

Street Food Express Lunch



Dahi Puri Chaat (v)(d)(g) 5.5
Wheat bubble filled with tamarind,
mint & yoghurt, pomegranate

Sweet Pepper & Veggie Ghotala (v)(d)(g) 7
Served with Bombay buttered pao,
green chili pickle

Veg Samosa (d)(g) 4.50
Crispy pastry ground veg samosa, tamarind
sauce, ground coconut masala

Kerala Spiced Fried Chicken 6.5
Mild spiced chicken fillet, lemon pickle
mayo, crunchy salad

Tandoori Chicken

Jalfrezi Taco (d)(g) 7.5
Our house made methi thepla, sliced
chicken tomato salsa, lime & avocado

Veggie & Chole Jalfrezi Taco (vg) 7.5
Our house made methi thepla, chickpeas
tomato salsa, lime & avocado



CLASSIC CURRY BOWLS

Chicken Tikka (d)(n) 14
Creamy tomato gravy, salad
with basmati rice

Paneer Tikka (v)(d)(n) 13
Onion & tomato gravy, salad
with basmati rice



SIDES

Masala Fries (v) 2.5

Truffle Thick Cut Chips (v) 3

Green Salad (vg) 3



SEASONAL PICKS

Kale Saag Aloo (v)(d) 7

Smoked Black Dal & Kidney Beans (vg) 7

**Pomegranate, Cucumber
& Mint Yoghurt** (v)(d) 3

Punjabi Onion Salad (vg) 3

Saffron Rice (v)(d) 4

Steamed Rice (vg) 4

Roti (vg)(g) 4

**Assorted Indian
Bread Basket** (v)(d)(g) 10



YAATRA

Restaurant & Bar

A La Carte



STARTERS

Masala Chana, Potatoes

& Papdi Chaat (v)(d)(g) 9
Honey yoghurt & mint sauce

Goan Crab Caldine (d)(g) 15
Ground spiced podi, Malabar paratha

Togarashi Grilled Scallop (d)(g) 16
Coconut butter, citrus podi

Tandoori Achari Chicken (d) 14
Kachumber salad & spiced barberry chutney

Yaatra Kebab Platter – Tandoori Prawn,

Achari Chicken, Lamb Chop (d)(g) 22
Served with kachumber salad,
mint yoghurt chutney

**Vegetarian Kebab Platter –
Tandoori Paneer, Malai Soya Chaap,**

Vegetable Seekh (v)(d)(g) 20
Served with kachumber salad,
mint yoghurt chutney



MAINS

Tandoori Fresh Water Tiger Prawns (d) 25
Turmeric & lemon rice, Malabar sauce

Kerala Tawa Fry Turbot 25
Prawns & clam kiri hodi, coconut sambhal

Herdwick Kashmiri

Spiced Lamb Chop (d) 24
Sautéed spinach, aloo chokha,
masala lamb sauce

Garhwal Goat Osso Buco 24
Ginger & turmeric gravy, caramelised onion
Executive Chef Amit Bagyal's favourite dish –
his grandmother's recipe using Himalayan
hand-crushed spices and salt

Roasted Black Carrot &

Kohlrabi Kofta (vg) 19
Cooked in a vegetable korma,
garnished with lotus seeds

FRESH BREADS

**Truffle Ghee, Cheddar
& Onion Kulcha** (v)(d)(g) 6

Assorted Bread Basket (v)(d)(g) 10

Garlic Naan / Butter Naan (v)(d)(g) 4 each

Roti (vg)(g) 4

Set Menu

2 Courses for £29.50 • 3 Courses for £34.50



STARTERS

Masala Chana, Potatoes

& Papdi Chaat (v)(d)(g)
Honey yoghurt & mint sauce

Roasted Sweet Pepper Ghotala (v)(d)(g)
Bombay buttered pao, vegetable crisps

Tandoori Achari Chicken (d)
Kachumber salad & spiced barberry chutney

Togarashi Roasted Scallop (d)(g)
Supplement £5
Coconut butter, citrus podi

**Tandoori Kebab Platter –
Prawn, Chicken, Lamb Chop** (d)
Supplement £8
Served with mint chutney &
kachumber salad



MAINS

Kerala Tawa Fry Seabass
Shrimps & clam served with coconut
kiri hodi sauce

**Roasted Black Carrot &
Kohlrabi Kofta** (vg)
Cooked in a vegetable korma, garnished
with lotus seeds

Delhi Style Butter Chicken

Makhani (d)(n)
Tandoori chicken tikka cooked in a
rich & creamy tomato gravy

Tandoori Apricot Paneer (v)(d)(n)
Supplement £6
Served with sautéed spinach,
aloo chokha & masala gravy

**Vegetarian Kebab Platter –
Tandoori Paneer, Malai Soya Chaap,**

Vegetable Seekh (v)(d)(g)
Supplement £7

Served with kachumber salad,
mint yoghurt chutney



DESSERTS

Carrot Halwa Cheesecake (v)(d)(g)(n)
Pear jelly, pistachio ice cream

Chocolate (v)(d)(g)(n)
Chocolate & orange mousse with
chocolate crumble, hazelnut ice cream

A Trio Selection of

home-made Sorbet (vg)
Kalamansi & mint, wildberry,
plum & tamarind

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

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Please inform us of any specific allergy or dietary requirement when ordering. Allergen information available on request. 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.