

YATRI

Small Plates

Bhel Puri Chaat (V)	£6
Puffed rice tossed with onion, chickpeas & a variety of chutneys.	
Crispy Garlic Mushrooms (V)	£7
Tempura mushrooms spiced with garlic, coriander & garlic sauce.	
Paneer Kali Mirchi (V)	£7
Indian cheese marinated in home ground spices & cooked in a tandoor.	
Samosa Chaat (V)	£7
Chopped up samosa smothered with chickpeas, potato & chutneys.	
Vegetable Samosa (V)	£5.5
Spiced vegetable filing with a variety of chutneys	
Onion Bhaji (V)	£6
Crispy onion fritters, coated in gram flour, mixed with onions & spices.	
Yatri's Chicken Tikka	£7
Using a family recipe, chicken marinated & cooked in a tandoor.	
Nilgiri Sheekh Kabab	£8
Minced lamb marinated with ginger, garlic, coriander & spices, cooked in a tandoor.	
Dhaniya Adaraki Champ	£10
Lamb chops marinated with coriander & ginger and cooked in a tandoor.	
Macchi Tikka	£10
Fish is called Macchi in India. Tilapia marinated & cooked in tandoor.	
Tandoori Prawns	£10
Prawns delicately marinated in yoghurt and spices and cooked in a tandoor.	

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added.
3-9 Chalton Street, London NW1 1JD Tel:02076937278 Email: info@yatrilondon.com

Curry Dishes

Chicken Tikka Makhani	£11
Tandoori cooked chicken in a creamy butter sauce	
Bombay Chicken Curry	£11
A must try for spicy curry lovers. Chicken cooked in a traditional roadside curry sauce.	
Keralian Fish or Prawn Curry	£11
Delicate Tilapia / Prawn cooked in a coconut-based south Indian style curry.	
Mughlai Kadhai Lamb	£12
Slow cooked lamb with tomatoes, garlic & garam masala	
Lamb Hari Mirch	£12
Slow cooked lamb chunks with fresh green chillies & garlic in a tomato-based sauce.	
Tofu Tawa Masala (V)	£10
Tofu cooked on a Tawa (flat pan) with rustic masala curry sauce.	
Paneer Butter Masala (V)	£9
What if I told you "Paneer Butter Masala" is both the name of the dish and ingredients!	
Baigan Bartha (V)	£10
Originated in Gujarat, roasted aubergine curry with green onion, peas and tomatoes.	
Korma your Way	£10
Chicken, seasonal vegetables or Paneer cooked in a korma sauce.	
Bombay Aloo (V)	£8
Potato pieces tossed with cumin seeds, nuts, ginger, peanuts & coriander.	

Railway Chicken Curry £12

The dish takes you back to the British era in India when the only option for the long-distance travel was the railway. Our Railway Chicken is full of tender chicken pieces cooked in a delicious curry with potato and a boiled egg. The dish was only served in the first-class carriages.

Fact: There are more than 8000 railway stations on Indian rail network.

Chef Special Gujarati Undhiyu (V) £11

Undhiyu is a traditional Gujarati vegetable dish that is a regional specialty of Surat, India. The name of this dish comes from the Gujarati word "undhu", which translates to upside down, since the dish is traditionally cooked upside down underground in earthen pots, termed "matlu", which are fired from above.

Fact: World's 95% of the rough diamonds are cut and polished in the city of Surat, India.

Dal Tadkewali (V) £6

A staple in every Indian household. Protein packed vegan yellow lentils boiled and tempered with Red chillies, Garlic and Onion.

Black Dal (V) £7.5

The ultimate comfort food. Black lentils slow cooked for hours with spices to form a rich and creamy texture.

Bread & Rice

Plain Naan (V)	£3
Freshly baked in a tandoor	
Butter Naan	£3.5
Garlic Naan (V)	£3.5
Naan with finely chopped garlic and fresh coriander. Feeling brave? Add finely chopped green chillies. Just ask for it.	
Peshawari Naan (V)	£4
Naan bread stuffed with mixed nuts. and finely grated coconut	
Cheese Naan (V)	£4.5
Freshly baked naan bread filled with grated cheddar & mozzarella cheese.	
Steamed Basmati Rice (V)	£4.5
Jeera Rice (V)	£4.5
Cumin tempered rice	
Yatri's Biryani	£11
A choice of chicken or mixed vegetables biryani served with raita.	

Sides & Bites

Disco Papad	£2.5
Served with varieties of homemade chutneys.	
Potato Chips	£4
Kachumber Salad	£2.5
Cucumber Raita	£3
Red onion laccha salad	£2.5

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Wines		Beers		Mixers		Gin 50ml			
(Wine by glass available)		Cobra 620ml	£5.5	Tonic / Diet tonic	£2	Thomas Dakin	£5	Cognac 50ml	
White Wine		Kingfisher 650ml	£5.5	Soda water	£2	Bombay Sapphire	£7	Remy Martin VSOP	£7
Chenin Blanc	£19	Jaipur IPA	£4	Lemonade	£2	Gordon's Spice infusion	£6	Courvoisier VSOP	£7
Cullinan View, Western Cape		Cobra 330ml	£3.5	Hot drinks		Gordon's Pink	£7		
Sauvignon Blanc	£21	Peroni Nastro Azzuro	£3.5			Pink Papper	£7		
Tekena, Central Valley		Cobra 330ml (Alcohol free)	£3.5						
Chardonnay, Alma Mora	£22	Kopparberg	£5			Vodka 50ml			
San Juan, Argentina		(Strawberry & Lime)		Masala Chai	£3	Grey goose	£7		
Unoaked Chardonnay	£21	(Mixed Fruit)		Variety of Teas	£3	Finlandia	£5		
Berry Estate, Australia				Breakfast, Green, Peppermint, Honey & Ginger		Smirnoff	£5		
				Coffee	£3				
				Americano, Cappuccino, Latte, Espresso					
		Bottled Water (750ml)		Indian Whiskies 50ml		Rum 50ml			
Red Wine		Harrogate spring still	£3			Bacardi Carta Blanca	£5		
Shiraz	£21	Harrogate sparkling	£3			Bacardi spiced rum	£5		
Short Mile Bay, Australia		Soft drinks & Juice		Amrut Single Malt	£9				
Malbec, Vinalba	£22	Coca Cola	£2.5	Dare we say, simply the best?		Tequila (25ml)			
Patagonia, Argentina		Coca Cola diet	£2.5	Rampur Single Malt	£9	Jose Cuervo Silver or Gold	£4		
Cabernet Sauvignon	£22	Thumps Up	£3	Creamy, malty with notes of Vanilla & Apricot		Sambuca	£4		
Takena, Central Valley		(Cola from India)		Sweet & Spicy with underlying earthy smoke					
Rose Wine		Fanta Orange	£3	Glenmorangie	£6				
Chenin Blanc Rose	£22	Limca	£3	Talisker Single Malt	£7	Liqueur			
Cullinan View, Western Cape		(Imported from India)		Laphroaig 10-Year-Old	£6	Kahlua Coffee Liqueur	£5		
Pinot Grigio	£21	Orange juice	£2.5	Wild Turkey	£7	Baileys Irish cream	£5		
Northwest Italy		Apple Juice	£2.5						
		Mango Juice	£2.5						
Prosecco		Lassi	£3.5						
Da Luca Prosecco	£19	Mango, Salted or must try Rose flavour lassi.							

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