



EVENTS & GROUPS GUIDE



YAATRA

Restaurant & Bar



WELCOME TO YAATRA PRIVATE DINING & EVENTS

**We very much look forward to welcoming you
to Yaatra Restaurant & Bar this year.**

We have a wide range of menus and spaces to host
your party... Let us do all the arranging.

**We are in a beautiful building created in 1906 as
the Westminster Fire Station**

Now part of the prestigious boutique Indian restaurant
group 1947 led by Chef Patron Krishnapal Negi
with Executive Chef Amit Bagyal.

If you fancy a more relaxed gathering with
canapés and cocktails, we have some wonderful menus
and lots of room to host this for you.

We can tailor menus to suit you, if there is something
you want – please just let us know.

CAPACITIES

The Watch Room seats 8

The State Room seats 12–20 / standing 50

The YAATRA Ruby Restaurant seats 60 / standing 100

The YAATRA Sapphire Restaurant seats 70 / standing 150

The Chefs Table seats 9

YAATRA Restaurant Exclusive Hire seats 170 / standing 300+

SET LUNCH MENU

3 Courses 45.00

Add a Firestation Bellini for £10

STARTER choose one

Chilli Garlic Paneer Momo (d, g, se, so)
Stir-fried paneer dumpling tossed with chili garlic sauce

Samosa Channa Chaat (d, g, su)
Delhi Street chaat – chickpea Masala, crispy samosa, honey yoghurt, pomegranate, and tamarind

Chicken Tikka (d, mu)
Charred chicken with mustard oil & aromatic spices served with mint chutney and kachumber salad

Calamari Pakora (e, mo)
Amritsari style golden-fried calamari, spiced with ajwain and Kashmiri chilli, garlic mayo

Malabar Scallop (d, g, mo, mu)
Grilled scallop in shell, served with a Malabar-style coconut-ginger sauce (supplementary) 5

Kashmiri Lamb Chop (d, mu, su)
Heritage Herdwick lamb, marinated in a Kashmiri-inspired blend of saffron, fennel, and dried ginger, served with kachumber salad & mint chutney (supplementary) 10

MAINS choose one

All served with sharing Dal Tadka and Steamed Rice

Lauki Ke Kofte (d)
Delicate bottle gourd dumpling cooked in a herb & onion sauce,

Sea Bream & Shrimps (mu, f, cr)
Pan-seared sea bream fillet and 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

Old Delhi Butter Chicken (d, n)
Smoky chicken tikka simmered into a rich makhani sauce, finished with sun dried fenugreek

Paneer Tikka Masala (d, mu, su)
North indian curry made with grilled paneer tikka & pepper simmered in yogurt-based gravy, subtly spiced with aromatic spices & finished with cream

Himalayan Ghost Handi
Pasture- raised lamb, slow-braised with caramelized onion, tomato and hand-ground spices

SIDES & ACCOMPANIMENTS

Truffle Onion Cheese Naan (d, g, su)
Freshly baked truffle ghee naan stuffed with cheese & onion 7

Podi Aloo (ve)
Baby potatoes tossed in South Indian-style toasted cumin-chilli podi 7

Dal Makhani (d)
Creamy slow-cooked black dal with subtle richness 8

Pulao Rice (d)
Spiced flavored baked basmati rice 6

Garlic Naan / Butter Naan (d, g)
Freshly baked, brushed with ghee, ideal for scooping sauces 5

Mint & Cucumber Yoghurt (d)
Refreshing cucumber & mint yogurt 5

Laccha Onion Salad (ve, su)
Spiced, crispy onion rings with lemon and chaat masala 5

DESSERTS choose one

Vegan Coconut Pineapple Kheer (ve, n)
Chilled coconut risotto rice pudding layered with caramelized pineapple, coconut-jaggery foam, and nut praline — a tropical twist on a traditional Indian classic

Gulab Jamun Rabri Parfait (d, g, n)
Warm saffron-soaked gulab jamun paired with a chilled rabri parfait, rose syrup and pistachio tuile

Duet of Sorbet (ve)
A seasonal tasting of handcrafted sorbets:
Mango & Passionfruit — Strawberry

Menu subject to change according to seasonality of ingredients we use.

(CE) Celery (D) Dairy (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) Lupin

A discretionary 10% service charge will be added to your bill. Please inform a member of our team of any allergies or dietary needs. Our food is prepared in a kitchen that handles nuts, gluten, and other allergens. While we take every care, we cannot guarantee the absence of allergens.



KEBAB & CURRY FEAST

£65.00 per person

A 3-course menu featuring a plated starter and dessert.
Main courses are served family-style to share.

STARTER all to share

Chicken Tikka (d, mu, su)

Chicken marinated with tandoori spices, smoked yogurt

Gilafi Lamb Seekh Kebab (d, mu, su)

Minced lamb blended with fresh herbs, coated with onion & bellpepper

Chilli Paneer (d, g, so)

Fried paneer tossed with chilli garlic sauce and pepper

Punjabi Samosa Chaat (d, g, su)

Veg samosa served with channa masala, sweet yogurt and mint chutney

MAINS all to share

Butter Chicken (d, n)

Classic chicken in a rich, creamy tomato makhani sauce

Lamb Rogan Josh

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

Paneer Tikka Masala (d, mu, su)

North indian curry made with grilled paneer tikka & pepper simmered in yogurt-based gravy

Cumin Podi Potato (ve)

Tempered baby potatoes with turmeric and southern podi spice

Dal Makhani (d)

Slow-cooked black lentils with aromatic spices and cream

Saffron Pulao (d)

Fragrant basmati rice infused with saffron and mild spices

Assorted Bread Basket (d, g)

Butter naan, garlic naan and roti

DESSERT

Gulab Jamun Brûlée (d, n, e, g)

A fusion dessert — caramelised top, soft gulab jamun beneath

Minimum 8 people. Vegetarian Curry Feast available!

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FRONTIER MENU

£55 per person • Choose one Starter, Main & Dessert

All food will be individually plated

STARTERS

Malai Soya Chaap, dressed watercress (d, g, so, mu, su)
charcoal smoked soya chunks, served with mint chutney

Samosa Channa Chaat (d, g, su)
Delhi Street chaat – chickpea masala, crispy samosa, honey yogurt, pomegranate and tamarind.

Chicken Tikka (d, mu)
Charred chicken with mustard oil & aromatic spices served with mint chutney and kachumber salad

Calamari Pakora (e, mo)
Amritsari style Golden-fried calamari, spiced with ajwain and Kashmiri chili, green garlic mayo

Mustard Prawn (d, cr, mu)
Tiger prawns marinated in a blend of kasundi, sharp English and smooth Dijon mustards served with mint chutney

MAINS

All mains served with sharing masoor dal palak & steamed rice, butter naan

Lauki Ke Kofte (d)
Delicate bottle gourd dumpling cooked in a herb & onion sauce

Paneer Tikka Masala (d, mu, su)
North indian curry made with grilled paneer tikka & pepper simmered in yogurt-based gravy, subtly spiced with aromatic spices & finished with cream

Sea Bream & Shrimps (mu, f, cr)
Pan-seared sea bream fillet and 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

Old Delhi Butter Chicken (d, n)
Smoky chicken tikka simmered into a rich makhani sauce, finished with sun dried fenugreek

Himalayan Ghost Handi
Pasture- raised lamb, slow-braised with caramelized onion, tomato and hand-ground spices

DESSERTS

Vegan Coconut Pineapple Kheer (ve, n)
Chilled coconut risotto rice pudding layered with caramelized pineapple, coconut-jaggery foam, and nut praline — a tropical twist on a traditional Indian classic.

Gulab Jamun Rabri Parfait (d, g, n)
Warm saffron-soaked gulab jamun paired with a chilled rabri parfait, rose syrup and pistachio tuile

Duet of Sorbet (ve)
A seasonal tasting of handcrafted sorbets:
Mango & Passionfruit
Strawberry



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YAATRA TASTING MENU

Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on his journey through Yaatra

£75 per person • Lunch until 1.30pm and dinner until 8.30pm
£85 per person to include a Firestation Bellini

Additional £69 per person for premium pairing wines



Menu subject to change according to seasonality of ingredients we use.

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WELCOME SNACKS

Dahi Puri (d, g)
A crisp and creamy amuse-bouche inspired by Mumbai street food culture
Prosecco, Via Vai DOC, Veneto, Italy

1ST COURSE BENGAL

Charred Kasundi Prawn, dressed watercress (d, mu, cr, su)
chargrilled prawn, served with mint cutney
Anciens Temps Rosé, Vin de France, France

2ND COURSE KERALA

Scallop, Malabar Coconut Sauce (d, g, mo, mu)
Inspired by Kerala's spice coast, coconut richness with citrus podi
Chablis, Domaine de Vauroux, Burgundy, France

3RD COURSE DELHI

Chaat Tartlet Espuma Honey Yoghurt (d, 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

4TH COURSE PUNJAB

Tandoori Chicken Tikka (d, mu, su)
Chargrilled chicken marinated in North indian spices, served with sprout salad and mint chutney
Barbera Amonte, Volpi, Piemonte, Italy

5TH COURSE UTTARAKHAND - HIMALAYA

Slow Cooked Lamb Handi
Slow-braised lamb with caramelized onion, tomato and hand-ground spices
Crios Malbec, Susana Balbo, Mendoza, Argentina

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

6TH COURSE DESSERT

Dark Chocolate Mousse (d, g, e)
A European dessert with an Indian soul — intense dark chocolate balanced by cooling mint sorbet and textures of crumble
The Noble Wrinkled Riesling, McLaren Vale, Australia

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VEGETARIAN TASTING MENU



Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on his journey through Yaatra

£75 per person • Lunch until 1.30pm and dinner until 8.30pm
£85 per person to include a Firestation Champagne Cocktail

Additional £69 per person for premium pairing wines



Menu subject to change according to seasonality of ingredients we use.

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WELCOME SNACKS

Dahi Puri (d, g)

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

Prosecco, Via Vai DOC, Veneto, Italy

1ST COURSE Uttar Pradesh

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

charcoal smoked soya chunks served with mint chutney

Anciens Temps Rosé, Vin de France, France

2ND COURSE KERALA

Jackfruit Pepper Fry with puff pastry (g, d, mu)

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

Chablis, Domaine de Vauroux, Burgundy, France

3RD COURSE DELHI

Chaat Tartlet Espuma Honey Yoghurt (d, g, su)

Delhi's iconic chaat reimaged — A tartlet shell cradles spiced chickpeas and chutneys, topped with a cloud of honey yoghurt espuma and ruby pomegranate

4TH COURSE PUNJAB

Tandoori Paneer Tikka (d, su, mu)

Chargrilled paneer marinated in North Indian spices, served with sprout salad and mint chutney

Barbera Amonte, Volpi, Piemonte, Italy

5TH COURSE UTTARAKHAND - HIMALAYA

Lauki Ke Kofte (d)

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

Crios Malbec, Susana Balbo, Mendoza, Argentina

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

6TH COURSE DESSERT

Dark Chocolate Mousse (d, g, e)

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

The Noble Wrinkled Riesling, McLaren Vale, Australia

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CANAPÉS

Guests may choose any 6 canapés, 2 sweets, and 3 bowl food items for £55

SAVOURY

Potato Bonda South Indian spiced tempered potato ball with berry chutney (v)(g)

Cocktail Samosa Spiced potato filled in Indian pastry with tamarind chutney (v)(g)

Dahi Puri Wheat bubble with honey yoghurt and tamarind (v)(g)(d)

Chili Paneer Skewers Chili sauce tossed fried panner (v)(d)

Amritsari Fish Finger Gram flour coated fried fish served with mint chutney

Crispy Chicken Momo or Vegetable Momo Mild spiced dumpling with tomato chutney (g)

Tandoori Chicken Tikka Smoked yoghurt & chilli marinated chicken tikka with berry chutney (d)

Butter Chicken Mousse Cone Creamy chicken mousse served in cone with mint chutney (d)(g)

Lamb Seekh Kebab Ground lamb skewer served with mint chutney (d)(g)

Koliwada Prawn Fried spiced prawns served with lemon mayo

SWEET

Pistachio & Mawa Burfi (v)(d)

Chocolate and Chilli Brownie (d)(g)

Mini Gulab Jamun (v)(d)(g)

BOWL FOOD

Butter Chicken Khichadi Chicken cooked with creamy tomato sauce & rice (d)(n)

Paneer Makhani Khichadi Paneer cooked with creamy tomato sauce & rice (v)(d)(n)

Sea Bass Coconut Curry Tawa seabass cooked with mild coconut-based sauce served with rice

Vegetarian Biryani Mixed vegetables cooked with aromatic basmati rice & raita (v)(d)

Lamb Biryani Diced lamb cooked with aromatic basmati rice & raita (d)

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PRIVATE DINING ROOMS



THE WATCH ROOM

One of the only standing watch rooms left in the world...

A beautiful room with a fireplace that seats 8 comfortably in a unique private space – Step back in history and sit where the Fire Station Master would watch the horses and carts loaded with buckets of water go out, then time them to come back in.

In this room, famously Winston Churchill told the Fire Station leathersave Westminster Abbey during a WW2 bomb raid, when the Abbey was on fire... he shouted down the crackly telephone line... 'Save the Abbey whatever the cost'!

THE YAATRA RUBY RESTAURANT

Featuring our beautiful bar and fireman's pole table! You can delight in the Royal surroundings and the original Fire Station Doors.

This room is perfect for large parties, corporate events and anyone you want to impress!



THE STATE ROOM

A stunning room featuring the iconic heritage listed, original tiles from 1906 when the Westminster Fire Station was built.

The beautiful interior décor now includes both hints of Victorian London combined with touches of India. Unless the room is reserved for a private event, tasting menu table reservations may be made for 1 person or up to 20.

It boasts its own unique cocktail list, wine list and menus that aren't available anywhere else in YAATRA – a very special room.



OR ENJOY ALL OF YAATRA – EXCLUSIVE HIRE

seats up to 170 / standing 300+

We have a 50% deposit policy, with a 10 working days cancellation policy.



VENUE FEATURES

- ♦ Late license available until 3am
- ♦ WIFI available
- ♦ Personalised menus and place cards
- ♦ Personalised cocktails
- ♦ Music options available
- ♦ Recommended florists
- ♦ Cloakroom facilities
- ♦ Entertainment contacts provided
- ♦ Bar hire only available



We can tailor everything to suit you, if there is something you want – simply let us know.





'A refined journey through the soul of Indian cuisine'



YAATRA

Restaurant & Bar

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4 Greycoat Place, London SW1P 1SB

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