



# YAATRA

Restaurant & Bar

## Events Brochure

THE OLD WESTMINSTER  
FIRE STATION 2023





## WELCOME TO YAATRA PRIVATE DINING & EVENTS

**We look forward to welcoming you to Yaatra Restaurant and Bar this summery season.**

We have a wide range of menus and spaces to host your party... Let us do all the arranging.

We are in a beautiful building created in 1906 as the Westminster Fire Station and by led by Executive Chef Amit Bagyal, previously of Michelin-starred Benares and Kanishka Mayfair.

Lunch menus start from £15 and dinner menus start from £30. If you fancy a more relaxed gathering with canapés and cocktails. We have some wonderful menus and lots of room to host this for you.

We can tailor menus to suit you, if there is something you want – please just let us know.

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## CAPACITIES

<b>The Watch Room</b> . . . . .	seats 8
<b>The State Room</b> . . . . .	seats 12–20 / standing 50
<b>The YAATRA Sapphire Restaurant</b> . . . . .	seats 70 / standing 150
<b>The YAATRA Ruby Restaurant</b> . . . . .	seats 60 / standing 100
<b>YAATRA Restaurant Exclusive Hire</b> . . . . .	seats 170 / standing 300+
<b>The Chef's Table</b> . . . . .	seats 9

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## YAATRA 3 COURSE MENU

£39.50 per person

### MEAT & FISH

#### AMUSE BOUCHE

Dahi Puri (v)

#### 1<sup>ST</sup> COURSE

Kasundi Seabass |  
Mint Chutney

#### 2<sup>ND</sup> COURSE

Charred Chicken Breast | Tomato  
Fenugreek Masala Gravy (d)

Served with Dal Makhani,  
Basmati Rice, Butter Naan

#### 3<sup>RD</sup> COURSE

#### DESSERT

Chocolate Dome (v) (d) (g)

### VEGETARIAN

#### AMUSE BOUCHE

Dahi Puri (v)

#### 1<sup>ST</sup> COURSE

Sweetcorn & Coconut Tikki |  
Wild Berry Chutney (vg)

#### 2<sup>ND</sup> COURSE

Grilled Paneer Tikka | Onion  
& Cashew Yakhni (v) (d)

Served with Dal Makhani,  
Basmati Rice, Butter Naan

#### 3<sup>RD</sup> COURSE

#### DESSERT

Chocolate Dome (v) (d) (g)

Minimum 8 people.

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge (15% during the festive period of November and December) will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.



## THE CURRY FEAST

£49.50 per person • Served Maharaja style

It's a feast for all your senses and a journey through India's classic curries

### MEAT & FISH

#### TO START

Tandoori Kebab Platter  
Achari Chicken Tikka, Amrisari  
Prawns, Lamb Seekh

#### MAINS

Butter Chicken (d)  
Tandoor smoked chicken tikka,  
simmered in plum tomatoes and  
delicate spices

Lamb Rogan Josh  
Authentic saffron flavoured  
Kashmiri lamb curry

#### SIDES

Tawa Prawn Pulao  
Cumin Okra, Onion & Tomato (vg)  
Black Dal & Kidney Beans (v) (d)  
Butter Naan (v) (d) (g)

### VEGETARIAN

#### TO START

Tandoori Kebab Platter (v) (d)  
Malai Paneer Tikka, Coconut &  
Sweetcorn Tikki, Soya Chaap

#### MAINS

Paneer Makhani (v) (d)  
Tender Paneer (Indian cottage  
cheese) simmered in plum  
tomatoes and delicate spices

Black Carrot & Kohlrabi Kofta (vg)  
Carrot and turnip dumplings in a  
sweet and sour Korma sauce

#### SIDES

Tawa Mushroom Pulao (v)  
Cumin Okra, Onion & Tomato (vg)  
Black Dal & Kidney Beans (v) (d)  
Butter Naan (v) (d) (g)

Add a classic Indian dessert

Gulab Jamun (v) (d) (n) for only £5 per person

Minimum 8 people.

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## SPECIAL SHARING FEAST MENU

48 hour pre-order required

### YAATRA LAMB RAAN EXTRAVAGANZA

served with

**Biryani | Daal | Salad | Butter Naan (d)(g)**

for up to 3-4 people £140

### CÔTE DE BOEUF STEAK

served with

**Garlic Butter | Truffle Chips | Spiced Red Wine Jus (d)(a)**

for up to 3-4 people £140

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## THE STAR OF YAATRA

£65.00 per person

### STARTERS

Choose one

**Tandoori Amritsari Prawn | Prawn sago Wada (d)**

**Achari Chicken Tikka | Kachumber Salad (d)**

**Tokri Chaat | Jhal Moori | Avocado (d)(g)(n)**

**Spring Vegetable Dabeli | Crispy Tart | Tamarind (v)(d)(g)**

### MAINS

Choose one

**Masala Seabass | Coconut & Clam Sauce | Cumin Potato (d)**

**Charred Chicken Breast | Tomato & Fenugreek Masala Gravy (d)**

**Black Carrot & Kohlrabi Kofta | Onion & Coconut Sauce |**

**Toasted Lotus Seed (vg)**

**Served with Dal Makhani | Basmati Rice | Butter Naan**

### DESSERT

**Chocolate Dome or Rasmali Cheesecake (v)(d)(n)**

**Minimum 8 people.**

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## YAATRA TASTING MENU

BY EXECUTIVE CHEF AMIT BAGYAL

**£75 per person**

Wine pairings are an additional cost –  
£60 for premium pairing wines and  
£90pp for deluxe pairing wines

This menu is hand-crafted by Chef Amit Bagyal and showcases his love of traditional cooking methods and spices whilst presenting them in a innovative way.

It is the best way to truly experience the Yaatra journey that we wish to take you on.



### WELCOME SNACKS

**Crispy Basket Of Chaat | Dabeli (v)(d)(g)**

**Premium** • Via Vai Prosecco DOC, Veneto, Italy

**Deluxe** • Marquis de Bonnières Brut, Reims, France

### 1<sup>ST</sup> COURSE

**Charred Prawn | Mint Sauce (d)**

**Premium** • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France

**Deluxe** • Chablis, Domaine de Vauroux, Burgundy, France

### 2<sup>ND</sup> COURSE

**Togarashi Scallop | Coconut Butter | Citrus Podi (d) (g)**

**Premium** • Traditionale Riesling, Pikes, South Region, Australia

**Deluxe** • Macon-Verze Domaines Leflaive, Burgundy France

### 3<sup>RD</sup> COURSE

**Sweet Pepper Bhaaji | Buttered Pao (v) (d) (g)**

### 4<sup>TH</sup> COURSE

**Grilled Saffron Chicken Tikka | Mung Sprout Salad (d)**

**Premium** • Brouilly Pisse-Vieille Domaine Lathuiliere Gravallon, Burgundy, France

**Deluxe** • Château Barrail du Blanc Grand Cru St-Emilion, France

### 5<sup>TH</sup> COURSE

**Tandoori Smoked Lamb Chop | Bone Marrow Sauce |**

**Green Pea Chokha (d)**

**Premium** • Signature Malbec, Susana Balbo, Kaiken Aventura, Mendoza, Argentina

**Deluxe** • Old Vine Zinfandel, Bogle Vineyards, California, USA

**Served with Dal Makhani, Saffron Rice, Garlic Naan**

### 6<sup>TH</sup> COURSE (PRE-DESSERT)

**Sea Buckthorn Sorbet (vg)**

### FINAL COURSE (DESSERT)

**Mixed Berry Mousse, Dark Chocolate Sphere Flambé (v) (d) (g) (a)**

**Premium** • Moscato d'Asti DOCC Fratelli Antonio e Raimondo, Italy

**Deluxe** • Tokaji Blue Label Azzu, 5 Puttonyos, Hungary

### PETIT FOUR

**This menu is available lunch until 1:30pm and dinner until 9pm.**

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## YAATRA VEGETARIAN TASTING MENU

BY EXECUTIVE CHEF AMIT BAGYAL

**£75 per person**

Wine pairings are an additional cost –  
£60 for premium pairing wines and  
£90pp for deluxe pairing wines

This menu is hand-crafted by Chef Amit Bagyal and showcases his love of traditional cooking methods and spices whilst presenting them in a innovative way.

It is the best way to truly experience the Yaatra journey that we wish to take you on.



### WELCOME SNACKS

**Crispy Basket Of Chaat | Dabeli** (v)(d)(g)

**Premium** • Via Vai Prosecco DOC, Veneto, Italy

**Deluxe** • Marquis de Bonnières Brut, Reims, France

### 1<sup>ST</sup> COURSE

**Charred Soya Chaap | Mint Sauce** (v) (d) (g)

**Premium** • Grüner Veltliner Vom Haus, Pfaffl, Niederösterreich, Austria

**Deluxe** • Macon-Verze Domaines Leflaive, Burgundy France

### 2<sup>ND</sup> COURSE

**Sweetcorn & Coconut Tikki | Green Mango Salsa** (vg) (g)

**Premium** • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France

**Deluxe** • Chablis, Domaine de Vauroux, Burgundy, France

### 3<sup>RD</sup> COURSE

**Sweet Pepper Bhaaji | Buttered Pao** (v) (d) (g)

### 4<sup>TH</sup> COURSE

**Grilled Khubani Paneer | Mung Sprout Salad** (v) (d)

**Premium** • Traditionale Riesling, Pikes, South Region, Australia

**Deluxe** • Yealands Estate Single Vineyard Pinot Gris, Marlborough, New Zealand

### 5<sup>TH</sup> COURSE

**Tandoori Portobello | Gucchi Malai Curry | Grilled Broccoli | Shimeji Pickle** (vg)

**Premium** • Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy 2019

**Deluxe** • Brouilly Pisse-Vieille Domaine Lathuiliere Gravallon, Burgundy, France

**Served with Dal Makhani, Saffron Rice, Garlic Naan**

### 6<sup>TH</sup> COURSE (PRE-DESSERT)

**Sea Buckthorn Sorbet** (vg)

### FINAL COURSE (DESSERT)

**Mixed Berry Mousse, Dark Chocolate Sphere Flambé** (v) (d) (g) (a)

**Premium** • Moscato d'Asti DOCC Fratelli Antonio e Raimondo, Italy

**Deluxe** • Tokaji Blue Label Azzu, 5 Puttonyos, Hungary

### PETIT FOUR

**This menu is available lunch until 1:30pm and dinner until 9pm.**

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## CANAPÉS

**£3.50 each**

Minimum order of 6 canapés  
per selection

### SAVOURY

Potato Bonda, Coriander  
Chutney (v)

Cocktail Samosa (v)(g)

Wheat Bubble with Honey  
Yoghurt and Tamarind (v)(g)(d)

Chili Paneer Skewers (v)(d)

Amritsari Fish Finger,  
Tamarind Ketchup

Crispy Chicken Momo or  
Vegetable Momo (g)

Masala Prawn Cocktail on a  
Sago Cracker

Saffron Malai Chicken Tikka with  
Smoked Tomato Chutney (d)

Butter Chicken Mousse  
Tartlet (d)(g)

Lamb Seekh Kebab (d)(g)

Koliwada Prawn

### SWEET

Pistachio and Milk Fudge (v)(d)

Chocolate and Chilli  
Brownie (v)(d)(g)

Gulab Jamun (v)(d)(g)(n)

## BOWL FOOD

**£8 each**

Minimum order of 6 bowls  
per selection

Vegetarian Biryani (v)(d)

Butter Chicken Khichadi (d)

Paneer Makhani with  
Saffron Rice (v)(g)

Sea Bass Coconut Curry,  
Jeera Rice (g)

Lamb Biryani (d)

Onion Fritters Kadhi  
with Ghee Rice (v)

## CANAPÉS PACKAGE

**£25 per person**

**6 CANAPÉS &  
1 BOWL FOOD  
PER PERSON**

**Minimum 8 people.**

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Prices include VAT at the prevailing rate. 15% service charge will be applied to all group bookings, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.





## COCKTAILS

### **Fire Station Martini 12.5**

Vodka, Passionfruit, Vanilla, Lemon, Prosecco

### **Rum Punch 12**

Spiced Rum, Toasted Coconut Shrub, Pineapple, Orange & Whisky Bitters

### **Westminster Hiball 10**

Fire Station Whisky, Ginger Vermouth, Lemon Bitters, Tonic

### **Peach Royale 14.5**

Peach & Orange Liqueur, Peach Bitters, Champagne

### **Yaatra Spritz 10**

Vodka, Mango Shrub, Prosecco, Lemon Bitters, Soda

## NON-ALCOHOLIC

### **Yaatra Elixir 6**

Lime, Orgeat, Coriander, Ginger, Apple, Soda

### **New Age Spritz 6**

SipSmith Free Glider, Mango Shrub, Lemon, Non-alcoholic Prosecco

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**Full Bar and Spirit List available.**

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## WINES & MAGNUMS

### SPARKLING WINE

Bottle 750ml

Via Vai Prosecco, Vento, Italy . . . . .	40
Marquis de Bonnières Brut NV . . . . .	75
Bollinger Special Cuvée . . . . .	140

### WHITE WINE

Bottle 750ml

2022 Anciens Temps Blanc, Vin de France, France . . . . .	35
2021 Mucchetto Fiano IGT Puglia, Italy . . . . .	43
2022 Sauvignon Blanc, Frost Pocket, New Zealand . . . . .	48
2022 Hills and Valleys Riesling, Pikes, Australia . . . . .	55
2022 Grüner Veltliner Vom Haus, Pfaffl, Austria . . . . .	60

### RED WINE

Bottle 750ml

2022 Anciens Temps Rouge, Vin de France, France . . . . .	35
2021 Bosstok Pinotage, MAN Family Wines, South Africa . . . . .	45
2020 Barbera d'Alba, Piedmont, Italy . . . . .	49
2021 Mucchetto Primitivo IGT Puglia, Italy . . . . .	55
2021 Brouilly, Domaine Lathuillère, France . . . . .	61

### ROSÉ WINE

Bottle 750ml

2022 Anciens Temps Rosé, Vin de France, France . . . . .	35
2021 Le Pas du Moine Rosé Organic, Château Gassier . . . . .	72

### WHITE MAGNUMS

Bottle 1500ml

Sauvignon Blanc Tunella, Friuli, Italy . . . . .	135
Thanisch Estate Riesling Kabinett Weingut Dr H Thanisch, Mosel, Germany . . . . .	175
Macon IGE Domaines Leflaive, France . . . . .	260

### RED MAGNUMS

Bottle 1500ml

Terroir Series Malbec Bodega Ruca Malen, Mendoza, Argentina . . . . .	135
Côtes-du-Rhône Cuvée Speciale Tardieu-Laurent, Rhône, France . . . . .	180
Château Barrail du Blanc Grand Cru St-Emilion, France . . . . .	210





## PRIVATE DINING ROOMS



### THE WATCH ROOM

One of the only standing watch rooms left in the world...

A beautiful room with a fireplace that seats 8 comfortably in a unique private space – Step back in history and sit where the Fire Station Master would watch the horses and carts loaded with buckets of water go out, then time them to come back in.

In this room, famously Winston Churchill told the Fire Station leader to save Westminster Abbey during a WW2 bomb raid, when the Abbey was on fire... he shouted down the crackly telephone line...

'Save the Abbey whatever the cost!'

### THE STATE ROOM

A stunning room featuring the iconic heritage listed, original tiles from 1906 when the Westminster Fire Station was built.

The beautiful interior décor now includes both hints of Victorian London combined with touches of India. Unless the room is reserved for a private event, tasting menu table reservations may be made for 1 person or up to 20.

It boasts its own unique cocktail list, wine list and menus that aren't available anywhere else in YAATRA – a very special room.



### THE YAATRA SAPPHIRE RESTAURANT

Featuring an open kitchen, patrons can watch the magic and enjoy the atmosphere of world class chefs working to create unique dishes from around India.

A truly memorable space to host any event, with trolley service for various dishes, flaming flambés and delicious desserts... this room is alive with theatre.



### THE YAATRA RUBY RESTAURANT

Featuring our beautiful bar and fireman's pole table. You can delight in the Royal surroundings and the original Fire Station Doors.

This room is perfect for large parties, corporate events and anyone you want to impress!



### THE CHEF'S TABLE

A unique space next to the heart of YAATRA, with views into the kitchen...

Seating 9, it is a wonderful private space for a relaxed evening or a formal tasting menu.

OR ENJOY ALL OF YAATRA –  
EXCLUSIVE HIRE

seats up to 170 / standing 300+

We have a 50% deposit policy, with a 7 working day cancellation policy.



## VENUE FEATURES

- ◆ Late license available until 3am
- ◆ WIFI available
- ◆ Personalised menus and place cards
- ◆ Personalised cocktails
- ◆ Music options available
- ◆ Recommended florists
- ◆ Cloakroom facilities
- ◆ Entertainment contacts provided
- ◆ Bar hire only available



# YAATRA

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