



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.

CHEF'S JOURNEY VEGETARIAN TASTING MENU

6 Courses – "Rooted in tradition, inspired by travel."

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



◆ WELCOME SNACKS

Dahi Puri (m, g)

A crisp and creamy amuse-bouche inspired by Mumbai street food culture

NV - Prosecco, Via Vai DOC, Veneto, Italy

◆ COURSE 1—Uttar Pradesh

Malai Soya Chaap, Dressed Watercress (m, g, so, mu, su)

Charcoal smoked soya chunks served with mint chutney

2021 - Anciens Temps Rosé, Vin de France, France

◆ COURSE 2 — KERALA

Jackfruit Pepper Fry With Puff Pastry (g, m, mu)

A dish rooted in Kerala's backwaters — tender jackfruit stir-fried with black pepper, curry leaves, and coconut oil, served with crispy pastry

2021 - 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 sprout salad and mint chutney

2020 - Barbera Amonte, Volpi, Piemonte, Italy

◆ COURSE 5 —UTTARAKHAND—HIMALAYA

Lauki Ke Kofte (m)

Hand-formed bottle gourd dumpling fried until crispy, served with a delicate herb & onion gravy

2022 - Crios Malbec, Susana Balbo, Mendoza, Argentina

All mains are served with dal makhani (m), pulao rice (m), garlic naan (m, g)

◆ COURSE 6 — DESSERT

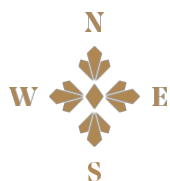
Dark Chocolate Mousse (m, g, e)

A European dessert with an Indian soul — intense dark chocolate balanced by cooling mint sorbet and textures of crumble

2024 - The Noble Wrinkled Riesling, McLaren Vale, Australia

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.



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Dahi Puri (m, g)

A crisp and creamy amuse-bouche inspired by Mumbai street food culture

NV - Prosecco, Via Vai DOC, Veneto, Italy

◆ COURSE 1—Uttar Pradesh

Tandoori Prawn, Dressed Watercress (m, mu, cr, su)

Chargrilled prawn, served with mint cutney

2021 - Anciens Temps Rosé, Vin de France, France

◆ COURSE 2—KERALA

Scallop, Malabar Coconut Sauce (m, g, mo, mu)

Inspired by Kerala's spice coast, coconut richness with citrus podi

2021 - 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 Chicken Tikka (m, mu, su)

Chargrilled chicken marinated in North indian spices, served with sprout salad and mint chutney

2020 - Barbera Amonte, Volpi, Piemonte, Italy

◆ COURSE 5—UTTARAKHAND—HIMALAYA

Slow Cooked Lamb Handi

Slow-braised lamb with caramelized onion, tomato and hand-ground spices

2022 - Crios Malbec, Susana Balbo, Mendoza, Argentina

All mains are served with dal makhani (m), pulao rice (m), garlic naan (m, g)

◆ COURSE 6—DESSERT

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

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