



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 10.9

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, marinated strawberries, papdi crisps, herb yogurt	
Grilled scallops	12.7
Scallops (from Sandy's fishmongers) pan seared and served with tomato thokku and mixed peppercorns	
Burrata chaat	9.6
A medley of flavours and textures with chickpeas, pomegranate and sev	
Pickled celery	3.7
Raw, with a sesame seed crunch	
Samphire onion bhaji	5.9
Britain's favourite snack with courgette and samphire	
Chilli tofu / prawn	8.9 / 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 +1	
Slow roasted peppery lamb	11.9
The legendary 'Velu military' dish reinvented	
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	6.9
Curried cauliflower	5.9
Okra masala	6.9
Gunpowder potatoes	5.6
Baby corn and asparagus poriyal	6.9
Apple & cucumber raita	3.3

Grills

Cooked in our Tandoor oven; served with baby leaf salad

Edamame seekh	12.3
Vegetables, kidney bean and edamame kabab	
Saffron paneer	11.6
With pineapple and peppers	
Roasted broccoli	10.9
With hazelnut crumble	
Golden turmeric grilled prawns	19.7
Kashundi mustard & turmeric marinated prawns	
Chicken malai	12.6
Chives and cream cheese marinade with delicate hints of cardamom and mace	
Tandoori chicken	12.6
A classic of Indian dhabas	
Shiuli lamb chops	21.7
British lamb chops in our signature marinade	
Grill sampler	veg 12.9 / non veg 18.9
Choose any 3 grills for a sampling of our Tandoor offering served with baby leaf salad and herb chutney	

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	3.9

Mains

Black kale saag paneer	13.9
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	
Green Vegetables & chickpea korma	12.3
A delicious vegan curry that is nutty, delicate and loaded with veggies	
Skinny makhni vegan kofta/ paneer	12.9
Skinny makhni chicken	13.9
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)	15.6
Slow cooked and aromatic, this one pot meal is Chef Alfred's ultimate Indian dish	
Malabar prawn & mango curry	15.3
A fragrant coconut sauce that pairs perfectly with the prawn and mango	
Keralan sea bream moilee	14.6
The delicate coconut milk broth is a perfect summer curry	
Lamb shank roganjosh	18.3
Kashmiri spices add a lovely depth to a perfect winter curry	
Chicken tikka masala	13.9
Juicy chicken tikka simmered in a silky, flavourful tomato sauce	
Saagwala chicken	13.9
Aromatic umami in this special spinach-green chilli sauce	

Taste of Shiuli

Cauvery Menu £45 Ganges Menu £59

Please ask your server for the menus

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.



Gin & Tonic

25ml 50ml

Shuili Botanical Gin 6.5 11
Indian Soul, British Spirit
 Our own signature gin, blossoming with jasmine, roseship, grapefruit and earthy mace. Served with lime, sage and slim tonic or twist into a Shuili Gimlet

BONE IDYLL-Born in Surbiton, using traditional methods and ingredients with curious modern twists.

London bone dry gin 6 10
 Super smooth and a classic. Served with Indian tonic & fresh grapefruit

Blushing pink gin 6.5 10.5
 How a pink gin should be. Served with elderflower tonic, sage & fresh raspberries

Barrel aged gin 7 11
 A London dry gin, invigorated by 3 months in a scotch whiskey barrel. Perilously perfect neat or served with ginger ale, fresh orange & rosemary.

TWICKENHAM GIN - Inspired by the early days of London dry and the birth of Rugby, an artisan gin, made locally with love

London dry gin 6.5 11
 Full of juniper, coriander and orris root with a citrus hit. Perfect with tonic and lemon.

Gins served with Fever-Tree tonic (light tonic available)

Sparkling

125ml btl

Prosecco Bio 7.9 38
 Bernardi
 Bright, simple and dry with apple notes

Classic Cuvée Brut 11.3 58
 Charles Palmer 2014, Sussex
 Genuine future star of English pop. Rich with a fine foam, bags of character

Champagne Brut Reserve 81
 Billecart-Salmon
 Classic non-vintage from one of the finest producers, ripe stone-fruit notes, elegant fizz

White Wine

125ml 175ml btl

Settebre Bianco (Cataratto) 6 7.6 25
 Ciello, 2020, Sicily, Italy
 Low intervention, apple and apricots with a fresh grapefruit zip and good length

Gran Cerdo Blanco (Viura) 27
 Gonzalo Grijalba, 2020, Rioja Spain
 Medium bodied, fruity and dry

Trebbiano d'Abruzzo 30
 Gianni Masciarelli 2020 Marche, Italy
 Bursting with aromatic, yellow fruit with green apple & hints of almonds

Petit Bourgeois (Sauvignon Blanc) 32
 Domaine Herni Bourgeois, Sancerre, France
 High acidity with citrus notes of lime peel, pink grapefruit & gooseberry alongside flint & thyme. Long and aromatic.

Mâcon Chardonnay 8.6 11.6 42
 Nicolas & Patrick Laugere Mâcon, France
 Mineral, un-oaked, expressive with citrus fruit and white flower notes

Vouvray La Dilettante 45
 Catherine & Pierre Breton 2020, Loire-Touraine
 Both steely & soft, white flowers, blossom, mineral & honey

Meursault les Chevaliers 88
 Domaine Yves Clerget 2018, Burgundy, France
 Perfectly balanced acidity, fresh fruit and a full body. The finish is long with a hint of baking spice

Beer & Cider

½ pint pint

Jawbone Brewery, Twickenham riverside
 Shuili is proud to serve a very special, locally brewed beer

Pale Ale- Bone Idle 4.6% Draft 3.5 6

Stout- Weekend Millionaire 440ml 5.7

Lager - London Pilsner 4.6% Draft 3.1 5.6

Golden Ale- Twickenham Naked Ladies 4.4% 5

Cider- Curious Apple 5.2% 330ml 5.5

Signature Cocktails

Shiuli Gin Fizz 9.5

Jasmine flower mist, lemon juice and blushing gin, on the rocks with soda

Barrel Aged Negroni 9.5

Bone Idyll Barrel-Aged Gin, Cocchi di Torino, Sipello

The Secret Garden 10

St Germain elderflower liqueur, cucumber, mint & Prosecco

Mysore Martini 10

South Indian filter coffee 'Kaapi', Vodka, Kahlua, chocolate bitters

White Peach Bellini 8.5

Peach purée, Creme de Pêche, Prosecco

Jaggery Old Fashioned 9.5

Bulleit American Rye Mash with Indian palm sugar and bitters

The Botanist 10

Bone Dry Gin, St Germain, Crème de Figue, Sage, Lime,

Mango Mimosa 11

Mango purée, ginger & Champagne

Orange & Rosè

125ml 175ml btl

Lovamor (Albillo) 8.6 11.6 42

Alfredo Maestro 2020, Castilla y León, Spain
 Intense minerals, umami, dry blood orange, saline. Dry and incredibly versatile food wine

Gran Cerdo Rosado 6.5 7.9 29

Gonzalo Grijalba, 2021, Rioja, Spain
 Ruby and citrus with crisp red berries, and gentle cherry. Medium dry and a lasting aromatic finish,

Red Wine

125ml 175ml btl

Settebre (Nero d'Avola) 6 7.6 25

Ciello 2020, Sicily, Italy
 Juicy, unoaked with strawberries, cherries & plums. Inky black with medium tannin

Gran Cerdo Rosso (Tempranillo) 27

Gonzalo Grijalba 2020, Rioja, Spain
 Clear cherry and cassis with earthy notes. Sweet ripe & juicy with great acidity

Gamay de Touraine 32

Henry Marionnet, Touraine, France
 Bursting with red berries, vibrant cherry and blueberries. Rich, full bodied and smooth

Marsilliac 'Lo Sang del Pais' (Mansois) 33

Domaine du Cros 2018, Marcillac, France
 Brambles & earthy notes, good acidity, fine-grained tannins, iron rich and savoury. Delicious, versatile food wine

Crozes Hermitage 'Les Pierrelles 1/2 bottle 35

Domaine Albert Belle, 2018, Northern Rhône, France
 Velvet bramble fruit core, subtle tobacco, tapenade and oak. Warming spice with refined tannins with lasting length

Tragolargio Monastrell 36

Andres Carrul, 2021, Alicante, Spain
 Bold, robust spice, dark ripe fruit, subtle liquorice and cherry. Astringent, rich with a long lasting finish

Rosso di Montepulciano (Sangiovese) 7.2 10.1 40

Innocenti 2016, Tuscany, Italy
 Remarkable value, rich, rustic and full bodied with bitter cherries, tobacco and spice

Crozes-Hermitage Silène 52

J-L Chave 2018, Northern Rhône, France
 Intense bramble fruit core, notes of tapenade, spice with fresh acidity, soft tannins and bags of length

Bourgogne Rouge Oka (Pinot Noir) 9.6 13.3 54

Domaine Arlaud 2018, Burgundy, France
 Fabulous vintage, elegant, unctuous Pinot from a top top producer. Raspberry, black cherries, fine tannins, savoury notes.

Grand Cru Classe St Emilion 96

Château La Gomerie 2008, Bordeaux, France
 Complex, tobacco, oak, violet flowers, ripe cherries, smokey with spices and lots of length. Very elegant style

Beaune Clos des Aigrots 1er Cru 105

Domaine Lafarge 2015, Burgundy, France
 Wonderful depth and precision, eucalyptus, red fruit, black cherries, dried tobacco, great balance and very fresh acidity

Alcohol Free

Lowtide Brewery
 Independent alcohol free brewery, born in Kingston.
Alcohol free Pilsner 0.5% - 440ml can 4.9

MOCKTAILS

Shiuli Summer Fizz 5

Tamarind ginger Fizz 6.1

Lychee Spritz 5

Elderflower Fizz 5

Cucumber & Mint Nimbu Paani 4.5

Fresh lemonade 4

Grenadine + Soda 3.5

LASSI

Strawberry Lassi 4.3

Honeycomb, ginger, fennel 4.3

Mango lassi 4.3

Warm cumin water 3.9

Keralan jeera vellam, the perfect digestive from ancient times

Whisky

25ml 50ml

Cutty Sark Storm Blend 5.1 7.9

Tropical fruity fl avours with a hint of sherry spice

Ardbeg 10yrs, Islay 6.6 10.9

Rich, peaty and savoury

Amrut, single malt, India 6.6 10.9

Spicy, fruity with honey notes

Tamdhu 12yrs, Speyside 6.6 10.9

Matured in ex-sherry casks for 12 years, a rich and elegant profile

Amrut Fusion 50%, India 7 11.8

A blend of the finest Indian and Scottish Barley, full bodied and rich.

Paul John, single malt, India 9 16

Exotic and smooth single malt, finished in Pedro Ximenez casks with notes of fig, banana and apricot

Spirits

25ml 50ml

Bone Idyll vodka 5.5 10

Bone Idyll botanical rum 5.5 10

Arette Blanco Tequila 5.5 10

Campari 5.5 10

Ceylon Arrack 6 10.5

Hot Drinks

Shiuli Masala chai 3.9

Our in-house toasted, ground chai spices with almond milk, offers a cup of warmth and joy.

Breakfast Blend, Earl Grey, 4.3

Darjeeling, Chamomile (serves 1-2)

Loose leaf from Postcard tea's small farms philosophy

Green tea ginseng 3.5

A harmonious balance of ginseng, ginger and pineapple blended with Sencha green tea leaf, from Suki tea

Fresh mint tea 2.9

Turmeric chai 3.9

Fresh turmeric (regular, almond or oat milk)

COFFEE

Espresso / double 2.9 3.3

Flat white, cappuccino, latte, americano 3.6

Decaf options and almond / oat milk available.

Still or sparkling water £1 per bill (discretionary)

We are proud to serve filtered water by Belu, a social enterprise who donate their profits to Water Aid, helping our planet and people thrive

