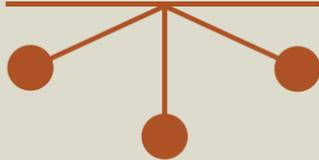


PÉNDULO

INDIAN ————— MEXICANA



WHEN TWO ANCIENT NARRATIVES CONVERGE,
YOU HEAR SPANISH GUITAR AND SOULFUL SITAR
ON THE SAME BEAT



BAR PROGRAM

An exceptional cocktail begins at the same source as an exceptional dish - fresh, peak-season produce and precise, fire-driven technique. Pendulo's culinary bar treats the stove, smoker, and spice mill as its primary tools, crafting infusions, ferments, and clarifications in-house to ensure clarity, texture, and depth in every pour.

Each serve follows the restaurant's Indo-Mexican rhythm: Indian botanicals converse with Mexican agave, jaggery depth meets citrus lift, and subtle spice aligns with measured smoke. Textures are tuned to the tasting arc - some velvet, some effervescent - so every sip can stand alone or flow seamlessly between courses.

What reaches the glass is not a list of drinks but a liquid chapter of Pendulo's broader story: flavour forward, sustainably sourced, and finished with the same culinary discipline found on the plate.

Available as both

ALCOHOLIC

&

**NON - ALCOHOLIC
BEVERAGE**

Government Taxes as Applicable
Standard Pour is 30ml



ROSE ROSADO

Soul In Bloom

1135 / 720

Mezcal, Aperol, Grapefruit Juice, Gulkhand, Rose

Smoky mezcal opens the frame, but it's the rose petal jam - slow-stirred in-house - that softens the edges. Grapefruit lifts, Aperol threads in the bitter, and gulkhand ties it together with a glint of nostalgia. Served over cacao butter ice, dusted with sumac and scattered rose - like a glass of Jaipur light just before rain.

INDIAN



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FUEGO KOKUM

Smoke & Sour

1135 / 720

Mezcal, Kokum Syrup, Ancho Chile Tincture, Saline

Kokum does the talking here - layered, tart, and quietly complex. Mezcal brings the burn, chile tincture adds heat without volume, and a saline thread binds it all in balance. Served with kokum chile gel on a crisp housemade nacho. Feels like a monsoon tide rolling through smoke.

INDIAN

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RASAM REVIVAL

Ritual, Served Cold

1135 / 720

Vodka, Salsa, Rasam, Lime, Saline

Rasam, reimagined with clarity and chill - layered over vodka, cut with lime, and softened by salsa's roundness. The drink walks the line between temple lunch and Sunday brunch, with spice carried in heat, not volume. Pickled tomatoes skewered at the rim. Coriander and jalapeño dusted like memory. A southern classic, turned cold, stirred bold.

INDIAN



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PATİYALA PARTY

Spice Route Classic

1135 / 720

Gin, Campari, Rosso (Tandoori)

Built like a true sipper, this Negroni leans into boldness. Gin is slow-washed with tandoori masala - layered, aromatic, and quietly intense. Rosso deepens the frame and Campari holds the bitterness. Rimmed with an orange peel and poured slow, it feels like Delhi at dusk with Chiapas in the aftertaste.

INDIAN

MEXICANA





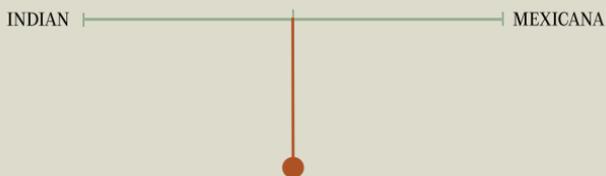
SOLTERA

The Independent Pour

1135 / 720

Gin, Spiced Apricot Chutney, Mint, Seabuckthorn

Soltera doesn't wait to be paired. Apricot chutney and mint give it flair, while Ladakhi seabuckthorn ale adds a tart, golden fizz that pulls everything into orbit. Served with a pistachio-topped wedding cookie - playful, maybe, but only on her terms. A drink that's as good with company as it is without.





MANGO QUEMADO

Tropical Ember

1135 / 720

Coconut Tequila Blanco, Charred Raw-Ripe Mango Shrub, Agave

This isn't beachside sweetness - it's the taste of mango caught mid-fire. A margarita at heart, recast in flame. Raw and ripe fruit collide in a slow-charred shrub, layered over tequila gently washed in coconut - creamy, but never soft. Finished with mango leather and Tajin. Like walking through Sayulita at golden hour - salt in the air, fruit on the flame.

INDIAN | ————— | MEXICANA





LECHE NEGRA

Savory Espresso Dream

1135 / 720

Mezcal, Caramel Syrup, Coffee Liqueur, Espresso Shot

Feels like a midnight pour from an Oaxaca café - where smoke lingers in the air and espresso hums low in the cup. Mezcal forms the base, coffee liqueur rounds it out, and a single shot of Coorg espresso sharpens the frame. A crisp, laced veil of aged cheese finishes the glass - grated, set, and snapped for texture. A dessert for those who don't whisper when the lights dim.

INDIAN

MEXICANA



LA HORCHATA OBSCURA

The Spiced Cream

1135 / 720

**Bourbon, Brown Horchata, Bitters,
Walnut Butter, Cumin, Ginger Ale**

Pendolo's horchata isn't poured from memory - it's built overnight. Brown rice and cinnamon rest till dawn, walnut butter is churned in-house, and the mix is clarified into something silkier than tradition allows. Bourbon deepens the base, cumin holds the heat, and a soft fizz lightens the finish. Served with roasted walnut and cinnamon dust - more Puebla parlour than street stall.

INDIAN

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PETHA DEL VALLE

Petha From The Valley

1135 / 720

Hibiscus Tequila, Apple Cinnamon Syrup, Lime, Egg White

Feels like a garden breakfast in Mexico City - with floral tequila softening into cinnamon warmth and airy citrus. Just as the foam settles, the BBQ petha arrives - placed quietly, its sweetness touched by fire. A frothy nod to indulgence, with the calm of a ritual unfolding.

INDIAN

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NOCHE TAMARINDO

Tamarind Night

1135 / 720

Habanero Tequila, Agave, Tamarind,
Smoked Olive Brine, Cilantro, Coriander Air

Pendolo's take on the classic Picante - reimagined with layered heat and tart intensity. Tamarind cuts through with sharp depth, while smoked olives - slow-toasted with chilli, garlic, and paprika - bring a savoury backbone. Cilantro and coriander air leave a lifted, lingering trail.

INDIAN

MEXICANA





VERDE CACAO

Green Chocolate

1135 / 720

White Rum, Creme De Cacao, Pineapple Avocado, Sesame Oil

Dark chocolate nibs of Indian Origin are steeped overnight to create our house crème de cacao - bittersweet, clean, and quiet. Silken avocado folds into white rum and sesame oil, lending a savoury roundness. Finished with a crisp chocolate-sesame bite made in-house. A green dessert, reframed for those who drink with patience.

INDIAN |  MEXICANA



BLACK DIAMOND

Pop in Stillness

1135 / 720

Gold Rum, White Rum
Clarified Banana-Strawberry-Mango Blend

A cocktail that moves like a headliner - bold in presence, refined in construction. Ripe banana, mango, and strawberry are blended, clarified, and polished into something quietly radiant. The double-rum base holds it steady, light and crystalline. Served over diamond-cut charcoal ice - dark, faceted, stage-lit. A tropical pour for the spotlight hour.

INDIAN

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CLASSIC COCKTAILS

RED WINE SANGRIA 995

Red Wine, Cranberry Juice, Fresh Fruit

WHITE WINE SANGRIA 995

White Wine, Apple Juice, Orange Juice, Fresh Fruit

WHISKY SOUR 895

Whisky, sugar, lime, egg, bitters

OLD FASHIONED 895

Whisky, brown sugar, bitters

MAI TAI 895

White rum, dark rum, orgeat, pineapple juice, lime

GIN BASIL SMASH 895

Gin, Sugar, Lime, Basil

BLOODY MARY 895

Vodka, Tomato Juice, Spice Mix, Celery

APEROL SPRITZ 895

Aperol, Prosecco, Sparkling Water

AMARETTO SOUR 895

Homemade Amaretto, Sweet & Sour, Egg White

CLASSIC COCKTAILS

COSMOPOLITAN 895

Vodka, Orange Liqueur, Cranberry, Lime

ESPRESSO MARTINI 895

Vodka, Coffee Liqueur, Espresso

MANHATTAN 895

Whisky, sweet vermouth, bitters

MARTINI 895

Gin/ Vodka, Dry Vermouth

TOMMY'S MARGARITA 995

Tequila, Agave, Lime

PALOMA 995

Tequila, Grapefruit, Agave, Lime

PICANTE 995

Tequila, Agave, Coriander, Jalapeno, Lime

BOULEVARDIER 895

Whisky, Campari, Sweet Vermouth

NEGRONI 895

Gin, Campari, Sweet Vermouth

APERITIF

DOLIN DRY

625

CINZANO ROSSO

625

OTTO'S ATHENS VERMOUTH

625

CAMPARI

625

APEROL

625

SELECT APERITIVO

625

TEQUILA

JOSE CUERVO SILVER

625

JOSE CUERVO REPOSADO

695

1800 BLANCO

895

1800 ANEJO

895

PATRON SILVER

845

PATRON REPOSADO

895

DON JULIO BLANCO

995

DON JULIO REPOSADO

1045

EL CRISTIANO REPOSADO

1195

EL CRISTIANO SILVER

995

PREMIUM TEQUILA

CODIGO 1530 BLANCO

1245

1800 CRISTALINO ANEJO

1345

KOMOS ANEJO CRISTALINO

2995

MEZCAL

CREYENTE MEZCAL JOVEN

945

MEXCALIA

995

FANDANGO

895

VODKA

SMOKE LAB

525

SMOKE MANGO CHILLI

525

GREY GOOSE

845

BELVEDERE

845

HAKU JAPANESE

895

RUMS

OLD MONK

445

CAMIKARA

545

BACARDI CARTA BLANC

545

WHISKEYS

IRISH & AMERICAN

BUSHMILS ORIGINAL

545

JACK DANIAL

645

JIM BEAM

545

TEELING

645

JAPANESE

TOKI SUNTORI

695

HIBIKI HARMONY

1245

WHISKEYS

BLENDED SCOTCH

DEWAR'S 12

645

J.W. BLACK LABEL

745

DEWAR'S 15 YO

745

J.W. GOLD LABEL

945

MONKEY SHOULDER

645

SINGLE MALT

GLENMORANGIE 10

745

SINGLETON 12

745

LAPHROAIG

745

WHISKEYS

SINGLE MALT

GLENFIDDICH 12

845

GLENFIDDICH 15

895

TALISKER 10

895

INDRI

845

RAMPUR

895

SANGAM

745

THE MACALLAN 12

1045

THE BALVENIE 12

945

GLENFIDDICH 18

1245

COGNAC & BRANDY

ST. REMY VSOP

595

HENNESSY VS

945

REMY MARTIN VSOP

1245

METAXA 12STAR

745

PISCO

LA BOTIJA

545

BAR SOL PISCO QUEBRANTAL

645

GIN

TANQUERAY

525

BOMBAY SAPPHIRE

545

HENDRICK'S

795

CRAFTERS LONDON DRY

795

ROKU JAPANESE CRAFT GIN

795

SAMSARA DRY

525

SAMSARA PINK

545

LIQUEURS

JAGERMEISTER

645

TEQUILA STRAWBERRY CREAM

695

CHOYA UMESHU

645

COINTREAU

595

SKINOS MASTIHA

545

AMARO MONTENEGRO

545

BEER

KINGFISHER ULTRA

545

SIX FIELDS WHEAT

595

SIX FIELDS PILSNER

595

HOEGRADEN

845

AMSTEL LIGHT

895

ERDINGER WHEAT

895

CORONA

895

WINE BY GLASS

SPARKLING

FRATELLI NOI

1299

WHITE

FRATELLI, MASTER SELECTION

INDIA

799

ROCCA PINOT GRIGIO, DELLE
VENEZIE DOC

ITALY

999

MOULIN DE GASSAC, CHARDONNAY

FRANCE

1499

ROSE

METUS ROSE

FRANCE

1299

WINE BY GLASS

RED

GROVER LA RESERVE, SYRAH
INDIA

999

MONTE PACIFICO, MERLOT
CHILE

999

MOULIN DE GASSAC, PINOT NOIR
FRANCE

1499

WINES

CHAMPAGNE & SPARKLING

MOET & CHANDON IMPERIAL BRUT
FRANCE

25995

VILA SANDI II, PROSECCO,
ITALY

13495

WHITE WINES

FRATELLI CHARDONNAY
INDIA

3695

MOULIN DE GASSAC, CHARDONNAY
FRANCE

7445

MORGAN BAY CELLAR, CHARDONNAY
USA

7995

WHITE WINES

ROCCA PINOT GRIGIO, DELLE
VENEZIE DOC

ITALY

4995

RUTINI, CHARDONNAY

ARGENTINA

8995

OPAWA SAUVIGNON BLANC

NEW ZEALAND

8995

LUZ MARIA, CHARDONNAY

CHILE

5995

BLACK TOWER RIESLING

GERMANY

6495

ROSE WINES

METUS ROSE

FRANCE

6495

FRATELLI, MASTER SELECTION ROSE

INDIA

3995

RED WINES

GROVER LA RESERVE, SYRAH

INDIA

4995

MOULIN DE GASSAC, PINOT NOIR

FRANCE

7495

UGGIANO, CHIANTI PRESTIGE DOCG

ITALY

5495

RED WINES

OPAWA, PINOT NOIR
NEW ZEALAND

9495

PORTILLO PINOT NOIR
ARGENTINA

4995

BAROLO GRIMALDI, DOCG
ITALY

14495

NEDERBURG, PINOTAGE
SOUTH AFRICA

5195

MONTE PACIFICO, MERLOT
CHILE

3995

SOFT BEVERAGES

VEDICA

295

COKE, DIET COKE, SPRITE

345

SODA

295

CANNED JUICE

395

SEPOY INDIAN TONIC

295

SEPOY GINGER ALE

295

SEPOY GINGER BEER

295

SPARKLING WATER – PERRIER

295

FRESH JUICE

345

RED BULL

395