

# YATRI यात्री

## Small Plates

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

## Curry Dishes

<b>Chicken Tikka Makhani</b>	<b>£13</b>
Tandoori chicken in a creamy butter sauce	
<b>Bombay Chicken Curry</b>	<b>£13</b>
A must try for spicy curry lovers. Chicken cooked in a traditional street style curry sauce.	
<b>Keralian Fish or Prawn Curry</b>	<b>£14</b>
Delicate Tilapia / Prawn cooked in a coconut-based south Indian style curry.	
<b>Mughlai Kadhai Lamb</b>	<b>£14</b>
Slow cooked lamb with tomatoes, garlic & garam masala.	
<b>Lamb Hari Mirch</b>	<b>£14</b>
Slow cooked lamb chunks with fresh green chillies & garlic in a tomato-based sauce	
<b>Tofu Tawa Masala (Vegan)</b>	<b>£12</b>
Tofu cooked on a Tawa (flat pan) with rustic masala curry sauce.	
<b>Paneer Butter Masala (V)</b>	<b>£13</b>
What if I told you “Paneer Butter Masala” is both the name of the dish and ingredients!	
<b>Baigan Bartha (Vegan)</b>	<b>£12</b>
Tandoor roasted aubergine curry with green onion, peas and tomatoes.	
<b>Korma your Way</b>	<b>£13</b>
Chicken or Paneer cooked in a korma sauce.	
<b>Lasooni Palak Paneer or Chicken</b>	<b>£13</b>
Tender Paneer or Chicken cooked with spinach & tempered with fresh Garlic.	
<b>Bhindi Corn Masala (v)</b>	<b>£13</b>
Okra, Corn, Onion, Tomatoes stir fried	
With ground masala.	
<b>Bombay Aloo (V)</b>	<b>£9</b>
Potato pieces tossed with cumin seeds, nuts, ginger, peanuts & coriander.	

### Railway Chicken Curry £14

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) £13

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) £10

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

### Dal Palak (V) £10

Protein packed lentils with Spinach & Garlic.

## Sides & Bites

<b>Basket of Papadums</b>	<b>£5</b>
Served with varieties of homemade chutneys.	
<b>Potato Chips</b>	<b>£4</b>
<b>Kachumber Salad</b>	<b>£3</b>
Chopped onions, tomatoes, carrot, cucumber with green chillies.	
<b>Cucumber Raita</b>	<b>£3</b>
<b>Red onion laccha salad</b>	<b>£3</b>

## Bread & Rice

<b>Plain Naan (Vegan)</b>	<b>£3.50</b>
Freshly baked in a tandoor	
<b>Butter Naan (V)</b>	<b>£3.50</b>
<b>Garlic Naan (V)</b>	<b>£4.50</b>
Naan with finely chopped garlic and fresh coriander.	
<b>Garlic &amp; Chilli Naan (V)</b>	<b>£4.50</b>
Naan with finely chopped garlic, chillies, and fresh coriander.	
<b>Peshawari Naan (V)</b>	<b>£4.50</b>
Naan bread stuffed with mixed nuts and finely grated coconut	
<b>Cheese Naan (V)</b>	<b>£4.50</b>
baked naan bread filled with grated cheddar & mozzarella cheese.	
<b>Yatri's Biryani</b>	<b>£14</b>
A choice of chicken, Lamb or mixed vegetables Biryani served with a Raita.	
<b>Steamed Basmati Rice (V)</b>	<b>£4.50</b>
<b>Jeera Rice (V)</b>	<b>£4.50</b>
Cumin tempered rice	
<b>Mushroom Rice (v)</b>	<b>£8</b>
<b>Egg Fried Rice</b>	<b>£8</b>

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Prosecco		Red Wine		Soft drinks & Juice		Vodka 50ml		Tequila (25ml)	
Prosecco Extra Dry £29		VIJAY AMRITRAJ RESERVE COLLECTION – INDIA £34		Nimbu Sharbat £4		Grey goose £8		Jose Cuervo £4	
White Wine		Fragrant perfumed and elegant with lingering dark fruits, spice, pepper, blackberry jam, violets. Well-balanced tannins on the palate, black fruits along with violet hints of spices.		(Fresh lime, cumin)		Belvedere £8		(Silver or Gold)	
VIGNOBLE DU SUD SAUVIGNON BLANC – FRANCE £9 / £28		VIGNOBLE DU SUD MERLOT – FRANCE £9 / £27		Coca Cola £4		Desi Daru vodka £8 (ORIGINAL / ALPHONSO MANGO)		Tequila Rose £4	
Classic flavours of refreshing citrus fruits & gooseberries balanced with delightful acidity ideal with or without food.		Aromas of plum, vanilla and soft tannins, full bodied, pairs well with your main course dishes.		Coca Cola Diet / Zero £4		Ciroc Varieties £7		Liqueur	
LEMON GRASS SAUVIGNON BLANC – SOUTH AFRICA £30		GOYENECHEA CENTENARIO MALBEC RESERVA – ARGENTINA £31		Lemonade £4		Smirnoff £6		5 Walla Chai Tea £6	
Ripe fruity flavours, hint of lemongrass, classic & refreshing, pairs with any of the starters on the menu.		Deep-red wine, with violet and purple highlights. Fruit notes, and a distinctive smoky touch from the barrel.		Thumps Up £4.50		Indian Whiskies 50ml		Kahlua Coffee Liqueur £5	
MIAO ORGANIC PINOT GRIGIO DOC – ITALY £31		Bottled Water (750ml)		(The Cola from India)		Rampur Sangam £10		Disaronno £5	
Organic with zesty & balanced acidity, pairs with any curry.		Still Water £5		Fanta Orange £4		World malts weaved together for a smooth finish and lingering sensation on palate.		Gordon’s Pink £6	
SENORA ROSA CHARDONNAY – CHILE £9 / £29		Sparkling Water £5		Limca £4.50		Amrut Single Malt £9		Bombay Sapphire £7	
Ripe Peach & Tropical fruits, right delight that will marry with your spicy food.		Beers		(Imported from India)		Dare we say, simply the best? Multiyear award winner.		Hendric’s Gin £8	
LA PODEROSA VIOGNIER RESERVA – CHILE £31		Cobra 620ml £6.75		Apple Juice £3		Rampur Single Malt £10		Jamun Indian Gin £9	
Aromatic orange blossom on the nose, with a palate brimming with tropical fruits, layered with ripe apricot and white peach flowers.		Kingfisher Pint £6.75		Orange juice £3		Creamy, malty with notes of Vanilla & Apricot		Hapusa Himalayan Dry Gin £9	
Rose Wine		Cobra 330ml £5		Mango Juice £3		A great balance of dry sherry spice & layers of creamy tropical fruits.		This Gin 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!	
CHATEAU ROUTAS ROUVIERE ROSE PROVENCE – FRANCE £31		Peroni 330ml £5		Masala Chai £4		Indri Single Malt £10		Jaisalmer Craft Gin £9	
Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity & a refreshing finish.		Bombay Bicycle IPA Pint £6.75		Variety of Teas £4		Multi award winner, smooth and aromatic.		From India.	
BOTTER PINOT GRIGIO ROSE (BLUSH) – ITALY £9 / £29		Kingfisher 330ml £4.50		Darjeeling, Green, Peppermint, Honey & Ginger, Camomile, Camomile & Honey £4		Glenfiddich £8		Juniper with sweet citrus peeking through alongside liquorice with a lovely prominent & refreshingly spicy.	
Pale rosé in colour. The elegant bouquet has intense aromas of acacia flowers. Dry, fruity and well-balanced.		Peacock Cider £6.50		Americano, Cappuccino, Latte, Espresso £4		Glenmorangie £7		Cognac 50ml	
Lassi		(Alcohol free)		Mixers		JW Black Label £6		Remy Martin VSOP £7	
		(Apple OR Mango & Lime)		Tonic / Diet Tonic £2		Jameson £6		Hennessy £9	
		Mango Lassi £5		Soda water £2		DID YOU KNOW?		"Taste India’s best without stretching your budget – exclusive lunch discounts daily!"	
		Rose Lassi £5		Gingler Ale £2					
		Salted Lassi £5		Rum 50ml					
				Five Rivers Indian spiced £8					
				Old Monk 7Yrs Old £7					
				Known as a drink of God & Lords.					
				Kraken spiced rum £7					

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