

# YATRI यात्री

## Small Plates

<b>Bhel Puri Chaat (Vegan)</b>	<b>£8</b>
Puffed rice tossed with onion, chickpeas & a variety of chutneys.	
<b>Paneer Kali Mirch (V)</b>	<b>£9</b>
Indian cheese marinated in home ground spices & cooked in a tandoor.	
<b>Samosa Chaat (V)</b>	<b>£9</b>
Lip smacking chaat made with variety of chutneys.	
<b>Vegetable Samosa (V)</b>	<b>£7</b>
Served with homemade chutneys.	
<b>Chilli Paneer (V)</b>	<b>£10</b>
Crispy paneer tossed in a spicy Indo-Chinese sauce – a bold fusion of flavour and heat.	
<b>Onion Bhaji (V)</b>	<b>£7</b>
Crispy onion fritters. (Coated in gram flour, mixed with onions & spices.)	
<b>Lamb Samosa</b>	<b>£8</b>
Spiced up minced lamb filling in a crispy samosa pastry served with chutneys.	
<b>Yatri's Chicken Tikka</b>	<b>£9</b>
Using a family recipe, chicken marinated & cooked in a tandoor.	
<b>Nilgiri Sheekh Kabab</b>	<b>£10</b>
(Minced lamb with kabab) Cooked in a tandoor.	
<b>Dhaniya Adaraki Champ</b>	<b>£11</b>
Lamb chops marinated with coriander & ginger and cooked in a tandoor.	
<b>Macchi Tikka</b>	<b>£10</b>
Fish is called Macchi in India. Tilapia marinated & cooked in tandoor.	
<b>Fish Pakora</b>	<b>£10</b>
Spiced Gram flour battered Tilapia fish.	
<b>Tandoori Prawns</b>	<b>£10</b>
Prawns delicately marinated in yoghurt and spices, cooked in a tandoor.	

## Curry Dishes

<b>Chicken Tikka Makhani</b>	<b>£13</b>
Tandoori chicken in a creamy butter sauce	
<b>Bombay Chicken Curry</b>	<b>£13</b>
A must try for spicy curry lovers. Chicken cooked in a traditional street style curry sauce.	
<b>Kadhai Chicken</b>	<b>£13</b>
Chicken cooked with diced onion and bell peppers with a masala sauce.	
<b>Keralian Fish or Prawn Curry</b>	<b>£14</b>
Delicate Tilapia / Prawn cooked in a coconut-based south Indian style curry.	
<b>Mughlai Kadhai Lamb</b>	<b>£14</b>
Slow cooked lamb with tomatoes, garlic & garam masala.	
<b>Lamb Hari Mirch</b>	<b>£14</b>
Slow cooked lamb chunks with fresh green chillies & garlic in a tomato-based sauce	
<b>Tofu Tawa Masala (Vegan)</b>	<b>£12</b>
Tofu cooked on a Tawa (flat pan) with rustic masala curry sauce.	
<b>Paneer Butter Masala (V)</b>	<b>£13</b>
What if I told you "Paneer Butter Masala" is both the name of the dish and ingredients!	
<b>Baigan Bartha (Vegan)</b>	<b>£12</b>
Tandoor roasted aubergine curry with green onion, peas and tomatoes.	
<b>Korma your Way</b>	<b>£13</b>
Chicken or Paneer cooked in a korma sauce.	
<b>Lasooni Palak Paneer or Chicken</b>	<b>£13</b>
Tender Paneer or Chicken cooked with spinach & tempered with fresh Garlic.	
<b>Bhindi Corn Masala (V)</b>	<b>£10</b>
Okra, Corn, Onion, Tomatoes stir fried with ground masala	
<b>Bombay Aloo (V)</b>	<b>£9</b>
Potato pieces tossed with cumin seeds, nuts, ginger, peanuts & coriander.	

### Railway Chicken Curry £14

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 7000 railway stations on Indian rail network.

### Chef Special Gujarati Undhiyu (V) £13

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 90% of the rough diamonds are cut and polished in the city of Surat, India.

### Dal Tadkewali (Vegan) £9

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

### Black Dal (V) £10

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

### Dal Palak (V) £10

Protein packed lentils with Spinach & Garlic.

## Sides & Bites

<b>Basket of Papadums</b>	<b>£5</b>
Served with varieties of homemade chutneys.	
<b>Potato Chips</b>	<b>£4</b>
<b>Kachumber Salad</b>	<b>£3</b>
Chopped onions, tomatoes, carrot, cucumber with green chillies.	
<b>Cucumber Raita</b>	<b>£3</b>
<b>Red onion laccha salad</b>	<b>£3</b>

## Bread & Rice

<b>Plain Naan (Vegan)</b>	<b>£3.50</b>
Freshly baked in a tandoor	
<b>Butter Naan (V)</b>	<b>£3.50</b>
<b>Garlic Naan (V)</b>	<b>£4.50</b>
Naan with finely chopped garlic and fresh coriander.	
<b>Garlic &amp; Chilli Naan (V)</b>	<b>£4.50</b>
Naan with finely chopped garlic, chillies, and fresh coriander.	
<b>Peshawari Naan (V)</b>	<b>£4.50</b>
Naan bread stuffed with mixed nuts and finely grated coconut	
<b>Cheese Naan (V)</b>	<b>£4.50</b>
baked naan bread filled with grated cheddar & mozzarella cheese.	
<b>Yatri's Biryani</b>	<b>£14</b>
A choice of chicken, Lamb or mixed vegetables Biryani served with a Raita.	
<b>Steamed Basmati Rice (V)</b>	<b>£4.50</b>
<b>Jeera Rice (V)</b>	<b>£4.50</b>
Cumin tempered rice	
<b>Mushroom Rice (v)</b>	<b>£8</b>
<b>Egg Fried Rice</b>	<b>£8</b>

# YATRI यात्री

## Prosecco

Prosecco Extra Dry £29

## White Wine

VIGNOBLE DU SUD SAUVIGNON BLANC - FRANCE £9 / £28

Classic flavours of refreshing citrus fruits & gooseberries balanced with delightful acidity ideal with or without food.

LEMON GRASS SAUVIGNON BLANC - SOUTH AFRICA £30

Ripe fruity flavours, hint of lemongrass, classic & refreshing, pairs with any of the starters on the menu.

MIAO ORGANIC PINOT GRIGIO DOC - ITALY £32

Organic with zesty & balanced acidity, pairs with any curry.

SENORA ROSA CHARDONNAY - CHILE £9 / £29

Ripe Peach & Tropical fruits, right delight that will marry with your spicy food.

LA PODEROSA VIOGNIER RESERVA - CHILE £30

Aromatic orange blossom on the nose, with a palate brimming with tropical fruits, layered with ripe apricot and white peach flowers.

## Rose Wine

CHATEAU ROUTAS ROUVIERE ROSE PROVENCE - FRANCE £32

Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity & a refreshing finish.

BOTTER PINOT GRIGIO ROSE (BLUSH) - ITALY £9 / £28

Pale rosé in colour. The elegant bouquet has intense aromas of acacia flowers. Dry, fruity and well-balanced.

## Red Wine

VIJAY AMRITRAJ RESERVE COLLECTION - INDIA £34

Fragrant perfumed and elegant with lingering dark fruits, spice, pepper, blackberry jam, violets. Well-balanced tannins on the palate, black fruits along with violet hints of spices.

VIGNOBLE DU SUD MERLOT - FRANCE £9 / £27

Aromas of plum, vanilla and soft tannins, full bodied, pairs well with your main course dishes.

GOYENECHEA CENTENARIO MALBEC RESERVA - ARGENTINA £32

Deep-red wine, with violet and purple highlights. Fruit notes, and a distinctive smoky touch from the barrel.

## Bottled Water (750ml)

Still Water £5

Sparkling Water £5

## Beers

Cobra Pint £6.75

Kingfisher 650ml £6.75

Cobra Half Pint £5

Peroni 330ml £5

Bombay Bicycle IPA £5

Kingfisher 330ml (Alcohol free) £4.50

Peacock Cider (Apple OR Mango & Lime) £6.50

## Lassi

Mango Lassi £5

Rose Lassi £5

Salted Lassi £5

Sweet Lassi £5

## Soft drinks & Juice

Nimbu Sharbat £4

(Fresh lime, cumin)

Coca Cola £4

Coca Cola Diet / Zero £4

Lemonade £4

Thumps Up £4.50

(The Cola from India)

Fanta Orange £4

Limca £4.50

(Imported from India)

Apple Juice £3

Orange juice £3

Mango Juice £3

## Hot drinks

Masala Chai £4

Variety of Teas £4

Green, Peppermint, Honey & Ginger, Camomile, Camomile & Honey

Coffee £4

Americano, Cappuccino, Latte, Espresso

## Mixers

Tonic / Diet Tonic £2

Soda water £2

Gingler Ale £2

## Rum 50ml

Five Rivers Indian spiced £8

Old Monk 7Yrs Old £7

Known as a drink of God & Lords.

Kraken spiced rum £7

Here comes the Googly.

Chicken Tikka Masala, a popular dish in Indian cuisine was invented in Scotland.

## Vodka 50ml

Grey goose £8

Belvedere £8

Desi Daru vodka £8 (ORIGINAL / ALPHONSO MANGO)

Ciroc Varieties £7

Smirnoff £6

## Indian Whiskies 50ml

Rampur Sangam £10

World malts weaved together for a smooth finish and lingering sensation on palate.

Amrut Single Malt £9

Dare we say, simply the best? Multiyear award winner.

Rampur Single Malt £10

Creamy, malty with notes of Vanilla & Apricot

Rampur Double Cask Single Malt £10

A great balance of dry sherry spice & layers of creamy tropical fruits.

Indri Single Malt £10

Multi award winner, smooth and aromatic.

## Whiskies 50ml

Glenfiddich £8

Glenmorangie £7

JW Black Label £6

Jameson £6

Jack Daniel £6

## Tequila (25ml)

Jose Cuervo £4

(Silver or Gold)

Tequila Rose £4

## Liqueur

5 Walla Chai Tea £6

Kahlua Coffee Liqueur £5

Disaronno £5

## Gin 50ml

Gordon's Pink £6

Bombay Sapphire £7

Hendric's Gin £8

Jamun Indian Gin £9

Hapusa Himalayan Dry Gin £9

This Gin is a true celebration of Indian ingredients, which would usually be found in every kitchen cupboard, and have now been given a new lease of life in Hapusa Gin!

Jaisalmer Craft Gin £9 From India.

Juniper with sweet citrus peeking through alongside liquorice with a lovely prominent & refreshingly spicy.

## Cognac 50ml

Remy Martin VSOP £7

Hennessy £9

"Thinking to come again?"  
20% Off your food bill on your next visit.  
Simply bring this menu with you on your next visit.