



## WEEKLY SPECIALS

A limited collection of new flavours - Inspired by India and beyond  
Available for a limited time - while selected dishes last

### COCKTAIL

#### ***Kokum & Coconut Daiquiri***

12

A tropical interpretation of the classic Daiquiri, bringing together the distinctive sweet-sour depth of kokum with the smooth richness of Koko Kanu Coconut Rum. Refreshing, elegant and quietly rooted in the flavours of India's western coast.

### MOCKTAIL

#### ***Kesar Nimbu Sherbat***

7

A refreshing Indian classic of bright lemon and fragrant saffron, lifted with a delicate touch of kewra water (screwpine) and rose water for a softly floral, aromatic finish. Light, elegant and made to refresh rather than overwhelm.

### WINES

#### ***Villa Blanche Picpoul de Pinet — France***

125ml 7 | 175ml 10 | 250ml 13 | 75cl 38

Bright, refreshing and beautifully mineral with a delicate saline finish.  
***Our pick for the Malabar Prawn Curry, Amritsari Fish Fry and other coastal flavours.***

#### ***Boschendal Sommelier Selection Pinotage — South Africa.***

125ml 7 | 175ml 10 | 250ml 13 | 75cl 38

Rich, smooth and fruit-forward, with blackcurrant, plum and gentle spice.  
***A natural match for our Murgh Kali Mirch, tandoor and richer small plates.***

### DESSERT

#### ***Masala Chai-Misu***

Single | To Share 8 | 12

Our Indian interpretation of the Italian classic — layers of masala-chai-soaked rusk and silky mascarpone infused with cardamom, cinnamon and warming chai spices. Served from the tray and cut tableside for a little theatre at the table.

### IMPORTANT INFORMATION

Our Weekly Specials are carefully created as a limited-time collection of distinctive dishes, drinks and flavours, designed to bring something new to the Yogi experience.

The Small Plate Collection prices shown above apply exclusively to the selections stated on this menu.

This menu is not available in conjunction with any other in-house, online or promotional discount, including discounted booking offers.  
The prices and collection options shown on this menu are the applicable prices for these specials.

Wine Service: Our standard serving size for wine is 250ml unless otherwise stated or specifically requested.

Allergen Information: Please inform your server before ordering if you have any food allergies or intolerances. Full allergen information for every dish is available on request. While we take every care to manage allergens throughout our food preparation and service, our kitchen handles multiple allergens and we cannot guarantee an allergen-free environment.

A discretionary 12.5% service charge will be added. All prices are in GBP.

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### SMALL PLATES

#### **Amritsari Fish Fry** 10

Crisp, golden Amritsari-style fish inspired by the vibrant food culture of Punjab. Tender tilapia wrapped in a fragrant spiced batter, served with fresh coriander chutney for a bright, refreshing contrast.

#### **Crispy Duck Spring Rolls** 8

Crispy duck spring rolls with a Yogi twist, served with our signature masala tamarind sauce. Rich, savoury duck meets the sweet-sour warmth of tamarind and Indian spices for a moreish bite with a distinctly Asian-Indian character.

#### **Tandoori Paneer-Stuffed Mushrooms** 9

Whole mushrooms filled with seasoned cottage cheese and aromatic spices, marinated and grilled in the tandoor, then finished with melted cheese. Smoky tandoor char, creamy paneer and indulgent melted cheese come together in one rich, comforting small plate.

#### **Chargrilled Butter Chicken Wings** 8

Tender chicken nibbles inspired by India's much-loved butter chicken, cooked in the tandoor for a smoky, lightly charred finish. Finished with the familiar warmth and indulgence of a buttery makhani-style flavour – rich, succulent and full of character.

#### **Chilli-Glazed Tofu** 9

Crisp-edged tofu coated in a vibrant chilli glaze, bringing together heat, sweetness and aromatic Asian flavours with a Yogi Indian influence. Light, moreish and full of flavour.

### YOGI'S SMALL PLATE COLLECTION

**Any 3 for 25 or All 5 or 39**

Create your own selection or discover the full collection.

### MAINS

#### **Murgh Kali Mirch** 21

A rich North Indian chicken curry built around the warmth and character of freshly cracked black pepper. Tender chicken meets a silky, aromatic gravy with a gentle heat and lingering peppery finish – bold, comforting and unmistakably Indian. **Recommended with Three-Cheese Truffle Naan**

#### **Malabar Prawn Curry** 24

A celebration of the Malabar coast – succulent prawns cooked in a fragrant, gently spiced coconut-based curry inspired by the rich culinary traditions of Kerala. Aromatic, creamy and beautifully balanced, with layers of coastal spice that make every mouthful deeply comforting. **Recommended with Malabar Neychoru**

### BREAD & RICE

#### **Three Cheese Truffle Naan** 8

Tandoor-baked naan filled with Cheddar, Monterey Jack and Mozzarella, finished with a delicate brush of white truffle oil. Rich, indulgent and beautifully aromatic. **Ideal with Murgh Kali Mirch**

#### **Malabar Neychoru** 7

Fragrant Malabar ghee rice with aromatic spices, golden fried onions, cashews and raisins. Rich, gently spiced and beautifully fragrant. **Ideal with Malabar Prawn Curry**