



YAATRA

Office Express Lunch Menu

A fusion-style tiffin box that brings together Indian classics and global flavors.

Veg, Non-Veg, and Seafood options – perfect for a premium yet quick tiffin experience.

Each includes a starter, main, side, rice/bread, and dessert.

VEG SET MENU – £22

STARTER

Malai Soya Chaap (M, G, Su, So)

Fenugreek and cream marinated soya chunks, onion and pepper grilled on skewers

MAIN

Panner Butter Masala (N, M)

Cottage cheese cooked in rich cashew and tomato gravy, topped with fenugreek leaf

ACCOMPANIMENT

Steamed Basmati Rice, Butter Naan (G)

DESSERT

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

Gulab jamun with chilled rabri



NON-VEG SET MENU – £26

STARTER

Gilafi Lamb Seekh Kebab (M, Mu, Su)

Minced lamb blended with fresh herbs, coated with onion and bell pepper

MAIN

Old Delhi Butter Chicken (M, G)

Classic smoky chicken tikka in creamy makhani sauce

ACCOMPANIMENT

Steamed Basmati Rice, Butter Naan (G)

DESSERT

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

Gulab jamun with chilled rabri



SEAFOOD SET MENU – £28

STARTER

Calamari Pakora (E, Mo)

Amritsari-style golden calamari with green garlic mayo

MAIN

Coastal Prawn Curry (Cr)

Prawn cooked Sri Lankan coconut kiri hodi, with curry leaf sambal

ACCOMPANIMENT

Steamed Basmati Rice, Butter Naan (G)

DESSERT

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

Gulab jamun with chilled rabri

Ce Celery	N Nuts	Cr Crustaceans	Se Sesame	F Fish	Su Sulphites	Mo Molluscs	L Lupins
So Soya	M Milk	Ve Vegan	Mu Mustard	G Gluten	P Peanuts	E Egg	

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.