

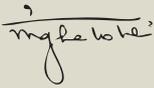
PÉNDULO
INDIAN ————— MEXICANA

TASTING MENU

WELCOME TO PÉNDULO

Pendolo 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 Pendolo 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 taquerias.

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

Government Taxes as Applicable

TASTING MENU



12 COURSE TASTING MENU

VEGETARIAN: Rs 6000 NON-VEGETARIAN: Rs 7000



PALATE ACTIVATOR

DAWN AT THE MILPA

Corn, Oaxacan Cheese, Jalapenos, Jaggery



MONSOON OVER THE SONORAN

INDIAN GRAIN NACHOS - GUACAMOLE - SALSAS

Guacamole, Smoked Tomato Salsa, Chile 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



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



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 Gallo, Crispy Corn Tortilla, Chipotle Jelly,
Onion Gel, Tangerine Air, Sour Cream, Tangerine Segments



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

MOJO DE AJO LOBSTER (S)

Apple Wood Smoked Lobster Tail, Chipotle Garlic Emulsion,
Jalapeno, Mango Habanero Salsa

OR

HABANERO MANGO PASANDA

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



Available In 12 Course Tasting Menu Only



RHAPSODY OF CHILES

BHARWAN CHILE & SOUR CREAM

Oaxacan Cheese, Aloo Chokha, Refried Beans,
Passion Fruit Salsa, Sour Cream, Peanut & Jaggery Chikki

OR

THECHA CHICKEN BHARWAN CHILE

Thecha Marinated Corn Fed Chicken, Passion Fruit Salsa, Jalapeno, Avocado Crema,
Refried Beans, Himalayan Cheese, Parmesan Cheese, Peanut & Jaggery Chikki



PALATE CLEANSER



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



TACOS WITH PICKLES OF MEXICO

RAJAS AND CHEESE

Borracha Pickle Salsa, Raclette, Bell Peppers, Pickled Jalapeno,
Pico De Gallo, Refried Beans, Fajita Spice

OR

KODAVA PORK & WATERMELON PICKLE

Pandi Pulled Pork, Fermented Watermelon Rind Pickle, Crispy Pork Skin,
Coriander Salsa, Burnt Garlic Crema, Charred Pineapple,
Tomato Salsa, Refried Beans



MOLE AND THE KHAANSAMA

JACKFRUIT BARBACOA

Slow Cooked Jackfruit Barbacoa, Avocado Crema, Cilantro Lime
Gobindobhog Rice & Pine Nut Mole

OR

CHICKEN BARBACOA WITH MOLE

DE QUERETARO

Slow-Cooked Corn Fed Chicken Barbacoa Style, Avocado Crema, Cilantro Lime
Gobindobhog Rice & Mole From The Querétaro Region Of Mexico

OR

AWADHI LAMB BARBACOA

Slow-Cooked Lamb Barbacoa Style, Avocado Crema, Cilantro Lime
Gobindobhog Rice & Chickpea Yellow Mole



CON AMORE - PENDULO

60% DARK CHOCOLATE AND CHILE 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

CHUROS JALEBI  

Churos Jalebi, Pistachio Rabri, Pistachio Crema, Raspberry Sorbet

ADD ONS : COURSE REPEATS

MOJO DE AJO LOBSTER 🍷

(INR 950)

AVOCADO KULCHA 🍷 🌾

(INR 250)

ANY OTHER COURSE REPEAT

(INR 600)

MENU CURATED BY

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

PRESENTED BY

**SAHIL BAWEJA
AND
YAYWAY VENTURES**

BRANDING AND DESIGN

THE NEAT TRICK