

YATRI

Small Plates

Bhel Puri Chaat (Vegan)	£8
Puffed rice tossed with onion, chickpeas & a variety of chutneys.	
Paneer Kali Mirch (V)	£8
Indian cheese marinated in home ground spices & cooked in a tandoor.	
Samosa Chaat (V)	£9
Lip smacking chaat made with variety of chutneys.	
Vegetable Samosa (V)	£6.5
Served with homemade chutneys.	
Onion Bhaji (V)	£7
Crispy onion fritters. (Coated in gram flour, mixed with onions & spices.)	
Lamb Samosa	£7
Spiced up minced lamb filling in a crispy samosa pastry served with chutneys.	
Yatri's Chicken Tikka	£9
Using a family recipe, chicken marinated & cooked in a tandoor.	
Nilgiri Sheekh Kabab	£9
(Minced lamb with kabab) Cooked in a tandoor.	
Dhaniya Adaraki Champ	£11
Lamb chops marinated with coriander & ginger and cooked in a tandoor.	
Macchi Tikka	£10
Fish is called Macchi in India. Tilapia marinated & cooked in tandoor.	
Fish Pakora	£10
Spiced Gram flour battered Tilapia fish.	
Tandoori Prawns	£10
Prawns delicately marinated in yoghurt and spices, cooked in a tandoor.	

Curry Dishes

Chicken Tikka Makhani	£12
Tandoori chicken in a creamy butter sauce	
Bombay Chicken Curry	£12
A must try for spicy curry lovers. Chicken cooked in a traditional street style curry sauce.	
Keralian Fish or Prawn Curry	£13
Delicate Tilapia / Prawn cooked in a coconut-based south Indian style curry.	
Mughlai Kadhai Lamb	£13
Slow cooked lamb with tomatoes, garlic & garam masala	
Lamb Hari Mirch	£13
Slow cooked lamb chunks with fresh green chillies & garlic in a tomato-based sauce.	
Tofu Tawa Masala (Vegan)	£12
Tofu cooked on a Tawa (flat pan) with rustic masala curry sauce.	
Paneer Butter Masala (V)	£12
What if I told you "Paneer Butter Masala" is both the name of the dish and ingredients!	
Baigan Bartha (Vegan)	£12
Tandoor roasted aubergine curry with green onion, peas and tomatoes.	
Korma your Way	£12
Chicken or Paneer cooked in a korma sauce.	
Lasooni Palak Paneer or Chicken	£12
Tender Paneer or Chicken cooked with spinach & tempered with fresh Garlic.	
Bombay Aloo (V)	£9
Potato pieces tossed with cumin seeds, nuts, ginger, peanuts & coriander.	

Railway Chicken Curry £13

The dish takes you back to the British era in India when the only option for the long-distance travel was the railway. Our Railway Chicken is full of tender chicken pieces cooked in a delicious curry with potato and a boiled egg. The dish was only served in the first-class carriages.

Fact: There are more than 7000 railway stations on Indian rail network.

Chef Special Gujarati Undhiyu (V) £12

Undhiyu is a traditional Gujarati vegetable dish that is a regional specialty of Surat, India. The name of this dish comes from the Gujarati word "undhu", which translates to upside down, since the dish is traditionally cooked upside down underground in earthen pots, termed "matlu", which are fired from above.

Fact: World's 90% of the rough diamonds are cut and polished in the city of Surat, India.

Dal Tadkewali (Vegan) £9

A staple in every Indian household. Protein packed vegan yellow lentils boiled and tempered with red chillies, Garlic and Onion.

Black Dal (V) £9

The ultimate comfort food. Black lentils slow cooked for hours with spices to form a rich and creamy texture.

Dal Palak (V) £9

Protein packed lentils with Spinach & Garlic.

Sides & Bites

Basket of Papadums	£4
Served with varieties of homemade chutneys.	
Potato Chips	£4
Kachumber Salad	£3
Chopped onions, tomatoes, carrot, cucumber with green chillies.	
Cucumber Raita	£3
Red onion laccha salad	£3

Bread & Rice

Plain Naan (Vegan)	£3
Freshly baked in a tandoor	
Butter Naan	£3.5
Garlic Naan (V)	£4
Naan with finely chopped garlic and fresh coriander.	
Garlic & Chilli Naan (V)	£4
Naan with finely chopped garlic, chillies, and fresh coriander.	
Peshawari Naan (V)	£4.5
Naan bread stuffed with mixed nuts and finely grated coconut	
Cheese Naan (V)	£4.5
baked naan bread filled with grated cheddar & mozzarella cheese.	
Yatri's Biryani	£13
A choice of chicken, Lamb or mixed vegetables Biryani served with a Raita.	
Steamed Basmati Rice (V)	£4.5
Jeera Rice (V)	£4.5
Cumin tempered rice	
Mushroom Rice (v)	£8
Egg Fried Rice	£8

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<p>Wines</p> <p>Wine by the glass available</p> <p>White Wine</p> <p>Grenache Blanc £28 La Loupe, France</p> <p>Sauvignon Blanc £30 Terre D'or, France</p> <p>Marsanne Viognier Blanc IGP D'oc Roche De, France £27</p> <p>Sensas Vermentino IGP D'oc, France £28</p> <p>Chardonnay, £28 La Playa, Chile</p> <p>Pinot Grigio, £28 Portenova, Italy</p> <p>Red Wine</p> <p>Malbec £29 Punto Alto, Argentina</p> <p>Merlot £26 Le Tuffeau, France</p> <p>Corbieres £29 Chateau Fabre, France</p> <p>Rose Wine</p> <p>Carignan Rose £27 La Loupe, France</p> <p>Grande Courtade £29 L'Instant, France</p>	<p>Prosecco</p> <p>Prosecco Extra Dry £29 Borgo del Col Alto, Italy</p> <p>Bottled Water (750ml)</p> <p>Strathmore still £4.5</p> <p>Strathmore sparkling £4.5</p> <p>Beers</p> <p>Cobra 620ml £6.75</p> <p>Kingfisher 650ml £6.75</p> <p>Cobra 330ml £4.5</p> <p>Peroni Nastro £4.5</p> <p>Jaipur IPA £4.5</p> <p>Peroni 330ml £4.5 (Alcohol free)</p> <p>Kopparberg £5.5 (Strawberry & Lime) (Mixed Fruit)</p> <p>Soft drinks & Juice</p> <p>Coca Cola £4</p> <p>Coca Cola diet £4</p> <p>Thumps Up £4 (Cola from India)</p> <p>Fanta Orange £4</p> <p>Limca £4 (Imported from India)</p>	<p>Apple Juice £3</p> <p>Orange juice £3</p> <p>Mango Juice £3</p> <p>Lassi</p> <p>Mango Lassi £4.50</p> <p>Rose Lassi £4.50</p> <p>Salted Lassi £4.50</p> <p>Hot drinks</p> <p>Masala Chai £4</p> <p>Variety of Teas £4 English, Green, Peppermint, Honey & Ginger, Camomile, Earl grey, Camomile & Honey</p> <p>Coffee £4 Americano, Cappuccino, Latte, Espresso</p> <p>Mixers</p> <p>Tonic / Diet Tonic £2</p> <p>Soda water £2</p> <p>Lemonade £2</p> <p>Rum 50ml</p> <p>Bacardi Carta Blanca £6</p> <p>Five Rivers Indian spiced rum £8</p> <p>Kraken spiced rum £7</p> <p>Malibu £6</p>	<p>Vodka 50ml</p> <p>Grey goose £8</p> <p>Belvedere £8</p> <p>Desi Daru vodka £8 (ORIGINAL / ALPHONSO MANGO)</p> <p>Ciroc £7</p> <p>Smirnoff £6</p> <p>Indian Whiskies 50ml</p> <p>Indri Single Malt £10 Multi award winner, smooth and aromatic.</p> <p>Amrut Single Malt £9 Dare we say, simply the best?</p> <p>Rampur Single Malt £10 Creamy, malty with notes of Vanilla & Apricot</p> <p>Whiskies 50ml</p> <p>Glenfiddich £8</p> <p>Glenmorangie £7</p> <p>Johnnie Walker Black Label £6</p> <p>Jameson £6</p> <p>Jack Daniel £6</p> <p>Tequila (25ml)</p> <p>Jose Cuervo (Silver or Gold) £4</p> <p>Sambuca £4</p> <p>Tequila Roe £4</p>	<p>Liqueur</p> <p>Kahlua Coffee Liqueur £5</p> <p>Baileys Irish cream £5</p> <p>Disaronno £5</p> <p>Gin 50ml</p> <p>Gordon's Gin £6</p> <p>Gordon's Pink £6</p> <p>Bombay Sapphire £7</p> <p>Hendric's Gin £8</p> <p>Hapusa Himalayan Dry Gin India £9</p> <p>The spirit is a true celebration of Indian ingredients, which would usually be found in every kitchen cupboard, and have now been given a new lease of life in Hapusa Gin!</p> <p>Jaisalmer Craft Gin £9</p> <p>Juniper with sweet citrus peeking through alongside liquorice with a lovely prominent & refreshingly spicy.</p> <p>Cognac 50ml</p> <p>Remy Martin VSOP £7</p> <p>Courvoisier VSOP £7</p> <p>Hennessy £9</p>
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Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. If you feel that the service wasn't up to your usual standard, or if you'd rather give a different amount than the one we 'have suggested, just ask. 3-9 Chalton Street, London NW1 1JD Tel:02076937278 Email: yatrilondon@gmail.com