

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 vo	11
A medley of flavours and textures with chickpeas, pomegranate and sev	
Chilli tofu v (or) paneer	11
Indian-Chinese urban classic with baby corn tempura, soy and peppers	
Samphire onion bhaji vo	9
With shallots, samphire and toasted fennel seeds	
Edamame & podi v	7
Steamed edamame pods, gunpowder sprinkle	
Truffle sea salt naan	7
Vadams & dips	7.5
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 v	14
Minced asparagus kabab; rhubarb chutney	
Achari paneer	15
With pineapple in a pickling spice marinade	
Roasted broccoli v	13
With hazelnut, kumquat and cranberries	
Grill sampler	15
Enjoy a sampling of our Tandoor grills	

Biryani

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

Jackfruit & vegetable vo 20

Curries

Skinny makhni

With no butter or cream but all the flavour and happiness of the original

Vegan kofta v (or) Paneer 17
Old Delhi paneer makhni 17

Black kale saag paneer vo 18
Home-made paneer crumbled over green goodness

Spring vegetable Chettinad v 17
Kalpasi, curry leaf and peppercorns transport you to the rich land of the Chettiars

Chickpea & asparagus masala v 17
A robust, rustic and warming curry

Morel & vegetable khorma 18
Mild and creamy, with cashew nuts, cardamom and white pepper



Rice & Breads

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



Sides

Slow-cooked black lentils with rajma	9 / 12
Tadka yellow lentils with lauki v	8 / 11
Chilli-garlic spinach v	9
Grilled Okra, spice sprinkle v	9
Cumin potatoes v	8
Cucumber & mint raita vo	5

Tasting Menu

Please ask your server for details

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

v Vegan

vo Vegan option available

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.