



YAATRA

Indian Restaurant & Bar

YAATRA is more than a restaurant— it's a thoughtfully curated journey through the rich and diverse culinary landscape of India. Drawing inspiration from the Sanskrit word yaatra, meaning "journey", we invite you to explore the country's heritage through the lens of its most cherished traditions: its food.

1 Our story begins in the northern reaches of India, where the bold, robust flavours of Punjab, Kashmir, and the Himalayan belt take center stage. Here, age-old recipes passed down through generations meet the finesse of modern presentation. Enjoy smoky tandoori grills, creamy lentils slow-cooked over hours, saffron-laced stews, and Himalayan soul food by high-altitude spices and foraged herbs.

4 Venture west into the deserts and royal courts of Rajasthan and Gujarat, where inventive vegetarian fare meets opulent festive dishes. Here, thalis are more than meals — they are edible expressions of geography, climate, and community.

6 In Maharashtra, the journey pauses at the crossroads of coastal abundance and cosmopolitan innovation — where street food energizes cities like Mumbai, while home-style recipes preserve family traditions.

5 Travel south and you'll encounter the vibrant variety of cuisines from Tamil Nadu, Kerala, and Andhra Pradesh — from tangy tamarind stews and crisp dosas to coconut-based curries and spice-laden seafood, all rooted in regional identity and seasonal rhythms.





2 Our culinary vision is guided by Patron Chef Krishnapal Negi and Head Chef Amit Bagiyal, both of whom hail from small villages in the Garhwal region of the Himalayas, where the Ganga River flows beside their childhood homes. Their upbringing amidst terraced fields, mountain herbs, and deeply rooted food traditions brings an authenticity and sensitivity to Yaatra's menu that is both rare and profound.

From the snow-capped hills to the fertile plains, Northern India's cuisine reflects a spectrum of influences — from Mughal refinement to pastoral simplicity. Our chefs bring not just technical mastery, but lived experience and a deep respect for the landscapes and people that shaped them.

3 As your journey continues, you'll explore the nuanced flavours of Eastern India, where Bengal's cuisine blends delicacy with intensity. Think mustard-infused curries, fragrant rice dishes, and sweets like rosogolla that have become cultural icons.

7 At Yaatra, each dish is crafted with intention, drawing from authentic regional techniques, responsibly sourced ingredients, and a passion for storytelling through food. Our menus honour both the diversity and unity of Indian cuisine — one plate at a time.

YAATRA is not just about where you eat, but where food can take you. We invite you to discover India — not just its flavours, but its essence — through a dining experience that is as refined as it is rooted.

Your journey begins here.

STARTERS - THE DEPARTURE *"Rooted in tradition, inspired by travel."*

Poppadom's & Chutneys (m, su)	7
An assortment of roasted and fried poppadom's, served with sweet mango chutney and cooling mint yoghurt	
Punjabi Samosa Chaat (m, g, su)	12
Hand-folded samosas filled with spiced potato, raisin & greenpeas, channa masala, sweet yogurt, mint & tamarind chutney	
Chilli Garlic Paneer Momo (m, g, se, so).....	14
Stir-fried Himalayan dumplings filled with cottage cheese, mountain herbs, garlic, and green chilli—tossed with, spring onion & garlic-chilli sauce	
Shahi Chaat Tokri (m, g, su).....	16
A modern twist on Delhi street-style — Flavors served with elegance, masala chana mousse, crispy potato, honey yoghurt espuma, tamarind sauce, pomegranate	
Calamari Pakora (e, mo).....	15
Amritsari style golden-fried calamari, spiced with ajwain and Kashmiri chilli, garlic mayo	
Konkani Crab (cr, m, g)	16
Classic Goan-portuguese dish made with coconut spiced crab curry, ground coconut podi, served with layered paratha	
Malabar Scallop (m, g, mo, mu).....	18
Grilled on shell scallop, coconut ginger sauce, citrus podi	
Chettinad Fry Chicken (mu)	18
Fiery South Indian-style chicken, stir fried with aromatic spices and green chillies	



FROM THE CLAY & FLAME

Malai Soya Chaap (m, g, su, so)	14
Fenugreek and cream marinated soya chunks, onion & pepper grilled on skewers, served with dressed micro watercress.	
Paneer Tikka Shashlik (m, mu, su)	15
Grilled paneer, marinated in caraway & hung yogurt served with sprout kachumber salad and mint chutney.	
Dill Salmon Tikka (g, e, m, mu, su, f)	16
Scottish salmon marinated with mustard oil, fresh dill, aromatic spices & yogurt served with sprout kachumber salad and berry coulee.	
Flambéed Prawn (m, cr, mu) *Flambéed on the table*	25
Tiger prawns marinated with yogurt, turmeric, and aromatic spices, served in sizzler for a smoky finish	
Tandoori Chicken Tikka (m, mu, su).....	15
Tender chicken marinated with tandoori spices, smoked yogurt sprout kachumber salad, mint chutney	
Kashmiri Lamb Chop (m, mu, su)	25
Heritage Herdwick lamb, a Kashmiri-inspired blend of saffron, fennel, and dried ginger, served with mint chutney	
Gilafi Lamb Seekh Kebab (m, mu, su)	16
Minced lamb blended with fresh herbs, coated with onion & bellpepper and hand-rolled onto skewers. Served with mint chutney.	
Yaatra Kebab Platter (m, mu, su, cr, f) (FOR TWO)	45
Signature kebabs, grilled to perfection: chicken tikka, Lamb Seekh, tandoori prawns, and Salmon tikka.	

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

MAIN COURSES- The Scenic Route – Stories from the Road

Sea Bream & Shrimps (mu, f, cr)	25
Pan-seared Sea bream fillet and juicy shrimps in a spiced coastal marinade, set over a pandan leaf-infused Sri Lankan coconut Kiri Hodi, finished with a curry leaf sambal for aroma and heat	
Goan Prawn Curry (cr, mu, m)	24
Succulent prawns simmered in a fragrant coconut and tamarind curry, infused with roasted coastal spices	
Old Delhi Butter Chicken (m, n)	26
A timeless Delhi favorite — Smoky chicken tikka simmered into a rich tomato & cashew nut sauce finished with sun-dried fenugreek	
Mom's One-Whistle Chicken (mu) * Limited availability*	32
Passed down through generations, this chicken curry is pressure-cooked with care and tradition; aromatic house-ground spices gravy and mother's instinct in every bite	
Himalayan Gosht Handi	29
Pasture-raised lamb, slow-braised with caramelized onion, tomato and hand-ground spice served in clay pot.	
Lamb Saagwala (m)	28
Tender lamb simmered in a spiced spinach gravy, tempered with garlic, cumin and warming Indian spices, finished with a touch of cream	

VEGETARIAN MAINS

Vegetable Kolhapuri (ve)	18
Tender seasonal vegetables simmered in a fiery Kolhapuri red chilli and coconut curry, infused with roasted spices.	
Lauki Ke Kofte (m, g)	18
Hand-formed fried bottle gourd dumplings, served with Nilgiri sauce infused with mint and green chilli	
Paneer Tikka Masala (m, mu, su)	19
North Indian curry made with grilled paneer tikka & pepper simmered in yogurt-based gravy, subtly spiced with aromatic spices and finished with cream.	
Bhindi Do Pyaza (ve)	16
Tender okra tossed with caramelized onions, tomatoes, and spices, offering a classic taste of North India	

Parda Biryani's

All biryanis covered with seeded puff pastry and served with mint raita.

Vegetables Biryani (m, g)	28
Aromatic basmati rice layered with seasonal vegetables, fragrant spices, saffron, and fresh herbs,	
Chicken Biryani (m, g)	30
Fragrant basmati rice, boneless chicken delicately spiced with saffron, caramelized onions and rose water slow cooked on Dum.	
Lamb Biryani (m, g)	34
Fragrant basmati rice layered with slow-cooked lamb, infused with saffron, aromatic spices, and finished with crisp fried onions	

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SIDES & ACCOMPANIMENTS

Podi Aloo (ve)	7
Baby potatoes tossed in South Indian-style toasted cumin	
Lasooni Palak (m)	8
Spinach tempered with cumin & garlic.	
Pindi Channa Masala (ve)	8
Punjabi-style chickpea curry with garam masala and anardana.	
Yellow Dal Tadka (ve)	7
Mung beans & Channa lentils tempered with garlic & onion	
Dal Makhani (m)	8
Creamy slow-cooked black lentil with subtle richness	
Carrot & Mooli Pickle (mu, su)	5
Refreshing house-made carrot & radish with green chilli & kasundi mustard	
Mint & Cucumber Raita (m)	5
Refreshing cucumber & mint yogurt	
Laccha Onion Salad (ve, su)	5
Crisp onion rings tossed with lemon, green chilli, and chaat masala	
Steamed Rice	5
Simple, fluffy basmati rice	
Pulao Rice (m).....	6
Spiced flavored baked basmati rice	

FRESH BREADS

Truffle Onion Cheese Naan (g, m, su)	8
Freshly baked truffle ghee naan stuffed with cheese & onion	
Himalayan Gahat Lentil Paratha (m, g)	7
Stuffed flatbread with Himalayan horse gram lentils, brushed with ghee	
Garlic Naan / Butter Naan (m, g)	5
Traditional tandoori naan finished with garlic or melted butter	
Mint Laccha Paratha (g, m)	6
Minted layered butter paratha	
Roti (g)	5
Whole wheat Indian flatbread	
Assorted Bread Basket (m, g)	12
butter naan, garlic naan and roti - perfect for sharing	
A curated selection of house-made	

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