



Shiuli



India Unplugged

Shiuli celebrates a land and its high-octane spirit that is easier understood with our heart than head. Our excessive love for cricket and big weddings is only topped with our love for food – both feeding and eating! Our food story created by Michelin starred Chef Alfred Prasad, is an anthology of Indian culture. Soulful and infused with Indian-ness, it has wonderful stories to tell.

One Planet Dish

Roasted broccoli 7.9 / 12.3
Our signature dish with hazelnut crumble is also our most sustainable dish

Small Plates

Mushroom galaoti Intense umami in this melting kabab; popped amaranth	11.1	Salad puchka Mango, sprouted moong, and quinoa; guava pani	9.6	Amritsari fish A street food classic; crispy fish with samphire pakoras	11.3
Malai chicken Delicate and mild kabab with a cream cheese and cardamom marinade	11.3	Grilled scallops Scallops (from Sandy's fishmongers) with tomato thokku and mixed peppercorns	12.9	Chilli tofu Indian-Chinese urban classic with baby corn tempura, soy and peppers	11.1
Burrata chaat A medley of flavours and textures with chickpeas, pomegranate and sev	11.1	Samphire onion bhaji Britain's favourite snack with shallots and samphire	8.3	Steamed momos Chicken dumplings with a spicy dip	8.9
Duck samosa Parcels of Gressingham duck with peas and spices	12.6	Truffle sea salt naan	6.9	Chicken 65 A 'Buhari' classic - spiced coated, crispy chicken with curry leaves	11.3
Edamame & podi Steamed edamame pods, gunpowder sprinkle	6.9	Bone marrow butter naan	6.9	Vadams & dips Lentil, rice and sago crackers with chutneys	7.1

Mains

A great way to sample our offering would be to order a mix of grills and curries for the table

Grills

Achari paneer Pickling spices marinade; pineapple and peppers	13.9
Grilled seasonal vegetables With soya chaap crumble	13.9
Roasted broccoli With hazelnut and kumquat	12.3
Hariyali salmon Herb marinade with ginger and lime leaf	16.3
Ajwaini prawns Kashundi mustard & turmeric marinated prawns	19.9
Tandoori chicken A classic of Indian dhabas	14.3
Shiuli lamb chops British lamb chops in our signature marinade	22.7

Curries

Black kale saag paneer Home-made paneer crumbled over green goodness	16.3
Wild mushroom Chettinad Kalpasi, curry leaf and peppercorns transport you to the rich land of Chettiars	16.3
Pindi chickpea masala A robust, rustic curry with chickpea and broccoli stems	15.9
Vegetable ishtew Crunchy vegetables in a classic Keralan curry	15.9
Skinny makhni vegan kofta / paneer Skinny makhni chicken With no butter or cream but all the flavour and happiness of the original	16.3 17.9
Old Delhi butter chicken	18.3
Malabar prawn & mango curry A fragrant coconut-based sauce that pairs perfectly with prawn and mango	18.9
Seabass & crabmeat moilee A delicate coconut milk curry with ginger, shallots and green chillies	18.3
Saagwaala chicken Savoury umami in this green chilli-spinach sauce	18.3
Chicken kurma Dark roasted spices in a coconut-poppy seed curry	18.3
Slow roasted peppery lamb The legendary 'Velu military' dish reinvented	20.9
Lamb shank roganjosh Kashmiri spices add a lovely depth to this classic	22.9

Biryani

This slow cooked one pot meal is chef Alfred's ultimate Indian dish. Served with raita	
Jackfruit & vegetable	19.1
Seafood	21.9
Chicken	19.6
Lamb	22.9

Sides

Slow-cooked black lentils with rajma	8.9
Burnt garlic yellow lentils with lauki	7.9
Smoked aubergine bharta	8.9
Tempered urlai potatoes	7.9
Kachumber raita	5.1

Rice & Breads

Cauliflower rice	4.6
Steamed basmati	4.9
Saffron berry pulao	5.6
Naan / Tandoori roti	4.9
Butter naan	5.1
Cheese naan / Garlic naan	5.5
Date, coconut & poppy seed naan	5.9
Gluten free roti (add truffle oil £2)	5.1

Grill sampler: Veg 14.9 / Non veg 19.9

Choose any 3 for a sampling of our grill offering

Our team of passionate and professional chefs, mixologists and sommeliers have crafted a selection of dishes and drinks – some simple and some to luxuriate in. We are proud to source the best seasonal and local produce where possible and create dishes that have true harmony of textures, flavours and emotions.

My philosophy of heritage, health and happiness lies at the core of my cooking.

Shiuli is my kind of place; where mindful food is presented in a friendly, happy setting.

We hope you have a truly memorable experience with us.

Alfred Prasad, Patron Chef

Tasting Menus

£59 / £69

Please ask your server for details

Please be advised that food prepared in our restaurant may contain traces of food allergens. Should you have any food allergies, please alert your server. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill



Gin & Tonic

25ml 50ml

Shiuli Botanical Gin	7.7	11.5
<i>Our own signature gin with notes of jasmine, mace and grapefruit. Indian Soul, British Spirit</i>		
Served with light tonic, lime & sage		
Individual bottles available	38	
Bone Idyll - Kingston		
London Bone Dry Gin	7.5	10.7
Served with Indian tonic & grapefruit		
Blushing Pink Gin	7.7	11.4
Served with elderflower tonic, raspberries & mint		
Barrel Aged Gin	8.2	11.6
Served with Indian tonic, orange & cinnamon		



Sparkling

125ml btl

Prosecco Bio	8.2	42
<i>Bernardi, Veneto</i>		
Bright, appley notes		
Leander Pink Brut	12.3	67
<i>Digby Fine English, NV, Sussex</i>		
Incredible, creamy, red berries		
Classic Cuvée Brut	13.1	75
<i>Charles Palmer 2016 Sussex</i>		
Rich, bags of character		
Phanus Pet Nat Rosé	55	
<i>Alphros 2022, Portugal</i>		
Light and delicate, full of red fruit		



White Wine

125ml 175ml btl

Côtes de Gascogne	6.7	8.5	29
<i>Dom. Menard 2022, Gascony, France</i>			
Steely and zesty with tropical fruit			
Albariño	8.5	11	46
<i>Bodegas Terras Guada 2022, Rias Baixas, Spain</i>			
Crisp, lively with citrus fruits			
Petit Chablis	9.8	13.7	56
<i>Angès & Didier Dauvissat 2022, Chablis, France</i>			
Elegant and refined with gentle oak			
Riesling	10.5	14.8	62
<i>DB Schmitt 2021, Rhienssen, Germany</i>			
Aromatic and floral with ripe citrus			
Gran Cerdo Blanco			32
<i>Gonzalo Grijalba 2023, Rioja, Spain</i>			
Dry and medium bodied with stone fruits			
Trebbiano d'Abruzzo			35
<i>Gianni Masciarelli 2022, Marche, Italy</i>			
Aromatic with green apple and almond			
Petit Bourgeois			39
<i>Dom. Henri Bourgeois 2022, Sancerre, France</i>			
Dry with passionfruit and herbaceous notes			
Grüner Veltliner Handcrafted			42
<i>Arndorfer 2022, Kamptal, Austria</i>			
Low intervention, medium body with ripe pear and pepper			
Poggio Argentato			48
<i>Fattoria La Pupille 2022, Tuscany, Italy</i>			
Elegant, precise, mineral with a herbaceous finish			
Salentino Chardonnay			52
<i>Teresa Manara 2021, Puglia, Italy</i>			
Rich, creamy and tropical with balanced acidity			
Chenin Blanc			54
<i>Dom. Frantz Saumon 2022, Montlouis-sur-Loire, France</i>			
Vibrant acidity with orchard fruits and a floral sweetness			
Vermentino Etichetta Grigia			56
<i>Cantele Lunae 2022, Liguria Italy</i>			
Refined, with green apple and herbs			
Assyrtiko Shadow Play			58
<i>Kamara Estate 2022, Thessaloniki, Greece</i>			
Rich, evolving; aromas of pear, quince and sage			



Rosé

125ml 175ml btl

Negromaro Rosato	7.8	9.9	39
<i>Cantele 2023, Puglia, Italy</i>			
Dry with generous red fruit			
Côtes de Provence			47
<i>Domaine des Mapliers, 2023, Provence, France</i>			
Dry, steely, delicate red berries			

Signature Cocktails

Shiuli Gin Fizz	10.3
<i>Our signature gin fizz with Shiuli gin, jasmine & rose</i>	
Royal Pardon	12.5
<i>Baldoria white vermouth and Charles Palmer English sparkling</i>	
Barrel Aged Negroni	11
<i>Barrel aged gin, Cocchi di Torino vermouth, Sipelto and rosemary</i>	
The Secret Garden	11.9
<i>Shiuli botanical gin, cucumber, mint and elderflower liqueur, topped with Prosecco</i>	
Jaggery Old Fashioned	11.9
<i>Bulliet Rye whiskey, rich Indian palm sugar with orange zest and bitters</i>	
Rhubarb & Ginger Bellini	9.5
<i>Homemade rhubarb and ginger liqueur with Prosecco</i>	
Mirchi Margarita	11.2
<i>Arette Bianco tequila, Pensador mezcal, strawberry and basil cordial and Kafir lime</i>	
Isabella	11.7
<i>Inspired by the Isabella plantation Bone Idyll vodka & Pink gin, Kwai Feh lychee & lemon balm</i>	
#Jinola	12.5
<i>Chilli infused reposado tequila with white peach and soda</i>	
Mysore Martini	12.4
<i>Bone Idyll vodka, banana and chocolate liqueur with fresh espresso</i>	
Amrut Coffee	12.1
<i>Amrut single malt, Mysore coffee, rich jaggery and cognac cream</i>	
Amorish	11.2
<i>Popcorn infused Disaronno, Barrel Aged gin, Sipelto and Baldoria white vermouth</i>	



Red Wine

125ml 175ml btl

Primeras Pasos Monastrell	6.7	8.5	29
<i>Bodegas Vinessens 2022, Levant, Spain</i>			
Vibrant, juicy blackberry and rosemary			
Rosso di Montepulciano	8.5	11	46
<i>Innocenti 2019, Toscana, Italy</i>			
Rustic and rich with bitter cherry, tobacco and spice			
Valpolicella Classico	9.8	13.7	56
<i>Monte Dall'Ora 2020, Veneto, Italy</i>			
Medium to light, vibrant acidity with cherry and earth			
Trois Fontaine			33
<i>Producteurs Plaimont 2020, Gascony, France</i>			
Gentle tannins, refreshing acidity with hints of herbs and spice			
Bierzo Brezo Mencia Tinto			35
<i>Bodegas Mengoba 2022, Mencia, Spain</i>			
Soft, smoky savouriness with damsons			
Vin d'Oeillades			37
<i>Dom. Thierry Navarre 2022, Laugedoc, France</i>			
Summer berries with a lively, refreshing acidity			
Gamay de Touraine			41
<i>Henry Marionett, Touraine 2022, Loire, France</i>			
Juicy, with vibrant red berries and blueberries			
Primitivo			44
<i>Cantele 2022, Puglia, Italy</i>			
Deep and jammy with tobacco, plums and a moreish finish			
Rioja Tinto Cosecha			52
<i>Bodega Alegre Valgañon 2020, Rioja, Spain</i>			
Supple tannins, black plums with a lasting finish			
Dolcetto d'Alba Superiore			58
<i>Punset 2020, Piedmont, Italy</i>			
Smooth, fragrant and floral with hints of figs			
Crozes-Hermitage Silene			63
<i>Dom. Domaine J.L. Chave 2020, Hermitage, France</i>			
Intense bramble and umami with spice and tapenade			
Bourgogne Oka			65
<i>Dom. Arlaud 2019, Burgundy, France</i>			
Outstanding, red and dark fruits, spice and earth undertones			
La Difese			68
<i>Tenuta San Guido 2022, Toscana, Italy</i>			
Incredible structure and precision with rounded tannins			

Unlimited still or sparkling water £1 per bill (discretionary)

Filtered water by Belu, a social enterprise who donate their profits to Water Aid, helping our planet and people thrive.
Please inform your server if you wish to opt out.

Alcohol Free

Mocktails

Ceylon Sling	8
<i>Ceylon tea, Ginger, Everleaf Forest, tonic</i>	
Hugo's There	7.1
<i>Everleaf Marine, mint, elderflower, Kafir Lime, soda</i>	
Feeling Peachy	7.9
<i>Everleaf Mountain, white peach, sage, lemonade</i>	
Tamarind Tiki	8
<i>Mango, tamarind, lime, ginger ale, mint</i>	

Sofisticated Soft - 275ml

Bodha	
Rose & Cardamom	5.4
<i>Fabled Damask rose and fragrant cardamom using authentic botanical extracts</i>	
Ginger Spice	5.4
<i>Buttery, caramel notes of jaggery, blended with root ginger and spice.</i>	
Chilli Lemonade	5.4
<i>Vibrant, zesty flavours of lemon and lime, finishing with a kick of Indian red chilli</i>	

Alcohol free beer

Forgot to take my pills	4.9
<i>Pilsner, 440ml < 0.5%</i>	
West coast hop lock	4.9
<i>Pale Ale, 440ml < 0.5%</i>	

Fizz 175ml btl

Noughty sparkling	6.8	32
<i>Alcohol free chardonnay</i>		

Soft

Fresh / rose lemonade	4.7
Grenadine & soda	4.1
Mango lassi	4.7
Orange / apple juice	3.9

Shiuli Masala chai 4.9

Chai spices with almond milk, offers a cup of warmth and joy.
Please ask your server for the hot drinks menu



Beers & Cider

1/2 pint pint

Jawbone Brewery

Shiuli is proud to serve a very special, locally brewed beer

Bone Idle	4.3	7.1
<i>Draft, 4.6% pale ale</i>		

Park Brewery - Kingston

Phantom Lager	4.3	7.1
<i>Draft, 4.2% lager</i>		
Twickenham Fine Ales		
<i>London's oldest independant brewery</i>		
Twickenham Naked Ladies	6	
<i>500ml bottle, 4.4% golden ale</i>		
Honey Dark	6	
<i>500ml bottle, 4.8% dark ale</i>		
Curious Apple Cider	5.5	
<i>330ml bottle 4.2%</i>		



Whiskey

25ml 50ml

Cutty Sark Storm Blend	5.1	7.9
Ardbeg 10yrs Islay	6.4	10.5
Amrut, Single Malt, India	6.6	10.9
Woodford Reserve, Bourbon	6.6	10.9
Glenfiddich 15yrs, Speyside	6.8	11.2
Tamdhu 12yrs, Speyside	6.8	11.2
Paul John Pedro Ximenez Cask, India	9	16
Hibiki Harmony 43%	9.2	16.4

Ask your sever for more options and our spirits selection

