


# Shiuli

## Desserts

**Black rice kheer** 6.9   
toasted coconut | jaggery | vegan ice cream

**Rhubarb & strawberry rasmalai** 6.9  
poached milk cake | rhubarb compote | pistachio & cardamom

**Textures of mango\*** 10.1   
fresh mango | kulfi | espuma

**Crumble of the day** 8.9  
with saffron custard

**Decadent chocolate fondant** 8.9  
Madagascan vanilla ice cream | salted toffee sauce

**Kulfi trio** 7.9  
Iranian pistachio | preserved mango | malai kulfi

 Vegan  Vegan option available \* subject to availability

## Dessert Cocktails

**Mysore Martini** Bone Idyll vodka, banana & chocolate liqueur, fresh espresso **12.4**

**Amrut Coffee** Irish coffee, Amrut single malt, rich jaggery, cognac cream **12.1**

**MonteNegroni** Herby and aromatic, Amaro Montenegro, Aperol, orange peel **11.2**

**Amorish** Popcorn infused Disaronno, Barrel Aged gin, Sipello, Baldoria vermouth **11.2**

**Paan Old Fashioned** Bulliet rye whiskey, Jaan paan liqueur, orange bitters **11.2**

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 would be added to your bill.





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## Dessert Wine

### Pedro Ximenez 50cl

*Emilio Hidalgo, Jerez, Spain*

Sweet sticky packed raisins, treacle & gentle spices

75ml btl

5.9 32

### Jurançon La Magendia 37.5cl

*Clos Lapeyre 2019, South-West France*

Classic southern French dessert style with mango and candied lemon

6.6 35

## After Dinner

25ml 50ml

### Disaronno

5

### Baileys

5

### Amaro Montenegro

6

### Jaan paan liqueur

6

### Somerset Cider Brandy 3yr

6 11

### Remi Landier Special Pale -

6.8 13

### Fins Bois Cognac 2012

Paul John Pedro Ximenez Cask 9 16



## Hot Drinks

### Warm cumin water 4.9

Keralan jeera vellam, the perfect digestive from ancient times

## Tea

### Shiuli masala chai

Our in-house toasted, ground chai spices with almond milk offers a cup of joy

4.9

### Fresh mint tea

With lemongrass

3.9

### Turmeric chai

Fresh turmeric, ginger; served with oat milk

4.9

### Breakfast Blend, Soul cafe

4.3

### Darjeeling, Postcard teas

4.3

### Chamomile, Postcard teas

4.3

### Earl Grey, Dilmah tea

4.3

### Green tea ginseng, Suki teas

4.3

## Coffee

### Amrut 'Irish' Coffee 12.1

Amrut single malt, mysore coffee, jaggery and cognac cream

### Single / double espresso

3.3

### Macchiato

3.3

### Cortado

3.9

### Americano

3.9

### Flat white

4.1

### Latte

4.1

### Cappuccino

4.1

Indian Monsoon Malabar coffee beans: distinct nutty and chocolate notes with a slightly spicy flavour and a clean finish. Sourced locally from Soul Cafe.

*Oat/ almond milk and decaf options available*

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