



MY FATHER'S JOURNEY BEGAN IN DELHI'S FIRST-EVER INDIAN RESTAURANT, KWALITY, CONNAUGHT PLACE, INDIA. DURING HIS CULINARY VOYAGE, HE HEADED CLARIDGES DELHI, THE YOUNGEST EXEC CHEF TO HEAD AIR- INDIA'S INTERNATIONAL FLIGHT KITCHEN, GAYLORD'S RESTAURANT & MORE. TODAY, PANDELI IS A FATHER AND SON DUO. WE ARE HERE TO REPRESENT REGIONAL AND MUGHLAI TECHNIQUES. A CULINARY RARE- BREED. TRUE SINCE 1967.

Join the family:



/pandelifoods



@pandelifoods

## SMALL PLATES

### PAPRI ST FOOD DELHI CHAAT

6.5

Golden fried potato, pomegranate beetroot yoghurt, crisp papri, tamarind, puffed rice, padina chutney (V) [mild]

### SABZI HOUSE PAKORA

6

Medley of fresh vegetables, masala potatoes, spiced batter, tamarind sauce, leaves (VE, GF) [mild]

### BBQ SRIRACHA WINGS

7

Classically marinated 24hrs, tandoori fired, sautéed in sriracha glaze (GF) [medium-hot]

### SPICED MASALA FISH TIKKA

7

Fish of the day, coated in a spice mix, deep fried, house chaat, tamarind, leaves (GF, DF) [mild]

### NIHARI LAMB KEBABS

7.5

Skewer of lamb seekh, marinated for 24hrs, select spice, clay fired, red pepper sauce, padina, tamarind (GF, DF) [medium]

### TANDOORI ACHARI PANEER SHASHLIK

7.5

24hr marinate, clay fired in tandoor, mixed peppers. padina chutney, Himalayan salted butter (V) [medium]

### TANDOORI WILD TIGER KING PRAWNS

10

King Prawns 24hr marinate, clay fired in tandoori, signature house red pepper sauce (GF, DF) [medium]

### XO SWEET CHILLI SOYA / CHICKEN

7

Crisp sautéed chicken, sweet sour. Assami XO shallot glaze [mild-medium]

### ALOO TIKKI CHAAT

6.5

Golden fried potato parcel, stuffed channa daal, tamarind, yoghurt, padina chutney (V, DFO) [medium-mild]

## MAINS

### PANDELI - MAKHANI CHICKEN

13

The closely guarded- Old- Delhi, original recipe SINCE 1967. A velvety tomato sauce stewed in fenugreek, floral cinnamon notes, classic clay smoked chicken tikka, cashew nut, touch of butter (GF) [medium]

### PANEER MAKHANI

12

A culinary classic, in our Original Makhani, a velvety tomato sauce stewed in fenugreek, floral cinnamon notes, (DFO, GF) [medium]

### KERALAN COCONUT LAMB

13

Classic south Indian tarka, braised leg pieces of lamb, stewed slow and low in select southern spices, flavourful coconut sauce (DFO, GF) [medium]

### CHICKEN CHETTINAND MADRAS

13

South Indian tarka, homemade paste, freshly ground coconut, herbs, select house spice in a flavourful balanced coconut sauce (GF, DFO) [medium]



### PONDICHERY WILD-TIGER COCONUT PRAWNS

15

King prawns, sautéed shallots in a delicate fragrant coconut sauce, cinnamon nutmeg notes (DFO, GF) [mild]

### MAHARAJA PATIALA XI LAMB CHOP MASALA

16

Karahi Chops classically marinated clay smoked, Mughali white creamy masala sauce, (gf) [medium]



### GOAN CHICKEN KORMA

12

Slowly cooked whole Quorma spices, in a Southern style- flavourful creamy masala sauce (DF, GF) [mild]

### LAMB ROGAN JOSH ESTEW

13

Pre- colonial recipe, lamb stew- braised leg pieces of lamb, select whole spice tarka, balanced, zesty mace and cardamon (GF) [medium]



## TANDOORI SIZZLER SHARER

### BBQ PLATTER

19

Tandoori lamb chops, seekh kebab, chicken tikka, fish ajwani tikka, smoked masala wings (gf)

+ MINT YOGHURT & TAMARIND SAUCE

## PLANT BASED

### BENGAN ALOO

13

Stuffed masala aubergine, made to a classic- home tarka, potatoes (VE, GF) [medium]

### SOYA MAKHANI

12

Gourmet grade soya chunks, sautéed with peppers. in our signature dairy- free makhani sauce (VE, GF) [mild]

### DAAL OF THE DAY

9

Home-made- nourshing lentils  
ASK YOUR SERVER  
(VE, GF) [mild]

### SABZI OF THE WEEK

12

Seasonal market vegetables, sourced weekly, classic home-made [ASK YOUR SERVER]  
(VE, GF) [medium]

## SIDES

### XO GUNPOWDER FRIES

3

### AGED BASMATI PILAU RICE

4

### TANDOORI NAAN

3

### BLACK TRUFFLE NAAN

6

### ROSEMARY & GARLIC NAN

4.5

### CORIANDER & GARLIC NAAN

3.5

### PESHWARI NAAN

4.5

### KEEMA MASALA NAAN

4.5

### ALLERGEN INFO

V - VEGETARIAN

DF - DAIRY FREE

VE- VEGAN

DFO- DAIRY FREE ON REQUEST

GF - GLUTEN FREE

[SELECT YOUR HEAT LEVEL]

For food allergies and intolerances, please speak to our staff about the ingredients in your meal when making your order.



**BEER BATTERED HADDOCK** 14

Crushed garden peas, tartare sauce, koffmann fries

**CAJUN CHICKEN SALSA BURGER** 13.5

Spiced crisp coated chicken burger, leaves, gherkin coleslaw, salsa sauce, koffmann fries

**BUFFALO BBQ WINGS, COLESLAW** 12

Marinated 24hrs, tandoori smoked buffalo BBQ glaze, koffmann fries (GF) [medium-hot]

**8oz BEEF BURGER** 15

Locally sourced 8oz Beef Burger, spiced tomato chutney, brioche bun, gherkin, koffmann fries

**KIDS**

UNDER 12'S

Chicken Nuggets + Fries 7

Chicken Makhani + Rice [mild] 7

Assami Sweet Sour Chicken + rice 7

Soya Makhani & pillau rice (V) 7

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