



YAATRA

Indian Restaurant & Bar



COCKTAILS

ZERO PROOF COCKTAILS

Spirit-free, but full of soul.

Masala Shikanji 10
Tamarind, citrus, Indian masala, and indian lemonade

Berry Jatra 12
Raspberry, hibiscus, lychee, pomegranate, citrus –
Sweet, tart, and jewel-toned—like walking through
a Kashmir orchard at dusk.

Yaatra Elixir (Classic, strawberry or mango)..... 12
Cucumber, fresh herbs, orgeat, apple, ginger, soda.

Lassi (Sweet or mango) 10
Silky blend of creamy yoghurt, touch of cardamon
and drizzle of honey or add ripe alphonso mango
to the blend for a royal taste

CLASSIC COCKTAILS

16 each

Aperol Spritz

Mojito

Margarita

Lychee Martini

Measures Act 1985 the measure for the sale of gin, vodka, rum and whisky on these premises is 50ml. (25ml measure available upon request).

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.



COCKTAILS

THE YAATRA COCKTAIL JOURNEY

Gulabi Nasha 18
Rose petal infused Vodka, strawberry liqueur,
strawberry purée, Indian vermouth, and citrus

Imli Spice 18
Mezcal, tangelo, bird's eye chilli, coriander-lime
shrub, and tamarind

Yaatra Rum Punch 20
Tandoor pineapple rum, toasted fennel & coconut
shrub, Indian spices, pineapple and bitters

Fire Station Martini 18
Vanilla Vodka, mandarin, Yaatra coffee tincture,
passion purée, vanilla and kesar

1906 Fizz 22
Calvados, goji, rhubarb, vanilla, champagne

Sapphire Kiss (served with smoke bubble) 21
Pisco, lychee, blue curaçao, citrus, and
edible shimmer

Blushing Himalaya 20
Herb-infused gin, yuzu, lime cordial, elderflower,
egg white and desi soda

The Last Night in Bombay 20
Bourbon, amaretto, blueberry shrub,
makrut lime, and lavender tincture

IN HOUSE OLD FASHIONED AND NEGRONI

Smoked Fashion (served with smoke) 24
Bourbon, curaçao, Yaatra house spice,
chocolate bitters, smoked finish

Maharaja's Old Fashioned 22
(served in a royal teapot) Tandoor banana-infused
whisky, all-dram spice blend, orange, bitters

Darjeeling Negroni 18
Gin, Italicus, Yaatra vermouth, limoncello

Banaras Paan Negroni 20
Paan-infused gin, paan liqueur, Campari, Cocchi

Measures Act 1985 the measure for the sale of gin, vodka, rum and whisky on these premises is 50ml. (25ml measure available upon request).

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.



SPIRITS

Add a mixer for £2.50



GIN	50ml
Tanqueray Scotland 41.3%	12
Portobello Road England 42%	14
Tanqueray 10 Scotland 47.3%	16
Jaisalmer India 43%	15
Hendricks Scotland 41.4%	16
Monkey 47 Germany 47%	18

RUM	50ml
Havana 3yrs Cuba 40%	12
Havana Spiced Cuba 35%	13
Havana 7yrs Cuba 40%	15
Old Monk India 42.8%	14
The Kraken Trinidad and Tobago 40%	14
Ron Zacapa 23yrs Guatemala 40%	21.5
Ron Zacapa X.O Guatemala 40%	30

VODKA	50ml
Absolut Sweden 40%	12
Ciroc France 40%	14
Belvedere Poland 40%	15
Grey Goose France 40%	16

TEQUILA	50ml
Cazcabel Blanc Jalisco Mountains, Mexico 38%	12
Cazcabel Coffee Jalisco Mountains, Mexico 34%	11
Patron Repasado Jalisco, Mexico 40%	18
Dom Julio Reposado Jalisco, Mexico 40%	18
Don Julio Anejo Jalisco, Mexico 38%	20



Measures Act 1985 the measure for the sale of gin, vodka, rum and whisky on these premises is 50ml. (25ml measure available upon request).

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.



LIQUEURS, PORT & SHERRY



LIQUEURS	50ml
Grand Marnier 40%	14
Cointreau 40%	12
Luxardo Limoncello 27%	11
Luxardo Sambuca 38%	11
Baileys 17%	12
Tia Maria 20%	12
Disaronno 28%	12

PORT & SHERRY	50ml
Tio Pepe 15%	10
Graham's 10yrs Tawny 20%	14
Fonseca 20yrs Tawny 20%	25
Emilio Lustau VORS 21%	55

VERMOUTH & APERITIF	50ml
Aperol 11%	12
Campari 25%	14
Pimms Nol Cup 25%	12



Measures Act 1985 the measure for the sale of gin, vodka, rum and whisky on these premises is 50ml. (25ml measure available upon request).

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.



WHISKY & COGNAC



WHISKY

50ml

Johnnie Walker Black Scotland 40%.....	15
Jameson Ireland 40%	13
Buffalo Trace USA 45%	14
Glenmorangie Original 10yrs	16
Highland Scotland 40%	45
Laphriaog 10yrs Islay, Scotland 40%.....	18
Chivas Regal Scotland 40%	18
Woodford Reserve USA 43.2%.....	17
Glenfiddich 15yrs Speyside , Scotland 40%.....	20
Amrut Fusion India 50%.....	20
Macallan 12yrs Triple Wood	22
Speyside, Scotland 40%	
Lagavulin 16yrs Islay, Scotland 43%	23
Johnnie Walker Blue Scotland 40%.....	55
Glenmorangie Signet Highland, Scotland 46%	60
Macallan 18yr Speyside Scotland 43%	87



COGNAC

50ml

H by Hine VSOP Cognac 40%.....	18
Hennessy VS 40%	17
Remy Martin VSOP 40%	18
Remy Martin XO 40%.....	38
Hennessy XO 40%.....	48



Measures Act 1985 the measure for the sale of gin, vodka, rum and whisky on these premises is 50ml. (25ml measure available upon request).

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.



COLD DRINKS



BEER & CIDER

King Cobra 330ml 5.2%.....	15
Cobra Zero 330ml 0%.....	5.5
Cobra 330ml 4.5%	7
Empress Ale 330ml 4.5%	8
Peacock Cider 330ml 4.8%	8



MINERALS

Diet Coke 200ml	4
Coca Cola 200ml.....	4
Fevertree Indian Tonic Water 200ml.....	4
Fevertree Light Tonic Water 200ml.....	4
Fevertree Ginger Beer 200ml.....	4
Fevertree Ginger Ale 200ml.....	4
Fevertree Elderflower Tonic 200ml.....	4
Fevertree Lemonade 200ml.....	4
Kingsdown Still 750ml	5.5
Kingsdown Sparkling 750ml	5.5



JUICES

Orange, Apple, Cranberry, Lychee,	4.5
Pineapple, Mango or Passionfruit	



Measures Act 1985 the measure for the sale of gin, vodka, rum and whisky on these premises is 50ml. (25ml measure available upon request).

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.



COFFEE & TEA



OH SO YAATRA

Espresso Martini 18
Vodka, coffee liqueur, espresso, sugar



COFFEE

Americano 4.5
Single Espresso 3.5
Double Espresso 4.5
Latte 4.5
Cappuccino 4.5
Single Macchiato 3.5
Double Macchiato 4.5
Flat White 4.5

TEA

English Breakfast, Peppermint, Chamomile, 5
Green Tea, Fresh Mint, Darjeeling, Earl Grey
Masala Chai 6
cooked with homemade spices



Measures Act 1985 the measure for the sale of gin, vodka, rum and whisky on these premises is 50ml. (25ml measure available upon request).

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.