



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 Indian-ness, it has wonderful stories to tell.

One Planet Dish

Roasted broccoli 7.9 / 12.9

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

Small Plates

Beetroot tikki Pan-grilled beetroot kabab with warming spices and a pistachio crust	11.1	Prawn pepper-fry Stir-fried prawns in dark-roasted spices with fennel shavings	12.9	Amritsari fish A street food great; crispy fish with samphire pakoras	11.3
Malai chicken Delicate and mild kabab with a cream cheese and cardamom marinade	11.3	Grilled scallops Seared scallops on tomato thokku with mixed peppercorns; spiced gram flour boondi	12.9	Chilli tofu (or) paneer Indian-Chinese urban classic with baby corn tempura, soy and peppers	11.1
Burrata chaat A medley of flavours and textures with chickpeas, pomegranate and sev	11.1	Samphire onion bhaji Britain's favourite snack with shallots and samphire	8.6	Chicken 65 A 'Buhari' classic - spice coated, crispy chicken with curry leaves	11.3
Duck samosa Parcels of Gressingham duck, peas and spices	12.6	Truffle sea salt naan	6.9	Steamed momos Chicken dumpling with spicy dip	8.9
Edamame & podi Steamed edamame pods, gunpowder sprinkle	6.9	Bone marrow butter naan	6.9	Vadams & dips lentil, rice and sago crackers with chutneys	7.3



Mains

A great way to sample our offering would be to order a mix of grills and curries for the table

Grills

Anjeeri paneer Spiced fig filling; golden turmeric marinade	13.9
Bharwan mushroom Grilled portabella with a spiced courgette filling	13.9
Roasted broccoli With hazelnut, kumquat and cranberries	12.9
Hariyali salmon Herb marinade with ginger and kaffir lime leaf	16.9
Kalonji prawns Kashundi mustard, nigella seed marinated prawns	19.9
Tandoori chicken (or) Chicken tikka A classic of Indian dhabas	15.1
Shiuli lamb chops British lamb chops in our signature marinade	23.9

Grill sampler: Veg 14.3 / Non veg 20.3

Choose any 3 grills for a sampler platter (serves one)

Our team of passionate and professional chefs mixologists and sommeliers have crafted a selection of dishes and drinks – some simple and some to luxuriate in. We are proud to source the best seasonal and local produce where possible and create dishes that have true harmony of textures, flavours and emotions.

My philosophy of heritage, health and happiness lies at the core of my cooking and reflects my journey as a chef. Shiuli is my kind of place; where mindful food is presented in a friendly, happy setting.

We hope you have a truly memorable experience with us.

Alfred Prasad, Patron Chef

Curries

Black kale saag paneer Home-made paneer crumbled over green goodness	16.9
Wild mushroom Chettinad Kalpasi, curry leaf and peppercorns transport you to the rich land of Chettiars	16.6
Chickpea & pumpkin masala A robust, rustic and warming curry	15.9
Vegetable khorma Mild and creamy, with cashew nuts, cardamom and white pepper	16.9
Skinny makhni vegan kofta / paneer	16.9
Skinny makhni chicken With no butter or cream but all the flavour and happiness of the original	18.6
Old Delhi butter chicken The velvety original	18.6
Malabar prawn & mango A fragrant coconut-based sauce that pairs perfectly with prawn and mango	19.1
Seabass & crabmeat moilee In a coconut milk curry with shallots and turmeric	18.9
Saagwaala chicken Savoury umami in this homey spinach sauce	18.6
Railway chicken A spicy, warming chicken curry for the soul	18.6
Slow roasted peppery lamb The legendary 'Velu military' dish reinvented	21.9
Lamb shank roganjosh Kashmiri spices add a lovely depth to this classic	22.9
Venison salli kheema A spicy curry of ground lean venison, parsnip & peas; topped with 'salli' potatoes	22.9

Biryani

This slow cooked, one pot meal is chef Alfred's ultimate Indian dish. Served with raita

Jackfruit & veg	19.1
Seafood	21.9
Chicken	19.9
Lamb	22.9

Sides

Slow-cooked black lentils with rajma	8.9
Burnt garlic yellow lentils with lauki	8.1
Chilli-garlic spinach	8.9
Smoked aubergine bharta	8.9
Tempered urlai potatoes	7.9
Cucumber & mint raita	5.1

Rice & Breads

Cauliflower rice	4.6
Steamed basmati	4.9
Saffron berry pulao	5.6
Naan / Tandoori roti	4.9
Butter naan	5.1
Cheese naan / Garlic naan	5.5
Kheema naan	6.9
Date, coconut & poppy seed naan	5.9
Gluten free roti (add truffle oil £2)	5.1

Tasting Menus

Please ask your server for details

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.

