



YAATRA

Indian Restaurant & Bar

Embark on a culinary expedition through India’s coastal belt and beyond, where every course reflects a chef’s personal memory, a regional influence, and a modern twist. Curated with seasonal produce, house-ground spices, and nostalgic techniques.

- ce Celery
- m Milk
- se Sesame
- g Gluten
- mo Molluscs
- so Soya
- cr Crustaceans
- mu Mustard
- su Sulphites
- e Egg
- n Nuts
- ve Vegan
- f Fish
- p Peanuts
- l Lupins

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.

YAATRA VEGETARIAN TASTING MENU

6 Courses – “Rooted in tradition, inspired by travel.”

£75 per person Additional £69 per person for pairing wines



WELCOME SNACKS

Avocado Puri (m, g)
A refreshing amuse-bouche inspired by Mumbai’s street-side pani puri, modernized with creamy avocado and crisp textures
Prosecco, Via Vai DOC, Veneto, Italy

COURSE 1 — BENGAL

Smoky Corn Tikki, Mustard Mooli (g, mu, su)
From Bengal’s lush plains, this sweetcorn tikki is charcoal smoked and served with sharp, pickled radish and mustard
Anciens Temps Rosé, Vin de France, France

COURSE 2 — KERALA

Jackfruit Pepper Fry, Malabar Paratha (g, mu)
A dish rooted in Kerala’s backwaters — tender jackfruit stir-fried with black pepper, curry leaves, and coconut oil, paired with flaky Malabar-style flatbread
Chablis, Domaine de Vauroux, Burgundy, France

COURSE 3 — DELHI

Chaat Tartlet Espuma Honey Yoghurt (m, g, su)
Delhi’s iconic chaat reimagined — A tartlet shell cradles spiced chickpeas and chutneys, topped with a cloud of honey yoghurt espuma and ruby pomegranate

COURSE 4 — PUNJAB

Tandoori Paneer Tikka (m, su, mu)
Chargrilled paneer marinated in North Indian spices, served with a crisp radish salad and house-made mint chutney
Barbera Amonte, Volpi, Piemonte, Italy

COURSE 5 (CHOOSE ONE)

UTTARAKHAND — HIMALAYA

Gucchi Malai Curry (m, su)
From Himalayan’s forests, gucchi (morel mushrooms) take center stage in a rich cream-based curry, complemented by vegetable crisps and lotus seeds

or

TAMIL NADU

Roots & Kohlrabi Kofta (ve)
This earthy dish pays homage to India’s plant-based roots — delicately spiced koftas in a creamy coconut & vegetable korma, finished with crunchy lotus seed garnish

Crios Malbec, Susana Balbo, Mendoza, Argentina

All mains served with smoked lentils (m), saffron rice (m), garlic naan (m, g)

COURSE 6 (CHOOSE ONE) — DESSERT

Gulab Jamun, Rabri Parfait (m, g, n, e)
North India’s favourite sweet — reimagined. Deep-fried dumplings, creamy parfait, and a fragrant rose finish

or

Dark Chocolate Mousse (m, g, e)
A European dessert with an Indian soul — intense dark chocolate balanced by cooling mint sorbet and textures of crumble
Late Harvest Riesling, Urlar, Wairarapa, New Zealand