



EVENTS & GROUPS GUIDE



YAATRA

Restaurant & Bar



WELCOME TO YAATRA PRIVATE DINING & EVENTS

**We very much look forward to welcoming you
to Yaatra Restaurant & Bar this year.**

We have a wide range of menus and spaces to host your party...
Let us do all the arranging.

**We are in a beautiful building created in 1960s
as the Westminster Fire Station.**

Now part of the prestigious boutique Indian restaurant
group 1947 led by Chef Patron Krishnapal Negi
with Executive Chef Amit Bagyal.

If you fancy more relaxed gathering with
canapés and cocktails, we have some wonderful menus
and lots of room to host this for you.

We can tailor menus to suit you.

If there's something you want – please just let us know.

CAPACITIES

The Watch Room Seats 8

The State Room Seats 12–20 / Standing 50

The YAATRA Ruby Restaurant Seats 60 / Standing 100

The YAATRA Sapphire Restaurant Seats 70 / Standing 150

The Chef's Table Seats 9

YAATRA Restaurant Exclusive Hire Seats 170 / Standing 300+



KEBAB & CURRY FEAST

£65 per person

A 3-course menu featuring family-style starters and main course to share, along with a plated dessert. Minimum 8 people.

STARTERS

Served for all to share family-style

Chicken Tikka (M, Mu, Su)

Chicken marinated with tandoori spices and smoked yoghurt

Chilli Paneer (M, G, So)

Fried paneer tossed with chilli garlic sauce and pepper

Gilafi Lamb Seekh Kebab (M, Mu, Su)

Minced lamb blended with fresh herbs, coated with onion and bell pepper

Punjabi Samosa Chaat (M, G, So)

Veg samosa served with channa masala, sweet yoghurt and mint chutney

MAINS

Served for all to share family-style

Butter Chicken (M, N)

Classic chicken in a rich, creamy tomato makhani sauce

Lamb Rogan Josh

Slow-braised lamb with caramelised onion, tomato and hand-ground spice

Paneer Tikka Masala (M, Mu, Su)

North Indian curry made with grilled paneer tikka and pepper simmered in yoghurt-based gravy

Dal Makhani (M)

Slow-cooked black lentils with aromatic spices and cream

Cumin Podi Potato (Ve)

Tempered baby potatoes with turmeric and southern podi spice

Saffron Pulao (M)

Fragrant basmati rice infused with saffron and mild spices

Assorted Bread Basket (M, G)

Butter naan, garlic naan and roti

DESSERT

Pre-plated for every guest

Ginger Toffee Pudding (M, E, G)

Served with caramelised banana ice cream

Menu subject to change according to seasonality of ingredients we use.

Ce Celery

So Soya

N Nuts

M Milk

Cr Crustaceans

Ve Vegan

Se Sesame

Mu Mustard

F Fish

G Gluten

Su Sulphites

P Peanuts

Mo Molluscs

E Egg

L Lupins

A discretionary 10% service charge will be added to your bill. Please inform a member of our team of any allergies or dietary needs.

Our food is prepared in a kitchen that handles nuts, gluten and other allergens.

While we take every care, we cannot guarantee the absence of allergens.

VEGETARIAN KEBAB & CURRY FEAST

£65 per person

A 3-course menu featuring family-style starters and main course to share, along with a plated dessert. Minimum 8 people.

STARTERS

Served for all to share family-style

Chilli Paneer (M, G, So)

Fried paneer tossed with chilli garlic sauce and pepper

Malai Soya Chaap (M, G, Su, So)

Fenugreek and cream marinated soya chunks, onion and pepper grilled on skewers, served with dressed micro watercress

Punjabi Samosa Chaat (M, G, So)

Veg samosa served with channa masala, sweet yoghurt and mint chutney

Vegetable Spring Roll (G, So, Se)

Crispy, golden fried wrappers filled with savoury, crunchy stir-fried vegetables served with sweet chilli sauce

MAINS

Served for all to share family-style

Paneer Tikka Masala (M, Mu, Su)

North Indian curry made with grilled paneer tikka and pepper simmered in yoghurt-based gravy

Cumin Podi Potato (Ve)

Tempered baby potatoes with turmeric and southern podi spice

Dal Makhani (M)

Slow-cooked black lentils with aromatic spices and cream

Assorted Bread Basket (M, G)

Butter naan, garlic naan and roti

Saag Makai (M, Mu, M)

Creamy, spiced spinach curry cooked with sweet corn kernels, perfected with a fragrant tempering of cumin and garlic

Nizami Subz Handi (M, Mu, N, P)

Rich and aromatic Hyderabad mixed vegetable curry simmered in cashew tomato gravy

Saffron Pulao (M)

Fragrant basmati rice infused with saffron and mild spices

DESSERT

Pre-plated for every guest

Ginger Toffee Pudding (M, E, G)

Served with caramelised banana ice cream

Menu subject to change according to seasonality of ingredients we use.

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FRONTIER MENU

£65 per person

Choose one Starter, Main and Dessert.

All food will be plated individually.

STARTERS

Malai Soya Chaap with Dressed Watercress (M, G, Mu, Su)

Charcoal smoked soya chunks, served with mint chutney

Samosa Channa Chaat (M, G, Su)

Delhi Street Chaat – Chickpea masala, crispy samosa, honey yoghurt, pomegranate and tamarind

Chicken Tikka (M, Mu)

Charred chicken with mustard oil and aromatic spices served with mint chutney and kachumber salad

Calamari Pakora (E, Mo)

Amritsari style golden-fried calamari, spiced with ajwain, Kashmiri chilli and green garlic mayo

Mustard Prawn (M, Cr, Mu)

Tiger prawns marinated in a blend of kasundi, sharp English and smooth Dijon mustards, served with mint chutney

MAINS

All mains served with sharing masoor dal palak, steamed rice and butter naan

Lauki Ke Kofte (M)

Delicate bottle gourd dumpling cooked in a herb and onion sauce

Paneer Tikka Masala (M, Mu, Su)

North Indian curry made with grilled paneer tikka and pepper simmered in yoghurt-based gravy, subtly spiced with aromatic spices and finished with cream

Old Delhi Butter Chicken (M, N)

Smoky chicken tikka simmered into a rich makhani sauce, finished with sun-dried fenugreek

Himalayan Gosht Handi

Pasture-raised lamb, slow-braised with caramelised onion, tomato and hand-ground spices

Sea Bream & Shrimps (Mu, F, Cr)

Pan-seared sea bream fillet and 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

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DESSERT

Gulab Jamun Rabri Parfait (M, G, N, E)

Warm saffron-soaked gulab jamun paired with a chilled parfait, rose syrup and pistachio tuile

Duet of Sorbet (Ve)

A seasonal tasting of hand-crafted sorbets:

Mango and Passion Fruit / Strawberry

Vegan Coconut Pineapple Kheer (Ve, N, P)

Chilled coconut risotto rice pudding layered with caramelised pineapple, coconut-jaggery foam and nut praline – a tropical twist on a traditional Indian classic



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YAATRA TASTING MENU

Executive Ched Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on his journey through Yaatra

£75 per person

£85 per person to add a Firestation Bellini

Additional £69 per person for premium pairing wines

Lunch until 1.30pm and dinner until 8.30pm



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WELCOME SNACKS

Dahi Puri (D, G)

A crisp and creamy amuse-bouche inspired by Mumbai street food culture

Prosecco, Via Vai DOC, Veneto, Italy

1st COURSE – BENGAL

Charred Kasundi Prawn, Dressed Watercress (D, Mu, Cr, Su)

Chargrilled prawn, served with mint chutney

Anciens Temps Rosé, Vin de France, France

2nd COURSE – KERALA

Scallop, Malabar Coconut Sauce (D, G, Mo, Mu)

Inspired by Kerala's spice coast, coconut richness with citrus podi

Chablis, Domaine de Vauroux, Burgundy, France

3rd COURSE – DELHI

Chaat Tartlet Espuma Honey Yoghurt (D, G, Su)

Delhi's iconic chaat re-imagined - a tartlet shell cradles spiced chickpeas and chutneys, topped with a cloud of honey yoghurt espuma and ruby pomegranate

4th COURSE – PUNJAB

Tandoori Chicken Tikka (D, Mu, Su)

Chargrilled chicken marinated in North Indian spices, served with sprout salad and mint chutney

Barbera Amonte, Volpi, Piemonte, Italy

5th COURSE – UTTARAKHAND (HIMALAYAS)

Slow-cooked Lamb Handi

Slow-braised lamb with caramelised onion, tomato and hand-ground spices

Crios Malbec, Susana Balbo, Mendoza, Argentina

All mains served with Dal Makhani (D), Pulao Rice (D) and Garlic Naan (D, G)

6th COURSE – DESSERT

Dark Chocolate Mousse (D, G, E)

A European dessert with an Indian soul – intense dark chocolate balanced by cooling mint sorbet and textures of crumble

The Noble Wrinkled Riesling, McLaren Vale, Australia

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VEGETARIAN TASTING MENU

Executive Chef Amit Bagyal showcases his unique skill in blending cutting edge innovation with traditional cooking methods on his journey through Yaatra

£75 per person

£85 per person to add a Fire Station Bellini

Additional £69 per person for premium pairing wines

Lunch until 1.30pm and dinner until 8.30pm



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WELCOME SNACKS

Dahi Puri (D, G)

A crisp and creamy amuse-bouche inspired by Mumbai street food culture

Prosecco, Via Vai DOC, Vevnto, Italy

1st COURSE – UTTAR PRADESH

Malai Soya Chaap, Dressed Watercress (D, G, So, Mu, Su)

Charcoal smoked soya chunks, served with mint chutney

Anciens Temps Rosé, Vin de France, France

2nd COURSE – KERALA

Jackfruit Pepper Fry with Puff Pastry (D, G, Mu)

A dish rooted in Kerala's backwaters – tender jackfruit stir-fried with black pepper, curry leaves and coconut oil, served with crispy pastry

Chablis, Domaine de Vauroux, Burgundy, France

3rd COURSE – DELHI

Chaat Tartlet Espuma Honey Yoghurt (D, G, Su)

Delhi's iconic chaat re-imagined - a tartlet shell cradles spiced chickpeas and chutneys, topped with a cloud of honey yoghurt espuma and ruby pomegranate

4th COURSE – PUNJAB

Tandoori Paneer Tikka (D, Mu, Su)

Chargrilled paneer marinated in North Indian spices, served with sprout salad and mint chutney

Barbera Amonte, Volpi, Piemonte, Italy

5th COURSE – UTTARAKHAND (HIMALAYAS)

Lauki Ke Kofte (D)

Hand-formed bottle gourd dumpling fried until crispy, served with a delicate herb and onion gravy

Crios Melbec, Susana Balbo, Mendoza, Argentina

All mains served with Dal Makhani (D), Pulao Rice (D) and Garlic Naan (D, G)

6th COURSE – DESSERT

Dark Chocolate Mousse (D, G, E)

A European dessert with an Indian soul – intense dark chocolate balanced by cooling mint sorbet and textures of crumble

The Noble Wrinkled Riesling, McLaren Vale, Australia

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CANAPÉS

Guests any choose any 6 canapés, 3 bowl food
and 2 sweets items for £55

SAVORY

Potato Bonda (V, G)

South Indian spiced tempered
potato ball with berry chutney

Cocktail Samosa (V, G)

Spiced potato filled in Indian pastry
with tamarind chutney

Dahi Puri (V, G, D)

Wheat bubble with honey
yoghurt and tamarind

Amritsari Fish Finger

Gram flour coated fried fish
served with mint chutney

Tandoori Chicken Tikka (D)

Smoked yoghurt and chilli marinated
chicken tikka with berry chutney

Chilli Paneer Skewers (V, D)

Chilli sauce tossed fried paneer

Butter Chicken Mousse Cone (D, G)

Creamy chicken mousse served
in cone with mint chutney

Lamb Seekh Kebab (D, G)

Ground lamb skewer served
with mint chutney

Koliwada Prawn (D, G)

Fried spiced prawns served
with lemon mayo

Crispy Chicken Momo or Vegetable Momo (G)

Mild spiced dumpling
with tomato chutney

BOWL FOOD

Butter Chicken Khichadi (D, N)

Chicken cooked with creamy
tomato sauce and rice

Paneer Makhani Khichadi (V, D, N)

Paneer cooked with creamy
tomato sauce and rice

Sea Bass Coconut Curry

Tawa sea bass cooked with mild
coconut-based sauce, served with rice

Vegetarian Biryani (V, D)

Mixed vegetables cooked with
aromatic basmati rice and raita

Lamb Biryani (D)

Diced lamb cooked with aromatic basmati rice and raita

SWEET

Pistachio & Mawa Burfi (V, D)

Chocolate & Chilli Brownie (D, G)

Mini Gulab Jamun (V, D, G)

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PRIVATE DINING ROOMS

THE WATCH ROOM

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

A beautiful room with a fireplace that seat 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 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!'**



THE YAATRA RUBY RESTAURANT

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!



THE STATE ROOM

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.



OR ENJOY ALL OF YAATRA – EXCLUSIVE HIRE

Seats up to 170 / Standing 300+

We have a 50% deposit policy, with a 10 working days cancellation policy.



VENUE FEATURES

- ~ Late license available until 3am ~
- ~ WiFi available ~
- ~ Personalised menus and place cards ~
 - ~ Personalised cocktails ~
 - ~ Music options available ~
 - ~ Recommended florists ~
 - ~ Cloakroom facilities ~
- ~ Entertainment contracts provided ~
 - ~ Bar hire only available ~



We can tailor everything to suit you.

If there is something you want – simply let us know.





'A refined journey through the soul of Indian cuisine'



YAATRA

Restaurant & Bar

The Old Westminster Fire Station
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#yaatrawestminster

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