



# 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 ancient wisdom, it has wonderful stories to tell.

### One Planet Dish

**Roasted broccoli 6.9 / 11.9**  
Our signature dish with hazelnut crumble is also our most sustainable dish

### Small Plates

<b>Duck samosa</b> Parcels of pulled Gressingham duck with peas and spices	12.6
<b>Grilled scallops</b> Scallops (from Sandy's fishmongers) pan-seared and served on tomato thokku with mixed peppercorns	12.9
<b>Burrata chaat</b> A medley of flavours and textures with chickpeas, pomegranate and sev	10.9
<b>Lamb shorba</b> A flavour-packed soup of bone-broth, mushrooms and peppercorns	8.3
<b>Samphire onion bhaji</b> Britain's favourite snack with shallots and samphire	7.9
<b>Chilli tofu / prawn</b> Indian-Chinese urban classic with ginger, soy and peppers	10.9 / 14.3
<b>Edamame &amp; podi</b> Steamed edamame pods, gunpowder sprinkled	6.1
<b>Steamed momos</b> Chicken dumplings with spicy dip	8.9
<b>Malai chicken</b> Chives and cream cheese marinade with hints of cardamom and mace	10.9
<b>Amritsari fish</b> A street food classic; crispy fish with herb chutney	10.9
<b>Chicken 65</b> A 'Buhari' classic - spice coated, crispy chicken with curry leaves	10.8
<b>Truffle sea salt naan</b>	6.9
<b>Bone marrow butter naan</b>	6.9
<b>Vadams and dips</b> Lentils, rice and sago crackers with chutneys	6.9

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 and reflects my journey as a chef. 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*

### Grills

<b>Beetroot tikki</b> Pan-grilled beetroot and carrot kabab with warming spices	12.9
<b>Saffron paneer</b> With pineapple and peppers	13.9
<b>Roasted broccoli</b> With hazelnut crumble and cranberries	11.9
<b>Hariyali salmon</b> Herb marinade with ginger and lime leaf	15.7
<b>Golden turmeric prawns</b> Kashundi mustard & turmeric marinated prawns	19.9
<b>Tandoori chicken</b> A classic of Indian dhabas	13.9
<b>Shiuli lamb chops</b> British lamb chops in our signature marinade	22.7

#### Grill sampler: Veg 14.3 / Non veg 19.9

Choose any 3 grills for a sampling of our Tandoor offering

### Rice & Breads

<b>Cauliflower rice</b>	4.1
<b>Steamed basmati</b>	4.1
<b>Saffron berry pulao</b>	5.1
<b>Naan / Tandoori roti</b>	4.3
<b>Butter naan</b>	4.5
<b>Cheese naan / Garlic naan</b>	4.8
<b>Date, coconut &amp; poppy seed naan</b>	5.1
<b>Gluten free roti</b>	4.6

#### Tasting Menus

£55 / £69

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.

### Mains

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

<b>Black kale saag paneer</b> Home-made paneer crumbled over green goodness	15.9
<b>Wild mushroom Chettinad</b> Kalpasi, curry leaf and peppercorns transport you to the rich land of Chettiars	15.9
<b>Pindi chickpea masala</b> A robust chickpea and pumpkin curry	15.1
<b>Tawa vegetables</b> Crunchy vegetables tossed with a tomato-coriander seed sauce	15.1
<b>Skinny makhni vegan kofta / paneer</b>	15.9
<b>Skinny makhni chicken</b> With no butter or cream but all the flavour and happiness of the original	17.7
<b>Old Delhi butter chicken</b>	17.7
<b>Biryani</b>	
<b>Jackfruit &amp; veg / Chicken</b>	18.9
<b>Lamb / Seafood</b> This slow cooked one pot meal is chef Alfred's ultimate Indian dish. Served with raita	21.9
<b>Malabar prawn &amp; mango curry</b> A fragrant coconut-based sauce that pairs perfectly with prawn and mango	17.9
<b>Alleppey seabass</b> An aromatic sauce with shallots, tamarind, mustard and chilli	17.8
<b>Lamb shank roganjosh</b> Kashmiri spices add a lovely depth to this classic	21.9
<b>Saagwala chicken</b> Savoury umami in this green chilli-spinach sauce	17.7
<b>Slow roasted peppery lamb</b> The legendary 'Velu military' dish reinvented	19.9
<b>Venison kheema salli</b> Slow-braised ground venison with peas and caramelised parsnip	19.9
<b>Sides</b>	
<b>Slow-cooked black lentils with rajma</b>	8.6
<b>Burnt garlic yellow lentils with lauki</b>	7.7
<b>Smoked aubergine bharta</b>	8.6
<b>Cumin potatoes</b>	7.4
<b>Apple &amp; cucumber raita</b>	4.6



## Gin & Tonic

25ml 50ml

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



## Sparkling

125ml btl

<b>Prosecco Bio</b>	8.4	41
<i>Bernardi</i>		
Bright, appley notes		
<b>Leander Pink Brut</b>	12.3	65
<i>Digby Fine English, NV, Sussex</i>		
Incredible, creamy, red berries		
<b>Classic Cuvée Brut</b>	13.1	72
<i>Charles Palmer 2016 Sussex</i>		
Rich, bags of character		
<b>Champagne Brut Reserve</b>		84
<i>Billecart-Salmon NV</i>		
Elegant, from one of the finest producers		



## White Wine

125ml 175ml btl

<b>Settembre Bianco</b> - Catarratto	6.7	8.5	29
<i>Ciello, 2022, Sicily, Italy</i>			
Low intervention, dry with apple and apricots			
<b>Grüner Veltliner Handcrafted</b>	7.9	10.9	41
<i>Arndorfer 2022, Kamptal, Austria</i>			
Complex, fruity & textural			
<b>Petit Chablis</b>	9.8	13.7	53
<i>Angès &amp; Didier Dauvissat 2021, Chablis, France</i>			
Fresh, clean, green apple and pears			
<b>Gran Cerdo Blanco</b> - Viura			32
<i>Gonzalo Grijalba, 2022, Rioja, Spain</i>			
Dry, medium body with stone fruits			
<b>Trebbiano d'Abruzzo</b>			34
<i>Gianni Masciarelli 2022, Marche, Italy</i>			
Aromatic with green apple and a hint of almond			
<b>Petit Bourgeois</b> - Sauvignon Blanc			37
<i>Domaine Henri Bourgeois, 2022, Sancerre, France</i>			
Dry, aromatic and herbaceous			
<b>Poggio Argentato</b> - P.Manseng/Sauv. Blanc/G.traminer			48
<i>Fattoria le Pupille 2022, Tuscany, Italy</i>			
Complex, weighty with almond & poached pear			
<b>Assyrtiko Shadow Play</b>			56
<i>Kamara Estate 2021, Thessaloniki, Greece</i>			
Beautifully rounded with quince, pear & herbs			
<b>Riesling Tradition</b>			62
<i>Mathis Bastian 2018, Remich, Luxembourg</i>			
Exquisite, medium-sweet, with honeysuckle & passionfruit			

For fine wines, please ask to see our extended list



## Dessert Wine

75ml btl

<b>Pedro Ximenez</b>	5.9	32
<i>Emilio Hidalgo, Jerez, Spain</i>		
Sweet sticky packed raisins, treacle & gentle spices		
<b>Jurancon La Magendia</b>	6.6	35
<i>Clos Lapeyre 2019, South-West France</i>		
Classic southern French dessert style with mango and candied lemon		
<b>Recioto della Valpolicella</b>		52
<i>Musella 2016, Veneto, Italy</i>		
Incredible, rich with chocolate and prunes		

## Signature Cocktails

<b>Shiuli Gin Fizz</b>		10.3
Our signature gin fizz with Shiuli gin, jasmine & rose. Quintessentially Shiuli.		
<b>Barrel aged Negroni</b>		11
Barrel aged gin, Cocchi di Torino vermouth & Siple. Moreish and bittersweet.		
<b>The Secret Garden</b>		11.9
Shiuli botanical gin, cucumber, mint and elderflower liqueur, topped with Prosecco. Delicate but zesty.		
<b>Jaggery Old Fashioned</b>		11.9
Bulliet Rye whiskey, rich Indian Jaggery sugar with orange zest and bitters. Rich and indulgent.		
<b>Pear Bellini</b>		9.3
Pear and prosecco		
<b>Banana Sour</b>		12.2
Botanical rum with banana liqueur & ancho Reyes. Powerful and complex.		
<b>#Jinola</b>		12.5
Chilli infused reposado tequila with white peach. Daring and delicious.		
<b>Mysore Martini</b>		12.4
Our own indulgent twist on an espresso martini, with dark chocolate and our own chai coffee liqueur		
<b>Amrut Coffee</b>		12.1
Amrut single malt, Mysore coffee, jaggery and cognac cream		



## Red Wine

125ml 175ml btl

<b>Settembre Rosso</b> - Nero d'Avola	6.7	8.5	29
<i>Ciello, 2022, Sicily, Italy</i>			
Juicy, unoaked with cherries and plums			
<b>Rosso di Montepulciano</b> - Sangiovese	9.3	12.9	46
<i>Innocenti 2018, Tuscany, Italy</i>			
Rustic & rich with bitter cherry, tobacco and spice			
<b>Bourgogne Rouge Oka</b> - Pinot Noir	10.9	14.9	58
<i>Domaine Arlaud 2018, Burgundy, France</i>			
Elegant, light with fine tannins & savoury notes			
<b>Gran Cerdo Rosso</b> - Tempranillo			32
<i>Gonzalo Grijalba 2022, Rioja, Spain</i>			
Medium body, cassis, cherry and earthy notes			
<b>Gamay de Touraine</b>			37
<i>Henry Marionnet, 2022, Touraine, France</i>			
Juicy with vibrant red berries & blueberries			
<b>Marcillac 'Lo Sang del Pais'</b> - Mansois			38
<i>Domaine du Cros 2021, Marcillac, France</i>			
Delicious bramble, iron with fine tanins			
<b>Primitivo</b>			42
<i>Cantele 2022, Puglia, Italy</i>			
Deep, jammy, tobacco, plums and blackberry			
<b>Pinot Nero</b>			47
<i>Elena Walch 2022, Alto Adige, Italy</i>			
Elegant, fresh red cherries, white pepper and fine tannins			
<b>Aster</b>			59
<i>La Rioja Alta S.A 2016, Ribera del Duero, Spain</i>			
Complex mocha, black pepper, blueberries & forest floor			
<b>Crozes-Hermitage Silène</b>			62
<i>Domaine J.L Chave 2020, Northern Rhône, France</i>			
Intense bramble with spice and tapenade. Profound			
<b>Bandol Rouge</b>			65
<i>Domaine La Suffrene 2020, Provence, France</i>			
Full bodied, velvety, berries, black fruit and spice.			



## Orange & Rosé

125ml 175ml btl

<b>Lovamor</b> - Albillo	9.4	12.9	46
<i>Alfredo Maestro 2022, Castilla y Leon, Spain</i>			
Versatile, umami with dry blood orange & saline			
<b>Côtes de Provence</b>	7.5	10.1	37
<i>Domaine des Mapliers, 2022, Provence, France</i>			
Dry, steely, delicate red berries			

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

We are proud to serve 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>Mango Julep</b>		8
Everleaf Forest, mango, mint, ginger ale		
<b>White Peach Spritz</b>		7.1
Everleaf Mountain, white peach and hibiscus		
<b>Rose Bellini</b>		7.9
Naughty alcohol free sparkling & rose		
<b>Pear Sour</b>		8
Everleaf Marine, pear & mint		

### Bodha - 275ml

Botanicals, spice & love

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

### Alcohol free beer

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

### Fizz

175ml btl

<b>Noughty Sparkling</b>	6.8	32
Alcohol free Chardonnay		

### Soft

<b>Fresh lemonade</b>		4.7
<b>Grenadine &amp; soda</b>		4.1
<b>Mango lassi</b>		4.7
<b>Cucumber &amp; mint nimbu paani</b>		4.7

### 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>	4.1	6.9
Draft, 4.6% pale ale		
<b>Weekly special</b>		6
440ml can, please ask for our current special		

### Twickenham Fine Ales

London's oldest independent brewery

<b>Paradise Pilsner</b>	4.1	6.9
Draft, 4.6%		
<b>Twickenham Naked Ladies</b>		6
500ml, bottle, 4.4%, golden ale		
<b>Honey Dark</b>		6
440ml bottle, 4.8%		
<b>Curious Apple Cider</b>		5.5
330ml Bottle 4.2%		



## Whiskey

25ml 50ml

<b>Cutty Sark Storm Blend</b>	5.1	7.9
<b>Ardbeg 10yrs Islay</b>	6.4	10.5
<b>Amrut, single malt, India</b>	6.6	10.9
<b>Woodford Reserve, Bourbon</b>	6.6	10.9
<b>Glenfiddich 15yrs, Speyside</b>	6.8	11.2
<b>Tamdhu 12yrs, Speyside</b>	6.8	11.2
<b>Amrut Fusion 50% India</b>	7	11.8
<b>Paul John Pedro Ximenez Cask, India</b>	9	16

Ask your sever for more options

