



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 8 / 13

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

Small Plates

Courgette flower	12
With a 'dahi kabab' & truffle-honey filling in a kalonji flavoured tempura	
Burrata chaat	11
A medley of flavours and textures with chickpeas, pomegranate and sev	
Malai chicken	12
Delicate and mild kabab with a cream cheese & cardamom marinade	
Samphire onion bhaji	9
With shallots, samphire and toasted fennel seeds	
Edamame & podi	7
Steamed edamame pods, gunpowder sprinkle	

Soft-shell crab koliwada	13
Crisp and delicious Mumbai fisherman's classic	
Grilled scallops	12
Seared scallops on tomato thokku with mixed peppercorns; coconut milk pearls	
Duck samosa	12
Parcels of Gressingham duck, peas and spices	
Truffle sea salt naan	7
Bone marrow butter naan	7

Amritsari fish	12
A street food great; spiced sustainable fish with samphire pakoras	
Chilli tofu (or) paneer	11
Indian-Chinese urban classic with baby corn tempura, soy and peppers	
Chicken 65	11
A 'Buhari' classic - spice coated, crispy chicken with curry leaves	
Steamed momos	9
Chicken dumpling with spicy dip	
Vadams & dips	7
Lentil, rice and sago crackers with chutneys	



Mains

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

Grills

Asparagus seekh	14
Minced asparagus kabab; rhubarb chutney	
Achari paneer	15
With pineapple in a pickling spice marinade	
Roasted broccoli	13
With hazelnut, kumquat and cranberries	
Hariyali salmon	18
Herb marinade with ginger and kaffir lime leaf	
Kalonji prawns	21
Kashundi mustard and nigella seed marinade	
Tandoori chicken (or) Chicken tikka	16
A classic of Indian dhabas	
Shiuli lamb chops	26
British lamb chops in our signature marinade	

Grill sampler

Choose any 3 grills for a sampler platter (Serves 1)

Veg 15 / Non veg 21

Our team of passionate and professional chefs 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 to bring you a little bit of India, with our Shiuli hospitality.

Alfred Prasad, Patron Chef

Curries

Skinny makhni	
With no butter or cream but all the flavour and happiness of the original	
Vegan kofta (or) Paneer	17
Chicken	19
Black kale saag paneer	18
Home-made paneer crumbled over green goodness	
Spring vegetable Chettinad	17
Kalpasi, curry leaf and peppercorns transport you to the rich land of the Chettians	
Chickpea & asparagus masala	17
A robust, rustic and warming curry	
Morel & vegetable khorma	18
Mild and creamy, with cashew nuts, cardamom and white pepper	
Old Delhi butter chicken	19
The velvety original	
Malabar prawn & mango	20
A fragrant coconut-based sauce that pairs perfectly with the prawn and mango	
Seabass & crab meat moilee	20
In a coconut milk curry with shallots and turmeric	
Adraki murg	19
Ginger & citrus notes add a lovely finish to this chicken 'bhuna'	
Railway chicken	19
A spicy, warming chicken curry for the soul	
Lamb saag	23
Savoury umami in this homey spinach sauce	
Lamb shank roganjosh	23
Kashmiri spices add a lovely depth to this classic	



Biryani

This slow cooked, one pot meal is Chef Alfred's ultimate Indian dish.

Jackfruit & vegetable	20
Chicken	21
Seafood	23
Lamb	24

Sides

Slow-cooked black lentils with rajma	9 / 12
Tadka yellow lentils with lauki	8 / 11
Chilli-garlic spinach	9
Grilled okra	9
Cumin potatoes	8
Cucumber & mint raita	5

Rice & Breads

Cauliflower rice	5
Steamed basmati	5
Saffron berry pulao	6
Naan / Tandoori roti	5
Butter naan	6
Cheese naan / Garlic naan	6
Kheema naan	8
Date, coconut & poppy seed naan	7
Gluten free roti (add truffle oil £2)	5

Tasting Menu

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.

