



# 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

#### Burrata chaat 10.9

A medley of flavours and textures chickpeas, pomegranate and sev

#### Pickled celery 4.6

Raw, with sesame seed crunch

#### Samphire onion bhaji 6.9

Britain's favourite snack with courgette and samphire

#### Chilli tofu 10.9

Indian-Chinese urban classic with ginger, soy and peppers

#### Edamame & podi 5.9

Steamed edamame pods, gunpowder sprinkled

#### Truffle sea salt naan 6.9

#### Makhana 4.4

Toasted superfood fox nut

#### Vadams and dips 5.9

Lentils, rice and sago crackers with chutneys

#### Spring Tasting Menus

£48 / £59

Please ask your server for details

### Grills

#### Aloo tikki 11.6

Pan-grilled spiced potato cake with a banana blossom filling

#### Saffron paneer 13.3

With pineapple and peppers

#### Roasted broccoli 11.6

with hazelnut crumble and cranberries

#### Grill sampler veg 14.3

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 14.9

Home-made paneer crumbled over green goodness

#### Wild mushroom khorma 14.9

A silky cashew nut gravy finished with nutmeg

#### Chickpea & kohlrabi masala 14.9

A robust chickpea curry with spring greens

#### Skinny makhni vegan kofta / paneer 11.6

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

#### Jackfruit & vegetable Biryani 17.3

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

### 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

