

Poppadom Basket (v)(d) 6

Assorted roasted & fried poppadom served with a tomato & lemongrass chutney and a mint yoghurt chutney

Fresh Breads

Butter Pao | Sweet Pepper Bhaaji (d)(g) 6 Truffle Ghee | Cheddar & Onion Kulcha (d)(g) 5 Assorted Indian Bread Basket and Chutney (v)(d)(g) 12 Garlic Naan (v)(d)(g) | Butter Naan (v)(d)(g) | Roti (vg)(g) 4

STARTERS

Sweetcorn & Coconut Tikki | Green Mango & Onion Salsa (vg)(g) 9 Spring Vegetable Dabeli | Crispy Tart | Tamarind (v)(d)(g) 10 Battered Amritsari Fish | Cumin Mushy Peas | Mint Chimichurri 12 Tandoori Broccoli | Shimeji Pickle | Burnt Tomato Chutney (v)(d) 12 Calamari Pepper Fry | Chilli Passionfruit Coulis | Squid Ink Mayo (d)(g) 14 Togarashi Roasted Scallops | Coconut Butter | Citrus Podi (d)(g) 18 Saffron Chicken Tikka | Mung Bean Sprout | Mint & Garlic Chutney (d) 14 Stir-Fried Momos | Garlic Pak Choi | Toasted Sesame (d)(g) 14 Chicken or Vegetable · Steamed Momos also available upon request

Coorg Lamb Pepper Fry | Curry Leaf Podi | Buttered Pao (d)(g) 16

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

YAATRA GRILLS & OVEN

Tandoori Kebab Platter - Prawn | Chicken | Lamb Sheekh (d) 24 Served with Mint Chutney & Salad

Tandoori Veg Platter – Broccoli | Soya Chaap | Paneer (v)(d) 18 Served with Mint Chutney & Salad

Chargrilled Butterfly Sea Bream | Deviled Shrimp Butter | Kiri Hodi Sauce (d) 22

Grilled Fresh Water Tiger Prawns | Turmeric & Lemon Rice | Malabar Sauce (d) 24

Garlic & Herb Butter Poached Chicken Breast | Semolina Upma | Coconut Sauce (d)(g) 22

Herdwick Tandoori Lamb Chop | Bone Marrow Sauce | Green Peas Chokha Masala (d) 24

Côte de Boeuf Steak | Garlic Butter | Truffle Chips | Spiced Red Wine Jus (d)(a) 48 Approximately 650g - Steak for two to share

Charred Portobello Mushroom | Morels Malai Curry | Grilled Broccoli | Shimeji Pickle (d) 20

YAATRA CHEF'S CLASSICS

Garhwal Goat Osso Buco | Ginger & Turmeric Sauce 22 Executive Chef Amit Bagyal's favourite dish, using his grandmother's recipe with Himalayan hand-crushed spices and salt

Black Carrot & Kohlrabi Kofta | Onion Korma | Toasted Lotus Seed (vg) 18

Sindhi Lamb Shank Biryani | Aubergine Salan | Cucumber & Mint Raita (d)(n) 26

Delhi Style Butter Chicken (d)(n) OR Paneer Butter Masala (v)(d)(n) 20

Roast Bone-in-leg of Lamb | Seasonal Greens Salad | Lamb Sauce (d) 120 Ideal for 4 People to Share

SEASONAL PICKS & SIDES

Yaatra Stir-Fried Vegetables (v)(d) 7 Cumin Okra, Onion & Tomato (vg) 7 Black Dal & Kidney Beans (v)(d) 7 Dal Fry Tadka (v)(d) 7 Cucumber Mint Yoghurt (v)(d) 3 Bombay Onion Salad (vg) 3 Gucchi & Tuffle Pulao (d) 8 Saffron Rice (v)(d) 4 Steamed Rice (vg) 4

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Baby Aubergine, Tamarind & Peanut Sauce (v)(d)(n) 7



We love hosting your events from wedding receptions, engagement parties, birthdays to corporate dinners.

We can help you plan your event as we have a dedicated Events Planning Team. Speak to the team today or drop us an email on **info@yaatrarestaurant.com**

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