



YAATRA

Kebab & Curry Feast Menu

3 Courses – £75 per person

A 3-course menu featuring a plated starter and desert.

Main courses are served family-style to share. Minimum 8 people.

STARTERS

Served for all to share family-style

Murgh Changezi Chaap (M, Mu)

Old Delhi-inspired chicken thigh chops marinated with cheese, green cardamom, fenugreek and warming spices

Charminar Seekh Kebab (M, Mu, Su)

Minced lamb blended with Hyderabadi spices and mint, cooked perfectly in tandoor

Dakhni Paneer Tikka (M, Mu, Ce, Su)

Chargrilled paneer with herbs and Deccan spices, accompanied by tomato-chilli jam, pickled shallots and mint chutney

Punjabi Samosa Chaat (M, G, Su)

Hand-folded Punjabi samosa layered with spiced chickpeas, yoghurt, tamarind-date chutney, mint relish, pomegranate and sev

MAINS

Served for all to share family-style

Kashmiri Lamb Rogan Josh (M, Mu)

Slow-braised lamb in a saffron and shallot gravy scented with Kashmiri chilli, fennel and cardamom

Delhi-6 Butter Chicken (M, N)

Smoky chicken tikka in a velvety tomato and cashew sauce finished with dried fenugreek

Rajwadi Vegetable Handi (M, Mu)

Seasonal vegetables cooked in an aromatic onion gravy inspired by the royal kitchens of Rajasthan

Paneer Ghee Roast (M, Mu, G)

A classic Mangalorean paneer delicacy with bold ghee roast flavours and chilli spices

Saffron Pilaf (M)

Aromatic basmati rice delicately infused with saffron and whole spices

Podi Aloo (Ve, Mu)

Tamil Nadu-inspired roasted baby potatoes coated in aromatic podi spice, curry leaves and black pepper

Dal Makhani (M)

Creamy slow-cooked black lentil with subtle richness

Assorted Bread Basket (M, G)

Selection of assorted Indian breads – garlic naan, butter naan and roti

DESSERT

Gulab Jamun Rabri (M, G, N, E)

Gulab jamun with chilled rabri

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 inform a member of staff of any food allergies before ordering. All dishes are prepared in kitchen where allergens are present. Whilst every effort is made to prevent cross contamination, we cannot guarantee any dish is completely allergen-free.