



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.

Roasted broccoli 7.9 / 12.9
Our signature dish with hazelnut crumble is also our most sustainable dish

Small Plates

- Burrata chaat** (vo) 11.1
A medley of flavours and textures with chickpeas, pomegranate and sev
- Beetroot tikki** (vo) 11.1
Pan-grilled beetroot kabab with warming spices and a pistachio crust
- Chilli tofu** (v) (or) paneer 11.1
Indian-Chinese urban classic with baby corn tempura, soy and peppers
- Edamame & podi** (v) 6.9
Steamed edamame pods, gunpowder sprinkle
- Samphire onion bhaji** (v) 8.6
Britain's favourite snack with shallots and samphire
- Truffle sea salt naan** 6.9
- Vadams and dips** (v) 7.3
Lentils, rice and sago crackers with chutneys

Grills

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

- Bharwan mushroom** 13.9
Grilled portabella with a spiced courgette filling
- Anjeeri paneer** 13.9
Spiced fig filling; golden turmeric marinade
- Roasted broccoli** (v) 12.9
With hazelnut, kumquat and cranberries

Grill sampler veg 14.3
A sampling of our Tandoor offering

Mains

- Black kale saag paneer** (vo) 16.9
Home-made paneer crumbled over green goodness
- Wild mushroom Chettinad** (v) 16.6
Kalpasi, curry leaf and peppercorns transport you to the rich land of the Chettiers
- Chickpea & pumpkin masala** (v) 15.9
A robust, rustic and warming curry
- Vegetable khorma** (vo) 16.9
Mild and creamy, with cashew nuts, cardamom and white pepper
- Skinny makhni Vegan kofta** (v) / Paneer 16.9
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
- Old Delhi paneer makhni** 16.9
The velvety original

Biryani 19.1
Jackfruit, paneer & veg Biryani (vo)
Slow cooked and aromatic, this one pot meal is Chef Alfred's ultimate Indian dish; served with cucumber and mint raita

Rice & Breads

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

Sides

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

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

Tasting Menus
Please ask your server for details

(v) Vegan (vo) Vegan option

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.

