



introduction to our wine list

This menu is designed to give you a real sense of joy, fun & excitement whilst having a complete Indian market dining experience at 'POTLI'.

All the drinks are carefully chosen to make the journey even more memorable as they say-
'when the wine is in the wit is out'.

It is a challenge to match the characters of the wines to the complex spices we use. However, it has taken us a long time to carefully pair the wines with the authentic Indian cuisine we serve. To make the wine list easier to use we have grouped the wines by their style, characteristics & suggestive food pairing that we hope will enable you to make a more informed choice according to your taste.

We focus on promoting wines from small independent growers from around the world who endeavour to make distinctive, individual wines whose characteristics truly represent the taste of their native soil.

Please do not hesitate to ask us if you want some assistance in choosing your wine. We are really proud of our selection and would be happy for you to taste any of the wines we recommend.

We serve a wide choice of wines by the glass for you to enjoy different wines with your meal courses.

We hope you enjoy the selection of wine on offer as much as we have enjoyed choosing them!

We dedicate this menu to the famous Greek saying-

*'I fear the man who drinks water, as he remembers this morning
as what the rest of us said the last night.'*





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Chilli Ginger Martini

A spiced infused house special made with fresh chilli, crushed ginger & Absolut -shaken & strained.

Lychee Martini

A refreshing drink made with Absolut mixed with lychee liqueur & fresh lychee juice.

Strawberry & Pepper Martini

This innovative martini is made with fresh strawberries & black pepper shaken & strained with Absolut & frambois.

Blackberry & Chilli Martini

A spiced infused house speciality made with fresh chilli, crushed blackberries & Bombay Sapphire -shaken & strained.

The Potli

Basil, cardamom & Limoncello set off Scotland's Hendrick's gin.

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Raspberry Bellini

Chilled Prosecco poured over fresh Raspberry.

Goa-Hi

An exotic mix of Bombay Sapphire, cherry brandy with lychee & strawberry.

Old Delhi Mojito

Indianised version of this classic, '7 years Havana' rum muddled with apple, mango & Demerera sugar.

Wild Berries Mojito

Ever wondered what a muddle of Captain Morgan's rum with fresh berries & basil can do to your taste buds!

Passion Fruit Mojito

Inspiring Me passion fruit muddled with fresh lime, mint and classic, '3 years Havana club rum'

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Gol Bazaar

This refreshing drink is made with crushed Alphonso mango, green chillies & fresh ginger & topped up with lemonade.

Mango Masti

Fresh mango puree with apple juice, mint leaves & coconut cream blended with apple juice.

Virgin Desi Mojito

Fresh limes, mint, cane sugar muddled & topped with ginger beer.

Pink City

Crushed pomegranate, fresh lime & mint topped up with ginger beer with remind you of Jaipur.

Tamarind Tamasha

Refreshing sweet-sour tamarind served long with a hint of Basil & chilli.

Jhumri Talaiya

Fresh mint with pineapple juice & special spice mix. This will surely get your taste buds flowing.

'Indeed, indeed, repentance of before I swore ~ but was sober when I swore'~ Omar Khayyam

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sparkling wines

Ever wondered how well sparkling wines & champagnes pair with Indian food? Well, think no more! The wine's fizz & refreshing acidity make sparklers a wonderful match for Potli's Indian bazaar food. Think fizz and have a look at the selection below.

Bin		150ml	Bottle
1	Prosecco Conti D'Arco, Italy <i>Sparkling with fresh apples, pears and a just a hint of white peach.</i>	£5.50	£25
2.	Piper-Heidsieck Brut, France. NV <i>A Pinot Noir dominated wine with plenty of freshness and citrus notes followed by green apple and pear. A Red grape predominant wine often shows more red fruit character and can have hints of strawberry and other red berry fruit.</i>		£39
3.	Moët & Chandon Brut Impérial, France, NV <i>The brand leader and justifiably so, with remarkable consistency of quality. Classically, a third each of Pinot Noir, Pinot Meunier and Chardonnay and matured for at least 3 years in bottle which helps give the wine its typical biscuity flavour.</i>		£49
4.	Laurent-Perrier Cuvée Rosé Brut, France, VV <i>Unquestionably one of the most popular Rose Champagnes. Made using only Pinot Noir grapes from Grand Cru villages. The grapes are allowed only 3 days brief contact with the skins to give the wine that glorious pink colour.</i>		£79
5.	Dom Pérignon Brut, France, NV <i>A blend of equal proportions of Pinot Noir and Chardonnay, matured sot up to seven years before being released. Rich and powerful and vinous. Loaded with fruit, structure and personality.</i>		£159

rosé

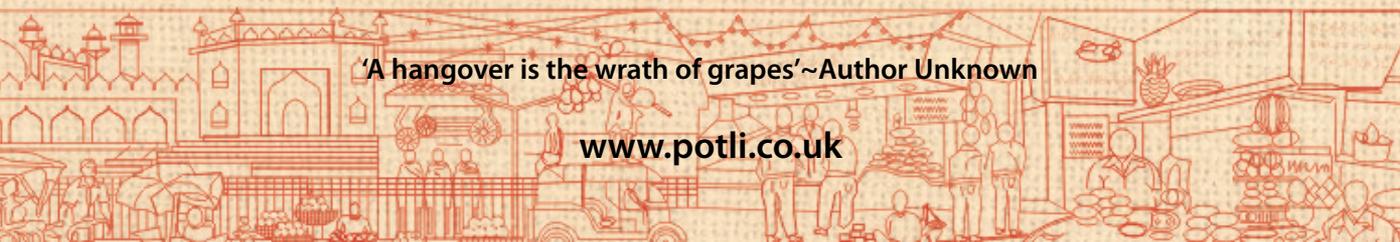
A great combination with mild to medium spiced Indian dishes particularly creamy chicken & prawn dishes. Our selection of rosé wines is carefully chosen & are bound to make your Potli experience even better.

		175ml 250ml	Bottle
6.	Cinsault Rosé, Vieille Vines, Rare Vinyards <i>Harvested and bottles early to capture its freshness. Filled with summer notes of ripe vibrant Strawberry, raspberry and lively citrus notes.</i>	£4.75 £6.50	£19
7.	Malbec Rosé, Etchart Privado, Salta, Argentina <i>Deliciously fruity yet dry rosé with floral aromas of rose and honeysuckle and red cherry flavours.</i>		£24

125ml wines by glass are available on request

'A hangover is the wrath of grapes' ~ Author Unknown

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white wines

dry, delicate, light white

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes

Bin		175ml 250ml	Bottle
8.	Sauvignon Blanc, Soul Tree Indian Wine, Nasik Valley, India <i>Vibrant and aromatic with notes of elderflower, pear and green herbs. Invigorate your taste buds with this refreshing tropical Sauvignon with natural affinity to those magical Indian spice combinations. Good with gentle flavours.</i>	£5.25 £7.50	£22
9.	Chablis, Paul Deloux, Burgundy, France <i>Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis. Good with creamy curries or chicken or fish dishes</i>		£38
10.	Colombard-Sauvignon Blanc, Crusan, Côtes de Gascogne, France <i>Two popular grape varieties match well together. Good fresh flower aromas, lovely subtle pear and apple flavours. Try this with chicken or prawn</i>	£4.50 £6.25	£18

dry, herbaceous or aromatic white

Wine which has been made to pair with a light spice, creamy sauces, fish, shellfish & lighter meats.

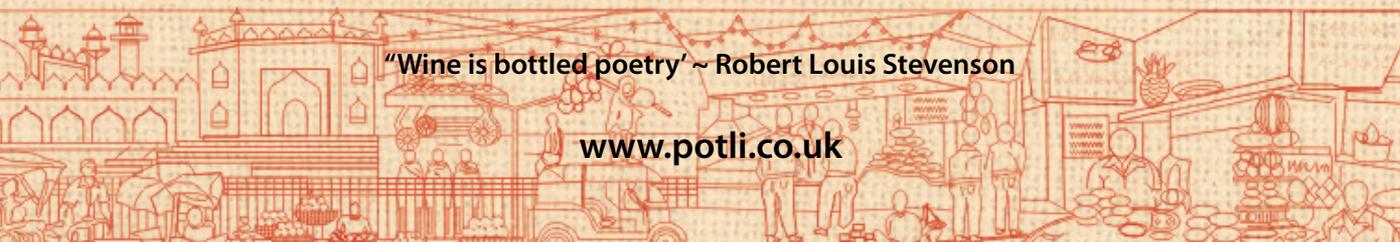
11.	Chenin Blanc, Signature du Cleray, Anjou, France <i>A classic example of Chenin Blanc from Loire, with 20% being oak aged it shows ripe citrus fruit flavours combined with the minerality typical of the grape, in a just off-dry style.</i>		£22
12.	Pinot Grigio, Borgo Tesis, Fantinel, Graves del Friuli, Italy. <i>Straw Gold in colour, quite full flavoured for PG, with ripe apple, pear and peach fruit flavour. A beautiful, refreshing wine.</i>		£23
13.	Torrentés Reservado, Callia, San Juan, Argentina <i>Very floral and dry with restrained tropical fruit on the nose leading into a finish dominated by spice and lychee notes.</i>	£6.00 £8.50	£25

Disclaimer: If the listed vintage is not available then we will try & give the nearest available vintage.

125ml wines by glass are available on request

"Wine is bottled poetry" ~ Robert Louis Stevenson

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white wines

aromatic, tropical flavoured white

Wine with riper, more characterful flavours that can pair with more involving and spicy flavours.

175ml | 250ml

Bottle

- 14. Riesling, Vidal, Marlborough, New Zealand** £27
A fine example of the Riesling grape, showing lime and floral aromas combined with the minerally, citrus fruit flavours typical of the grape, in an off-dry, 'New World' style. Best with good flavoured dishes.
- 15. Sauvignon Blanc, Waipara Hills, Marlborough, New Zealand** £26
Sourced from vineyards in both Wairau and Awatere Valleys. A generous style showing powerful aromas Of melon, nettle and pea. The palate bursts with fresh Citrus, grapefruit and melon notes. Ideal with fish and seafood.
- 16. Chenin Blanc-Sauvignon Blanc-Viognier 'Noon Gun', Flagstone, Western Cape, South Africa** £5 | £6.75 £20
Ripe tropical fruit flavours, Medium bodied but with freshness on the palate.

juicy, fruit driven, ripe white

With their juicy fruit character these wines make great partners for fuller-flavoured pork & chicken dishes particularly those with dark, rich sauces.

- 17. Marsanne La Belle Aude, Boire de Mauriel, Burgundy, France** £31
A rich mouth feel with savoury and stone fruit flavours. The juice wine is held with the crushed grapes to allow it to take on more natural flavour without the intervention of oak. Good with curries.
- 18. Pouilly-Fuissé Les Ancolies, E. Loron et Fils, Burgundy, France** £40
A steely, dry yet rich white Burgundy Positioned close to the region of Chablis. It is a Chardonnay that combines Honeyed, peachy richness with a citrus freshness. Can go with white meat and fish alike.

red wines

elegant flavour, light-bodied, fruity red

Deliciously light red wines which are more on the subtle side but show a lovely fruity nature. Pair these wines with aromatic & spiced flavoured prawn & chicken dishes.

- 19. Brouilly, Chateau de Corcelles, Beaujolais, France** £38
Named after the Volcano it grows on this is light and fresh, with developed cherry and raspberry fruit.
- 20. Pinot Noir, Dashwood, Marlborough, New Zealand** £30
Crunchy black and red cherry fruit. Smooth tannins with cranberry acidity and velvety finish with cranberry acidity and velvety finish.

'You say alcohol is a slow poison? So who is in a hurry?'- Robert Benchley



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juicy, medium-bodied, fruit-led reds

Medium bodied, sometimes with a big fruit flavour. These wines are big enough to stand up to a little favour in dishes in lamb & pork.

- | | 175ml 250ml | Bottle |
|---|---------------|--------|
| 21. Cabernet Sauvignon, Soul Tree, Nasik Valley, India
<i>Elegant and attractive with blackcurrant flavours and a slight hint of mint. This brilliant Indian red will smooth and charm. Pairs well with spicy Indian dishes especially red meats.</i> | £5.25 £7.50 | £22 |
| 22. Pinot Noir Lot 37, Luis Felipe Edwards, Curicó Valley, Chile
<i>Ripe and busting with redcurrant, strawberry and mulberry fruit. This has a small amount of spice and a hint of vanilla.</i> | | £18 |
| 23. Tempranillo, El Pugil, Toro, Spain
<i>El Pugil throws a ripe cherry, raspberry and wild strawberry punch, backed by a soft creamy palate, caressed by oak.</i> | £5.00 £6.75 | £20 |

oaked and rich reds

Oak aging provides a touch of dryness and savoury character.
Enjoy with meat dishes of lamb or pork.

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| 24. Malbec Selected, Callia, San Juan, Argentina
<i>A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours.</i> | | £24 |
| 25. Cabernet Franc, Atamisque Serbal, Tupungato, Mendoza, Argentina
<i>Red berry and bramble, on a fruit-driven palate that is juicy and ripe.</i> | | £28 |
| 26. Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain
<i>Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.</i> | £6.25 £8.75 | £26 |

spicy, peppery, warming reds

The general rule pairing rules here are big red with big flavour dish.
So try this with full flavoured lamb dishes.

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| 27. Shiraz, Red Knot, McLaren Vale, Australia
<i>Ripe strawberry and blackberry are embellished with floral, milk chocolate and black pepper nuances.</i> | | £30 |
| 28. Cabernet Sauvignon-Shiraz-Malbec 'Longitude', Flagstone, Western Cape, South Africa
<i>Plenty of dark berry fruits on the nose, again appearing on the juicy palate which finishes soft and lingering.</i> | £6.00 £8.50 | £25 |
| 29. Chateau Lyonnat, Lusassac St Emilion, France
<i>85% Merlot from old vines, fermenter in oak for 18 months. Deep garnet with warm spiced bread and red fruit flavour with Vanilla aromas on the finish.</i> | | £35 |

'One reason I don't drink is that I want to know when I am having a good time.' ~ Lady Astor



other beverages

indian special drinks

We have compiled a list of drinks which are popular & commonly found in India bazaars.

Lassis £4.00

Common marketplaces drink across India made with fresh churned yoghurt.

a) Mango-Coconut

b) Wild Berry

c) Hyderabad Masala

(Please feel free to ask for a traditional sweet or salted lassi if you prefer it that way)

Masala Cola £3.75

This spicy 'Thumps Up' cola is bound to fly you to India sooner than a jet!

Thums UP £3.00

'Taste the thunder' cola drink imported from India.

Fresh Lime Soda £3.00

A refreshingly fizzy home-made drink to quench your thirst.

Limca £3.00

A 'lime & lemony' cloudy lemonade drink imported from India.

other soft drinks

Hildon Bottled Water- Still or Sparkling 75cl £3.50

Fobishers' Juices £3.00

Orange, Cranberry or Apple. Rated as the best fruit juices 100% pure.

Aerated £2.75

Coke, Diet Coke, Lemonade, Indian Tonic Water or Ginger beer

beers & ciders

DRAUGHT

Kingfisher Pint/ Half Pint (4.8%) £5.00/ £2.75

BOTTLED

Estrella Damm Inedit 75cl (4.8%) £12.50

(Arguably the only beer produced to go with spicy food)

Tusker 50cl (4.2%) £4.75

Cobra 66cl (4.8%) £6.00

Cobra 33cl (4.8%) £3.50

ALE

Meantime Indian Pale Ale 75cl (7.4%)

£11.00

(Crammed with hops our India Pale Ale results in beer which throws out ginger notes, classic combination with curries.)

CIDER

Curious Apple 33cl (5.2%) £3.75

'I drink to make other people more interesting.' ~ Ernest Hemingway



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APERITIF (50ML)

Campari	£3.00
Pernod	£3.00
Dubonnet	£3.00
Vermouth (Extra Dry, Bianco or Rosso)	£3.00

SINGLE MALT

Laphroaig 10yrs	£3.75
The Balvenie 12yrs	£4.00
Glenfiddich 12yrs	£4.00
Glenfiddich 15yrs	£4.75
Glenmorangie 18yrs	£5.75

SCOTCH

Johnnie Walker Black Label	£3.00
Famous Grouse	£3.00
Chivas Regal	£3.25
Johnnie Walker Blue Label	£12.00

RUM

Bacardi White	£3.00
Bacardi Oakheat	£3.25
Bacardi 8	£3.50
Captain Morgan	£3.25
Havana Club 7yrs	£3.50
Havana Club 3yrs	£3.25
Morgan Spice	£3.25
Wray & Nephew	£3.25

WHISKY

Makers Mark	£3.50
Wild Turkey	£3.25
Canadian Club	£3.00
Jim Beam	£3.00
Jack Daniel's	£3.00
Jamesons	£3.00

GIN

Tanqueray	£3.25
No. 10	£3.25
Beefeater	£3.25
Bombay Sapphire	£3.25
Gordons	£3.00
Hendricks	£3.50

VODKA

Belvedere	£4.00
Grey Goose	£4.00
Wyborowa Exquisite	£4.00
Russian Standard	£3.00
Absolute (Original, Pepper, Citron or Kurant)	£3.25
Ciroc	£4.25

COGNAC & GRAPPA

Courvoisier VS	£3.25
Martell VS	£3.25
Rémy Martin VSOP	£5.00
Rémy Martin XO	£11.00
Hennessy XO	£11.00
Grappa-Fior Di Vite	£3.25

Our standard measure is 25ml unless otherwise stated.
Mixers will be charged at £1.25 for aerated & £1.50 for juices & bottled.
A discretionary service charge of 12.5% will be added to your bill.

'I always carry a little Whisky with me in case I see a snake. I always carry a snake as well'

- W.C. Fields

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