



YAATRA

Indian Restaurant & Bar

YAATRA is more than a restaurant — it's a thoughtfully curated journey through the rich and diverse culinary landscape of India. Drawing inspiration from the Sanskrit word *yaatra*, meaning “**journey**”, we invite you to explore the country's heritage through the lens of its most cherished traditions: **its food**.



1 Our story begins in the northern reaches of India, where the bold, robust flavours of Punjab, Kashmir, and the Himalayan belt take center stage. Here, age-old recipes passed down through generations meet the finesse of modern presentation. *Enjoy smoky tandoori grills, creamy lentils slow-cooked over hours, saffron-laced stews, and Himalayan soul food shaped by high-altitude spices and foraged herbs.*

2 Our culinary vision is guided by Patron Chef Krishnapal Negi and Head Chef Amit Bagiyal, both of whom hail from small villages in the Garhwal region of the Himalayas, where the Ganga River flows beside their childhood homes. Their upbringing amidst terraced fields, mountain herbs, and deeply rooted food traditions brings an authenticity and sensitivity to Yaatra's menu that is both rare and profound.

From the snow-capped hills to the fertile plains, Northern India's cuisine reflects a spectrum of influences — from Mughal refinement to pastoral simplicity. **Our chefs bring not just technical mastery, but lived experience and a deep respect for the landscapes and people that shaped them.**

4 Venture west into the deserts and royal courts of Rajasthan and Gujarat, where inventive vegetarian fare meets opulent festive dishes. *Here, thalis are more than meals — they are edible expressions of geography, climate, and community.*

3 As your journey continues, you'll explore the nuanced flavours of Eastern India, where Bengal's cuisine blends delicacy with intensity. Think *mustard-infused curries, fragrant rice dishes, and sweets like rosogolla* that have become cultural icons.

6 In Maharashtra, the journey pauses at the crossroads of coastal abundance and cosmopolitan innovation — where *street food* energizes cities like Mumbai, while *home-style recipes* preserve family traditions.

7 At Yaatra, each dish is crafted with intention, drawing from authentic regional techniques, responsibly sourced ingredients, and a passion for storytelling through food. **Our menus honour both the diversity and unity of Indian cuisine — one plate at a time.**

5 Travel south and you'll encounter the vibrant variety of cuisines from Tamil Nadu, Kerala, and Andhra Pradesh — from *tangy tamarind stews and crisp dosas to coconut-based curries and spice-laden seafood*, all rooted in regional identity and seasonal rhythms.

YAATRA is not just about where you eat, but where food can take you. We invite you to discover India — not just its flavours, but its essence — through a dining experience that is as refined as it is rooted.



Your journey begins here.

SNACKS

Truffle Cheddar Kulcha (m, su)	8
Freshly baked truffle ghee naan stuffed with cheese, onion, served with raita	
Poppadoms & Chutney (m, su)	7
An assortment of roasted and fried poppadoms, served with sweet mango chutney and cooling mint yoghurt	
Pickles & Bread Platter (m, g, mu)	14
A true taste of Indian kitchens and comfort — A hearty selection of homemade jackfruit pickle, tawa chicken pickle served with warm roti, buttery garlic naan	
Guntur Chilli Paneer (m, n, se)	12
Fermented chilli glazed diced paneer, curry leaf & bell pepper, toasted sesame	
Calamari Pakora (e, mo)	13.5
Amritsari style golden-fried calamari, spiced with ajwain and Kashmiri chilli, mooli, green garlic mayo	
Chicken 65 (for Whisky Lovers) (m, so, mu)	12
Tossed in chilli-yoghurt glaze, tempered with garlic and curry leaf, and spiced to awaken the palate. Perfect with peated whisky or smoky malts.	

STARTERS *“Rooted in tradition, inspired by travel.”*

Avocado Dahi Puri (m, g)	12
Crispy puris filled with a spiced avocado mash, yoghurt, mint & tangy chutneys, thin sev	
Shahi Chaat Tokri (m, g, su)	15
A modern twist on Delhi street-style — Flavours served with elegance, Masala chana mousse, crispy potato, honey yoghurt espuma, tamarind sauce, pomegranate	
Konkani Crab (cr, m, g)	16
Classic goan-portuguese dish made with coconut spiced crab curry, ground coconut podi, served with layered paratha	
Togarashi Coastal Scallop (m, g, mo, mu).....	18
Grilled on shell scallop, togarashi spiced butter, Malabar region coconut ginger sauce, citrus podi	
Punjabi Veg Samosa (g, su).....	10
Hand-folded samosas filled spiced potato, raisin & green peas, served with mint & tangy tamarind chutney	
Chicken Keema Samosa (g, su)	11
Hand-folded samosas filled with slow cooked minced chicken, served with mint & tangy tamarind chutney	
Hemp Chutney Momo (m, g, se, so)	14
Stir-fried Himalayan dumplings (paneer or chicken) filled with mountain herbs, garlic, and green chilli — tossed with, spring onion & smoked tomato-bhang-chilli chutney	

TANDOOR & GRILLS

All served with refreshing mooli salad and mint chutney

Flambéed Mustard Prawn (m, cr, mu, alcohol) *Flambéed on the table*	25
Tiger prawns marinated in a blend of kasundi, sharp English, and smooth Dijon mustards	
Bhutte Ke Kebab (ve, g)	14
Kebabs made with smoked sweetcorn, fresh herbs, and warming spices * served with sautéed sweetcorn	
Achari Paneer Shashlik (m, mu, su)	15
Grilled paneer, marinated in roasted fennel, caraway & hung yoghurt	
Ajwain Chicken Tikka (m, mu, su)	15
Tender chicken tikka marinated with ajwain, garlic, and mustard oil	
Kashmiri Lamb Chop (m, mu, su)	25
Heritage Herdwick lamb, marinated in a Kashmiri-inspired blend of saffron, fennel, and dried ginger	
Yaatra Kebab Platter (m, g, mu, su, cr)	35
Signature kebabs, grilled to perfection: Ajwain-spiced chicken, aromatic Kashmiri lamb chops, kasundi-marinated prawns, and smoky corn kebab	

ce Celery	g Gluten	cr Crustaceans	e Egg	f Fish
m Milk	mo Molluscs	mu Mustard	n Nuts	p Peanuts
se Sesame	so Soya	su Sulphites	ve Vegan	l Lupins

MAIN COURSES

Sea Bream & Shrimps (mu, f, cr)	25
Pan-seared sea bream fillet and juicy shrimps in a spiced coastal marinade, set over a pandan leaf-infused Sri Lankan coconut kiri hodi; finished with a curry leaf sambal for aroma and heat	
Organic Roots & Kohlrabi Kofta (ve)	22
Hand-formed vegetable and kohlrabi koftas, fried until crispy, served with a delicate coconut korma, infused with curry leaf and green chilli; finished with root vegetable crisps and lotus seed for texture	
Gucchi Methi Malai (m)	24
Wild Himalayan morels, fresh methi leaves, green peas, simmered in delicate saffron creamy sauce; finished with root vegetable crisps and lotus seed for texture, garnish with edible silver	
Old Delhi Butter Chicken (m, n)	26
A timeless Delhi favourite — Smoky chicken tikka folded into a rich makhani gravy of slow-cooked tomatoes, cream, and ground cashews; finished with a whisper of honey and dried fenugreek	
Mom's One-Whistle Chicken (mu) *Limited availability*	32
Passed down through generations, this chicken curry is pressure-cooked with care and tradition; aromatic house-ground spices, onion & tomato gravy and mother's instinct in every bite	
Chettinad Tenderloin Pepper Masala (m, mu).....	29
Succulent tenderloin slow cooked in a rich Chettinad masala of toasted black pepper, kalpasi (stone flower), fennel, and coconut, braised with baby potatoes and finished with curry leaf-infused ghee	
Garhwal Lamb Osso Buco Curry	28
Executive Chef Amit Bagyal's favourite dish, his grandmother's recipe Slow-braised lamb on bone inspired by the robust flavours of Uttarakhand's Garhwal region — infused with Pahadi spices, mountain garlic, and crushed black cardamom	
Raan-e-Sindhi Biryani (m, g, su) *Limited availability*	36
Tender lamb shank braised overnight in traditional Sindhi spices, layered with saffron-kissed basmati rice, caramelised onions, raisins and rose water. Served with tempered raita.	

SIDES & CONDIMENTS

Cumin Podi Aloo (ve)	7
Baby potatoes tossed in South Indian-style toasted cumin-chilli podi	
Yaatra Special Masoor Dal Palak (m)	7
Red lentils simmered with baby spinach, tempered with garlic	
Smoked Black Lentils & Kidney Beans (m)	8
Creamy slow-cooked dal with subtle smokiness and richness	
Tempered Lauki & Cucumber Yoghurt (m)	5
Refreshing cucumber bottle gourd raita tempered with curry leaf & cumin	
Laccha Onion Salad (ve, su)	5
Crisp onion rings tossed with lemon, green chilli, and chaat masala	
Saffron Rice (m).....	6
Aromatic basmati infused with saffron, light and fragrant	
Steamed Rice	5
Simple, fluffy basmati rice — a neutral base for bold mains	

FRESH BREADS

Himalayan Gahat Lentil Kulcha (m, g)	7
Stuffed flatbread with Himalayan horse gram lentils, brushed with ghee	
Mini Kerala Paratha (2pcs) (g)	5
Flaky, layered parathas — pan-fried and golden	
Garlic Naan / Butter Naan (m, g).....	5
Traditional tandoori naan finished with garlic or melted butter	
Roti (ve, g)	5
Whole wheat Indian flatbread, simple and soft	
Assorted Bread Basket (m, g)	12
A curated selection of house-made Indian breads — perfect for sharing	

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.