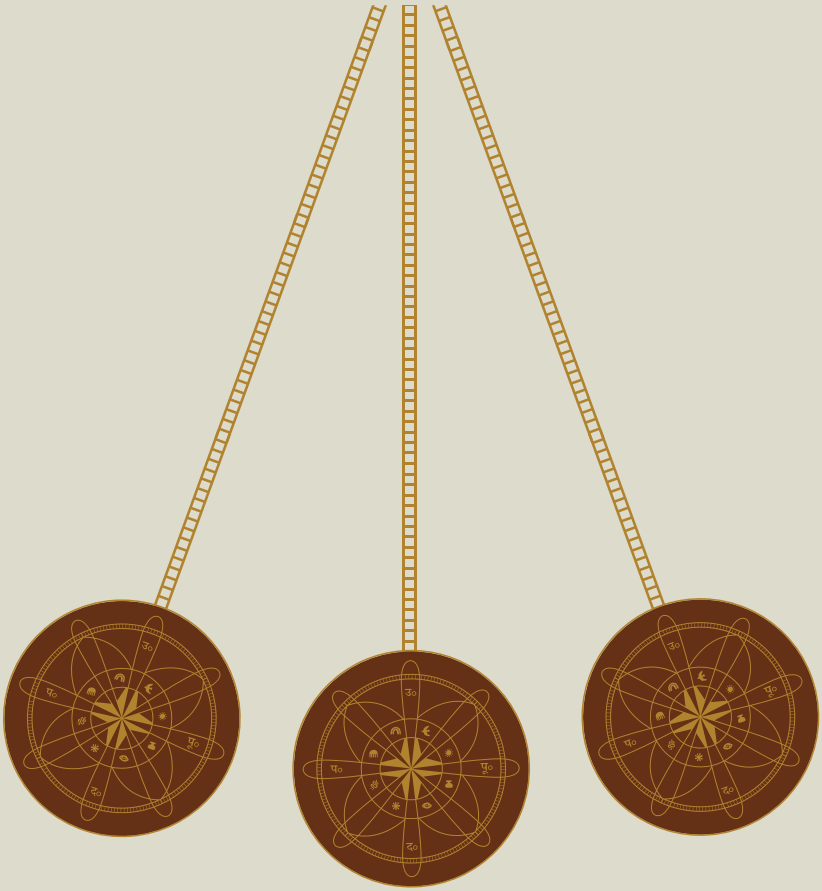




# PÉNDULO

INDIAN — MEXICANA

## DINNER TASTING MENU

# WELCOME TO PÉNDULO

Pendulo was conceived on an evening in Mexico City, when the smoky perfume of a mezcal bar seemed to echo the late-night aromas of Old Delhi kebab carts. Harmony at Pendulo is not a quiet midpoint but a deliberate dance of opposites; Chef Megha Kohli's journey threads Old Delhi's gullies, Lucknow's slow dum and the Malabar hearths, while Chef Noah Louis Barnes follows the Baja shoreline, Oaxaca's volcanic markets and Mexico City's midnight taquerías.

The twelve-course odyssey that follows maps grand avenues and hidden alleyways alike - from the sandstone calm of Mehrauli to the coastal hush of Goa and the jungle bloom of the Yucatán - letting flavours rise and recede like a measured arc. Taste contrast as conversation and distance as déjà vu; settle into the swing and let each course reveal a new longitude of possibility.

CHEF MEGHA KOHLI

CHEF NOAH LOUIS BARNES

SAHIL BAWEJA

Dairy Egg Gluten Nuts Soy Fish Shellfish

# DINNER TASTING MENU

## 8 COURSE TASTING MENU

**VEGETARIAN: Rs 4000** **NON-VEGETARIAN: Rs 5000**

### PALATE ACTIVATOR DAWN AT THE MILPA

Corn, Oaxacan Cheese, Jalapenos, Jaggery

### MONSOON OVER THE SONORAN

**INDIAN GRAIN NACHOS**

Guacamole, Smoked Tomato Salsa, Chili Garlic Adobo, Pico De Gallo Air

### CHARRED ELOTES ON THE CALLE MADERO

**CORN ELOTES**

Grilled Corn, Limes Of India, Tajin Spice, Bhang Seed Salt, Lehsun Salt

Government Taxes as Applicable

# DINNER TASTING MENU

## COLD & RAW

### DHUNGAAR AVOCADO AGUA CHILE CEVICHE

Coal Smoked Avocado, Kalonji, Star Anise Sirka Onion,
Burani Yogurt, Burnt Garlic Crisps

OR

### TUNA SHORBA AGUA CHILE (S)

Tuna, Tigers Milk Infused Tomato Shorba, Cucumber,
Raw Mango, Young Coconut

# DINNER TASTING MENU

## AVATARS OF MASA

### BATATA VADA TAQUITOS

Mumbai Street Style Potato, Crispy Tortilla, Smoked Tomato Salsa,
Sour Cream, Coriander Verde, Cheese & Chilli Crisp, Salted Green Chilli

OR

### RESHAMPATTI CHICKEN QUESADILLA

Reshampatti Spiced Grilled Corn-Fed Chicken, Refried Black Beans,
Avocado, Pickled Onions, Jalapeno, Fermented Hot Sauce,
Dehydrated Chicken Skin Crumb, Mozzarella Cheese

OR

### CRAB TOSTADA REVERSO (S)

Inverted Tostada With A Punch Of Goan Rechado Spice
Pico De Galo, Crispy Corn Tortilla, Chipotle Jelly,
Onion Gel, Tangerine Air, Sour Cream, Tangerine Segments

# DINNER TASTING MENU

## TWIN FLAMES: TANDOOR & PARRILLA

### CLAY OVEN YAM

Smoked Yam, Mango Habanero Salsa, Saffron Yogurt, Bihari Salsa,
Jalapeno Sour Cream, Avocado Kulcha

OR

### SMOKED MOREL

Smoked Morel Mushroom, Rechado Cream Cheese, Homemade Pickle, Saffron,
Yogurt, Bihari Salsa, Jalapeno Sour Cream, Avocado Kulcha

OR

### HABANERO MANGO PASANDA

Smoked, Char Grilled, Sliced Baby Lamb, Yogurt And Mulato Chili Marinade,
Bone Marrow Salsa, Mango Habanero Salsa, Avocado Kulcha

# DINNER TASTING MENU

## SPICE BAZAAR TACO

### GUNPOWDER-SPICED WILD MUSHROOMS & WATER CHESTNUT

Truffle Scented Cremini, Lion's Mane, Himalayan Cheese, Water Chestnut, Burnt Spring Onion Crema, Coriander Salsa, Refried Beans, Crispy Coriander

OR

### POZOLE SALSA SPICED COTTAGE CHEESE

Crispy Cottage Cheese, Gunpowder, Pozole Salsa, Burnt Spring Onion Crema, Water Chestnut, Coriander Salsa, Refried Beans, Crispy Leeks

OR

### BOTTLE MASALA CHICKEN TACO

East Indian Bottle Masala, Grilled Corn-Fed Chicken, Salsa Matcha, Refried Beans, Habanero Aioli

OR

### TELLICHERY PEPPER MUTTON BIRRIA

Tellicherry Pepper Mutton, Mozzarella Cheese, Jalapeno, Lamb Consommé

# DINNER TASTING MENU

## CON AMORE - PENDULO

**60% DARK CHOCOLATE MOUSSE (EGGLESS)**

Horchata - Phirni Crema, Chocolate Soil, Habanero Chilli

OR

**WEST GODAVARI CHOCOLATE FLAN**

Indian Craft Chocolate, 60% Dark Chocolate, Horchata Rocks, Orange Caramel

OR

**CHEF'S SPECIAL DESSERT**

MENU CURATED BY

**CHEF MEGHA KOHLI**
**AND**
**CHEF NOAH LOUIS BARNES**

PRESENTED BY

**SAHIL BAWEJA**
**AND**
**YAYWAY VENTURES**

BRANDING AND DESIGN

**THE NEAT TRICK**