



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

