



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 11.6

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

Salads & Small Plates

Lamb shorba A flavour packed winter soup of bone broth, lentils, wild mushrooms and spices	7.6
Parsi chicken Delicately spiced ground chicken pattie with basil, ginger and spices; cranberry chutney	9.8
Grilled scallops Scallops (from Sandy's fishmongers) pan seared and served on tomato thokku with mixed peppercorns	12.9
Burrata chaat A medley of flavours and textures chickpeas, pomegranate and sev	10.6
Pickled celery Raw, with sesame seed crunch	3.9
Samphire onion bhaji Britain's favourite snack with courgette and samphire	6.4
Chilli tofu / prawn Indian-Chinese urban classic with ginger, soy and peppers	10.3/14.3
Edamame & podi Steamed edamame pods, gunpowder sprinkled	4.9
Steamed momos Chicken dumplings with spicy dip	8.3
Amritsari fish A street food classic; crispy fish served with vegetable slaw	9.8
Truffle sea salt naan	5.9
Bone marrow butter naan	6.9
Slow roasted peppery lamb The legendary 'Velu military' dish reinvented	12.3
Makhana Toasted superfood fox nut	3.9
Vadams and dips Lentils, rice and sago crackers with chutneys	4.9

Festive Tasting Menu

£55 / £69

Please ask your server for the menus

Grills

Beetroot shikhampuri Pan-grilled beetroot and carrot kabab with a walnut and cheese filling	12.6
Achari paneer with pineapple, peppers and pickling spices	13.3
Roasted broccoli with hazelnut crumble and cranberries	11.6
Golden turmeric grilled prawns Kashundi mustard & turmeric marinated prawns	19.9
Chicken malai Chives and cream cheese marinade with delicate hints of cardamom and mace	13.9
Tandoori chicken A classic of Indian dhabas	13.9
Shiuli lamb chops British lamb chops in our signature marinade	22.7

Grill sampler veg 14.3 / non veg 19.8

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



Rice & Breads

Cauliflower rice	3.7
Steamed basmati	3.9
Saffron berry pulao	4.7
Naan	3.9
Butter naan	4.1
Cheese naan / Garlic naan	4.3
Date, coconut & poppy seed naan	4.7
Tandoori roti	3.9
Gluten free roti	4.1

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.

Mains

Black kale saag paneer Home-made paneer crumbled over green goodness	14.9
Chettinad wild mushrooms Kalpasi, curry leaf and peppercorn are just some flavours that transport you to the land of Chettinad	14.9
Pumpkin & chickpea khorma A delicate curry that is nutty and delicious	14.7
Skinny makhni vegan kofta / paneer	14.9
Skinny makhni chicken 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	15.7
Biryani (jackfruit & veg / chicken)	17.3/17.9
This slow cooked one pot meal is chef Alfred's ultimate Indian dish. Served with raita	
Malabar prawn & mango curry A fragrant coconut sauce that pairs perfectly with prawn and mango	16.9
Keralan sea bass moilee Sea bass from Sandy's fishmongers, in a delicate coconut milk broth	16.3
Lamb shank roganjosh Kashmiri spices add a lovely depth to a perfect winter curry	21.6
Chicken tikka masala Britain's national dish, served up the Shiuli way	15.7
Saagwala chicken Savoury umami in this green chilli-spinach sauce	15.9
Venison kheema Slow-braised ground venison with peas and caramelised parsnip	18.9

Sides

Slow-cooked black lentils with rajma	7.1
Burnt garlic yellow lentils with lauki	5.9
Smoked aubergine bharta	7.9
Curried cauliflower	6.3
Okra masala	7.9
Gunpowder potatoes	5.9
Apple & cucumber raita	3.5



Gin & Tonic

25ml 50ml

Shiuli Botanical Gin - Limited edition 7.5 11.3

Indian Soul, British Spirit

The quintessential Shiuli G&T, blossoming with jasmine, roship, grapefruit and earthy mace. Served with lime, sage and slim tonic. Individual bottles available for the perfect gift or treat **£38**

Bone Idyll - Born in Surbiton, using traditional methods and ingredients with curious modern twists.

London bone dry gin 7 10.5

Super smooth and a classic. Served with Indian tonic & fresh grapefruit

Blushing pink gin 7.5 11.2

How a pink gin should be, bursting with fresh raspberry & pink peppercorn served with elderflower tonic, raspberries & sage

Barrel aged gin 8 11.4

A London dry gin, invigorated by 3 months in a whiskey barrel. Perilously perfect neat or served with ginger ale, fresh orange & cinnamon

All gins served with Fever Tree tonic (light tonic available)

Sparkling

125ml btl

Prosecco Bio 8.4 39

Bernardi
Bright, simple and dry with apple notes

Classic Cuvée Brut 11.7 59

Charles Palmer 2016 Sussex
Genuine future star of English pop. Rich with a fine foam, bags of character

Leander Pink Brut 12 62

Digby Fine English, NV, Sussex
A delicate bouquet of strawberries and red berries, carried with a light creamy mousse

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

Settembre Bianco (Catarratto) 6.4 8.1 27

Ciello, 2021, Marsala, Sicily, Italy
Low intervention, apple and apricots with a fresh grapefruit zip and good length

Albariño 7.9 10.9 37

Lagar de Cervera, 2021 Rias Baixas, Spain
Clean lemon peel, apple and ripe pear partnered with pineapple & quince. Well integrated acidity with fantastic structure

Mâcon-Cruzille 9.10 12.8 42

Domaine de L'Echelette, 2018, Maconnais, France
Light-oaked, crisp and full bodied with rich aromas of lemon, orchard fruits, honey and butter

Gran Cerdo Blanco (Viura) 29

Gonzalo Grijalba, 2021, Rioja, Spain
Medium bodied, fruity and dry

Trebbiano d'Abruzzo 32

Gianni Masciarelli 2020 Marche, Italy
Bursting with aromatic yellow fruit with green apple and a hint of almonds

Petit Bourgeois (Sauvignon Blanc) 35

Domaine Henri Bourgeois, 2021, Sancerre, France
High acidity with lime peel, pink grapefruit gooseberry alongside flint & thyme. Long and aromatic

Riesling 1er Cru 45

Domaine Mathis Bastian, 2018, Remich, Luxembourg
Medium sweet and a flirtation of spritz, complex aromatics of honeysuckle, lemon peel with ripe passionfruit and peach. Refreshingly clean acidity

Meursault les Chevalieres 88

Domaine Yves Clerget 2019, Burgundy, France
Perfectly balanced acidity, fresh fruit and full body. The finish is long with a hint of baking spice.

Beer & Cider

1/2 Pint Pint

Jawbone Brewery, Twickenham riverside

Shiuli is proud to serve a very special, locally brewed beer

Pale Ale - Bone Idle 4.6% Draft 3.8 6.4

Stout - Weekend Millionaire 440ml 6

Twickenham Fine Ales

London's oldest independent brewery

Lager - Paradise Pilsner 4.6% Draft 3.5 6.1

Golden Ale - Twickenham Naked Ladies 4.4% 5.4

Cider - Curious Apple 5.2% 330ml 5.5

Signature Cocktails

Shiuli Gin Fizz 9.8

A refreshing mix of our signature Shiuli Botanical gin

Barrel aged negroni 11

Bone Idyll's barrel aged gin blended with Cocchi di Torino vermouth, Sipello, fresh orange zest and cinnamon. A moreish bittersweet treat

The Secret Garden 11.5

Shiuli Botanical Gin, delicate cucumber, mint and St Germain elderflower liqueur blended with prosecco and a squeeze of fresh lemon

Jaggery Old Fashioned 11.9

Peppery and spiced Bulliet Rye whiskey, smoothed with rich Indian palm sugar with Angostura bitters and a hint of orange citrus

Nagpore Bellini 10.5

A juicy and rich aromatic blend of Cointreau, orange marmalade and Cocchi di Torino, bubbling with Prosecco

Mysore Martini 11.6

Intense dark chocolate bitters with rich 'Kaapi' Indian filter coffee. Our own indulgent twist on an espresso martini



Orange & Rose

125ml 175ml btl

Lovamor (Albillo) 8.9 12.1 44

Alfredo Maestro 2021, Castilla y Leon, 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 lasting aromatic finish,

Côtes de Provence Préférences 34

Domaine des Mapliers, 2021, Provence
Delicate ripe red berries with clean grapefruit citrus. Dry, with crisp acidity and balanced silky structure.



Red Wine

125ml 175ml btl

Settembre (Nero d'Avola) 6.4 8.1 27

Ciello, 2021, Marsala, Sicily, Italy
Juicy, unoaked with strawberries, cherries & plums. Inky black with medium tannins

Rosso di Montepulciano (Sangiovese) 7.5 10.6 42

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

Bourgogne Rouge Oka (Pinot Noir) 10.4 14.1 56

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

Gran Reserva Viña Arana 11.5 15.9 62

La Rioja Alta S.A, 2015, Spain
Refined plush tannins, balanced acidity with fantastic complexity. Bursting with red fruit, plums and berries partnered with vanilla, cedar. Truly exceptional versatile wine

Gran Cerdo Rosso (Tempranillo) 29

Gonzalo Grijalba 2021, Rioja, Spain
Clear cherry and cassis with earthy notes. with green apple and hints of almonds

Gamay de Touraine 34

Henry Marionnet, 2020, Touraine, France
Bursting with red berries, vibrant cherry and blueberries Rich, full bodied and smooth

Marcillac 'Lo Sang del Pais' (Mansois) 35

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

Viña Alberdi Crianza 45

La Rioja Alta S.A, 2018, Spain
Intense red fruits and dark cherry, refined soft tannins with notes of vanilla and cinnamon. Light and fresh with complexity

Crozes-Hermitage Silene 53.5

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

Grand Cru Classe St Emilion 98

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

Baune Clos des Aigrots 1er Cru 105

Domaine Lafarge 2016, Burgundy, France
Wonderful depth and precision, eucalyptus, red fruit, black berries, dried tobacco, great balance and acidity

Alcohol Free

MOCKTAILS

Shiuli Fizz 6.7

Sweet and refreshing, jasmine, lemon and rose hip

MADE WITH EVERLEAF

Non-alcoholic spirit

Lychee Marine 7.2

Crisp and juicy lychee, with Everleaf Marine & soda

Mercara Mudslide 7.4

An explosion with every sip, Everleaf Forest, mango,

Bodha - 250ml

Botanicals, Spice & Love

Chilli Lemonade 4.7

Persian lime and Mexican lemon, balanced with the spices

Ginger Spice 4.7

Sugercane Jaggery from southern India and ginger extract, layered with citrus juices of lime and lemon rounded off with peppery herbs and spices

Rose & Cardamom 4.7

Delicate Bulgarian Damask rose and warm Indian cardamom. Light and refreshing

SOFT

Fresh lemonade 4.7

Tamarind ginger fizz 6.1

Grenadine + soda 4.1

LASSI

Honeycomb, ginger & fennel 4.5

Preserved mango 4.5

Alcohol Free Beer <0.5% 440ml

Lowtide brewery

Forgot to take my pils - Pilsner 4.9

West coast hop lock - Pale Ale 4.9



Whiskey/Spirits

25ml 50ml

Cutty Sark Storm Blend 5.1 7.9

Tropical fruity flavours 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

25ml 50ml

Bone Idyll Vodka 5.5 10

Bone Idyll botanical rum 5.5 10

Arette Blanco Tequila 5.5 10

Sipello 5.5 10

Ask your server for more options

Add a Fever-Tree mixer for £1.50

Hot Drinks

Shiuli Masala chai 4.3

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 (serves 1-2) 4.9

Fresh turmeric (regular, almond or oat milk)

Festive mulled wine 5.9

Festive mulled non-alcoholic cider 5.1

Unlimited 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. Please inform your server if you wish to opt out.

