



India Unplugged

Shiuli celebrates a land and its high-octane spirit, that is easier understood with our heart than head. Our excessive love for cricket and big weddings is only topped with our love for food – both feeding and eating! Our food story created by Michelin starred Chef Alfred Prasad, is an anthology of Indian culture. Soulful and infused with ancient wisdom, it has wonderful stories to tell.

One Planet Dish

Roasted broccoli 10.3

This signature dish with hazelnut crumble is also our most sustainable dish

Small Plates & Salads

Signature salad 9.3

Roasted broccoli (or) pulled tandoori chicken, pickled onions, figs, papdi crisps, herb yogurt

Avocado chaat	7.6
A medley of flavours and textures with chickpeas, pomegranate and sev	
Pickled celery	3.7
Raw, with a sesame seed crunch	
Samphire onion bhaji	5.3
Britain's favourite snack with courgette and samphire	
Chilli tofu / prawn	7.9 / 14.3
Indian-Chinese urban classic with ginger, soy and peppers	
Edamame & podi	4.3
Steamed edamame pods, gunpowder sprinkled	
Steamed momos	7.6
Chicken dumplings with a spicy dip	
Amritsari fish	9.6
A street food classic; crispy fish served with vegetable slaw	
Truffle sea salt naan	5.6
Bone marrow butter	
Slow roasted peppery lamb	10.9
The legendary 'Velu military' dish re-invented	
Makhana	3.7
Toasted superfood fox nuts	
Vadams and dips	3.9
Lentil, rice and sago crackers with chutneys	



Sides

Slow-cooked black lentils with rajma	6.7
Burnt garlic yellow lentils with lauki	5.6
Kalonji aubergine	6.3
Curried cauliflower	5.9
Okra masala	6.3
Gunpowder potatoes	4.6
Baby corn and asparagus poriyal	6.9
Apple & cucumber raita	3.3

Grills

Cooked in our Tandoor oven; served with baby leaf salad and herb avonaise

Edamame seekh 12.3

Spring vegetables, kidney bean and edamame kabab

Saffron paneer	10.6
With pineapple and peppers	
Roasted broccoli	10.3
With hazelnut crumble	
Golden turmeric prawns	17.9
Kasundi mustard and turmeric marinade	
Chicken malai	12.3
Chives and cream cheese marinade with delicate hints of cardamom and mace	
Tandoori chicken	11.9
A classic of Indian dhaba's	
Shiuli lamb chops	19.7
British lamb chops in our signature marinade	

Grill sampler veg 12.9 / non veg 16.9

Choose any 3 grills for a sampling of our Tandoor offering; served with baby leaf salad and herb avonaise



Rice & Breads

Cauliflower rice	3.3
Dosa	3.9
Steamed basmati	3.3
Saffron berry pulao	4.1
Naan	3.2
Butter naan	3.3
Cheese naan / Garlic naan	3.6
Date, coconut & poppy seed naan	3.9
Gluten free roti	3.2

Mains

Black kale saag paneer 12.3

Home made paneer crumbled over green goodness

Chettinad wild mushrooms	13.6
Kalpasi, curry leaf and peppercorns are just some flavour notes that transport you to the rich land of Chettinad	
Spring vegetable & chickpea khorma	11.9
A delicious vegan curry that is nutty, delicate and loaded with veggies	

Skinny makhni vegan kofta/ paneer 12.3 (chicken +1)

A 2021 avatar of the most popular Old Delhi butter chicken offers a healthy twist with no butter or cream but with all the flavour and happiness of the original.

Biryani (jackfruit / chicken)	13.9
Slow cooked and aromatic, this one pot meal is Chef Alfred's ultimate Indian dish	
Malabar prawn & mango curry	14.3
Keralan, fragrant coconut sauce perfectly accompanies the prawn and mango	
Baked sea bream	13.6
Kasundi mustard rub, then an infusion of herbs, spices and wrapped in a banana leaf	

Lamb shank roganjosh	16.7
Kashmiri spices add a lovely depth to a perfect winter curry	
Chicken tikka masala	12.9
Juicy chicken tikka simmered in a silky flavourful tomato sauce	
Saagwaala chicken	12.3
Tender morsels of chicken in a fragrant spinach sauce	



Please be advised that food prepared in our restaurant may contain traces of food allergens. Should you have any food allergies, please alert your server. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

