

# Yatra Set Menu

2 Courses for £29.50 • 3 Courses for £34.50  
Add a Firestation Champagne Cocktail for £10



## Poppadom Basket (v)(d) 8

Assorted roasted & fried poppadoms served with a sweet & spicy mango chutney, mint yoghurt



## 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 & kachumber salad



## 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 (v)(d)(n) Supplement £6

Served with sautéed spinach, aloo chokha & masala gravy

### Vegetarian Kebab Platter –Tandoori Paneer, Malai Soya Chaap,

### Vegetable Seekh (v)(d)(g) Supplement £7

Served with kachumber salad, mint yoghurt chutney



(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. Please inform us of your specific allergy or dietary requirement when ordering. Allergen information available on request. 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.



## 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) 4

### Steamed Rice (vg) 4

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

### Roti (vg)(g) 4

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



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