

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

Burrata chaat 10.9

A medley of flavours and textures with chickpeas, pomegranate and sev 


Samphire onion bhaji 7.9

Britain's favourite snack with shallots and samphire 

Chilli tofu 10.9

Indian-Chinese urban classic with ginger, soy and peppers 

Edamame & podi 6.1

Steamed edamame pods, gunpowder sprinkle 

Truffle sea salt naan 6.9

Vadams and dips 6.9

Lentils, rice and sago crackers with chutneys 

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

 Vegan

 Vegan option

Grills

Beetroot tikki 12.9

Pan-grilled beetroot and carrot kabab with warming spices 

Saffron paneer 13.9

With pineapple and peppers

Roasted broccoli 11.9

With hazelnut crumble and cranberries 

Grill sampler veg 14.3

A sampling of our Tandoor offering 

Rice & Breads

Cauliflower rice 4.1

Steamed basmati 4.1

Saffron berry pulao 5.1

Naan 4.3

Butter naan 4.5

Cheese naan / Garlic naan 4.8

Date, coconut & poppy seed naan 5.1

Tandoori roti 4.3


Gluten free roti 4.6

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.


Black kale saag paneer 15.9

Home-made paneer crumbled over green goodness 


Wild mushroom Chettinad 15.9

Kalpasi, curry leaf and peppercorns transport you to the rich land of Chettiars 


Pindi chickpea masala 15.1

A robust chickpea and pumpkin curry 


Tawa vegetables 15.1

Crunchy vegetables tossed with a tomato-coriander seed sauce 

Skinny makhni vegan kofta / paneer 15.9

A 2021 avatar of the most popular Old Delhi makhni, offers a healthy twist with no butter or cream but with all the flavour and happiness of the original 

Jackfruit, paneer & vegetable Biryani 18.9

Slow cooked and aromatic, this one pot meal is Chef Alfred's ultimate Indian dish, Served with apple and cucumber raita 

Sides

Slow-cooked black lentils with rajma 8.6

Burnt garlic yellow lentils with lauki 7.7

Smoked aubergine bharta 8.6

Cumin potatoes 7.4

Apple & cucumber raita 4.6

Tasting Menus

£55 / £69

Please ask your server for details



Gin & Tonic

25ml 50ml

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



Sparkling

125ml btl

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



White Wine

125ml 175ml btl

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

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

Signature Cocktails

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



Red Wine

125ml 175ml btl

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



Orange & Rosé

125ml 175ml btl

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|---|-----|------|----|
| Lovamor - Albillo | 9.4 | 12.9 | 46 |
| <i>Alfredo Maestro 2022, Castilla y Leon, Spain</i> | | | |
| Versatile, umami with dry blood orange & saline | | | |
| Côtes de Provence | 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

| | | |
|---|--|-----|
| Mango Julep | | 8 |
| Everleaf Forest, mango, mint, ginger ale | | |
| White Peach Spritz | | 7.1 |
| Everleaf Mountain, white peach and hibiscus | | |
| Rose Bellini | | 7.9 |
| Naughty alcohol free sparkling & rose | | |
| Pear Sour | | 8 |
| Everleaf Marine, pear & mint | | |

Bodha - 275ml

Botanicals, spice & love

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

Alcohol free beer

| | | |
|--------------------------------|--|-----|
| Forgot to take my pills | | 4.9 |
| Pilsner, 440ml < 0.5% | | |
| West Coast hop lock | | 4.9 |
| Pale Ale, 440ml < 0.5% | | |

Fizz

175ml btl

| | | |
|--------------------------|-----|----|
| Noughty Sparkling | 6.8 | 32 |
| Alcohol free Chardonnay | | |

Soft

| | | |
|--|--|-----|
| Fresh lemonade | | 4.7 |
| Grenadine & soda | | 4.1 |
| Mango lassi | | 4.7 |
| Cucumber & mint nimbu paani | | 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

| | | |
|---|-----|-----|
| Bone Idle | 4.1 | 6.9 |
| Draft, 4.6% pale ale | | |
| Weekly special | | 6 |
| 440ml can, please ask for our current special | | |

Twickenham Fine Ales

London's oldest independent brewery

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



Whiskey

25ml 50ml

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

Ask your sever for more options

