JATIKI

Small Plates		Lamb Hari Mirch	£11
Onion Bhaji(V)	£6	Slow cooked lamb chunks with fresh green	n chillies
Crispy onion fritters, coated in gram flour, mixed with exotic herbs and spices		and garlic in a tomato based sauce	
		Bombay Aloo	£8
Bhel Puri Chat(V)	£6	A humble potato pieces tossed with cumin seeds,	
Puffed rice, wheat crisp and spiced chickpea tossed with onion and tamarind		fresh ginger & coriander	
Crispy Garlic Mushrooms (V)	£6	Paneer Butter Masala(V)	£9
Tempura mushrooms spiced with garlic, fennel and		What if I told you "Paneer Butter Masala" is both the name of the dish and ingredients	
coriander, garlic & tomato chutney		Baigan Bhartha(V)	£9
Paneer Kali Mirchi(V)£7Paneer a fantastic vegetarian option marinated in chef's special spices and cooked in a tandoor		Originated in Gujarat, roasted aubergine curry with green onion, peas and tomatoes	
		Korma your way	£9
Vegetable Samosa(V)	£5	Chicken, seasonal vegetables or Paneer cooked in	
Spiced vegetable filing with a variety of chutneys		korma sauce	
Samosa Chaat(V)	£7	Chef Special Gujarati Undhiyu	£10
Tangy, salty & spicy at the same time. Chopped samosas mixed with a variety of chutneys		Undhiyu is a Gujarati vegetarian dish that is a regional specialty of Surat, India. The name of this dish comes from the Gujarati word "undhu",	
Salt & Pepper Mogo(V)	£6	which translates to upside down, since the dish is traditionally cooked upside down underground in earthen pots, termed "matlu", which are fired from above	
Cassava chips fried and sprinkled with crushed pepper	salt &		
Yatri's Chicken Tikka	£7	Bread & Rice	
Using a family recipe, boneless chicker marinated and cooked in a tandoor	n pieces	Plain Naan(V) Freshly baked in tandoor	£3
Nilgiri Seekh Kabab	£8	Garlic Naan(V)	£3.5
Minced lamb is marinated with chilli, g garlic & spices then grilled	jinger,	With finely chopped garlic and fresh coriander	
Dhaniya Adaraki Champ	£8	Peshawari Naan(V) Naan bread stuffed with mixed nuts and : grated coconut	£3.5 finely
Lamb chops marinated in coriander & gir cooked in a tandoor	nger and	Cheese Naan (V)	£4.5
Macchi Tikka	£8	Freshly baked naan bread filled with grated cheddar & mozzarella cheese	
Any fish is called Macchi in India. Our tikka is salmon chunks marinated and co tandoor		Steamed Basmati Rice(V) Jeera Rice (V)	£4 £5
Tandoori Prawns	£8		-
Prawns delicately marinated in yoghurt and spices and cooked in a tandoor		Yatri's Biryani £9 A choice of chicken or mixed vegetables biryani served with raita	
Curry Dishes		DAAL TADKEWALI (V)	£6
Chicken Tikka Makhani	£10	Yellow lentils boiled and tempered with chillies, Garlic and Onion	Red

Chargrilled chicken thighs in a creamy butter sauce

BLACK DAAL (V) Black lentils slow cooked with spices to form a

Bombay Chicken curry

£10

A must try for spicy curry lovers. Chicken cooked in a traditional roadside curry sauce

£10 Yatri's Railway Chicken Curry

Tender chicken, potatoes and a free-range boiled egg in a tamarind and coconut based curry

Mughlai Kadhai Lamb

£11

Slow cooked lamb with tomatoes, garlic & garam masala

rich and creamy texture. The perfect comfort food

Desserts

Kulfi (V)

£3.5

£7

Ice cream on stick available in Malai, Pistachio, Mango & Cardamom flavours. Please check with your server for available options Stuffed Gulaab Jamun with an Ice cream (V) £5.5 Deep fried milk cake dumplings stuffed with nuts in sugar syrup with a scoop of Ice cream

DISCO PAPPADAMS £2

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 10% will be added.

YATRI

Draught Beers Pint

Tequila (25ml)

Draught beers Pint		requira (25mr)	
Cobra	£5.5	Jose Cuervo Especial Silver	£4
Camden Hells lager	£5	Jose Cuervo Gold / Reposado	£4
Camden Town pale ale	£5	Liqueur (25ml)	
Orchard Pig cider	£5	Cointreau	£5
Bottle Beers (330ml)		Kahlua Coffee Liqueur	£5
Corona NRB	£3.5	Cognac (25ml)	
Peroni Nastro Azzuro	£3.5	Remy Martin VSOP	£4.5
Kingfisher	£3.5	Courvoisier VSOP	£4.5
Meantime IPA	£4	White Wine (Wine by glass available)	1
Bottle Water (750ml)		Chenin Blanc, Cullinan View, Western Cape	£17
Harrogate spring water still	£2.5	Sauvignon Blanc,Tekena, Central Valley	£19
Harrogate spring water sparkling	£2.5	Unoaked Chardonnay, Berri Estate, Australi	a £19
Cocktails		Gewürztraminer, Tradition Organic, Emile Beyer,	
Pani Puri mojito	£8	Alsace	£24
White rum, coriander, mint and so on		Red Wine (Wine by glass available)	
Peach Bellini	£8	Shiraz, Short Mile Bay, Australia	£19
Peach puree, prosecco		Malbec, Alma Mora, San Juan, Argentina	£22
Bauu's Martini	£8	Cabernet Sauvignon, Kleine Zalze	£19
Rose syrup, lychee juice & dry gin		House Red (Please ask your server)	£16
Sharabi Walker	£8	Sparkling Wine	
Johnnie Walker, ginger ale, fresh ginger		Da Luca Prosecco	£19
Mocktails		Moet & Chandon Champagne	£79
Virgin Strawberry Mojito	£4	Mixers	
Nimbu Pani Soda	£4	Tonic water, Soda water, Ginger ale	£2
Spirits		Soft drinks	
Vodka (50ml)		Coca Cola	£2.5
Grey goose	£6	Coca Cola diet	£2.5
Filandia	£5	Thumps Up	£3
Smirnoff	£4.5	Limca	£3
Gin (50ml)		Orange juice	£2.5
Gordons Pink	£5	Apple Juice	£2.5
Bombay Sapphire	£5	Mango Juice	£2.5 £3
Monkey 47 Dry Gin	£7	Mango, Salted or Rose Lassi	

Rum (50ml)

Bacardi Carta Blanca	£5			
Bacardi spiced rum	£5			
Whisky (50ml)				
Johnnie Walker Black Label	£5			
Glenmorangie The Original	£6			
Talisker Single Malt Scotch Whisky	£6			
Laphroaig 10 Year Old	£6			
Maker's Mark	£7			
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Amrut Single Malt Whisky£8Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A
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