



# 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

<b>Mushroom galaoti</b> (VO) 11.1 Intense umami in this melting kabab; popped amaranth	<b>Salad puchka</b> (V) 9.6 Mango, sprouted moong, and quinoa; guava pani	<b>Chilli tofu</b> (V) 11.1 Indian-Chinese urban classic with baby corn tempura, soy and peppers
<b>Truffle sea salt naan</b> 6.9	<b>Samphire onion bhaji</b> (VO) 8.3 Britain's favourite snack with shallots and samphire	<b>Burrata chaat</b> (VO) 11.1 A medley of flavours and textures with chickpeas, pomegranate and sev
<b>Edamame &amp; podi</b> (V) 6.9 Steamed edamame pods, gunpowder sprinkle		<b>Vadams &amp; dips</b> (V) 7.1 Lentil, rice and sago crackers with chutneys

## Mains

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

### Grills

<b>Achari paneer</b> 13.9 Pickling spices marinade; pineapple and peppers
<b>Grilled seasonal vegetables</b> (V) 13.9 With soya chaap crumble
<b>Roasted broccoli</b> (V) 12.3 With hazelnut and kumquat

**Grill sampler: 14.9** (VO)  
A sampling of our grill offering

### Curries

<b>Black kale saag paneer</b> (VO) 16.3 Home-made paneer crumbled over green goodness
<b>Wild mushroom Chettinad</b> (V) 16.3 Kalpasi, curry leaf and peppercorns transport you to the rich land of Chettiars
<b>Pindi chickpea masala</b> (V) 15.9 A robust, rustic curry with chickpea and broccoli stems
<b>Vegetable ishtew</b> (V) 15.9 Crunchy vegetables in a classic Keralan curry
<b>Skinny makhni vegan kofta</b> (V) 16.3 <b>Skinny makhni paneer</b> 16.3 With no butter or cream but all the flavour and happiness of the original

### Biryani

This slow cooked one pot meal is chef Alfred's ultimate Indian dish. Served with raita

**Jackfruit & vegetable** (VO) 19.1

### Rice & Breads

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

(V) Vegan (VO) Vegan option

**Tasting Menus**  
£59 / £69  
Please ask your server for details

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*

### Sides

<b>Slow-cooked black lentils with rajma</b> 8.9
<b>Burnt garlic yellow lentils with lauki</b> (V) 7.9
<b>Smoked aubergine bharta</b> (V) 8.9
<b>Tempered urlai potatoes</b> (V) 7.9
<b>Kachumber raita</b> (VO) 5.1

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

<b>Shiuli Botanical Gin</b>	<b>7.7</b>	<b>11.5</b>
<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	<b>38</b>	
<b>Bone Idyll - Kingston</b>		
<b>London Bone Dry Gin</b>	<b>7.5</b>	<b>10.7</b>
Served with Indian tonic & grapefruit		
<b>Blushing Pink Gin</b>	<b>7.7</b>	<b>11.4</b>
Served with elderflower tonic, raspberries & mint		
<b>Barrel Aged Gin</b>	<b>8.2</b>	<b>11.6</b>
Served with Indian tonic, orange & cinnamon		



## Sparkling

125ml btl

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



## White Wine

125ml 175ml btl

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



## Rosé

125ml 175ml btl

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

## Signature Cocktails

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



## Red Wine

125ml 175ml btl

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

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

### Sofisticated Soft - 275ml

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

### Alcohol free beer

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

Fizz 175ml btl

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

### Soft

<b>Fresh / rose lemonade</b>			<b>4.7</b>
<b>Grenadine &amp; soda</b>			<b>4.1</b>
<b>Mango lassi</b>			<b>4.7</b>
<b>Orange / apple juice</b>			<b>3.9</b>

### 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

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

### Park Brewery - Kingston

<b>Phantom Lager</b>	<b>4.3</b>	<b>7.1</b>
<i>Draft, 4.2% lager</i>		

### Twickenham Fine Ales

London's oldest independant brewery

<b>Twickenham Naked Ladies</b>			<b>6</b>
<i>500ml bottle, 4.4% golden ale</i>			

<b>Honey Dark</b>			<b>6</b>
<i>500ml bottle, 4.8% dark ale</i>			

<b>Curious Apple Cider</b>			<b>5.5</b>
<i>330ml bottle 4.2%</i>			



## Whiskey

25ml 50ml

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

Ask your sever for more options and our spirits selection

