

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

Small Plates

Chicken 65 A 'Buhari' classic - spice coated, crispy chicken with curry leaves	10.8
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	10.9
Pickled celery Raw, with sesame seed crunch	4.6
Samphire onion bhaji Britain's favourite snack with shallots and samphire	6.9
Chilli tofu / prawn Indian-Chinese urban classic with ginger, soy and peppers	10.9 / 14.3
Edamame & podi Steamed edamame pods, gunpowder sprinkled	5.9
Steamed momos Chicken dumplings with spicy dip	8.6
Malai chicken Chives and cream cheese marinade with hints of cardamom and mace	10.8
Amritsari fish A street food classic; crispy fish with herb chutney	10.3
Truffle sea salt naan	6.9
Bone marrow butter naan	6.9
Makhana Toasted superfood fox nuts	4.4
Vadams and dips Lentils, rice and sago crackers with chutneys	5.9

Spring Tasting Menus

£48 / £59

Please ask your server for details

Grills

Aloo tikki Pan-grilled spiced potato cake with a banana blossom filling	11.6
Saffron paneer With pineapple and peppers	13.3
Roasted broccoli With hazelnut crumble and cranberries	11.6
Hariyali salmon Herb marinade with ginger and lime leaf	15.7
Golden turmeric prawns Kashundi mustard & turmeric marinated prawns	19.9
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

Rice & Breads

Cauliflower rice	3.9
Steamed basmati	3.9
Saffron berry pulao	4.9
Naan	4.1
Butter naan	4.3
Cheese naan / Garlic naan	4.6
Date, coconut & poppy seed naan	4.9
Tandoori roti	4.1
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
Wild mushroom khorma A silky cashew nut sauce finished with nutmeg	14.9
Chickpea & kohlrabi masala A robust chickpea curry with spring greens	14.9
Skinny makhni vegan kofta / paneer	14.9
Skinny makhni chicken A 2021 avatar of the legendary Old Delhi butter chicken with no butter or cream but with all the flavour and happiness of the original	16.7
Old Delhi butter chicken	16.7
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	16.8
Lamb shank roganjosh Kashmiri spices add a lovely depth to this classic	21.6
Saagwala chicken Savoury umami in this green chilli-spinach sauce	16.7
Slow roasted peppery lamb The legendary 'Velu military' dish reinvented	18.9

Sides

Slow-cooked black lentils with rajma	7.3
Burnt garlic yellow lentils with lauki	6.7
Smoked aubergine bharta	7.9
Cumin potatoes	5.9
Apple & cucumber raita	3.9

Sunday Specials

Please ask your server for details

