

introduction to our wine list

This menu is designed to give you a real sense of joy, fun and excitement whist having a complete Indian market dining experience at 'POTLI'.

All the drinks are carefully chosen to make the journey even more memorable as they say-'when the wine is in the wit is out'.

It is a challenge to match the characters of the wines to the complex spices we use. However, it has taken us a long time to carefully pair the wines with the authentic Indian cuisine we serve. To make the wine list easier to use we have grouped the wines by their style, characteristics and suggestive food pairing that we hope will enable you to make a more informed choice according to your taste.

We focus on promoting wines from small independent growers from around the world who endeavour to make distinctive, individual wines whose characteristics truly represent the taste of their native soil.

Please do not hesitate to ask us if you want some assistance in choosing your wine.

We are really proud of our selection and would be happy for you to taste any of the wines we recommend.

We serve a wide choice of wines by the glass for you to enjoy different wines with your meal courses.

We hope you enjoy the selection of wine on offer as much as we have enjoyed choosing them!

We dedicate this menu to the famous Greek saying-

'I fear the man who drinks water, as he remembers this morning as what the rest of us said last night'.



इрवारी गिष्ठ योगहइ

Ever wondered how well sparkling wines and champagnes pair with Indian food?

Well, think no more! The wine's fizz and refreshing acidity make sparklers a wonderful match for Potli's Indian bazaar food. Think fizz and have a look at the selection below.

		150ml	Bottle
1.	Prosecco Extra Dry, Canal Grando, Italy Subtle floral characters. Crisp and refreshing with an irresistibly fruity finish.	£7:50	£30
2	Classic Cuvée Brut, Rathfinny Wine Estate, England Vivid aromas of grapefruit, red apple and brioche on the nose. The palate has real focus with zesty acidity tempered by the wine's creamy texture and rich, biscuity notes, leading to a refreshing and moreish finish.		£50
3	Champagne Laurent Perrier, 'Cuvée Rosé' Brut, NV, Champagne, France Made from 100% Pinot Noir, this is clean and wonderfully fresh with a suppleness on the palate and a lingering finish.		£120
4	Champagne Moët et Chandon, Brut 'Imperial', NV, Champagne, France A creamy and fruity nose with a lovely, deep toastiness. Touches of caramel and ripe citrus and stone fruits. Integrated stony minerality with a gentle mousse and fine acidity.		£80
5	Champagne Dom Perignon, NV, Champagne, France Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.		£220

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A great combination with mild to medium spiced Indian dishes particularly creamy chicken and prawn dishes. Our selection of rosé wines is carefully chosen and are bound to make your Potli experience even better.

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		175ml	250ml	Bottle
6	Grenache Rosé, Les Boules, Pays d'Oc, France This pale pink rosé has fruity aromas of apricot and strawberry fruits followed by a round and fresh finish.	£6.00	£8.25	£24
7	Pinot Grigio Blush, Novità, Venezie, Italy Pale pink colour, this wine is off-dry and fruity with aromas of ripe cherries and strawberries.			£26
8	Rosé d'Anjou, Les Grands Cèdres, France This is a fruity wine with aromas of strawberry and confectionary together with hints of black penner and a balanced sweetness			£31



white wines

dry, delicate whites

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes.

	delicately havoured distres.			
			250ml	Bottle
9	Sauvignon Blanc-Colombard, Pays d'Oc, Les Boules, France This Southern French blend is easy-drinking and fresh with lots of citrus and apple flavo	£6.00 urs.	£8.25	£24
10	Sauvignon Blanc, Soul Tree, Nashik Valley, India Vibrant and aromatic with notes of elderflower, pear and green herbs. Invigorate your taste buds with this refreshing tropical Sauvignon with natural ainity to those magical Indian spice combinations.	£6.75	£9.25	£27
11	Picpoul de Pinet, Tournée du Sud, France This Picpoul has great freshness and aromatic floral notes with pear, pineapple and a hint of honey through to a long, deliciously mouth-watering finish.	£6.75	£9.50	£28
12	Riesling Halbtrocken Qba, Weingut Köster Wolff, Rheinhessen, Gern Floral Riesling aromas combined with juicy apricots through to a clean and lively finish. A lovely example of an off-dry Riesling.			£35
13	Chablis, Domaine Brigitte Cerveau, France A wonderful balance between vibrant citrus, green apple fruit and characteristic salty minerality.			£45

aromatic whites

Wine with riper, more characterful flavours that can pair with more involving and spicy flavours.

14	Sauvignon Blanc, Faultline, Marlborough, New Zealand	£33
	Aromatic notes of greengage and peapod with a fresh and herbaceous flavour.	
15	Lolo Tree Albariño, Paco & Lola, Rías Baixas, Spain	£31
	Zesty and aromatic with a soft, ripe fruit an ideal partner for flavoursome seafood	
	or well seasoned dishes	



juicy, fruit ariven whites

With their juicy fruit character these wines make great partners for fuller-flavoured pork & chicken dishes particularly those with dark, rich sauces.

175ml

250ml

Bottle

16	Chardonnay, Pays d'Oc, Domaine des Pourthié, France Full-flavoured and creamy with notes of pineapple and citrus through to a fresh finish.			£26
17	Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun, South Africa Medium-bodied but with freshness on the palate, tropical fruit flavours spiked with a w of orange peel and a sprinkling of baking spice.	£7.00 edge	£9.75	£29
18	Gavi del Comune di Gavi 'Fossili', San Silvestro, Italy Fresh and spicy with an appealing green apple and crystalline lemon flavour through to a mouthwatering and refreshing finish.			£37
19	Hautes Collines Blanc, Château La Verrerie, Southern Rhône, France The palate is fresh and crisp with a core of expressive stone fruit. The wine is well structuvibrant acidity and a textural finish.			£43
	salural winz			
20	Viognier 'No es Pituko', Viña Echeverría, Valle de Curicó, Chile Floral aromas of peach and tropical fruits are layered with buttery and ginger notes and by a refreshing finish.	d balancea	l	£27

Deliciously light red wines which are more on the subtle side but show a lovely fruity nature.

Pair these wines with aromatic & spiced flavoured prawn & chicken dishes.

21	Santo Isidro de Pegoes, Península de Setúbal, Portugal	£6.00	£8.25	£24
	Juicy notes of red damsons and plums, soft and easy drinking.			
22	Pinotage, Hazy View, Western Cape, South Africa	£6.25	£8.50	£25
	Warm berried fruit with smoky and tobacco hints, this is a modern expression			
	of South Africa's signature grape.			



juicy and लहवोंपल-bodied नहवेड़

Medium-bodied, sometimes with a big fruit flavour. These wines are big enough to stand up to a little flavour in dishes in lamb & pork.

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23	Pinot Noir Gran Reserva, Viña Echeverría, Vallee del Bio Bio, Chile This attractive Pinot Noir combines aromas of cooked strawberries, mocha and cloves with soft vanilla and violet notes.	£32
24	Tempranillo 'Mesta', Uclés, Spain A vibrant and perfumed, unoaked Tempranillo showing great purity and typicity with notes of juicy black cherry and strawberry.	£26
25	Cabernet Sauvignon, Soul Tree, Nashik Valley, India £6.75 £9.25 Elegant and attractive with blackcurrant flavours and a slight hint of mint. This brilliant Indian red will smooth and charm. Pairs well with spicy Indian dishes especially red meat.	£27
26	Nero d'Avola Syrah 'Lumari', Colomba Bianca, Italy A wine full of Mediterranean sunshine with fresh bramble fruit and vanilla with just a hint of sweet spice, juicy and moreish.	£28
27	'Romans Bay 1895', Lomond Wines, Cape Agulhas, South Africa £7.00 £9.75 Appealing aromas of blackberry and raspberry lead to a smooth, richly flavoured palate with a lovely texture.	£29
	oaked and rich rede	
	Oak aging provides a touch of dryness and savoury character. Enjoy with meat dishes of lamb or pork.	
28	Rioja Reserva, Hugonell, Spain A traditional and rich Rioja showing vanilla, red fruit and tobacco flavours, spicy and savoury.	£32
29	Cabernet Sauvignon 'Cover Drive', Jim Barry Wines, Australia This wine is a deep ruby red with a crimson hue. Dark brooding fruits, spicy oak and wet slate aromas. The palate is full, with dark ripe fruit, milk chocolate and spice flavours with a seamless tannin profile.	£36
30	Château Cruzeau, Saint-Émilion Grand Cru, France An approachable and well flavoured Bordeaux with classic earthy, cedar and tobacco notes and a balanced finish.	£45
31	Black Malbec, Los Intocables San Juan, San Juan, Argentina Aged in North American bourbon barrel for 12 months. Flavours of ripe caramelized fruit are perfectly amalgamated with the notes of smoke provided by the toasting of the wood.	£33
32	Grenache, Syrah, Mourvèdre, Lirac, Domaine des Cigalounes, France A rich yet juicy wine full of fleshy black fruit flavours with a hint of vanilla, warm and savoury.	£39
,	natural wing	
33	Carignan 'No es Pituko', Viña Echeverría, Valle de Maule, Chile A naturally made, frúity wine with expressive notes of rich plum and ripe black fruits accompanied by subtle spicy notes.	£27



cocktails filos house martinis

Chilli Ginger Martini

A spiced infused house special made with fresh chilli, crushed ginger & Absolut - shaken & strained.

Strawberry & Pepper Martini

This innovative martini is made with fresh strawberries & black pepper shaken & strained with Absolut & frambois.

Lychee Martini

A refreshing drink made with Absolut mixed with lychee liqueur & fresh lychee juice.

potliइ इpecials

Raspberry Bellini

Chilled Prosecco poured over fresh raspberry.

Goa-Hi

An exotic mix of Bombay Sapphire, cherry brandy with lychee & strawberry.

The Potli

Basil, cardamom & Limoncello set off Scotland's Hendrick's gin.

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Old Delhi Mojito

Indianised version of this classic, '7 years Havana' rum muddled with apple, mango & Demerera sugar.

Wild Berries Mojito

Ever wondered what a muddle of Captain Morgan's rum with fresh berries & basil can do to your taste buds!

Madras Mojito

Southern Indian inspiration of curried leaves, chilli and famous Indian Old Monk rum.

the unspiked funs £8.00

Gol Bazaar

This refreshing drink is made with crushed Alphonso mango, green chillies & fresh ginger.
Topped up with lemonade.

Virgin Desi Mojito

Fresh limes, mint, cane sugar muddled & topped with ginger beer.

Mango Masti

Fresh mango purée, mint leaves & coconut cream blended with apple juice.

Pink City

Crushed pomegranate, fresh lime & mint topped up with ginger beer which reminds you of Jaipur.

Jhumri Talaiya

Fresh mint, pineapple juice and special spice mix. This will surely get your taste buds flowing.



other beverages indian special drinks

We have compiled a list of drinks which are popular & commonly found in India bazaars.

Lassis £5.00

Common marketplaces drink across India made with fresh churned yoghurt.

a - Mango-Coconut

b - Wild Berry

c - Hyderabadi Masala

(Please feel free to ask for a traditional sweet or salted lassi if you prefer it that way)

Masala Cola £5.00

This spicy 'Thums up' cola is bound to fly you to India sooner than a jet!

Thums up £4.00

'Taste the Thunder' cola drink imported from India.

Fresh Lime Soda £4.25

A refreshingly fizzy home-made drink to quench your thirst.

Limca £4.00

A 'Lime Lemony' cloudy lemonade drink, imported from India.

other soft drinks

Bottled water - Still or Sparkling 75cl £4.50

Frobishers' Juices £3.75

Orange, Cranberry or Apple. Rated as best fruit juices 100% pure.

Aerated 33cl bottle £3.75

Coke, Diet Coke or Sprite.

beer and cider draught

Kingfisher pint/half pint (4.3%) £6.50/£3.75

Bottles

Tusker 50cl (4.2%) £5.50 Cobra 66cl (4.5%) £7.00 Cobra 33cl (4.5%) £4.50 Cobra Zero 33cl (0%) £4.00 Ale

White Rhino Indian Pale Ale 33cl (5.5%) £4.75

An authentic, balanced and aromatic IPA, brewed by India's first Craft Beer brewery. Malty flavour profile combined with floral and tropical notes.

Cider

Curious Apple 33cl (5.2%) £4.75



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APERITIF (50cl)	14 04/2	WHISKEY	
Campari Aperol Port Sherry	£5.00 £5.00 £5.00	Maker's Mark Bulleit Woodford Reserve	£8.50 £8.50 £9.00
SINGLE MALT		GIN	The second second
The Balvenie Amrut - India Glenfiddich 15yo Glenmorangie 18yo Yamazaki - Japanese 12yo	£9.00 £14.00 £12.00 £16.00 £18.00	Tanqueray Rangpur Tanqueray No10 Beefeater 24 Bombay Sapphire Hendricks	£8.00 £8.50 £8.50 £8.00 £8.50
SCOTCH		VODKA	
Johnnie Walker 'Double' Black Lab Monkey Shoulder Johnnie Walker Blue Label	pel £8.50 £9.50 £24.00	Belvedere Grey Goose Cîroc	£8.50 £8.50 £9.50
RUM	图 5. 篇	COGNAC	
Old Monk - India Captain Morgan Havana Club 7yo Ron Zacapa	£8.00 £7.50 £8.50 £9.00	Hennessy VSOP Remy Martin VSOP Remy Martin XO Hennessy XO	£9.00 £9.00 £24.00 £24.00
TEQUILA		GRAPPA	
Patron Silver	£7.00	Grappa	£7.00
	Campari Aperol Port Sherry SINGLE MALT The Balvenie Amrut - India Glenfiddich 15yo Glenmorangie 18yo Yamazaki - Japanese 12yo SCOTCH Johnnie Walker 'Double' Black Lak Monkey Shoulder Johnnie Walker Blue Label RUM Old Monk - India Captain Morgan Havana Club 7yo Ron Zacapa TEQUILA	Campari £5.00 Aperol £5.00 Port £5.00 Sherry £5.00 SINGLE MALT The Balvenie £9.00 Amrut - India £14.00 Glenfiddich 15yo £12.00 Glenmorangie 18yo £16.00 Yamazaki - Japanese 12yo £18.00 SCOTCH Johnnie Walker 'Double' Black Label £8.50 Monkey Shoulder £9.50 Johnnie Walker Blue Label £24.00 RUM Old Monk - India £8.00 Captain Morgan £7.50 Havana Club 7yo £8.50 Ron Zacapa £9.00	Campari £5.00 Maker's Mark Aperol £5.00 Bulleit Port £5.00 Woodford Reserve Sherry £5.00 Woodford Reserve SINGLE MALT The Balvenie £9.00 Tanqueray Rangpur Amrut - India £14.00 Beefeater 24 Glenfiddich 15yo £12.00 Beefeater 24 Glenmorangie 18yo £16.00 Bombay Sapphire Yamazaki - Japanese 12yo £18.00 Hendricks SCOTCH Johnnie Walker 'Double' Black Label £8.50 Belvedere Monkey Shoulder £9.50 Grey Goose Johnnie Walker Blue Label £24.00 Ciroc RUM COGNAC Old Monk - India £8.00 Hennessy VSOP Remy Martin VSOP Havana Club 7yo £8.50 Remy Martin XO Ron Zacapa £9.00 Hennessy XO TEQUILA GRAPPA

Our standard measure is 50ml unless otherwise stated. 25ml measure available on request. Mixers will be charged at £1.75.

A discretionary service charge of 12.5% will be added to your bill.

'I always carry a little Whisky with me in case I see a snake.

I always carry a snake as well'~ WC Fields