potli
an indian market kitchen

introduction to our wine list

This menu is designed to give you a real sense of joy, fun & 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 & 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 the last night'.

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cocktails £12.00

house martinis

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

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

Mango-n-Chilli Martini
A vibrant fusion of luscious Alphonso mango and subtle chilli heat, perfectly balanced with the smooth, crisp notes of tequila.

Tamarind & Basil Martini
Tangy tamarind purée, Bombay Sapphire gin, sweet vermouth, and a fresh basil sprig.

potli's specials

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

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

Rangpur Collins
Rangpur gin blended with sweet-and-sour, shaken and topped with refreshing club soda.

mojitos

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 £8.50

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

Mango Masti
Fresh mango puree , mint leaves & coconut cream blended with apple juice.

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

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.

'Indeed, indeed, repentance of before I swore ~ but was sober when I swore'~ Omar Khayyam

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sparkling wines

Ever wondered how well sparkling wines and Champagne pair with Indian food?
The wine's fizz and refreshing acidity make sparklers a wonderful match for Potli's Indian bazaar cuisine.
Think fizz — and explore 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**	**£32**
2. Laurent-Perrier Cuvée Rosé Brut, Champagne, France (NV) *The briefest liaison with grape skins leaves a delicate colour, exuding floral fragrance and evolving into soft red berry richness.*		**£140**
3. Moët & Chandon Brut Impérial, Champagne, France (NV) *A well-known blend of older reserves with young wines to ensure consistency, showing floral aromas with warm biscuit hints.*		**£90**
4. Dom Pérignon Brut, Champagne, France (NV) *Long and satisfying on the palate with layers of yeasty, nutty flavours. Complex, luxurious Grand Cru Champagne made only in the finest years.*		**£250**

rosé wines

A great combination with mild to medium-spiced Indian dishes, particularly creamy chicken, and prawn preparations. Our rosé selection is carefully chosen to enhance your Potli experience.

dry rosé

	175ml | 250ml	Bottle
5. Grenache Rosé, Les Boules, Pays d'Oc, France *Pale pink with aromas of apricot and strawberry, followed by a round and fresh finish.*	**£7 | £9.50**	**£28**

sweeter rosé

6. Rosé d'Anjou, Les Grands Cèdres, France *Fruity with aromas of strawberry and confectionery, hints of black pepper, and balanced sweetness.*	**£33**

125ml wines by glass are available on request

'A hangover is the wrath of grapes'~Author Unknown

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white wines

dry, delicate whites

Crisp and delicately flavoured, generally with a very dry finish.
Ideally suited to light, delicately flavoured dishes

	175ml | 250ml	Bottle
7. Sauvignon Blanc–Colombard, Les Boules, Pays d'Oc, France *Easy-drinking and fresh, with vibrant citrus and apple flavours.*	**£7 | £9.50**	**£28**
8. Picpoul de Pinet, Tournée du Sud, Languedoc, France *Poised and dry, showing crystalline exotic fruit flavours with a subtle saline finish.*	**£7.75 | £11.25**	**£32**
9. Chardonnay, Les Sardines, Domaine Lafage, France *Refreshing and full-flavoured, with notes of white peach layered over mineral tones and a hint of spice.*		**£30**

juicy, fruit-driven whites

With their juicy fruit character these wines make a great partner for fuller flavoured dishes, particularly those with stronger sauces

10. Sauvignon Blanc, Sula Vineyards, Maharashtra, India *Notes of grapefruit and peapod leading to a grassy, zesty finish.*	**£7.50 | £10.50**	**£30**
11. Gavi di Gavi, Fossili, San Silvestro, Piedmont, Italy *Fresh and lively with green apple and crystalline lemon, finishing clean and refreshing*		**£40**
12. Chenin Blanc–Sauvignon Blanc–Viognier, Flagstone "Noon Gun", Western Cape, South Africa *Medium-bodied yet fresh, offering tropical fruit, orange peel, and a touch of baking spice.*	**£8 | £11.50**	**£33**
13. Sancerre, La Villadeau, France *Elegant and fresh with bright citrus, subtle minerality, and a refined finish.*		**£65**

aromatic whites

Wines with riper, characterful & expressive flavours that pair beautifully with spiced dishes.

14. Sauvignon Blanc, Faultline, Marlborough, New Zealand *Aromatic greengage and peapod notes with a fresh, herbaceous palate.*		**£35**
15. Riesling Trocken, Kreuznacher, Weingut Anton Finkenauer, Nahe, Germany *Peach fruit and floral spice leading to a dry, refreshing finish. Light-bodied in classic German style.*		**£35**

125ml wines by glass are available on request

"Wine is bottled poetry' ~ Robert Louis Stevenson

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richer, bolder & fuller whites

Characterful wines with expressive flavours that pair beautifully with more flavoured, spiced dishes.

	175ml | 250ml	Bottle
16. Chablis, Domaine Grand Roche, Burgundy, France *A richer style of Chablis with saline and pineapple notes, finishing dry and mouth-watering.*		**£50**
17. Vouvray Demi-Sec, Les Argiles, Domaine de la Rouletière, Loire, France *A delicious medium-dry Vouvray with citrus fruit, quince, and honeycomb, balanced by wet stone salinity..*		**£47**
18. Lions Sec de Suduiraut, Bordeaux, France *Notes of muscat, lychee and rose, followed by spice, and roasted pineapple. Generous and rounded with a clean, mineral finish.*		**£45**

natural wine

A white wine fermented and aged on its skin to give a fuller, more natural flavour, able to food with more flavour that usual.

19. Viognier "No es Pituko", Viña Echeverría, Valle de Curicó, Chile *Floral peach and tropical aromas layered with buttery ginger notes, balanced by a refreshing finish.*		**£32**

red wines

light-bodied, juicy reds

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.

20. Castelão, Santo Isidro de Pegões, Península de Setúbal, Portugal *Juicy red damsons and plums. Soft and easy drinking.*	**£7 | £9.50**	**£28**
21. Pinotage, Hazy View, Western Cape, South Africa *Warm berry fruit with smoky tobacco hints — a modern expression of South Africa's signature grape.*	**£7.25 | £10**	**£29**
22. Merlot, Terre du Soleil, Languedoc, France *Fresh ripe plum and vibrant red fruits in a smooth, approachable style with silky tannins.*		**£30**

125ml wines by glass are available on request

'You say alcohol is a slow poison? So who is in a hurry?'- Robert Benchley

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juicy, medium-bodied reds

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

	175ml | 250ml	Bottle
23. Tempranillo, Mesta, Central Castile, Spain *Vibrant and perfumed with juicy black cherry, strawberry, lavender, and wild herbs.*	**£7.50 | £10.50**	**£30**
24. Nero d'Avola/Syrah, Lumari, Colomba Bianca, Sicily, Italy *Mediterranean sunshine in a glass — bramble fruit, vanilla, and sweet spice.*		**£31**
25. Pinot Noir Gran Reserva, Viña Echeverría, Valle de Casablanca, Chile *Cooked strawberries, mocha, and clove, softened by vanilla and violet notes.*		**£34**

rich & spicy reds

Big enough to complement lamb and wild boar dishes with richer flavours.

26. Shiraz, Sula Vineyards, Maharashtra, India *Smoky bacon and blackberry with black pepper, chocolate, and vanilla.*	**£7.50 | £10.50**	**£30**
27. Syrah/Merlot, Romans Bay 1895, Lomond Wines, Cape Agulhas, South Africa *Blackberry and raspberry aromas lead to a smooth, richly textured palate with subtle spice.*	**£7.75 | £11.25**	**£32**
28. Cabernet Sauvignon "Cover Drive", Jim Barry Wines, Clare Valley, Australia *Structured and refined with dark fruit, subtle oak, and a balanced, elegant finish.*		**£36**

complex & mature reds

Wines with more structure and oak influences what will stand up to the rich spices associated with Lamb and venison dishes with plenty of flavour.

29. Rioja Reserva, Hugonell, Rioja, Spain *Traditional and rich with vanilla, red fruit, and tobacco, showing savoury spice.*		**£35**
30. Lirac, Domaine des Cigalounes, Rhône, France *Rich yet juicy, packed with fleshy black fruit and hints of vanilla.*		**£41**
31. Saint-Émilion Grand Cru, Château Cruzeau, Bordeaux, France *Classic Bordeaux with earthy cedar and tobacco notes, beautifully balanced.*		**£50**
32. Black Malbec, Los Intocables, San Juan, Argentina *Aged 12 months in North American bourbon barrels. Ripe caramelised fruit with smoky oak notes and a smooth finish.*		**£37**

125ml wines by glass are available on request

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other beverages

indian special drinks

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

Lassis £5.25
Common marketplaces drink across India made with fresh churned yoghurt.

a) Mango-Coconut **b) Hyderabadi Masala**
(Please feel free to ask for a traditional sweet or salted lassi if you prefer it that way)

Masala Thums Up £5.50
This spicy 'Thums up' cola is bound to fly you to India sooner than a jet!

Thums UP £4.50
'Taste the thunder' cola drink imported from India.

Fresh Lime Soda £4.75
A refreshingly fizzy home-made drink to quench your thirst.

Limca £4.50
A 'lime & lemony' cloudy lemonade drink imported from India.

other soft drinks

Bottled Water- Still or Sparkling 75cl **£5**

Frobishers' Juices £4
Orange, Cranberry or Apple. Rated as the best fruit juices 100% pure.

Aerated 330ml bottle £4
Coke, Diet Coke or Sprite

beers & ciders

DRAUGHT

Kingfisher Pint/ Half Pint (4.3%) **£7 / £4**

BOTTLED

Tusker	50cl (4.2%)	**£6.50**
Cobra	33cl (4.8%)	**£5**
Cobra	66cl (4.8%)	**£7.50**
Kingfisher Zero	33cl (0%)	**£4.50**

ALE

White Rhino Indian Ale 33cl (5.5%) **£5.50**
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%) **£5.50**

'I drink to make other people more interesting.' ~ Ernest Hemingway

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spirits

APERITIF (50 CL)

Campari	£6
Aperol	£6
Port	£6
Sherry	£6

SINGLE MALT

The Balvenie 12yo	£10
Glenfiddich 15yo	£14
Glenmorangie 18yo	£18
Yamazaki- Japanese 12yo	£18
Dalwhinnie 15yo	£14

INDIAN SINGLE MALT

Godawan	£14
Indri-Trini	£14
Amrut- India	£14

SCOTCH

Johnnie Walker 'Double' Black Label	£9
Monkey Shoulder	£10
Johnnie Walker Blue Label	£24

RUM

Old Monk- India	£9
Captain Morgan	£8
Havana Club 7yo	£9
Ron Zacapa 23yo	£12

WHISKEY

Maker's Mark	£9
Bulleit	£9
Woodford Reserve	£10

GIN

Tanqueray Rangpur	£10
Beefeater 24	£10
Bombay Sapphire	£9
Hendricks	£10

VODKA

Belvedere	£10
Grey Goose	£10
Ciroc	£10

COGNAC

Remy Martin VSOP	£10
Remy Martin XO	£24

TEQUILA

Patron Silver	£8

GRAPPA

Grappa	£8

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'
- W.C. Fields

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