



Shiuli



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

Salads & Small Plates

Signature Salad 9.3

Roasted broccoli, pickled onions, figs, papdi crisps, herb yogurt

Avocado salad 7.6

A medley of flavours and textures with chickpeas, pomegranate and sev

Chilli tofu 7.9

Bean curd, the humble superfood tossed with aromatic botanics

Pickled celery 3.7

Raw, with a sesame seed crunch

Edamame & podi 4.3

Steamed edamame pods, gunpowder sprinkled

Truffle sea salt naan 5.6

Fresh off the tandoor

Makhana 3.7

Toasted superfood fox nuts

Vadams and dips 3.9

Lentil, rice and sago crackers with chutneys

Samphire onion bhaji 5.3

Britain's favourite snack with courgette and samphire

Grills

Cooked in our Tandoor oven and served with baby leaf salad

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 and cranberries

Grill sampler 12.9

A sampling of our Tandoor offering, served with a side salad



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
Vegan: textures of corn

Spring vegetable & chickpea khorma 11.9

A delicious vegan curry that is nutty, delicate and loaded with veggies

Chettinad wild mushrooms 13.6

Kalpasi, curry leaf and peppercorns are just some flavour notes that transport you to the rich land of Chettinad

Jackfruit Biryani 13.9

Slow cooked and aromatic, this one pot meal is Chef Alfred's ultimate Indian dish

Skinny makhni vegan kofta/ paneer 12.3

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



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



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.

