.85
Glenkinchie	£4.85
Glenmorangie	£4.85

LIQUEURS

Patron Cafe	£4.95
A coffee tequila. A perfect after dinner drink.	
Luxardo Amaretto	£3.85
Southern Comfort	£3.85
Limoncello	£3.85
Jagermeister	£3.85
Kahlua	£3.85
Baileys	£3.65

SOFT DRINKS

Large Still/Sparkling Mineral Water	£3.35
Mango Lassi Glass	£2.40
Jug (Serves 3)	£6.75
Seasonal Lassi Glass	£2.95
Coca Cola	£2.75
Diet Coke	£2.75
Sprite	£2.75
Fentimans Ginger Beer	£2.75
Fentimans Rose Lemonade	£2.75

JUICES

Orange	£2.65
Cranberry	£2.65
Apple	£2.45
Pineapple	£2.65
Rubicon Mango	£2.65
Pomegranate	£2.65

Dessert Wine

Moscato, Passita Palazzina (V)	
We can't recommend this enough.	100ml Glass £5.50
Beautifully balanced dessert wine, lovingly crafted.	375ml Bottle £18.95

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Gujarati cuisine at the highest level
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Yorkshire Life's International Restaurant of The Year
South Asian Chef Competition Chef of the Year 2005/6
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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 Ghoti (V)(OG)(NF)(MF) **£5.25**
Crisp bread crumbed root ginger & mint mashed, seasonal vegetables

STARTERS

Pattra (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.

Allergy Info

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DESSERTS

Shrikand(GF)(OG)(MF)

A decadent creamy affair with pistachios & Cardamom.

£4.95

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

(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