



PÉNDULO
INDIAN ————— MEXICANA

A LA CARTE 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

A LA CARTE
(Available During Select Hours)

COLD PLATES

INDIAN GRAIN NACHOS - GUACAMOLE - SALSAS (725) 

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

PENDULA SIGNATURE INDIAN GRAIN & JALAPENO SALAD (925)

Indian Grain Nacho Salad, Smoked Black Beans & Corn, Pico De Gallo,
Jalapeno Cumin Dressing With Sour Cream, Rocket & Iceberg

DHUNGAAR AVOCADO AGUA CHILE CEVICHE (795)

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

TORCHED TUNA SHORBA AGUA CHILE (925) 

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

SMALL PLATES

BATATA VADA TAQUITOS (795)

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

CRAB TOSTADA REVERSO (925)

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

RESHAMPATTI CHICKEN QUESADILLA (795)

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

KEBABS AND GRILLS

CLAY OVEN YAM (795)

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

MOJO DE AJO LOBSTER (2995)

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

HABANERO MANGO PASANDA (895)

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

TACOS

GUNPOWDER SPICED WILD MUSHROOMS (845)

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

POZOLE SALSA SPICED COTTAGE CHEESE (845)

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

BOTTLE MASALA CHICKEN TACO (895)

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

TELLICHERY PEPPER MUTTON BIRRIA (895)

Tellicherry Pepper Mutton, Mozzarella Cheese, Jalapeno, Lamb Consommé

KODAVA PORK & WATERMELON PICKLE (895)

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

DESSERTS



60% DARK CHOCOLATE & CHILE MOUSSE (EGGLESS) (725)

Horchata - Phirni Crema, Chocolate Soil, Habanero Chilli

WEST GODAVARI CHOCOLATE FLAN (725)

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

CHUROS JALEBI (725)

Churos Jalebi, Pistachio Rabri, Pistachio Crema, Raspberry Sorbet

MENU CURATED BY

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

PRESENTED BY

**SAHIL BAWEJA
AND
YAYWAY VENTURES**

BRANDING AND DESIGN

THE NEAT TRICK