

YATRI

Small Plates

Onion Bhaji (V)	£6
Crispy onion fritters, coated in gram flour, mixed with exotic herbs and spices	
Bhel Puri Chat (V)	£6
Puffed rice, wheat crisp and spiced chickpea tossed with onion and tamarind	
Crispy Garlic Mushrooms (V)	£6
Tempura mushrooms spiced with garlic, fennel and coriander, garlic & tomato chutney	
Paneer Kali Mirchi (V)	£7
Paneer a fantastic vegetarian option marinated in chef's special spices and cooked in a tandoor	
Vegetable Samosa (V)	£5
Spiced vegetable filing with a variety of chutneys	
Samosa Chaat (V)	£7
Tangy, salty & spicy at the same time. Chopped samosas mixed with a variety of chutneys	
Salt & Pepper Mogo (V)	£6
Cassava chips fried and sprinkled with salt & crushed pepper	
Yatri's Chicken Tikka	£7
Using a family recipe, boneless chicken pieces marinated and cooked in a tandoor	
Nilgiri Seekh Kabab	£8
Minced lamb is marinated with chilli, ginger, garlic & spices then grilled	
Dhaniya Adaraki Champ	£8
Lamb chops marinated in coriander & ginger and cooked in a tandoor	
Macchi Tikka	£8
Any fish is called Macchi in India. Our Macchi tikka is salmon chunks marinated and cooked in a tandoor	
Tandoori Prawns	£8
Prawns delicately marinated in yoghurt and spices and cooked in a tandoor	
Curry Dishes	
Chicken Tikka Makhani	£10
Chargrilled chicken thighs in a creamy butter sauce	
Bombay Chicken curry	£10
A must try for spicy curry lovers. Chicken cooked in a traditional roadside curry sauce	
Yatri's Railway Chicken Curry	£10
Tender chicken, potatoes and a free-range boiled egg in a tamarind and coconut based curry	
Mughlai Kadhai Lamb	£11
Slow cooked lamb with tomatoes, garlic & garam masala	

Lamb Hari Mirch	£11
Slow cooked lamb chunks with fresh green chillies and garlic in a tomato based sauce	
Bombay Aloo	£8
A humble potato pieces tossed with cumin seeds, fresh ginger & coriander	
Paneer Butter Masala (V)	£9
What if I told you "Paneer Butter Masala" is both the name of the dish and ingredients	
Baigan Bhartha (V)	£9
Originated in Gujarat, roasted aubergine curry with green onion, peas and tomatoes	
Korma your way	£9
Chicken, seasonal vegetables or Paneer cooked in a korma sauce	
Chef Special Gujarati Undhiyu	£10
Undhiyu is a Gujarati vegetarian 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	
Bread & Rice	
Plain Naan (V)	£3
Freshly baked in tandoor	
Garlic Naan (V)	£3.5
With finely chopped garlic and fresh coriander	
Peshawari Naan (V)	£3.5
Naan bread stuffed with mixed nuts and finely grated coconut	
Cheese Naan (V)	£4.5
Freshly baked naan bread filled with grated cheddar & mozzarella cheese	
Steamed Basmati Rice (V)	£4
Jeera Rice (V)	£5
Yatri's Biryani	£9
A choice of chicken or mixed vegetables biryani served with raita	

DAAL TADKEWALI (V)	£6
Yellow lentils boiled and tempered with Red chillies, Garlic and Onion	
BLACK DAAL (V)	£7
Black lentils slow cooked with spices to form a rich and creamy texture. The perfect comfort food	

Desserts

Kulfi (V)	£3.5
Ice cream on stick available in Malai, Pistachio, Mango & Cardamom flavours. Please check with your server for available options	
Stuffed Gulaab Jamun with an Ice cream (V)	£5.5
Deep fried milk cake dumplings stuffed with nuts in sugar syrup with a scoop of Ice cream	

DISCO PAPPADAMS	£2
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Draught Beers Pint

Cobra	£5.5
Camden Hells lager	£5
Camden Town pale ale	£5
Orchard Pig cider	£5

Bottle Beers (330ml)

Corona NRB	£3.5
Peroni Nastro Azzuro	£3.5
Kingfisher	£3.5
Meantime IPA	£4

Bottle Water (750ml)

Harrogate spring water still	£2.5
Harrogate spring water sparkling	£2.5

Cocktails

Pani Puri mojito £8

White rum, coriander, mint and so on

Peach Bellini £8

Peach puree, prosecco

Bauu's Martini £8

Rose syrup, lychee juice & dry gin

Sharabi Walker £8

Johnnie Walker, ginger ale, fresh ginger

Mocktails

Virgin Strawberry Mojito	£4
Nimbu Pani Soda	£4

Spirits

Vodka (50ml)

Grey goose	£6
Filandia	£5
Smirnoff	£4.5

Gin (50ml)

Gordons Pink	£5
Bombay Sapphire	£5
Monkey 47 Dry Gin	£7

Rum (50ml)

Bacardi Carta Blanca	£5
Bacardi spiced rum	£5

Whisky (50ml)

Johnnie Walker Black Label	£5
Glenmorangie The Original	£6
Talisker Single Malt Scotch Whisky	£6
Laphroaig 10 Year Old	£6
Maker's Mark	£7
Amrut Single Malt Whisky	£8

Tequila (25ml)

Jose Cuervo Especial Silver	£4
Jose Cuervo Gold / Reposado	£4

Liqueur (25ml)

Cointreau	£5
Kahlua Coffee Liqueur	£5

Cognac (25ml)

Remy Martin VSOP	£4.5
Courvoisier VSOP	£4.5

White Wine (Wine by glass available)

Chenin Blanc, Cullinan View, Western Cape	£17
Sauvignon Blanc, Tekena, Central Valley	£19
Unoaked Chardonnay, Berri Estate, Australia	£19
Gewürztraminer, Tradition Organic, Emile Beyer, Alsace	£24

Red Wine (Wine by glass available)

Shiraz, Short Mile Bay, Australia	£19
Malbec, Alma Mora, San Juan, Argentina	£22
Cabernet Sauvignon, Kleine Zalze	£19
House Red (Please ask your server)	£16

Sparkling Wine

Da Luca Prosecco	£19
Moet & Chandon Champagne	£79

Mixers

Tonic water, Soda water, Ginger ale	£2
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Soft drinks

Coca Cola	£2.5
Coca Cola diet	£2.5
Thumps Up	£3
Limca	£3
Orange juice	£2.5
Apple Juice	£2.5
Mango Juice	£2.5

Mango, Salted or Rose Lassi £3

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