



EVENTS & GROUPS GUIDE

2024



YAATRA

Restaurant & Bar



WELCOME TO YAATRA PRIVATE DINING & EVENTS

We very much look forward to welcoming you to Yaatra Restaurant & Bar this year.

We have a wide range of menus and spaces to host your party... Let us do all the arranging.

We are in a beautiful building created in 1906 as the Westminster Fire Station and led by Executive Chef Amit Bagyal, previously of Michelin-starred Benares and Kanishka Mayfair.

Lunch menus start from £15 and dinner menus start from £30. If you fancy a more relaxed gathering with canapés and cocktails, we have some wonderful menus and lots of room to host this for you.

We can tailor menus to suit you, if there is something you want – please just let us know.

CAPACITIES

- The Watch Room** seats 8
- The State Room** seats 12–20 / standing 50
- The YAATRA Ruby Restaurant** seats 60 / standing 100
- YAATRA Restaurant Exclusive Hire** seats 170 / standing 300+





SET LUNCH OR DINNER

2 Courses 29.50 • 3 Courses 34.50

STARTERS

Masala Chana, Potatoes & Papdi Chaat (v)(d)(g)
Honey yoghurt & mint sauce

Roasted Sweet Pepper Ghotala (v)(d)(g)
Bombay buttered pao, vegetable crisps

Tandoori Achari Chicken (d)
Kachumber salad & spiced barberry chutney

Togarashi Roasted Scallop (d)(g) Supplement £5
Coconut butter, citrus podi

Tandoori Kebab Platter –
Prawn, Chicken, Lamb Chop (d) Supplement £8
Served with mint chutney & cucumber relish

MAINS

Kerala Tawa Fry Seabass
Shrimps & clam served with coconut kiri hodi sauce

Roasted Black Carrot & Kohlrabi Kofta (vg)
Cooked in a vegetable korma, garnished with lotus seeds

Delhi Style Butter Chicken Makhani (d)(n)
Tandoori chicken tikka cooked in a rich & creamy tomato gravy

Tandoori Apricot Paneer (d)(n) Supplement £6
Served with sautéed spinach, aloo chokha & masala gravy

Vegetarian Kebab Platter –Tandoori Paneer, Malai Soya Chaap,
Vegetable Seekh (d) Supplement £7
Served with kachumber salad, mint yoghurt chutney

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Menu subject to change according to seasonality of ingredients we use.

Prices include VAT at the prevailing rate. 15% service charge will be applied to all group bookings, 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.

Poppadom Basket

(v)(d) 8
Assorted roasted & fried poppadoms served with a sweet & spicy mango chutney, mint yoghurt

DESSERTS

Carrot Halwa Cheesecake (v)(d)(g)(n)
Pear jelly, pistachio ice cream

Chocolate (v)(d)(g)(n)
Chocolate & orange mousse with chocolate crumble, hazelnut ice cream

A Trio Selection of home-made Sorbet (vg)
Kalamansi & mint, wildberry, plum & tamarind

SEASONAL PICKS

Kale Saag Aloo (v)(d) 7

Smoked Black Dal & Kidney Beans (vg) 7

Pomegranate, Cucumber & Mint Yoghurt (v)(d) 3

Punjabi Onion Salad (vg) 3

Saffron Rice (v)(d) / **Steamed Rice** (vg) 4 each

Garlic Naan / Plain Naan (v)(d)(g) 4

Roti (vg)(g)

Assorted Indian Bread Basket (v)(d)(g) 10



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KEBAB & CURRY FEAST

£49.50 per person

A 3-course menu including plated starter, sharing mains and plated dessert

STARTER

Maharaja Kebab Platter (d)(g)

Tandoori prawn, lamb sheek, chicken tikka

or

Vegetarian Maharani Kebab Platter (v)(d)(g)

Tandoori paneer, vegetable sheek, soya tikka

MAINS (to share)

Chicken Butter Makhani (d)(n)

Chicken cooked in creamy tomato sauce

Paneer Butter Makhani (v)(d)(n)

Diced paneer cooked in creamy tomato sauce

Cumin Roast Potato (vg)

Cumin & turmeric tempered baby potato

Smoked Yaatra Dal (v)(d)

Rich & smokey black lentils

Vegetables Tawa Pulao (v)(d)

Mixed vegetables cooked along with spices & basmati rice

All served with Assorted Bread Basket (v)(d)(g)

DESSERT

Chocolate Mousse (v)(d)(g)(n)

Peanut cream, sesame tuile, chocolate crumb, banana & passionfruit sorbet



Minimum 8 people. Vegetarian Curry Feast available!

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FRONTIER MENU

£45 per person · Choose one Starter, Main & Dessert

All food will be individually plated

STARTER

Samosa Chana Chaat (v)(d)(g)

Spiced potato filled pastry; chickpeas served with mint & yogurt chutney

Tawa Masala Seabass (d)

Mild spiced marinated seabass served with kachumber salad & mint chutney

Free range Tandoori Chicken (d)

Tandoori spiced marinated chicken breast served with kachumber salad & mint chutney

MAINS

Chicken Tikka Masala (d)(n)

Tandoori cooked chicken fillet served with chicken khurchan & tomato gravy

Bihari Masala Lamb Rump (d)

Mild spiced marinated Grilled lamb rump served with masala green peas & potato mash, lamb sauce

Fishermen Seafood Curry

Oak tossed prawn; seabass & mussels cooked with shallots & coconut curry sauce

Organic Carrot & Kohlrabi Kofta (vg)

Roasted carrot & kohlrabi kofta served with onion & tomato gravy

All served with Cumin Potato, Yellow Dal, Steamed Rice (vg)

DESSERT

Gulab Jamun Brulé (d)(n)



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RAJDHANI MENU

£65 per person · Choose one Starter, Main & Dessert

All food will be individually plated

STARTER

Organic Beetroot & Coconut Cutlet (v)(d)(g)

Roasted beetroot & coconut cutlet served with apple relish, berry chutney

Togarashi Grilled Scallop (d)(n)

Hand dived scallop, togarashi spiced coconut butter & citrus podi

Kashmiri Lamb Chop (d)

Chilli & smoked yogurt marinated lamb chop, served with kachumber salad & mint chutney

MAINS

Kerela Style Wild Turbot

Pan seared masala turbot fillet, clam & coconut curry, curry leaf podi

Punjabi Apricot Paneer (v)(d)(n)

Apricot stuffed paneer served with roasted pepper bhurji & tomato gravy

Chettinad Spiced Roast Chicken (d)

Southern Indian spices & yogurt marinated chicken breast served with green peas potato masala, spicy chettinad sauce

Scottish Red Venison (d)(a)

Garam masala marinated venison lion served with green peas potato masala & red wine jus

All served with Sharing Smoked Dal, Saffron Rice & Assorted Bread

DESSERT

Chocolate Mousse (v)(d)(g)(n)

Peanut cream, sesame tuile, chocolate crumb, banana & passionfruit sorbet



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YAATRA TASTING MENU

Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on this journey through Yaatra.

£80 per person • Lunch until 1.30pm and dinner until 8.30pm
£90 per person to include a Firestation Champagne Cocktail

Wines selected by our wine buyer Nick Smith

Additional £60 per person for premium pairing wines
and £90 per person for deluxe pairing wines



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WELCOME SNACKS

Dahi Sev Puri (v)(d)(g)

Premium • Via Vai Prosecco DOC, Veneto, Italy
Deluxe • Marquis de Bonnières Brut, Reims, France

1ST COURSE

Charred Prawn, Mint Sauce (d)

Premium • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France
Deluxe • Chablis, Domaine de Vauroux, Burgundy, France

2ND COURSE

Togarashi Scallop, Coconut Butter, Citrus Podi (d)(g)

Premium • Traditionale Riesling, Pikes, South Region, Australia
Deluxe • Macon-Verze Domaines Leflaive, Burgundy France

3RD COURSE

Roasted Sweet Pepper Ghotala, Buttered Pao (v)(d)(g)

4TH COURSE

Grilled Malai Chicken Tikka, Kachumber Salad, Barberry Chutney (d)

Premium • Brouilly Pisse-Vieille Domaine Lathuiliere Gravallon, Burgundy, France
Deluxe • Château Barrail du Blanc Grand Cru St-Emilion, France

5TH COURSE

Slow Cooked Goat Osso Bocu, Turmeric & Ginger Gravy

or

Herdwick Grilled Lamb Chop, Sautéed Spinach, Aloo Chokha, Masala Lamb Sauce Supplement 8

Premium • Malbec Marchiori & Barraud, Mendoza, Argentina
Deluxe • Old Vine Zinfandel, Bogle Vineyards, California, USA

Served with Smoked Lentils, Saffron Rice, Garlic Naan

6TH COURSE (PRE-DESSERT)

Kalamansi & Mint Sorbet (vg)

FINAL COURSE (DESSERT)

Carrot Halwa Cheesecake with Pistachio Ice Cream (v)(d)(g)(n)

Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy
Deluxe • Tokaji Blue Label Azsu, 5 Puttonyos, Hungary

PETIT FOUR

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VEGETARIAN TASTING MENU

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£80 per person • Lunch until 1.30pm and dinner until 8.30pm
£90 per person to include a Firestation Champagne Cocktail

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Additional £60 per person for premium pairing wines
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WELCOME SNACKS

Dahi Sev Puri (v)(d)(g)

Premium • Via Vai Prosecco DOC, Veneto, Italy
Deluxe • Marquis de Bonnières Brut, Reims, France

1ST COURSE

Charred Malai Soya Chaap, Mint Sauce (v)(d)(g)

Premium • Grüner Veltliner Vom Haus, Pfaffl, Niederösterreich, Austria
Deluxe • Macon-Verze Domaines Leflaive, Burgundy France

2ND COURSE

Crispy Basket Of Chaat, Spiced Chickpea (v)(d)(g)

Premium • Le Pas du Moine Rose Organic, Chateau Gassier, Provence, France
Deluxe • Chablis, Domaine de Vauroux, Burgundy, France

3RD COURSE

Roasted Sweet Pepper Ghotala, Buttered Pao (v)(d)(g)

4TH COURSE

Grilled Apricot Paneer Tikka, Kachumber Salad, Barberry Chutney (v)(d)

Premium • Traditionale Riesling, Pikes, South Region, Australia
Deluxe • Yealands Estate Single Vineyard Pinot Gris, Marlborough, New Zealand

5TH COURSE

**Black Carrot & Kohlrabi Kofta, Root Vegetable Korma,
Toasted Lotus Seed (vg)**

Premium • Malbec Marchiori & Barraud, Mendoza, Argentina
Deluxe • Old Vine Zinfandel, Bogle Vineyards, California, USA

Served with Smoked Lentils, Saffron Rice, Garlic Naan

6TH COURSE (PRE-DESSERT)

Kalamansi & Mint Sorbet (vg)

FINAL COURSE (DESSERT)

Carrot Halwa Cheesecake with Pistachio Ice Cream (v)(d)(g)(n)

Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy
Deluxe • Tokaji Blue Label Aszu, 5 Puttonyos, Hungary

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CANAPÉS

£3.50 each • Minimum order of 6 canapés per selection

SAVOURY

Potato Bonda South Indian spiced tempered potato ball with berry chutney (v)(g)

Cocktail Samosa Spiced potato filled in Indian pastry with tamarind chutney (v)(g)

Dahi Puri Wheat bubble with honey yoghurt and tamarind (v)(g)(d)

Chili Paneer Skewers Chili sauce tossed fried panner (v)(d)

Amritsari Fish Finger Gram flour coated fried fish served with mint chutney

Crispy Chicken Momo or Vegetable Momo Mild spiced dumpling with tomato chutney (g)

Tandoori Chicken Tikka Smoked yogurt & chilli marinated chicken tikka with berry chutney (d)

Butter Chicken Mousse Cone Creamy chicken mousse served in cone with mint chutney (d)(g)

Lamb Seekh Kebab Ground lamb skewer served with mint chutney (d)(g)

Koliwada Prawn Fried spiced prawns served with lemon mayo

SWEET

Pistachio & Mawa Burfi (v)(d)

Chocolate and Chilli Brownie (d)(g)

Mini Gulab Jamun (v)(d)(g)

BOWL FOOD

£8 each • Minimum order of 6 bowls per selection

Butter Chicken Khichadi Chicken cooked with creamy tomato sauce & rice (d)(n)

Paneer Makhani Khichadi Paneer cooked with creamy tomato sauce & rice (v)(d)(n)

Sea Bass Coconut Curry Tawa seabass cooked with mild coconut-based sauce served with rice

Vegetarian Biryani Mixed vegetables cooked with aromatic basmati rice & raita (v)(d)

Lamb Biryani Diced lamb cooked with aromatic basmati rice & raita (d)

CANAPÉS PACKAGE

6 Canapés & 1 Bowl Food per person

£25 per person

Minimum 8 people.

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COCKTAILS

The Fire Station Martini 13.5

Vodka, passionfruit puree, vanilla syrup, lemon juice, Prosecco

Roast Banana Old Fashioned 12.5

Charred banana infused bourbon, anise & cinnamon syrup, whisky bitters, orange bitters

Churchill's Escape 12.5

Tequila, mango, mint and black pepper shrub, lime, ginger ale

1906 Rum Punch 12.5

Tandoor pineapple infused spiced rum, toasted coconut ceylon arrack, lime, pineapple juice, bitters

The Floral 12.5

Elderflower, lychee, orange blossom, Prosecco

NON-ALCOHOLIC

The Mini Floral 6.5

Elderflower, lychee, orange blossom, non-alcoholic Prosecco

Yaatra Elixir 6.5

Lime, orgeat, coriander, ginger, apple, ginger ale



BELLINIS 10 each

Mixed Berries, Peach, Mango & Passionfruit, Cranberry & Orange

Full Bar and Spirit List available.

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WINES & MAGNUMS

SPARKLING WINE

	Bottle 750ml
Via Vai Prosecco, Vento, Italy	£40
Marquis de Bonnières Brut NV	£75
Bollinger Special Cuvée	£140

WHITE WINE

	Bottle 750ml
2022 Anciens Temps Blanc, Vin de France, France	£35
2021 Mucchietto Fiano IGT Puglia, Italy	£43
2022 Sauvignon Blanc, Frost Pocket, New Zealand	£48
2022 Hills and Valleys Riesling, Pikes, Australia	£55
2022 Grüner Veltliner Vom Haus, Pfaffl, Austria	£60

RED WINE

	Bottle 750ml
2022 Anciens Temps Rouge, Vin de France, France	£35
2021 Bosstok Pinotage, MAN Family Wines, South Africa	£45
2020 Barbera d'Alba, Piedmont, Italy	£49
2021 Mucchietto Primitivo IGT Puglia, Italy	£55
2021 Brouilly, Domaine Lathuillière, France	£61

ROSÉ WINE

	Bottle 750ml
2022 Anciens Temps Rosé, Vin de France, France	£35
2021 Le Pas du Moine Rosé Organic, Château Gassier	£72

WHITE MAGNUMS

	Bottle 1500ml
Sauvignon Blanc Tunella, Friuli, Italy	£135
Thanisch Estate Riesling Kabinett Weingut Dr H Thanisch, Mosel, Germany	£175
Macon IGE Domaines Leflaive, France	£260

RED MAGNUMS

	Bottle 1500ml
Terroir Series Malbec Bodega Ruca Malen, Mendoza, Argentina	£135
Côtes-du-Rhône Cuvée Speciale Tardieu-Laurent, Rhône, France	£180
Château Barrail du Blanc Grand Cru St-Emilion, France	£210

Wine list subject to change.

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PRIVATE DINING ROOMS



THE WATCH ROOM

One of the only standing watch rooms left in the world...

A beautiful room with a fireplace that seats 8 comfortably in a unique private space – Step back in history and sit where the Fire Station Master would watch the horses and carts loaded with buckets of water go out, then time them to come back in.

In this room, famously Winston Churchill told the Fire Station leader to save Westminster Abbey during a WW2 bomb raid, when the Abbey was on fire... he shouted down the crackly telephone line... 'Save the Abbey whatever the cost!'

THE YAATRA RUBY RESTAURANT

Featuring our beautiful bar and fireman's pole table. You can delight in the Royal surroundings and the original Fire Station Doors.

This room is perfect for large parties, corporate events and anyone you want to impress!



THE STATE ROOM

A stunning room featuring the iconic heritage listed, original tiles from 1906 when the Westminster Fire Station was built.

The beautiful interior décor now includes both hints of Victorian London combined with touches of India. Unless the room is reserved for a private event, tasting menu table reservations may be made for 1 person or up to 20.

It boasts its own unique cocktail list, wine list and menus that aren't available anywhere else in YAATRA – a very special room.

OR ENJOY ALL OF YAATRA – EXCLUSIVE HIRE

seats up to 170 / standing 300+

We have a 50% deposit policy, with a 10 working days cancellation policy.



VENUE FEATURES

- ◆ Late license available until 3am
- ◆ WIFI available
- ◆ Personalised menus and place cards
- ◆ Personalised cocktails
- ◆ Music options available
- ◆ Recommended florists
- ◆ Cloakroom facilities
- ◆ Entertainment contacts provided
- ◆ Bar hire only available



We can tailor everything to suit you, if there is something you want – simply let us know.





YAATRA

Restaurant & Bar

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#yaatrwestminster

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