

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'.*



ਟਰਟਰਬੀਡ ਭਰਤ

ਹਰਪੁਏ ਮਾਰਟੀਨੀ

Chilli Ginger Martini

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

Strawberry & Pepper Martini

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

Lychee Martini

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

ਪਟੀਂਡ ਡ੍ਰਿਫਟਬੀਡ

Raspberry Bellini

Chilled Prosecco poured over fresh raspberry.

Goa-Hi

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

The Potli

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

ਲਰਜ਼ੀਟੋਡ

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!

Madras Mojito

Southern Indian inspiration of curried leaves, chilli and famous Indian Old Monk rum.

ਥੇ ਅਨਸਪਿਕਰੇਡ ਫੁਨਡ ਫਰਤ

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 which reminds you of Jaipur.

Jhumri Talaiya

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

इस्पार्कलिंग वाइनेड

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	Il Baco da Seta Prosecco Extra Dry, Italy <i>Fine bubbles and delicate, ripe fruity aromas and flavours of apple and pear</i>	£6.50	£27
2.	Jacquart Brut Mosaïque, Champagne, France, NV <i>Shows notes of fresh pear, fig and almond, with hints of orange blossom and richer notes of honey and baked bread.</i>		£48
3.	Moët & Chandon Brut Impérial, Champagne, France, NV <i>A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.</i>		£65
4.	Laurent-Perrier Cuvée Rosé Brut, Champagne, France, NV <i>The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.</i>		£90
5.	Dom Pérignon Brut, Champagne, France, NV <i>Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.</i>		£180

रोसे

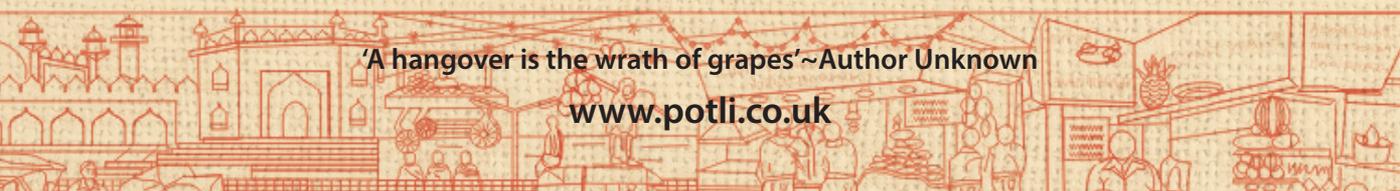
A great combination with mild to medium spiced Indian dishes particularly creamy chicken & prawn dishes. Our selection of rosé wines is carefully chosen & are bound to make your Potli experience even better.

		175ml 250ml	Bottle
6.	Cinsault Rosé, Vieille Vines, Rare Vineyards, France <i>Harvested and bottles early to capture its freshness. Filled with summer notes of ripe vibrant Strawberry, raspberry and lively citrus notes.</i>	£5.75 £8.00	£22
7.	Malbec Rosé, Seremos, Argentina <i>Deliciously versatile rosé, ideal with salads, seafood or grilled chicken.</i>		£20
8.	White Zinfandel Rosé, Wicked Lady, California USA <i>Sweet, soft and light rosé, can work well with savoury or even spicy foods to marry it's sweet dimensions.</i>		£24

125ml wines by glass are available on request

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

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white wine
 વેપ્ય, વેદીકાતે, લિઘ્ટ વ્હોટેજ

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

Bin		175ml 250ml	Bottle
9.	Sauvignon Blanc, Soul Tree, 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</i>	£6.00 £8.50	£24
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>	£5.25 £7.25	£20
11.	Chablis, Lamblin & Fils, France <i>A flowery, lively, fresh and mouth-watering Chablis with a crisp fruity palate. Good with creamy curries or chicken or fish dishes.</i>		£42
12.	Sauvignon Blanc, Shannon Sanctuary Peak, Elgin Valley, South Africa <i>This wine shows tremendous complexity with concentrated primary fruit aromas of asparagus, citrus, and some capsicum with underlying notes of richer, riper fruit. Perfect with fish and seafood dishes.</i>		£32

વેપ્ય, હેરબાકેટરૂઝ ઠા ઘાઠલાતે વ્હોટેજ

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

13.	Greco di Tufo, Rocca del Dragone, Tre Fiori, Italy. <i>Delicious bright, herbal notes – excellent with light spiced but well flavoured dishes, especially seafood dishes.</i>		£28
14.	Picpoul de Pinet, Réserve Mirou, France <i>Citrusy, with delicious ripe fruit, great with fish and other seafood dishes.</i>	£6.00 £8.50	£24
15.	Pinot Grigio, Grave del Friuli, Borgo Tesis, Fantinel, Italy <i>Apples, peach and pear notes are all present in this refreshing but flavoursome Pinot Grigio. Rich enough to handle spice</i>		£27
16.	Torrentes, Seremos, Argentina <i>Relish the heat up when paired with spicy dishes. Very floral and dry with restrained tropical fruit and a finish dominated by spice and lychee notes</i>	£6.25 £8.75	£25

ઘાઠલાતે, ટ્રોપીકાલ ફ્લેવરરૂઝ વ્હોટેજ

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

17.	Riesling, Te Kairanga, Martinborough, New Zealand <i>Juicy and refreshing with delicious white fruit flavours, a mouthwatering partner for food with a touch of spice and a perfect marriage to Indian food.</i>		£29
18.	Sauvignon Blanc, Vidal, Marlborough, New Zealand <i>GOLD (2015) Decanter World Wine Awards 2016. Herbaceous and zesty. Ideal with fish and seafood, asparagus or dishes with rich flavour.</i>		£30
19.	Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun Western Cape, South Africa <i>Medium bodied but with freshness on the palate, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.</i>	£6.00 £8.50	£24



ਜੁਸ਼ਟ, ਫ਼ਰੂਟ ਰੀਚਰਿਚ, ਰੀਪਟ ਕੁਚੀਟੋਡ

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

Bin		175ml 250ml	Bottle
20.	Lolo Tree Albariño, Paco & Lola, Rías Baixas, Spain <i>Zesty and aromatic with a soft, ripe fruit an ideal partner for flavoursome seafood or well seasoned dishes.</i>	£7.00 £9.50	£28
21.	Chardonnay, Matthieu de Brully Les Arbeilles, Vin de France <i>A rounded, mouth filling yet unoaked Chardonnay that shows floral aromas. The palate has mouth-watering citrus fruit, notes of acacia and honeysuckle and finishes finishing dry. This will compliment dishes with good bold flavours.</i>		£26
22.	Marsanne, La Belle Aude, Organic, Borie de Maurel, Minervois, France <i>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 chicken or pork curries. or well seasoned dishes.</i>		£38

ਰਵੇ ਕੀਨੋਡ

ਏਡਵਾਂਟ, ਲਿਕਟਰ, ਲਿਕਟ-ਬੋਡੀਏ, ਫ਼ਰੂਟਿਊ ਰਵੇਡ

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.

23.	Pinot Noir, Daciana, Banat, Romania <i>Elegant, savoury, berry-fruit flavours that are excellent with wild mushrooms, rich chicken and beef dishes.</i>	£5.25 £7.25	£20
24.	Gamay-Cabernet Franc, Touraine, La Java des Grandes Espérances, France <i>Smooth and juicy, light and fresh red, a flexible choice to partner with a range of dishes from simple chicken to spicy lamb or beef.</i>		£28
25.	Pinot Noir, Matthieu de Brully La Fraisière, Vin de France <i>Fresh berry-fruit flavours, with an element of savoury and a medium body to compliment light game, rich chicken and pork dishes.</i>		£27
26.	Brouilly, Château de Corcelles, France <i>Named after the Volcano it grows on this is light and fresh, with savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes</i>		£38

ਜੁਸ਼ਟ, ਲੇਡੀਅਲ-ਬੋਡੀਏ, ਫ਼ਰੂਟ-ਰੇਡ ਰਵੇਡ

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.

27.	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 meat.</i>	£6.00 £8.50	£24
28.	Merlot, Shannon, Elgin Valley, South Africa <i>This wine has a fragrance of ripe red fruits such as plum and dark cherry and an earthy complexity; the palate shows a minerally freshness with a well-integrated ripe tannins. it will compliment rich red meat dishes.</i>		£39
29.	Tempranillo, El Púgil, Toro, Spain <i>El Pugil throws a ripe cherry, raspberry and wild strawberry punch, backed by a soft creamy palate.</i>	£5.75 £8.00	£22

125ml wines by glass are available on request

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

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ठकेले हने गेले रेवेइ

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

Bin	175ml 250ml	Bottle
30. Malbec, Seremos, Argentina <i>A soft to medium bodied wine with ripe red fruit flavour that ends with an elegant touch of smoke and vanilla.</i>	£6.00 £8.50	£24
31. Cabernet Franc, Sainte Marie des Crozes L'Outsider, Pays d'Oc, France <i>A smooth Cabernet Franc with a deep ruby hue and complex floral, blackcurrant and raspberry fruit aromas. Suitable for dishes from simple chicken to spicy lamb or beef.</i>		£30
32. Rioja Crianza, Marqués de Riscal Arienzo, Spain <i>A fresh, fruity wine with a flavour of red-berried fruit mingling with coconut and vanilla aromas from oak aging. Full and supple with a long finish. Ideal with spicy chicken, grilled or roasted dark meats and rich vegetarian dishes.</i>		£27

इपोट्यु, पेपपर्यु, वार्लोन्ग रेवेइ

The general pairing rule here is 'big red with big flavour dishes'.

33. Black Malbec, Los Intocables San Juan, San Juan, Argentina <i>Aged in North American bourbon barrel for 12 months. Flavours of ripe caramelized fruit are perfectly amalgamated with the notes of smoke provided by the toasting of the wood, leaving notes of caramel and vanilla an soft tannins to give creaminess, volume and meatiness.</i>		£29
34. Shiraz, Red Knot, McLaren Vale, Australia <i>Ripe strawberry and blackberry are embellished with floral, milk chocolate and black pepper nuances.</i>		£32
35. Shiraz-Cabernet Sauvignon-Malbec, Flagstone Longitude 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>	£6.25 £8.75	£25
36. Château La Fleur Plaisance, Montagne-Saint-Émilion, France <i>A Merlot based Claret, supple, juicy and versatile with elegant chicken, beef, lamb and vegetable dishes.</i>		£37

रेड्डिहर्ट वाइनेइ

Racy and refreshingly sweet wines tend to be best with lighter fruit-dominated desserts; whilst the luscious, stickier wines are best served with something much sweeter and richer.

37. Late Harvest Sauvignon Blanc, Errázuriz, Casablanca Valley, Chile <i>Racy and sweet, for the lightest and fruitiest of desserts.</i>	125ml 7.50	37.5cl £22
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125ml wines by glass are available on request



other beverages

indian special drinks

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

Lassis £4.50

Common marketplaces drink across India made with fresh churned yoghurt.

a) Mango-Coconut

b) Wild Berry

c) Hyderabadi Masala

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

Masala Cola £4.25

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 £3.50

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 £3.75

Frobishers' Juices £3.00

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

Aerated 330ml bottle £3.00

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

बेअर इ टोडेअर

DRAUGHT

Kingfisher Pint/ Half Pint (4.3%) £5.50/ £3.00

BOTTLED

Estrella Damm Inedit 75cl (4.8%) £13.00

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

Tusker 50cl (4.2%) £5.00

Cobra 33cl (4.8%) £3.75

Cobra 66cl (4.8%) £6.50

ALE

Meantime Indian Pale Ale 33cl (7.4%) £4.00

(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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इपिरिटिड

APERITIF (50ML)

Campari	£3.50
Pernod	£3.50
Dubonnet	£3.50
Vermouth (Extra Dry, Bianco or Rosso)	£3.50
Port	£3.75
Sherry	£3.75

SINGLE MALT

Laphroaig 10yrs	£4.00
The Balvenie 12yrs	£4.25
Glenfiddich 12yrs	£4.25
Glenfiddich 15yrs	£5.00
Glenmorangie 18yrs	£6.00
Yamazaki 12 yrs (Japan)	£10.00

SCOTCH

Johnnie Walker Black Label	£3.50
Famous Grouse	£3.50
Chivas Regal	£3.75
Johnnie Walker Blue Label	£12.00

RUM

Old Monk (India)	£3.75
Bacardi Oakheart	£3.75
Bacardi 8	£4.00
Captain Morgan	£3.50
Morgan Spice	£3.75
Havana Club 7yrs	£4.00
Havana Club 3yrs	£3.50

WHISKY

Makers Mark	£4.00
Wild Turkey	£3.75
Jim Beam	£3.50
Jack Daniel's	£3.50
Jamesons	£3.50

GIN

Tanqueray Rangpur No. 10	£3.75
Beefeater 24	£4.00
Bombay Sapphire	£3.50
Hendricks	£4.00
The Botanist	£4.00

VODKA

Belvedere	£4.00
Grey Goose	£4.00
Wyborowa Exquisite	£4.00
Ciroc	£4.50
Absolut (Original, Peppar, Citron or Kurant)	£3.50

COGNAC & GRAPPA

Courvoisier VS	£3.75
Martell VS	£3.75
Rémy Martin VSOP	£5.50
Rémy Martin XO	£12.00
Hennessy XO	£12.00
Grappa-Fior Di Vite	£3.75

Our standard measure is 25ml unless otherwise stated.

Mixers will be charged at £1.50.

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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