

CONTEMPORARY
INDIAN DINING



YAATRA

IN THE HEART OF
WESTMINSTER



WELCOME TO YAATRA PRIVATE DINING & EVENTS

YAATRA – a new type of fine dining experience, located in a beautiful building created in 1906 as Westminster Fire Station...

Within this magnificent space of The Old Westminster Fire Station, YAATRA has been exquisitely designed as a restaurant by the renowned Rosendale Design Studio.

Led by Executive Chef Amit Bagyal, previously of Michelin-starred Benares and Kanishka Mayfair, the stunning new venue will take you on a pilgrimage through India, crossing through famous cities to little-known villages, blending unique cultures and cooking styles.

Created to be the perfect host for events and parties, large and small, the venue provides a breathtaking space to compliment the menu, the range of drinks combined with world class service.

We love hosting your events from wedding receptions, engagement parties, birthdays to corporate dinners. We can help you plan your event as we have a dedicated Events Planning Team.

Let the story unfold...



THE WATCH ROOM

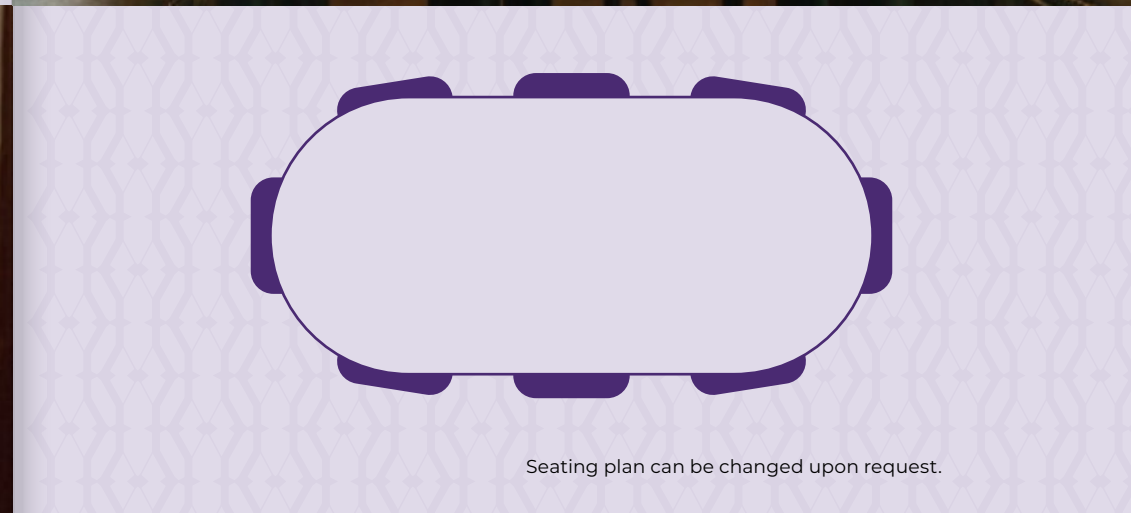
seats 8

One of the only standing watch rooms left in the world...

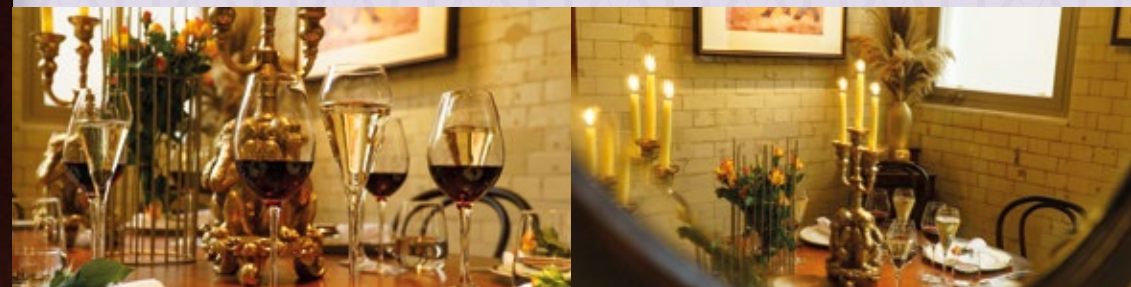
A beautiful room with a fireplace that seats 8 comfortably in a unique private space – Step back in history and sit where the Fire Station Master would watch the horses and carts loaded with buckets of water go out, then time them to come back in.

In this room, famously Winston Churchill told the Fire Station leader to save Westminster Abbey during a WW2 bomb raid, when the Abbey was on fire... he shouted down the crackly telephone line...

'Save the Abbey whatever the cost'!



Seating plan can be changed upon request.



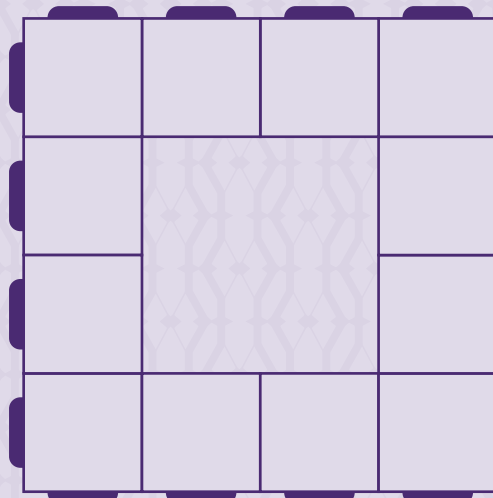
THE STATE ROOM

seats 12 to 20 / standing 50

A stunning room featuring the iconic heritage listed, original tiles from 1906 when the Westminster Fire Station was built.

The beautiful interior décor now includes both hints of Victorian London combined with touches of India. Unless the room is reserved for a private event, tasting menu table reservations may be made for 1 person or up to 20.

It boasts its own unique cocktail list, wine list and menus that aren't available anywhere else in YAATRA – a very special room.



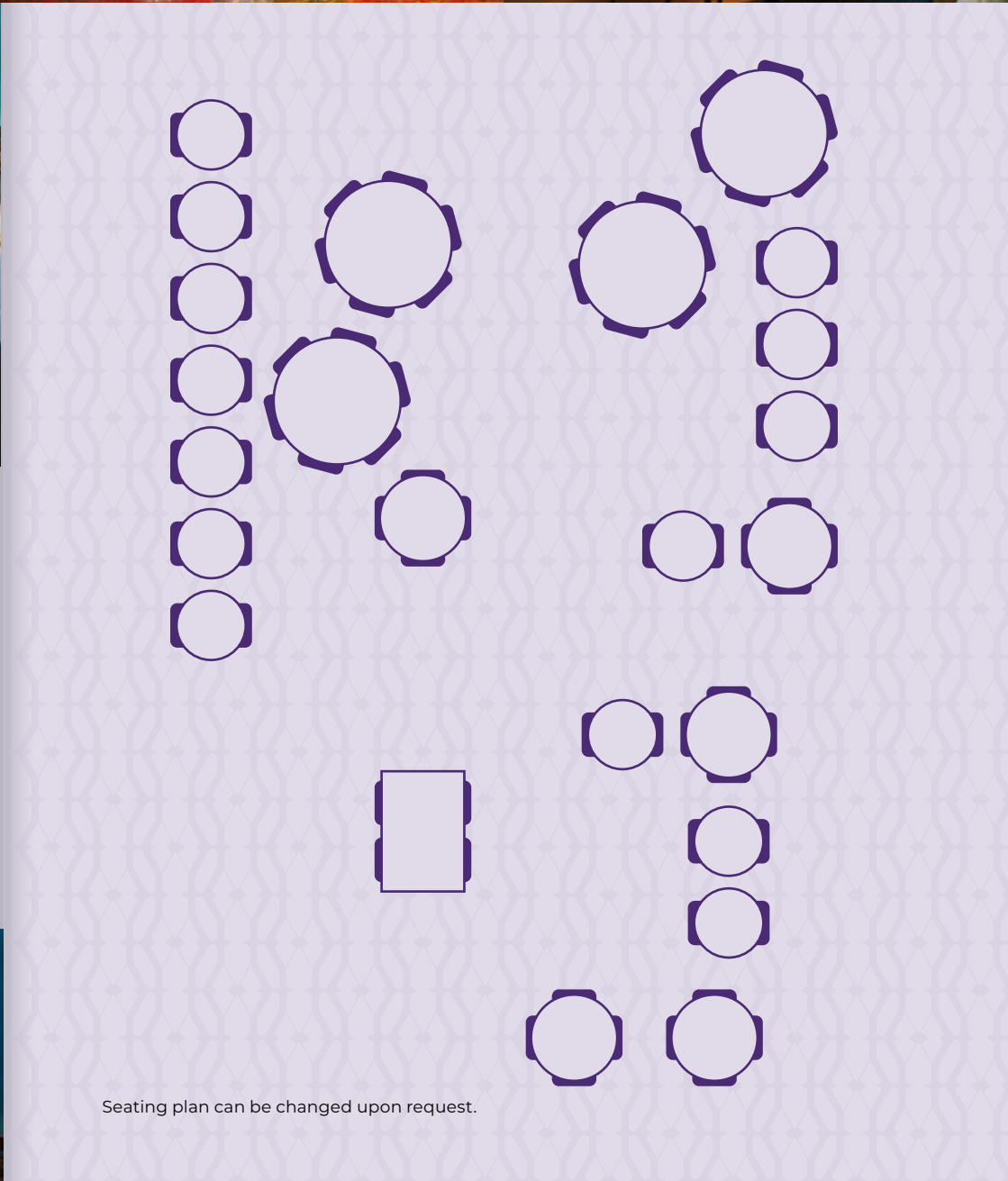
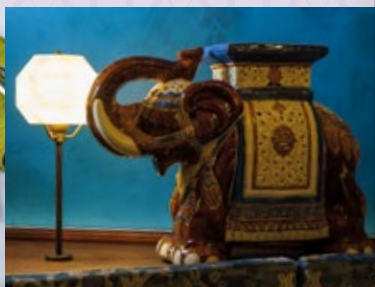
Seats up to 20 in this format. Seating plan can be changed upon request.



THE YAATRA SAPPHIRE RESTAURANT

seats up to 70 / standing up to 150

Featuring an open kitchen, patrons can watch the magic and enjoy the atmosphere of world class chefs working to create unique dishes from around India. A truly memorable space to host any event, with trolley service for various dishes, flaming flambés and delicious desserts... this room is alive with theatre.



Seating plan can be changed upon request.



THE YAATRA RUBY RESTAURANT

seats up to 60 / standing up to 100

Featuring our beautiful bar and fireman's pole table. You can delight in the Royal surroundings and the original Fire Station Doors. This room is perfect for large parties, corporate events and anyone you want to impress!

YAATRA – EXCLUSIVE HIRE
seats up to 170 / standing 300+



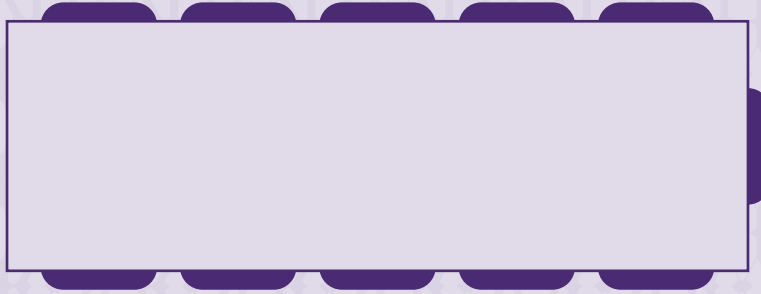
Seating plan can be changed upon request.



THE CHEF'S TABLE

for 9 guests

A unique space next to the heart of YAATRA, with views into the kitchen... Seating 9, it is a wonderful private space for a relaxed evening or a formal tasting menu.



Seating plan can be changed upon request.



CAPACITIES

The Watch Room	seats 8
The State Room	seats 12–20 / standing 50
The YAATRA Sapphire Restaurant	seats 70 / standing 150
The YAATRA Ruby Restaurant	seats 60 / standing 100
YAATRA Restaurant Exclusive Hire	seats 170 / standing 300+
The Chef's Table	seats 9

VENUE FEATURES

- ♦ WIFI available
- ♦ Personalised menus and place cards
- ♦ Signature cocktails
- ♦ Music options available
- ♦ Recommended florists
- ♦ Cloak room facilities
- ♦ Recommended entertainment
i.e. DJs, pianists etc.
- ♦ YAATRA Bar

THE CURRY FEAST

£49.50 per person · Served Maharaja style

It's a feast for all your senses and a journey through India's classic curries

TO START

Kebab Platter (d) (n)

Ajwani marinated chicken, tawa masala seabass, Amritsari prawn served with mint sauce & radish salad

THE CURRY FEAST

Butter Chicken (d)

Tandoor cooked corn-fed chicken tikka simmered in a plum tomato and fenugreek gravy

Lamb Rogan Josh (d)

Tender pieces of lamb cooked with Kashmiri red chillies and garlic

Awadhi Lamb Biryani (d)

From the Royal Kitchens in Lucknow; fragrant basmati rice cooked with lamb (or vegetables), along with delicate spices served with cucumber raita

Prawn Malai Curry

Prawns cooked in coconut, cardamom and mace sauce

SERVED WITH

Moong Tadka Dal (vg) · Butter Naan (v) (d) (g)

SUPPLEMENTS FOR BOTH FEASTS

Cucumber Mint Raita (v) (d) 4

Heirloom Vegetable Salad (vg) 6

Masala Onion Salad (vg) 4

Minimum 8 people.

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THE VEGGIE CURRY FEAST

£49.50 per person · Served Maharaja style

It's a feast for all your senses and a journey through India's classic curries

TO START

Vegetable Kebab Platter (v) (d) (n)

A feast of: Tandoor paneer, tandoori soya chaap, green pea galouti served with mint sauce & salad

THE VEGGIE CURRY FEAST

Paneer Makhani (v) (d)

Tender paneer simmered in a plum tomato and fenugreek gravy

Awadhi Veg Biryani (v) (d)

From the Royal Kitchens in Lucknow; fragrant basmati rice cooked with vegetables, along with delicate spices served with cucumber raita

Methi Mutter (vg)

Fresh Fenugreek leaf, mushroom & green peas cooked with creamy onion sauce

Chickpeas (vg)

Overnight tea-soaked pindi chole, cooked with dry mango and pomegranate seeds

SERVED WITH

Moong Tadka Dal (vg) · Butter Naan (v) (d) (g)



FEAST ON A RASMALI CHEESECAKE

£6 per person

Minimum 8 people.

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THE YAATRA MOON

£45.00 per person

STARTERS

Scottish Salmon (d)

Royal cumin and dill marinated salmon tikka,
avocado relish

MAINS

Tandoori Chicken Masala (d) (n)

Tandoor grilled herbs marinated chicken fillet rich plum tomato
and fenugreek sauce

SIDES

Served sharing style

Bombay Aloo (vg)

Yellow Dal (vg)

Butter Naan (v) (d) (g)

Steamed Rice (vg)

DESSERT

Carrot Halwa Tart, Cardamom Ice Cream (v) (d) (g)
with seasonal berries

PETITS FOURS

Minimum 8 people.

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THE YAATRA MOON VEGETARIAN

£45.00 per person

STARTERS

Samosa Chana Chaat (v) (d)

Crispy samosa, chickpeas stew, honey yoghurt,
tamarind chutney

MAINS

Tandoori Paneer Masala (v) (d)

Tandoor grilled herbs marinated paneer tikka,
rich plum tomato and fenugreek sauce

SIDES

Served sharing style

Bamboo Aloo (vg)

Yellow Dal (vg)

Butter Naan (v) (d) (g)

Steamed Rice (vg)

DESSERT

Carrot Halwa Tart, Cardamom Ice Cream (v) (d) (g)
with seasonal berries

PETITS FOURS

Minimum 8 people.

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THE STAR OF YAATRA

£65.00 per person

AMUSE BOUCHE Chef Choice Selection

STARTERS

Amritsari King Prawn (d) (g)

Tandoori grilled carom seeds & yoghurt marinated prawn, pepper bhajia, mint chutney

MAINS

Nilgiri Lamb Rack (d) (g)

Tandoori smoked lamb rack, cilantro, cinnamon & mint sauce, tempered potato salad, roast carrot

SIDES

Served sharing style

Methi Mutter Mushroom (v) (d)

Fresh fenugreek leaf, mushroom & green peas cooked with creamy onion sauce

Black Dal (v) (d)

36 hour slow-cooked black lentil and kidney beans

Butter Naan (v) (d) (g)

Steamed Rice (vg)

DESSERT

Chocolate Mousse, Chocolate Soil, Malala Chai Ice Cream (d) (g)

PETITS FOURS

Minimum 8 people.

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THE STAR OF YAATRA – VEGETARIAN

£65.00 per person

AMUSE BOUCHE Chef Choice Selection

STARTERS

Khubani Paneer Tikka (v) (d)

Tandoori spicy apricot chutney filled cottage cheese, cilantro chutney, quinoa & pomegranate chaat

MAINS

Heritage Garden Of India (v) (d)

Tandoori broccoli, heritage carrot, beetroot & courgette, jalapeno & sesame masala, crispy courgette flower

SIDES

Served sharing style

Methi Mutter Mushroom (v) (d)

Fresh fenugreek leaf, mushroom & green peas cooked with creamy onion sauce

Black Dal (v) (d)

36 hour slow-cooked black lentil and kidney beans

Butter Naan (v) (d) (g)

Steamed Rice (vg)

DESSERT

Chocolate Mousse, Chocolate Soil, Malala Chai Ice Cream (d) (g)

PETITS FOURS

Minimum 8 people.

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YAATRA TASTING MENU

NATIONAL HIGHWAY N44 –
FROM KASHMIR TO KANYAKUMARI

£95 per person

Wine pairings are an additional cost –
£60 for premium pairing wines and £90pp for deluxe pairing wines

WELCOME SNACKS

Chili Garlic Peanut & Crispy Namkeen (v) (n)

AMUSE BOUCHE

Kashmir (d) (g)

Kashmiri harissa lamb cone, fried lentils

Premium • Pirani Prosecco DOC, Veneto, Italy

Deluxe • Castelnau Brut, Reims, France

1ST COURSE

Punjab (d) (g)

Tandoori-grilled carom seeds & yoghurt marinated
king prawn, pepper bhajia, mint chutney

Premium • Chelsea Water Provence Rose, Maison Edme, 2021

Deluxe • Chablis J Moreau Et Fils, Burgundy, France

2ND COURSE

Uttar Pradesh (v) (d) (n)

Saffron malai foam, khasta biscuit, nuts chikki crumble

3RD COURSE

Madhya Pradesh (d)

Dark spiced marinated partridge breast, wild berries & pepper chutney,
fried quail egg

Premium • Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy 2019

Deluxe • Nelson Shiraz, Paarl, Coastal Region, South Africa 2016

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4TH COURSE

Andra Pradesh (d) (g)

8 hours braised beef coorg dark masala, podi dusted ghee idly, pickled onion

Premium • Louis Latour Brouilly Les Saburins

Deluxe • Château Cantin Grand Cru, Saint-Émilion, France

5TH COURSE

Karnatak (d)

Tandoor spiced lamb rack, coriander & mint sauce, potato salad, roast carrot

Premium • 'Aventura' Los Chacayes Sur Malbec, Kaiken Aventura, Mendoza, Argentina

Deluxe • Napa Cellars Zinfandel, California, USA

6TH COURSE

Tamil Nādu (d)

Pan-seared masala turbot, clams, fragrant coconut
& pandan leaf curry, idiyappam

Premium • 'Enchanted Garden of the Eden Valley' Riesling, Dandelion Vineyards, Australia

Deluxe • Macon-Verze Domaines Leflaive, Burgundy France

or

Roe Deer Laal Maas (g) Supplement £12

Hot spiced venison tenderloin, organic roasted beetroot,
saffron mash potato, venison laal maas, served with ghee bajra bread

Premium • Joel Gott Pinot Noir, Oregon, USA

Deluxe • Châteauneuf-du-Pape Tardieu-Laurent, Rhône, France

PRE-DESSERT

Mulled Pear Sorbet, Calamansi Foam (v) (a)

DESSERT

Peach & Berries Flambé (v) (d) (a)

Mixed berries & peach mousse, chocolate sphere,
cardamom ice cream

Premium • Moscato d'Asti DOCC Fratelli Antonio e Raimondo, Italy

Deluxe • Tokaji Blue Label Azzu, 5 Puttonyos, Hungary

Minimum 8 people. This menu is available lunch until 1:45pm and dinner until 9pm.

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YAATRA VEGETARIAN TASTING MENU

NATIONAL HIGHWAY N27 –
FROM GUJARAT TO ASSAM

£95 per person

Wine pairings are an additional cost –
£60 for premium pairing wines and £90pp for deluxe pairing wines

WELCOME SNACKS

Chilli Garlic Peanut & Crispy Namkeen (v) (n)

AMUSE BOUCHE

Gujarat (v) (g)

Jamnagar ramja cone, masala fried lentils

Premium • Pirani Prosecco DOC, Veneto, Italy

Deluxe • Castelnau Brut, Reims, France

1ST COURSE

Rajasthan (v) (d)

Tandoori soya chaap, jodhpur pepper bhajia, mint sauce

Premium • Chelsea Water Provance Rose, Maison Edme, 2021

Deluxe • Chablis J Moreau Et Fils, Burgundy, France

2ND COURSE

Uttar Pradesh (v) (d) (n)

Saffron malai foam, khasta biscuit, nuts chikki crumble

3RD COURSE

Madhya Pradesh (v) (d)

Khubani grilled paneer, quinoa bhel, onion pickle

Premium • 'RUA' Central Otago Pinot Noir, Akarua, New Zealand

Deluxe • Joel Cott Pinot Noir, Oregon, USA



4TH COURSE

Bihar (v) (d)

Stir-fried wild mushroom ghugni, mini truffle kulcha

Premium • Vermentino, Prendas Dolianova, Sardinia, Italy

Deluxe • Brouilly, Château De Briante, Beaujolais, France

5TH COURSE

Assam (v) (d)

Mixed vegetable steamed momo, roasted sesame chutney

Premium • Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy 2019

Deluxe • 'Enchanted Garden of the Eden Valley' Riesling, Dandelion Vineyards, Australia

6TH COURSE

West Bengal (v)

Tandoori broccoli, heritage beetroot & courgette, padron pepper
& sesame masala, courgette flower

Premium • Château Cantin Grand Cru, Saint-Émilion, France

Deluxe • Châteauneuf-du-Pape Tardieu-Laurent, Rhône, France

PRE-DESSERT

Mulled Pear Sorbet, Calamansi Foam (v) (a)

DESSERT

Peach & Berries Flambé (v) (d) (a)

Mixed berries & peach mousse, chocolate sphere,
cardamom ice cream

Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy

Deluxe • Tokaji Blue Label Azsu, 5 Puttonyos, Hungary

Minimum 8 people. This menu is available lunch until 1:45pm and dinner until 9pm.

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CANAPÉS

£3.50 each • Minimum order of 6 canapés per selection

SAVOURY

Potato Bonda, coriander chutney (v)

Cocktail Samosa (v) (g)

Wheat bubble with honey yoghurt and tamarind (v) (g) (d)

Kadai paneer and capsicum skewer (v)

Amritsari fish finger, tamarind ketchup

Crispy chicken momo or vegetable momo

Masala prawn cocktail on a Sago cracker

Saffron Malai chicken Tikka with smoked tomato chutney (d)

Butter chicken mousse tartlet (d) (g)

Lamb Seekh Kebab (d) (g)

SWEET

Pistachio and milk fudge (v) (d)

Chocolate and chilli brownie (v) (d) (g)

Gulab Jamun (v) (d) (g) (n)

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BOWL FOOD

£8 each • Minimum order of 6 bowls per selection

Vegetarian Biryani (v) (d)

Butter chicken Khichadi, poppadum and pickle (d)

Paneer Makhani with lemon rice (v) (g)

Sea bass coconut curry, Jeera rice (g)

Lamb Biryani (d)

Onion fritters Kadhi with ghee rice (v)



CANAPÉS PACKAGE

£25 per person

**6 CANAPÉS AND 1 BOWL FOOD
PER PERSON**

Minimum 8 people.

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YAATRA WINE LIST

WHITE WINE

Bottle 750ml

- Harmonie De Gascogne Blanc, Domaine De Pellehaut, France** 35
2020 – This is a blend of local grape varieties which distinguishes itself by its powerful and aromatic bouquet, its freshness and its explosion in the mouth.
- Marlborough Sauvignon Blanc, Ribbonwood, New Zealand** 48
2020 – Aromas of grapefruit peel, thyme and stony minerality. On the palate, there are flavours of bitter lemon with sweet herbal and redcurrant flavours. Supple and satisfying, with a fine acid backbone.
- Vermentino, Prendas Dolianova, Sardinia, Italy** 52
2020 – Straw yellow in colour. This is an intense, fresh wine with notes of spiced apple. A persistent finish.
- 'Enchanted Garden of the Eden Valley' Riesling, Dandelion Vineyards, Australia** 55
2020 – Classic Riesling aromatics of citrus zest, lemon and hints of dragon fruit flowers. This is bone-dry Eden Valley Riesling from a vineyard planted in 1910.
- Grüner Veltliner 'Crazy Creatures', Weingut Malat, Kremstal, Austria** 60
2020 – Spicy, herbal but also fruity aroma and a crisp, fresh acidity.

RED WINE

Bottle 750ml

- Harmonie De Gascogne Rouge, Domaine De Pellehaut, France** 35
2020 – Voluptuous in the mouth with notes of perfectly ripe red fruits, and supple tannins. Very fine in structure.
- Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy** 48
2019 – Perfumed, seductive Barbera; a dark-fruited beauty, from the Levis Brothers in Alba, Northern Italy.
- Brouilly, Château De Briante, Beaujolais, France** 53
2019 – Good presence of fruit on a melted tannic structure and a fine acidity. The palate is harmonious, tasty and fresh.
- 'RUA' Central Otago Pinot Noir, Akarua, New Zealand** 74
2019 – Typically Central Otago Pinot Noir, with a core of fresh, juicy red berry fruit and uninhibited by heavy oak influence, made in an early-drinking style.

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ROSÉ WINE

Bottle 750ml

- Harmonie De Gascogne Rosé, Domaine Du Pellehaut, Gascony, France** 35
2020 – Bright pink in colour, this blend of local grape varieties provides wonderful freshness and remarkable balance with hints of cherries and white blossom.
- Côtes de Provence 'Verite du Terroir', Chateau La Gordonne, Provence, France** 76
2020 – It has a generous bouquet with aromas of ripe red fruits, such as fresh strawberry, and notes of blackcurrant and violet.

SPARKLING & CHAMPAGNE

Bottle 750ml

- Pirani Prosecco DOC, Veneto, Italy** 42
NV – Classic Prosecco from Bisol, with wonderful fruit clarity and poise.
- Prosecco Rose DOC, Serenello, Veneto, Italy** 48
NV – Floral scents of white and red flowers accompanied by fruity notes such as apple, pear and hints of red fruit, such as strawberry and raspberry. The taste is fresh and on the palate it is pleasant and harmonious.
- Bolney Estate Bubbly, Sussex, England** 65
NV – Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower.
- Castelnaud Brut, Reims, France** 80
NV – Full and flavoursome style, balanced with crisp, refreshing acidity and a clean pitch perfect finish.
- Laurent Perrier Cuvée Brut, Reims, France** 125
NV – Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note.

DRINKS LIST

- Mulled Wine Bellini** 12.50
- Grey Goose Fizz** 13.50
- Tanqueray 10 G'n'T** 13.50

15 COBRA BEERS for £65

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YAATRA

The Old Westminster Fire Station,
4 Greycoat Place, London SW1P 1SB

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e. info@yaatrarestaurant.com

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#yaatrwestminster

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