

***Everyone at Prashad
is committed to showcasing Gujarati cuisine
at the highest level, our journey...***

The Times Top 30 Indian restaurant 2020

Michelin Bib Gourmand 2015 - 2021

2 AA Rosettes 2014 - 2020

Waitrose Good Food Guide 2009 - 2020

Harden's Guide 2016 - 2020

Bradford Curry Awards: Best Chef 2019

Oliver Awards: Best Indian Restaurant 2019

Yorkshire Restaurant Finalist 2017, 2018

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 2010

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

means 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 15yr 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 showcase our Gujarati culinary heritage within 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

Allergy Info

(V) Vegan, (GF) Gluten Free, (OG) Onion & Garlic Free, (NF) Nuts Free, (MF) Mustard Free, (M) Mild optional

Also NONE of the following are used in any dish
Peanuts, **Sesame Seeds (Except in Ghor papdi)**, Soybeans, Celery, **Sulphur Dioxide (Except Ice creams)**, Lupin, Eggs, Fish, Molluscs or Crustaceans

Tasting Menu

(vegan optional)

7 Courses

£55 per head

Sanku

**Seasonal Vegetables infused
with garam massala**

Lassan Paneer Tikka

Tandoored paneer

Sabzi Shami

Griddled broccoli, spinach & lentil

Chowpatti

Crisp rice, tamarind

Massala Dosa

**Crepe, potato & onion curry with
seasonal lentil broth**

Kofta

Paneer, rustic raso

Gujlawa

GUJARATI bakLAWA

(Nut Free)

(Dessert contains nuts)

Available to complete tables only

Served until 9.30pm

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Dioxide (Except Ice creams), Lupin, Eggs, Fish, Molluscs or Crustaceans**

Tasting Menu

(vegan optional)

5 Courses
£47 per head

Sanku
Seasonal Vegetables infused
with mango & ginger

Chowpatti
Crisp rice, tamarind

Massala Dosa
Crepe, potato & onion curry with
seasonal lentil broth

Kofta
Paneer, rustic raso

Gujlawā
GUJARATI bakLAWA

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Starters

Tasting Platter (NF)(MF)(V – optional) £14.95
Selection of starters for 2, ideal with Chaat

Lassan Paneer Tikka (GF)(NF)(MF) £8.65 Tandoored paneer infused with garlic, lime & chives
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Sanku (V)(OG)(NF) £7.95
Seasonal vegetables infused with garam masala, cones.

Mausmi Ghoti (V)(OG)(NF)(MF) £7.45
Bread crumbed ginger & mint mashed seasonal veg

Paneer Tircha (NF)(MF) £7.45
Skewered paneer spiced with garam masala & fennel.

Patra (V)(GF)(OG)(NF) £7.45
Steamed seasonal leaf parcels

Methi Khanda Bhajia (V)(GF)(NF)(MF) £7.45
Garam Masala infused fenugreek leaves & onion bhajis

Kopra Pethis (V)(GF)(NF)(MF)(M) £7.45
Garlic infused fresh coconut dough ball

Sabzi Shami (V)(GF)(NF)(MF) £7.45
Griddled green bean, broccoli, spinach and lentil kebab

Hara Bara Kebab (V)(GF)(NF)(MF) £7.45
Mashed pea and cauliflower, crisp & richly spiced.

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Served Cold

Chowpatti Bhel (V)(NF)(MF) £7.45

Tangy snack of puffed rice, chopped tomatoes, red onions drizzled with a sweet and sour tamarind sauce and garnished with raw sour mango

Chaat (NF)(MF) £7.45

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

Sev Puri (NF)(MF)(V – Optional) £7.45

Mini crispy puris individually topped with channa, chat masala & sev. Drizzled with yoghurt, coriander & tamarind chutney

Pani Puri (V)(NF)(MF) £7.45

Mini puris filled with kachumber and served with a spicy herb juice, tamarind chutney and spiced channa potato.

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Main Dishes

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

Paneer Massala (GF)(NF)(MF)(M) **£12.95**
Marinated, textured paneer cooked within a fenugreek
infused onion & tomato base.

Kofta (NF)(MF) £13.95 Spiced paneer dough balls served in a caraway infused creamy tomato raso.

Reghan Wattana (V)(GF)(OG)(NF) **£12.85**
Aubergine and pea with mustard seeds & ginger

Mumbai Bataka Bhaji (V)(GF)(NF) **£12.85**
Mustard infused baby potatoes and spinach, in a tomato
raso tweaked with black cardamom.

Chole (V)(GF)(NF)(MF)(M) **£12.85**
A complex rich multi layered melt in your mouth chickpea
curry with cinnamon and star anise

Paneer Byriani (GF)(NF) **£14.85**
Saffron and mint infused baked paneer and basmati rice
with seasonal raita

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Main Dishes

Chevti Dhal (V)(GF)(NF) Mungh, masoor, tuvar and channa dhal cooked with cloves and mustard seeds.	£10.85
Massala Dosa (V optional) (GF)(NF) Additional Paneer Filling £1.95 Lentil & rice flour crepe with a spiced potato & onion curry served with lentil broth and coconut chutney.	£12.95
Naan Bhaji (NF)(MF)(V optional) A rich mashed vegetable curry, served with garlic naan.	£13.95
Maharani Thali (V optional) Traditional gujarati feast, chef's choice of 2 Mini Starters, 4 curries, rotli, rice, raita, dhal/khudi & mini dessert.	£22.75
Junior Curry Lovers Meal (upto 6yrs) (NF)(MF) An Indian meal with no chillies. Samosa, curry, boiled rice and cute baby buttered rotli.	£7.45
Curry Lovers Meal (7-12 yrs) (NF)(MF) An Indian meal with no chillies. Samosas, curry, boiled rice and rotli.	£10.45

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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) Thin, hand rolled and tava cooked, ideally order 3 per person	£0.95
Naan (NF)(M) Leavened organic bread cooked in a tandoor.	£3.35
Garlic Naan (NF)(MF) Tandoor leavened organic bread with fresh garlic.	£3.75
Garlic & Chilli Naan (NF)(MF) Leavened organic bread, with a garlic & green chilli kick	£3.95
Gujwari Naan (MF) Luxurious leavened organic bread, cooked in a tandoor and stuffed with a magical nutty sweet filling	£4.85
Baath (V)(GF)(OG)(NF)(MF) Perfectly freshly boiled fluffy basmati rice.	£3.85
Lila Baath (V)(GF)(OG)(NF)(MF) Basmati rice cooked with coriander and pea.	£3.95

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Additional

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

Chutney Tray (GF)(OG)(NF) Four traditional homemade Gujarati chutneys.	£2.65
Dhal (V)(GF)(OG)(NF) Hot soothing slow cooked lentil broth, perfect with rice	£3.95
Kadhi (GF)(OG)(NF) A complex tangy broth, yoghurt and chickpea flour tempered with mustard seed oil and fresh curry leaves.	£3.95
Seasonal Raita (GF)(NF)(MF) A chef's creation based on today's fresh local produce.	£3.95
Mint Yoghurt (GF)(OG)(NF)(MF) Cool sharp tangy yoghurt with mint.	£1.45
Papodoms (V)(GF)(OG)(NF)(MF) Mixed mini papads.	£0.95
Chips or Masala Chips (V)(NF)(MF) A perfectly fluffy potato chip, tossed in a fresh garlic and chilli tarka.	£3.45

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Hot Desserts

Gujlawa (OG)(MF)(V optional)	£7.95
Baked filo layers filled with crushed pistachios, almonds and walnuts infused with cinnamon, served with raisin & nutmeg ice-cream.	
Ghor papdi (OG)(MF)	£7.95
Roasted wheat flour, baked with Jaggery and sesame seeds, infused with cardamon, served with ice cream.	

Cold Desserts

Shrikand (GF)(OG)(MF)	£7.95
Hung yoghurt with almonds & cardamom.	
Kulfi (GF)(OG)(MF)	£7.95
Rich and creamy with sultana and cashew	
Seasonal Ice Cream (GF)(OG)(NF)(MF)(V – Optional)	£7.75

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Hot Drinks

Traditionally Eastern Hot Drinks

Our eastern selection are all made and served in brothed milk.

Ginger chai	£3.95
Masala chai	£3.95
Cardamom Coffee	£3.95

Traditionally Western Hot Drinks

Tea (Green, Peppermint, Earl Grey, English breakfast)	£3.15
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Espresso	£2.60
Macchiato	£3.10
Americano	£3.30
Cappuccino	£3.30
Latte	£3.30
Mocha	£3.50
Hot Chocolate	£3.50
Irish Coffee	£4.95

*A 10% Discretionary service charge will be added to your bill,
this is distributed to the whole team.*

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Fixed Price Menu

£38 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

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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