

# 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



## **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.

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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.

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