



*Let's get
festive*



YAATRA

2023

YAATRA RESTAURANT AND BAR
THE OLD WESTMINSTER FIRE STATION



WELCOME TO YAATRA PRIVATE DINING & EVENTS

We look forward to welcoming you to Yaatra Restaurant and Bar this festive 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.

CAPACITIES

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

SET LUNCH OR DINNER

2 courses 29.50 • 3 courses 34.50

STARTERS

Calamari Pepper Fry | Chilli Passionfruit Coulis | Squid Ink Mayo (d)(g)

Saffron Norfolk Chicken Tikka | Sprout Lentil Salad | Mint Sauce (d)

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

Stir-Fried Momos | Garlic Pak Choi | Toasted Sesame (d)

Vegetarian option available • Supplement £6

Togarashi Roasted Scallops | Coconut Butter | Citrus Podi (d)(g)

Supplement £10

NON-SPICY OPTIONS:

Calamari | Passionfruit Dressing (d)(g) or

Spring Vegetable Tart | Herb Dressing (v)(d)(g)

MAINS

Chargrilled Butterfly Sea Bream | Deviled Shrimp Butter | Kiri Hodi Sauce (d)

Garlic & Herb Butter Poached Norfolk Chicken Breast | Semolina Upma |

Konkani Sauce (d)(g)

Black Carrot & Kohlrabi Kofta | Onion & Coconut Sauce |

Toasted Lotus Seed (vg)

Tandoori Kebab Platter – Prawn | Norfolk Chicken |

Herdwick Lamb Sheekh (d)

Served with Mint Chutney & Salad • Supplement £9

Herdwick Lamb Chop | Bone Marrow Sauce | Green Peas Chokha Masala (d)

Supplement £9

Chard Portobello Mushroom | Morels Malai Curry | Grilled Broccoli |

Shimeji Pickle (d) Supplement £9

NON-SPICY OPTIONS:

Herb Poached Norfolk Chicken | Mashed Potato | Red Wine Jus (d) or

Pan Fried Seabass | Mashed Potato | White Wine Cream Sauce (d)

DESSERTS

Tutti Frutti Cassata Ice Cream | Fruit Puree | Fresh Berries (d)(g)

Chocolate & Orange Mousse | Chocolate Soil | Raspberry Sorbet (d)(g)

Trio of Sorbet (vg)

Kalamansi | Raspberry | Alphonso Mango

Sample menu subject to change.

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

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.

YAATRA LUNCH FEAST

UNTIL 3 PM

Our journey around India is inspired by European and Western dishes bringing to you a combination of spicy and non-spicy dishes at lunch time.

This is perfect for those who don't have the gift of time and want more of a relaxed experience. This menu can guarantee you can dine with us in 35 minutes.

Our usual A La Carte is of course also available.

WRAPS

Tandoori Norfolk Chicken Tikka Wrap (d)(g) 9

Paneer Jalfrezi Wrap (v)(d)(g) 9

BURGERS

Fire Station Coorg Beef Burger (d)(g) 14

Juhu Vegetable Burger (v)(d)(g) 12

Chowpatty Spiced Herdwick Lamb Burger (d)(g) 14

Preorders required for tables over 10.

SIDES FOR LUNCH FEAST & SET MENU

Masala Fries (v)(d) 3 Lunch Feast only

Truffle Chips (v)(d) 4.5 Lunch Feast only

Yaatra Stir-Fried Vegetables (v)(d) 7

Baby Aubergine, Tamarind & Peanut Sauce (v)(d)(n) 7

Cumin Okra, Onion & Tomato (vg) 7

Black Dal & Kidney Beans (v)(d) 7

Dal Fry Tadka (v)(d) 7

Cucumber Mint Yoghurt (v)(d) 3

Bombay Onion Salad (vg) 3

Morels Pulao 8 Set Lunch & Dinner only

Saffron Rice (v)(d) | Steamed Rice (vg) 4 each

Assorted Indian Bread Basket and Chutney (v)(d)(g) 12

Garlic Naan | Plain Naan | Roti (vg)(g) 4 each



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, Amritsari 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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MERRY YAATRA MENU

£55 per person · Choose one Starter, Main & Dessert

PRE-STARTER

Chef's Special

STARTERS

Roasted Beetroot & Feta Chop | Fennel & Apple Yoghurt Chutney (v)(d)
Dill Yoghurt Marinated Salmon Tikka | Beetroot Crème Fraiche (d)
Charcoal Smoked Saffron Goose Tikka | Winter Berry Chutney (d)

MAINS

Grilled Paneer Pasanda (v)(d)(g)(n)

Paneer Bhurji, Brussel Sprouts & Chestnuts, Cashew & Tomato Gravy

Pan-Seared Seabass (d)(n)

Crispy Samphire, Ghee Roast Potato, Spiced Mussels & Clam Sauce

Tandoori Roast Norfolk Chicken Supreme (d)(n)

Norfolk Chicken Khurchan, Ghee Roast Potato, Tomato Gravy

Masala Herdwick Lamb Rump (d)(n)

Roast Potato, Brussel Sprouts & Chestnuts, Rogan Josh Sauce

All served with Black Dal (v)(d) & **Steamed Rice** (vg)

DESSERT

Christmas Pudding | Rum & Raisin Ice Cream | Brandy Sauce (g)(n)(a)

Spiced Chocolate and Orange Mousse | Winter Berry Sorbet (d)(g)

Cheese Platter (Supplement £5 per person)

Colston Bassett Stilton, Keen's Cheddar, Smoked Cheese

SIDES

Cumin Okra, Onion & Tomato (vg) 7

Yellow Dal Fry Tadka 7

Cucumber & Mint Yoghurt (v)(d) 3

Saffron Rice (v)(d) or **Steamed Rice** (vg) 4

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JOLLY YAATRA MENU

£65 per person · Choose one Starter, Main & Dessert

PRE-STARTER

Truffled Mushroom Soup (v)(d)

STARTERS

Roasted Beetroot & Feta Chop | Fennel & Apple Yoghurt Chutney (v)(d)
Togarashi Roasted Scallop | Coconut Butter | Citrus Podi (d)(g)
Dill Yoghurt Marinated Salmon Tikka | Beetroot Crème Fraiche (d)
Clove Smoked Game Liver Pate | Khamiri Naan & Cherry Pickles (d)

MAINS

Grilled Paneer Pasanda (v)(d)(g)(n)

Paneer Bhurji, Brussel Sprouts & Chestnuts, Cashew & Tomato Gravy

Pan-Seared Turbot (d)(n)

Crispy Samphire, Brussel Sprouts & Chestnuts, Roast Potato,
Spiced Mussels & Clam Sauce

Tandoori Spiced Roast Turkey (d)(n)

Honey Roasted Parsnip, Pigs In Blanket, Roast Potato,
Brussel Sprouts & Chestnuts, Masala Gravy

Garam Masala Herdwick Lamb Cannon (d)(n)

Honey Roasted Parsnip, Roast Potato, Brussel Sprouts & Chestnuts, Masala Gravy

All served with Black Dal (v)(d) & **Garlic Naan** (v)(d)(g)

DESSERT

Christmas Pudding | Rum & Raisin Ice Cream | Brandy Sauce (g)(n)(a)

Spiced Chocolate and Orange Mousse | Winter Berry Sorbet (d)(g)

Cheese Platter (Supplement £5 per person)

Colston Bassett Stilton, Keen's Cheddar, Smoked Cheese

SIDES

Cumin Okra, Onion & Tomato (vg) 7

Yellow Dal Fry Tadka 7

Cucumber & Mint Yoghurt (v)(d) 3

Saffron Rice (v)(d) or **Steamed Rice** (vg) 4

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CHRISTMAS DAY TRADITIONAL MENU

with a Christmas Bellini

£85 per person · Taking bookings from 12pm-4pm

PRE-STARTER

Truffled Mushroom Soup (v)(d)

STARTERS

Roasted Beetroot & Feta Chop | Fennel & Apple Yoghurt Chutney (v)(d)

Aubergine & Winter Vegetable Steak | Five Spiced Grapes Chutney (vg)

Salmon Gravlax | Chilli Focaccia | Beetroot Crème Fraiche (d)

Clove Smoked Game Liver Pate | Chilli Focaccia & Cherry Pickles (d)

Shrimp Cocktail Cups | Cucumber Pickled

MAINS

Squash, Kale & Feta Pie (v)(d)(g)(n)

Honey Roasted Parsnip, Roast Potato, Brussel Sprouts & Chestnuts,
Masala Gravy

Seared Turbot (d)(n)

Crispy Samphire, Brussel Sprouts & Chestnuts, Roast Potato,
Spiced Mussels & Clam Sauce

Roast Turkey (d)(n)

Honey Roasted Parsnip, Pigs In Blanket, Roast Potato,
Brussel Sprouts & Chestnuts, Masala Gravy

Roast Herdwick Lamb Rump (d)(n)

Honey Roasted Parsnip, Roast Potato, Brussel Sprouts & Chestnuts,
Masala Gravy

DESSERT

Christmas Pudding | Rum & Raisin Ice Cream | Brandy Sauce (g)(n)(a)

Spiced Chocolate and Orange Mousse | Winter Berry Sorbet (d)(g)

Cheese Platter (Supplement £5 per person)

Colston Bassett Stilton, Keen's Cheddar, Smoked Cheese

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NEW YEAR'S MENU

£75 per person · Choose one Starter, Main & Dessert

CANAPÉS

Crispy Wheat Bubble | Flavoured Yoghurt & Tamarind (d)(g)
Koliwada Shrimps Croquettes | Wild Garlic Aioli (g)

STARTERS

Togarashi Roasted Scallop | Coconut Butter | Citrus Podi (d)(g)
Fresh Water Grilled Prawns | Mint Yoghurt | Onion Pickle (d)
Ajwani Paneer Tikka | Spiced Grapes Chutney | Onion Salad (g)
Kale, Chickpea & Sweet Potato Chat | Espuma Yoghurt | Tamarind (v)(d)(g)
Saffron Goose Tikka | Mung Bean Sprout | Mint & Garlic Chutney (d)

MAINS

Pan-Seared Butterfly Sea Bream | Devilled Shrimp Skewer |
Kiri Hodi Sauce (d)
Apricot Stuffed Winter Root Kofta | Creamy Coconut Korma |
Artichoke Crisp (vg)
Scottish Wild Roasted Venison | Artichoke Puree |
Roasted Salsify | Spiced Red Wine Jus (d)(a)
Applewood Smoked Norfolk Chicken Fillet | Norfolk Chicken Khurchan |
Fenugreek & Tomato Gravy (d)(g)
Herdwick Lamb Rump | Potato Mash | Roasted Salsify |
Rosemary Jus

SIDES FOR THE TABLE

Dal Makhani (v)(d), Garlic Naan (v)(d)(g) or Mint Paratha (v)(d)(g)

DESSERT

Chocolate & Orange Mousse | Coffee Spiral | Chocolate Soil |
Raspberry Sorbet (v)(d)(g)
Winter Berry & Coconut Rice Pudding | Sea Buckthorn Sorbet (vg)
Rasmalai Strawberry Cheese Cake | Naan Khatai Crumble |
Kalamansi Sorbet (v)(d)(g)

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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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COCKTAILS

Mulled Wine Bellini £11
Mulled Wine Syrup, Prosecco

Spiced Apple Rum Punch £13
Spiced Rum, Cider, Spiced Syrup,
Lemon Juice

Christmas Spritz £12
Campari, Spiced Orange Liqueur,
Soda, Prosecco

Festive Sling £12
Vodka, Cranberry, Cherry Herring,
Plum Bitters, Soda

NON-ALCOHOLIC

Mulled Wine Bellini £8
Mulled Non-alcobolic Wine Syrup,
Non-alcobolic Prosecco

Spiced Apple Rum Punch £13
Spiced Seedlip, Apple Juice, Spiced Syrup,
Lemon Juice

BELLINIS

**Spiced Apple · Mulled Wine ·
Cranberry & Orange · Mango & Passionfruit**

Full Bar and Spirit List available.

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WINES & MAGNUMS

SPARKLING WINE

Via Vai Prosecco, Vento, Italy	Bottle 750ml	£40
Marquis de Bonnières Brut NV		£75
Bollinger Special Cuvée		£140

WHITE WINE

2022 Anciens Temps Blanc, Vin de France, France	Bottle 750ml	£35
2021 Mucchietto 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

2022 Anciens Temps Rouge, Vin de France, France	Bottle 750ml	£35
2021 Bosstok Pinotage, MAN Family Wines, South Africa		£45
2020 Barbera d'Alba, Piedmont, Italy		£49
2021 Mucchietto Primitivo IGT Puglia, Italy		£55
2021 Brouilly, Domaine Lathuillière, France		£61

ROSÉ WINE

2022 Anciens Temps Rosé, Vin de France, France	Bottle 750ml	£35
2021 Le Pas du Moine Rosé Organic, Château Gassier		£72

WHITE MAGNUMS

Sauvignon Blanc Tunella, Friuli, Italy	Bottle 1500ml	£135
Thanisch Estate Riesling Kabinett Weingut Dr H Thanisch, Mosel, Germany		£175
Macon IGE Domaines Leflaive, France		£260

RED MAGNUMS

Terroir Series Malbec Bodega Ruca Malen, Mendoza, Argentina	Bottle 1500ml	£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

**We will be closed on Christmas Eve,
Boxing Day and New Year's Day.**

Please get in touch if you would like to hire the restaurant, the minimum spends for these days start at £3,000.



OPENING HOURS

Monday to Saturday
12pm–3pm and 5pm–11pm

CHRISTMAS SPECIAL HOURS:

Christmas Eve: Open for private hire only
Christmas Day: 12pm–4pm
Boxing Day: Open for private hire only
New Year's Eve: 12pm–3pm and 5pm–11pm
New Year's Day: Open for private hire only



YAATRA

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