



YAATRA

Indian Restaurant & Bar

YAATRA is more than a restaurant— it's a thoughtfully curated journey through the rich and diverse culinary landscape of India. Drawing inspiration from the Sanskrit word yaatra, meaning “journey”, we invite you to explore the country's heritage through the lens of its most cherished traditions: its food.

1 Our story begins in the northern reaches of India, where the bold, robust flavours of Punjab, Kashmir, and the Himalayan belt take center stage. Here, age-old recipes passed down through generations meet the finesse of modern presentation. Enjoy smoky tandoori grills, creamy lentils slow-cooked over hours, saffron-laced stews, and Himalayan soul food by high-altitude spices and foraged herbs.

4 Venture west into the deserts and royal courts of Rajasthan and Gujarat, where inventive vegetarian fare meets opulent festive dishes. Here, thalis are more than meals — they are edible expressions of geography, climate, and community.

6 In Maharashtra, the journey pauses at the crossroads of coastal abundance and cosmopolitan innovation — where street food energizes cities like Mumbai, while home-style recipes preserve family traditions.

5 Travel south and you'll encounter the vibrant variety of cuisines from Tamil Nadu, Kerala, and Andhra Pradesh — from tangy tamarind stews and crisp dosas to coconut-based curries and spice-laden seafood, all rooted in regional identity and seasonal rhythms.





2 Our culinary vision is guided by Patron Chef Krishnapal Negi and Head Chef Amit Bagiyal, both of whom hail from small villages in the Garhwal region of the Himalayas, where the Ganga River flows beside their childhood homes. Their upbringing amidst terraced fields, mountain herbs, and deeply rooted food traditions brings an authenticity and sensitivity to Yaatra's menu that is both rare and profound.

From the snow-capped hills to the fertile plains, Northern India's cuisine reflects a spectrum of influences — from Mughal refinement to pastoral simplicity. Our chefs bring not just technical mastery, but lived experience and a deep respect for the landscapes and people that shaped them.

3 As your journey continues, you'll explore the nuanced flavours of Eastern India, where Bengal's cuisine blends delicacy with intensity. Think mustard-infused curries, fragrant rice dishes, and sweets like rosogolla that have become cultural icons.

7 At Yaatra, each dish is crafted with intention, drawing from authentic regional techniques, responsibly sourced ingredients, and a passion for storytelling through food. Our menus honour both the diversity and unity of Indian cuisine — one plate at a time.

YAA TRA is not just about where you eat, but where food can take you. We invite you to discover India — not just its flavours, but its essence — through a dining experience that is as refined as it is rooted.

Your journey begins here.

STARTERS - THE DEPARTURE *“Rooted in tradition, inspired by travel.”*

Poppadom's & Chutneys (m, su)	7
An assortment of roasted and fried poppadom's, served with sweet mango chutney and cooling mint yoghurt	
Punjabi Samosa Chaat (m, g, su)	12
Hand-folded samosas filled with spiced potato, raisin & greenpeas, channa masala, sweet yogurt, mint & tamarind chutney	
Chilli Garlic Paneer Momo (m, g, se, so).....	14
Stir-fried Himalayan dumplings filled with cottage cheese, mountain herbs, garlic, and green chilli—tossed with, spring onion & garlic-chilli sauce	
Shahi Chaat Tokri (m, g, su).....	16
A modern twist on Delhi street-style — Flavors served with elegance, masala chana mousse, crispy potato, honey yoghurt espuma, tamarind sauce, pomegranate	
Calamari Pakora (e, mo).....	15
Amritsari style golden-fried calamari, spiced with ajwain and Kashmiri chilli, garlic mayo	
Konkani Crab (cr, m, g)	16
Classic Goan-portuguese dish made with coconut spiced crab curry, ground coconut podi, served with layered paratha	
Malabar Scallop (m, g, mo, mu).....	18
Grilled on shell scallop, coconut ginger sauce, citrus podi	
Chettinad Fry Chicken (mu)	18
Fiery South Indian-style chicken, stir fried with aromatic spices and green chillies	



FROM THE CLAY & FLAME

Malai Soya Chaap (m, g, su, so)	14
Fenugreek and cream marinated soya chunks, onion & pepper grilled on skewers, served with dressed micro watercress.	
Paneer Tikka Shashlik (m, mu, su)	15
Grilled paneer, marinated in caraway & hung yoghurt served with sprout kachumber salad and mint chutney.	
Dill Salmon Tikka (g, e, m, mu, su, f)	16
Scottish salmon marinated with mustard oil, fresh dill, aromatic spices & yogurt served with sprout kachumber salad and berry coulee.	
Flambéed Prawn (m, cr, mu) *Flambéed on the table*	25
Tiger prawns marinated with yogurt, turmeric, and aromatic spices, served in sizzler for a smoky finish	
Tandoori Chicken Tikka (m, mu, su).....	15
Tender chicken marinated with tandoori spices, smoked yogurt sprout kachumber salad, mint chutney	
Kashmiri Lamb Chop (m, mu, su)	25
Heritage Herdwick lamb, a Kashmiri-inspired blend of saffron, fennel, and dried ginger, served with mint chutney	
Gilafi Lamb Seekh Kebab (m, mu, su)	16
Minced lamb blended with fresh herbs, coated with onion & bellpepper and hand-rolled onto skewers. Served with mint chutney.	
Yaatra Kebab Platter (m, mu, su, cr, f) (FOR TWO)	45
Signature kebabs, grilled to perfection: chicken tikka, Lamb Seekh, tandoori prawns, and Salmon tikka.	

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

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MAIN COURSES- The Scenic Route – Stories from the Road

Sea Bream & Shrimps (mu, f, cr)	25
Pan-seared Sea bream fillet and juicy 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	
Goan Prawn Curry (cr, mu, m)	24
Succulent prawns simmered in a fragrant coconut and tamarind curry, infused with roasted coastal spices	
Old Delhi Butter Chicken (m, n).....	26
A timeless Delhi favorite — Smoky chicken tikka simmered into a rich tomato & cashew nut sauce finished with sun-dried fenugreek	
Mom’s One-Whistle Chicken (mu) * Limited availability*	32
Passed down through generations, this chicken curry is pressure-cooked with care and tradition; aromatic house-ground spices gravy and mother’s instinct in every bite	
Himalayan Gosht Handi	29
Pasture-raised lamb, slow-braised with caramelized onion, tomato and hand-ground spice served in clay pot.	
Lamb Saagwala (m)	28
Tender lamb simmered in a spiced spinach gravy, tempered with garlic, cumin and warming Indian spices, finished with a touch of cream	

VEGETARIAN MAINS

Vegetable Kolhapuri (ve).....	18
Tender seasonal vegetables simmered in a fiery Kolhapuri red chilli and coconut curry, infused with roasted spices.	
Lauki Ke Kofte (m, g)	18
Hand-formed fried bottle gourd dumplings, served with Nilgiri sauce infused with mint and green chilli	
Paneer Tikka Masala (m, mu, su)	19
North Indian curry made with grilled paneer tikka & pepper simmered in yogurt-based gravy, subtly spiced with aromatic spices and finished with cream.	
Bhindi Do Pyaza (ve)	16
Tender okra tossed with caramelized onions, tomatoes, and spices, offering a classic taste of North India	

Parida Biryani’s

All biryanis covered with seeded puff pastry and served with mint raita.

Vegetables Biryani (m, g)	28
Aromatic basmati rice layered with seasonal vegetables, fragrant spices, saffron, and fresh herbs,	
Chicken Biryani (m, g)	30
Fragrant basmati rice, boneless chicken delicately spiced with saffron, caramelized onions and rose water slow cooked on Dum.	
Lamb Biryani (m, g)	34
Fragrant basmati rice layered with slow-cooked lamb, infused with saffron, aromatic spices, and finished with crisp fried onions	

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SIDES & ACCOMPANIMENTS

Podi Aloo (ve)	7
Baby potatoes tossed in South Indian-style toasted cumin	
Lasooni Palak (m)	8
Spinach tempered with cumin & garlic.	
Pindi Channa Masala (ve)	8
Punjabi-style chickpea curry with garam masala and anardana.	
Yellow Dal Tadka (ve)	7
Mung beans & Channa lentils tempered with garlic & onion	
Dal Makhani (m)	8
Creamy slow-cooked black lentil with subtle richness	
Carrot & Mooli Pickle (mu, su)	5
Refreshing house-made carrot & radish with green chilli & kasundi mustard	
Mint & Cucumber Raita (m)	5
Refreshing cucumber & mint yogurt	
Laccha Onion Salad (ve, su)	5
Crisp onion rings tossed with lemon, green chilli, and chaat masala	
Steamed Rice	5
Simple, fluffy basmati rice	
Pulao Rice (m).....	6
Spiced flavored baked basmati rice	

FRESH BREADS

Truffle Onion Cheese Naan (g, m, su)	8
Freshly baked truffle ghee naan stuffed with cheese & onion	
Himalayan Gahat Lentil Paratha (m, g)	7
Stuffed flatbread with Himalayan horse gram lentils, brushed with ghee	
Garlic Naan / Butter Naan (m, g)	5
Traditional tandoori naan finished with garlic or melted butter	
Mint Laccha Paratha (g, m)	6
Minted layered butter paratha	
Roti (g)	5
Whole wheat Indian flatbread	
Assorted Bread Basket (m, g)	12
butter naan, garlic naan and roti - perfect for sharing A curated selection of house-made	

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DESSERTS

- Vegan Coconut Pineapple Kheer** (ve, n) 14
Chilled coconut risotto rice pudding layered with caramelised pineapple, coconut-jaggery foam, and nut praline — a tropical twist on a traditional Indian classic
- Dark Chocolate Mousse** (m, g, e) 16
Rich, airy dark chocolate mousse with chocolate crumble and a refreshing mint sorbet
- Gulab Jamun Rabri Parfait** (m, g, n, e) 14
Warm saffron-soaked Gulab jamun paired with a chilled Rabri parfait, rose syrup and pistachio tuile
- Trio of Sorbet** (ve) 12
A seasonal tasting of handcrafted sorbets —
Mint & Lemon Verbena · Mango & Passionfruit · Strawberry
- Duet Ice Cream** (m, e, n) 12
Creamy vanilla and nutty pistachio ice cream

m Milk **se** Sesame **g** Gluten **so** Soya **su** Sulphites **e** Egg **n** Nuts **ve** Vegan **p** Peanuts **l** Lupins

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DESSERT COCKTAILS

- Espresso Martini** 18
Vodka, coffee liqueur, espresso, sugar
- Smoking Whisky** 18
A bit of theatre on your table — Our unique single malt whisky, served smoking to enhance the richness of the flavour profiles

SPIRITS

50ml

- Grand Marnier** 12.5
- Cointreau** 18
- Luxardo Limoncello** 11.5
- Luxardo Sambuca** 11.5
- Baileys** 11.5
- Tia Maria** 11.5
- Disaronno** 11.5
- Cazabel Coffee** 12.5
- Cazabal Blanco** 12.5
- Patron Repasado** 19
- Patron Anejo** 21

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DESSERT & FORTIFIED WINES

DESSERT WINE

Glass 100ml Bottle varies

- Late Harvest Riesling, Urlar, Bordeaux, Wairarapa** 15 60
New Zealand, 375ml
Bright, light golden-yellow colour. The nose is soft and full with gently concentrated and rounded aromas of ripe tropical fruits, exotic florals, honey and marmalade.
- Tokaji Late Harvest Cuvee, Sauska** 25 130
Hungary, 500ml
A beautiful nose of pineapple, dried apricot and acacia. Tropical fruits, mostly mango and papaya dominate the palate. The sweetness is wonderfully balanced with depth and freshness.

SHERRY & PORT

Glass 100ml

- Graham's 10yrs Tawny 20%** 18
- Tio Pepe, Gonzalez Byass Dos Palmas Fino 15%** 14
- Fonseca 20yrs Tawny 20%** 28
- Emilio Lustau VORS Pedro Ximénez 30yrs 15.5%** 60

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COCKTAILS



ZERO PROOF COCKTAILS

Spirit-free, but full of soul.

- Masala Shikanji** 10
Tamarind, citrus, Indian masala, and indian lemonade
- Berry Jatra** 12
Rasperry, hibiscus, lychee, pomegranate, citrus – Sweet, tart, and jewel-toned—like walking through a Kashmir orchard at dusk.
- Yaatra Elixir** (Classic, strawberry or mango) 12
Cucumber, fresh herbs, orgeat, apple, ginger, soda.
- Lassi** (Sweet or mango) 10
Silky blend of creamy yoghurt, touch of cardamon and drizzle of honey or add ripe alphonso mango to the blend for a royal taste



CLASSIC COCKTAILS

16 each

- Aperol Spritz
- Mojito
- Margarita
- Lychee Martini



COCKTAILS



THE YAATRA COCKTAIL JOURNEY

- Gulabi Nasha** 18
Rose petal infused Vodka, strawberry liqueur, strawberry purée, Indian vermouth, and citrus
- Imli Spice** 18
Mezcal, tangelo, bird's eye chilli, coriander-lime shrub, and tamarind
- Yaatra Rum Punch** 20
Tandoor pineapple rum, toasted fennel & coconut shrub, Indian spices, pineapple and bitters
- Fire Station Martini** 18
Vanilla Vodka, mandarin, Yaatra coffee tincture, passion purée, vanilla and kesar
- 1906 Fizz** 22
Calvados, goji, rhubarb, vanilla, champagne
- Sapphire Kiss** (served with smoke bubble) 21
Pisco, lychee, blue curaçao, citrus, and edible shimmer
- Blushing Himalaya** 20
Herb-infused gin, yuzu, lime cordial, elderflower, egg white and desi soda
- The Last Night in Bombay** 20
Bourbon, amaretto, blueberry shrub, makrut lime, and lavender tincture



IN HOUSE OLD FASHIONED AND NEGRONI

- Smoked Fashion** (served with smoke) 24
Bourbon, curaçao, Yaatra house spice, chocolate bitters, smoked finish
- Maharaja's Old Fashioned** 22
(served in a royal teapot) Tandoor banana-infused whisky, all-dram spice blend, orange, bitters
- Darjeeling Negroni** 18
Gin, Italicus, Yaatra vermouth, limoncello
- Banaras Paan Negroni** 20
Paan-infused gin, paan liqueur, Campari, Cocchi



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SPIRITS

Add a mixer for £2.50



GIN	50ml
Tanqueray Scotland 41.3%	12
Portobello Road England 42%	14
Tanqueray 10 Scotland 47.3%	16
Jaisalmer India 43%	15
Hendricks Scotland 41.4%	16
Monkey 47 Germany 47%	18

RUM	50ml
Havana 3yrs Cuba 40%	12
Havana Spiced Cuba 35%	13
Havana 7yrs Cuba 40%	15
Old Monk India 42.8%	14
The Kraken Trinidad and Tobago 40%	14
Ron Zacapa 23yrs Guatemala 40%	21.5
Ron Zacapa X.O Guatemala 40%	30

VODKA	50ml
Absolut Sweden 40%	12
Ciroc France 40%	14
Belvedere Poland 40%	15
Grey Goose France 40%	16

TEQUILA	50ml
Cazcabal Blanc Jalisco Mountains, Mexico 38%	12
Cazcabel Coffee Jalisco Mountains, Mexico 34%	11
Patron Repasado Jalisco, Mexico 40%	18
Dom Julio Reposado Jalisco, Mexico 40%	18
Don Julio Anejo Jalisco, Mexico 38%	20



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LIQUEURS, PORT & SHERRY



LIQUEURS	50ml
Grand Marnier 40%	14
Cointreau 40%	12
Luxardo Limoncello 27%	11
Luxardo Sambuca 38%	11
Baileys 17%	12
Tia Maria 20%	12
Disaronno 28%	12

PORT & SHERRY	50ml
Tio Pepe 15%	10
Graham's 10yrs Tawny 20%	14
Fonseca 20yrs Tawny 20%	25
Emilio Lustau VORS 21%	55

VERMOUTH & APERITIF	50ml
Aperol 11%	12
Campari 25%	14
Pimms Nol Cup 25%	12



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WHISKY & COGNAC



WHISKY 50ml

Johnnie Walker Black Scotland 40%.....	15
Jameson Ireland 40%	13
Buffalo Trace USA 45%	14
Glenmorangie Original 10yrs	16
Highland Scotland 40%	45
Laphriaog 10yrs Islay, Scotland 40%.....	18
Chivas Regal Scotland 40%	18
Woodford Reserve USA 43.2%.....	17
Glenfiddich 15yrs Speyside , Scotland 40%.....	20
Amrut Fusion India 50%.....	20
Macallan 12yrs Triple Wood	22
Speyside, Scotland 40%	
Lagavulin 16yrs Islay, Scotland 43%	23
Johnnie Walker Blue Scotland 40%.....	55
Glenmorangie Signet Highland, Scotland 46%	60
Macallan 18yr Speyside Scotland 43%	87



COGNAC 50ml

H by Hine VSOP Cognac 40%.....	18
Hennessy VS 40%	17
Remy Martin VSOP 40%	18
Remy Martin XO 40%.....	38
Hennessy XO 40%.....	48



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COLD DRINKS



BEER & CIDER

King Cobra 330ml 5.2%.....	15
Cobra Zero 330ml 0%.....	5.5
Cobra 330ml 4.5%	7
Empress Ale 330ml 4.5%	8
Peacock Cider 330ml 4.8%	8



MINERALS

Diet Coke 200ml	4
Coca Cola 200ml.....	4
Fevertree Indian Tonic Water 200ml.....	4
Fevertree Light Tonic Water 200ml.....	4
Fevertree Ginger Beer 200ml.....	4
Fevertree Ginger Ale 200ml.....	4
Fevertree Elderflower Tonic 200ml.....	4
Fevertree Lemonade 200ml.....	4
Kingsdown Still 750ml	5.5
Kingsdown Sparkling 750ml	5.5



JUICES

Orange, Apple, Cranberry, Lychee,	4.5
Pineapple, Mango or Passionfruit	



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COFFEE & TEA

OH SO YAATRA

Espresso Martini 18
Vodka, coffee liqueur, espresso, sugar



COFFEE

Americano	4.5
Single Espresso	3.5
Double Espresso	4.5
Latte	4.5
Cappuccino	4.5
Single Macchiato	3.5
Double Macchiato	4.5
Flat White	4.5

TEA

English Breakfast, Peppermint, Chamomile, Green Tea, Fresh Mint, Darjeeling, Earl Grey	5
Masala Chai	6
cooked with homemade spices	



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