

PORTION GUIDE

Starters

Small: 1 person
Large: 2-3 people

Mains

Quarter: 3-4 Pieces of Key Ingredient + 250 ML Gravy
Half: 6-7 Pieces of Key Ingredient + 300 ML Gravy
Full: 8-11 Pieces of Key Ingredient + 350 ML Gravy
Half - 500 ML Box or 5-6 pcs of Meat
Full - 650 ML Box or 8-9 pcs of Meat

HOW TO ORDER:

Light Hungry : 1 x Street Food + Thali

Medium Hungry : 1 x Street Food + 1 x Grill + 1 x Curry + Extra

Very Hungry : 1 x Street Food + 1 x Grill + 2 x Curry + Extra

And don't forget to keep some space for dessert!



THE TASTE OF DELHI

SPICE & SYMBOL GUIDE

Hints of Spice and a little Heat

Full Heat with Spice Undertone

Intense Spice and Kicking Chilli

(V).....Vegetarian
(VE).....Vegan
(N).....Nuts
(GF).....Gluten Free
(D).....Dairy

NOT HAPPY WITH SOMETHING?

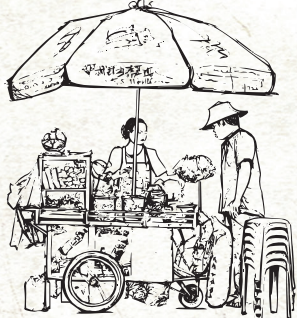
Press the Dingly, Alert the Manager and we will make it right

1. Food Delay: We will rush it
2. Taste Issue: We will replace it
3. Quantity Issue: We will top it up
4. Strength Issue: We will make it stronger
5. Service Charge Issue: We will remove it

The CTO would like to make your journey memorable. Our aim is to make customers for life and avoid negative reviews so please speak to us and we will make it right.

Vegan Street Food!

Small Plates to start the Journey



1. Old Delhi Pani Puri (VE)

(4 pcs) 6.95
(6 pcs) 9.50

Crispy wheat balls filled with chickpeas and boiled potato and topped with tangy, hot, spicy and refreshing mint water.

2. Chatpati Aloo Tikki Chaat (VE/N)

8.95

Stuffed Spicy Potato Patties served on a bed of boiled chickpeas drizzled with tangy lemon, cucumber, onions, tomato, and pomegranate and topped with tamarind and mint chutney.

3. 2024 Boyfriend Chaat (VE)

(4 pcs) 7.95
(6 pcs) 9.95

Patri's version of the signature batata puri, crispy spicy wheat discs topped with spiced potato and topped with crispy vermicelli, mango and tamarind chutneys, coriander and pomegranate.

4. Hara Bhara Kebab Chaat (VE)

8.95

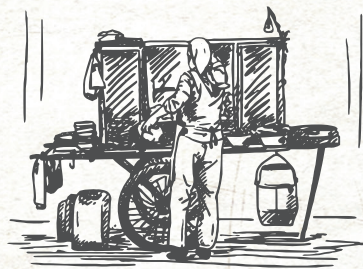
Crispy and tender vegan mildly spiced croquettes made with spinach and green peas, chopped chili, topped with homemade tamarind chutney, mint, and coriander chutney kachumber and pomegranate.

* All Vegan Chaats can be made Vegetarian by request. *



SIGNATURE CHAAT BHANDAR

Puneet's Unique Twists on Delhi's Chaat Specialities



5. Punjabi Samosa Chaat (D)

8.95

Punjabi Vegan Samosa Chaat Jumbo Samosa stuffed with cumin, coriander, peas, and potato drizzled with spicy mint, tamarind, mango chutney on a bed of house veg curry of the day, kachumber, coriander, and pomegranate.

6. Crispy Kale Pakora Sweetie Chaat (D/V)

9.95

Crispy fritters made by flash frying kale in special spices and served on a bed of sweet potato chunks or fries topped with kachumber, sweet yoghurt and chaat masala.

7. 1000 Watts Spicy Girlfriend Chaat

9.95

The latest version of our spiciest chaat from Jodhpur, crispy spicy wheat flour discs topped with salsa, green chilli, melody of chutneys, dry spices and hot red chilly powder. Keep a mango lassi or pint of beer handy. Try with Caution.

8. The Don Chaat (D)

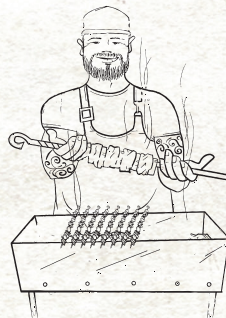
13.95

This is the top of the pops of the chaat world, a Chef's choice of kebabs, chicken tikka, seekh kebab, paneer tikka, and aloo tikki in a bad boy mix of sweet yogurt, spicy chutneys, coriander kachumber, and pomegranate. A harmonious stack of hot grill kebabs over fresh cold chutneys.

* All Vegetarian Chaats can be made Vegan by request. *

MASTER CHEF GRILLS

Experience Mastery of Tandoori Cooking



9. Paneer Tikka Khurchan (D) (V/GF)

(3 pcs) 10.50
(4 pcs) 12.50

Indian Cottage cheese is cut into squares and then marinated in yoghurt, spices, mustard oil and chilly pickle. The result is a tenderised grilled vegetarian delight topped with chaat masala.

10. Murgh Malai Tikka (D) (GF)

(3 pcs) 11.50
(4 pcs) 13.50

Supreme chicken breast in marinated in yoghurt, cream and cheese, delicately spiced with cardamom, mace and nutmeg, cooked in the tandoor for a juicy starter.

11. Nawabi Seekh Kebab (D) (GF)

(3 pcs) 11.50
(4 pcs) 13.50

Triple Minced Spring Lamb Mince is marinated using chef's spice mix cooked over hot coal for firm and juicy texture and topped with masala kachumber. A princely lamb starter served Delhi street style.

12. Tandoori Chicken Tikka (D) (GF)

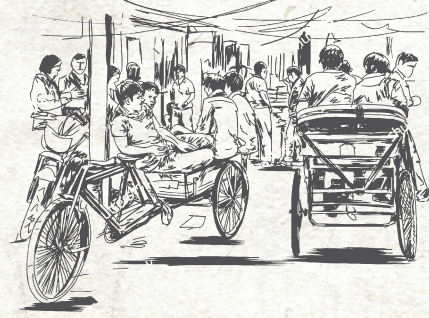
(3 pcs) 11.50
(4 pcs) 13.50

Supreme Chicken Thigh intricately marinated in hand-mixed spices and yogurt overnight with fresh ginger and garlic. Cooked in our clay oven to achieve tenderness and sprinkled with chaat masala.

* All Tandoori items do not contain gluten however as they are cooked in the same tandoor as our bread, these are NOT suitable for guests with serious intolerance or allergies.

TENDER CURRIES

Slow Cooked by Hand, availability never guaranteed



13. Puneet's Dhaba Chicken Curry (D) (GF)

Half (6-7pcs) 16.50
Full (9-11pcs) 19.50

Our Chef Patron's delicious, spicy and fragrant spicy chicken curry inspired by local dhaba's, local roadside restaurants on the highways made Patri style with warming spices. A real nostalgic treat!

14. Chicken Tikka Makhani Pepper Masala (D) (GF)

Half (6-7pcs) 16.95
Full (9-11pcs) 19.95

Validated by the God Father of Indian Cooking, our tastiest makhani sauce is simmered with double-marinated chicken tikka pieces to create our tastiest version of this iconic dish. This is most certainly the way a proper chicken masala should be made; with the sauce cooked from scratch without any nasty sugar etc. Our version is handmade with real honey, bell peppers, and the finest tomatoes.

15. Puneet's Karachi Kebab Handi Masala (D) (GF)

Vegetarian : 19.95
Vegan : 21.95
Chicken : 21.95
Lamb : 23.95

* Please handle the Hot Iron Wok with Caution *

All Grilled Meats : 24.95

A unique spin combining Indian, Afghani, and Pakistani styles of cooking on a deep iron wok; the Karachi, Chef's Special Grilled Kebabs are tossed in whole dry spices, fresh tomatoes, onion ginger, and bell pepper. Namak Mandi in Peshawar wrestles Defence Colony in Delhi in a spicy battle for curry supremacy.

16. Rara Meat Rogan Josh

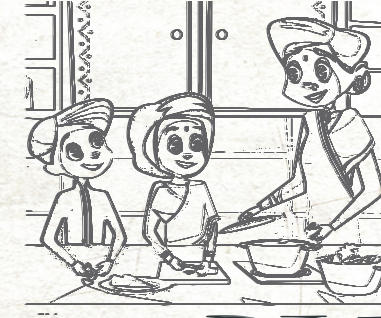
Half (3-4pcs) 18.95
Full (5-7pcs) 23.95

A delicious flavourful meat curry : the signature dish of the Patri Family - no celebration feast is complete without it - this is chef's choice of lamb or mutton shoulder/leg pieces slow cooked with winter spices. Rich Flavourous Soulful Cooking for a memorable dinner.

* Vegan Option Available *

MOM'S SIGNATURE CURRIES

Discover why our Sindhi family fell in love with Punjabi Vegetarian Soul food



17. Tawa Kale Jeera Aloo (VE/GF)

9.50

Maris Piper Diced Potatoes are tossed in fresh kale leaves, cumin seeds, and Hing; Asafoetida which is a natural defender. This is a home classic, a balanced dish with no onion or garlic.

18. Panch Pooran Daal (VE/GF)

Half 9.95
Full 11.95

Panch Pooran "five spices." It is a spice blend of cumin, mustard, fenugreek, nigella and fennel mixed with assortment of lentils, topped with coriander and tempered gently to produce a powerful protein powerhouse.

19. Daal Makhani - The World's Creamiest Lentil Stew (D) (V/GF)

Quarter 10.50
Half 12.50
Full 14.95

Slow cooked black lentils are cooked overnight on the tandoor and then stirred for 8 hours in butter and tomato sauce. Before serving our head chef gives it a tadka of dry roasted spices and cream.

20. Paneer Butter Masala (D) (V)

Quarter 10.50
Half 12.50
Full 14.95

Cottage Cheese is tossed in Chef's Makhani sauce with green chillies, ginger and peppers to create a rich and spicy roadside dish creamy in butter and cream.

Breads and Rice



Plain Naan/Crispy Tandoori Roti 4.25
Butter Naan/Garlic Naan 4.50
Laccha Paratha/Cheese Naan 5.50
Supreme Basmati Rice 4.50
Saffron Pilau Rice 4.75
Masala Fried Rice 5.50

Extras

Bowl of Greek Yoghurt/Sweet Yoghurt 2.95
Popadum Chips with Chutney 4.50
Masala Popadums with Chutney 4.50
Fresh India House Salad 4.50
Chatpatti Masala Fries 4.50

Desserts

Saffron Gulab Jamun 4.50
Cardamom Tiramisu 4.95
Chocolate Samosa 4.95
Dessert of the Day 4.95
Chocolate & Mango Raj Kachori Sundae 6.95



THE SHARING SPECIALS

The best way to experience our menu is to share a Mixed Grill or a Thali and Save!

21. Railway Mix Grill (D) (GF)

For 1 12.95
For 2 24.50
For 3 34.95

Chef's Selection of Chicken Tikka, Malai Tikka, Lamb or Chicken Seekh Kebab, Paneer Tikka or Malai Broccoli, and Veg Kebab/Tikki Cooked in our tandoor clay oven, tossed in cream and butter, topped up with Chaat Masala. Served with our Signature Hot Makhani Sauce and Chutneys to pour over the kebabs.

22. Chef's Sharing Special Thali

Please allow 25 minutes for preparation (D)

* This includes 1 x Thali shared amongst 2 guests and this offers the best value on our menu for a meal for 2 *

Vegan 33.95
Vegetarian 34.95
Mixed 35.95
All Meat 37.95

A complete meal as served on Indian trains with chef's daily selection of tandoori starter, 4 mini pots of curries, pudding, naan, and rice. Unlock the best value on our menu and let us take you on a journey of flavors. Suitable for 1-2 medium-hungry curry lovers and first-time diners to our restaurants.

CELEBRATION SPECIALS

23. Cinnamon Saag Palak

Potato Sag Aloo 13.95
Masala Aubergine Baingan 14.95
Masala Chicken Pepper 16.95

Green Goodness meets Fresh Ginger Garlic, Loads of Cinnamon, Turmeric and Stewed Spinach, Mustard and Green Leaves of Chef's Choice tossed in Cumin, Coriander to create a warming curry.

24. Malabar Moilee

Vegan Kale Pakora and Sweet Potato 18.95
Creamy Chicken and Coriander 19.95
Mixed Sea Food and Prawns 22.95

A light, fragrant and utterly delicious South Indian style curry, packed with protein of choice and tempered with coconut milk, curry leaf, mustard seeds. This dish has several versions and claimants from Kerala, Goa, Singapore and Kuala Lumpur. Enjoy this light unique curry from God's Own Country cooked by our Kerelan Master Chef.

25. Kids Selection

Crispy Pop Chicken and Chips 8.50
Creamy Chicken and Naan 8.50
Cumin Kale and Baby Potato 8.50
Spicy Butter Chicken Pizza 8.50



26. Thumka Maillard Biryani

Vegan No Chicken or Lamb Biryani 15.95
Vegetarian Paneer and Aubergine Biryani 15.95
Signature Railway Chicken Biryani 16.95

Thumka means jerk, using supreme basmati rice we make a fast and furious biryani/rice stir fry at high flame using Puneet's Jerk and Cantonese style of Wok Cooking. This highly desired culinary process creates hundreds of new flavors and aroma compounds. With the application of heat and chemical reactions; the visible color changes to a stunning golden brown hue on the surface of the main ingredients.

* Please handle the Hot Iron Wok with Caution *

Food and Drink Allergens Notice



SCAN ME

ALLERGEN MENU

Please note all menu items contain Soya as we use Soya Bean Oil.

Most spices contain Mustard/Sulphites and it is not possible to guarantee that our kitchens are allergen-free.

Please recheck our allergen information on each visit as recipe ingredients may change without prior notification from our suppliers.

Dishes may come in contact with other allergens and for your own safety please don't take any risks. Please waive to a manager.

All dishes are made with natural heat and aroma from Indian spice blends. Each dish has an individual flavour and spice profile.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK and the other 14 allergens. Please be aware that we use common fryer oil and a tandoor. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please speak to our manager about the ingredients in your meal, when making your order. We use a common fryer and not guarantee any items are gluten free. 12.5% service charge is added to each bill which is completely discretionary.

DRINKS MENU

RED WINES

 Patri Rouge
Pays de Vaucluse
France
ABV 14.0
Large Glass £5.50 Bottle £20
Our House Wine Selections Change Weekly please ask our crew for more options

 Tempranillo, Mesta Organic
Central Castile Uclés Spain
ABV 14.0
Large Glass £5.95 Bottle £22

 Nero d'Avola 'Vitesse', Sicily,
Colomba Bianca
Sicily Sicilia Italy
ABV 14.0
Large Glass £6.95 Bottle £25

 Merlot '1300', Uco Valley,
Mendoza, Andeluna
Mendoza Valle de Uco Argentina
ABV 14.0
Large Glass £9.95 Bottle £34

SPARKLING

 Prosecco Extra Dry, Favola
Veneto Prosecco Italy
ABV 11.00
Large Glass £6.50 Bottle £23

 Bernard Remy Brut 'Carte Blanche'
Champagne, Champagne France
ABV 12.00
Large Glass £9.00 Bottle £35

WHITE WINES

 Patri Blanc de Blanc
Pays des Côtes de Gascogne,
2 France
ABV 14.0
Large Glass £5.50 Bottle £20
Our House Wine Selections Change Weekly please ask our crew for more options

 Vedejo, Mesta Organic
Central Castile Uclés Spain
ABV 12.50
Large Glass £6.95 Bottle £25

 Sauvignon Blanc, Doña Paula
Estate
Mendoza Valle de Uco Argentina
ABV 12.00
Large Glass £7.50 Bottle £28

 Pinot Gris, The Nest Lake Chalice
Marlborough New Zealand
ABV 13.00
Large Glass £8.50 Bottle £32


ROSE


 Côte de Provence, Château
de l'Aumérade Rosé
Provence Côtes de Provence France
ABV 14.00
Large Glass £6.50 Bottle £23

 Domaine De La Vieille Tour
Cotes de Provence Rose, France
ABV 13.00
Large Glass £6.50 Bottle £23

COCKTAILS


 Pornstar Martini £12.00
A passionfruit delight bursting with
zingy flavours and vanilla vodka.
Accompanied by a shot of prosecco.


 Punjabi Caribbean Rum Punch £12.00
Puneet's concoction of Caribbean Rums
: Wray and Nephew with Mango
Grenadine for a strong cocktail.


 Mango Mojito £12.00
A classic cocktail with a dash of mango
pulp to create a fruity experience.

 Tom Collins £12.00
Patri's Signature with Silent Pool Rose
Expression Gin, Chambord and Soda
Water for that special evening.

MOCKTAILS

 Tropical Pina Colada £5.50
All that you could ask of a Pina
Colada minus the alcohol.

 Passion Fruit Mojito £5.50
An alcohol free take on a mojito, with
a splash on passionfruit and mint to
excite your taste buds.

 No-Rum Punch £5.50
The alcohol free version of the
mango mojito with kick of spice.


 Tropical Saffron Punch £5.50
Our signature yoghurt based mango
lassi mixed with three tropical juices.

CRAFT GINS

 Alkemist Gin
ABV 40.0% | Citrus and
Herbaceous
Double (50ml) £8.50

 Silent Pool Gin
ABV 43.0% | Vegetarian | Gluten
Free | Fresh & Floral
Double (50ml) £8.50

 Silent Pool Rose Expression
ABV 43 %
Delicate Rose, Citrus and Spice
Double (50ml) £8.50


 Mermaid Blue Gin
ABV 42 %
Citrus, Spicy, Fresh
Double (50ml) £8.50

All Gins include Fever Tree Tonic Cans

 Monkey 47 Schwarzwald Dry Gin
ABV 47 %
Complex, Zesty, Fresh
Double (50ml) £8.50

 Gin Mare
ABV 47 %
Deep, Herbal, Spicy
Double (50ml) £8.50

 Twisted Nose Gin
ABV 40.0% | Vegan | Gluten Free |
Fresh and Floral
Double (50ml) £8.50

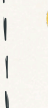
 Salcombe Gin
ABV 44.0% | Vegetarian | Gluten Free |
Rich and Rubust
Double (50ml) £8.50

BEERS ON TAP

 Cobra
Indian Premium Lager
ABV 4.50
Half Pint £2.95 Pint £5.95

 Salt Jute IPA
Session IPA
ABV 4.20
Half Pint £3.50 Pint £6.75

 Chieftain
IPA Irish Pale Ale
ABV 5.50
Half Pint £2.95 Pint £5.95

 Bluemoon
Belgian Style Wheat Ale
ABV 5.40
Half Pint £2.95 Pint £5.95

 Madri
Excepcional European Lager
ABV 4.60
Half Pint £2.95 Pint £5.95


 Staropramen
Pilsner
ABV 5.00
Half Pint £2.95 Pint £5.95
**Our Beers on Tap rotate weekly and availability
changes accordingly **

BEER IN CAN

 Brew Dog Punk IPA
India Pale Ale
Caramel & Tropical Fruit | 5.4% ABV
Can / Glass (330ml) £4.50

 Fourpure Citrus
India Pale Ale
Orange & Mango | 5.9% ABV
Can / Glass (330ml) £4.50


 Beavertown Neck Oil
Session India Pale Ale
Pineapple and Tropical Fruit
Can / Glass (330ml) £4.50

 Free From Beer Co
Session India Pale Ale
Modern, Citrusy, Hoppy
Can / Glass (330ml) £4.50

 Magic Rock Highwire
Malty West Coast IPA
Grapefruit and Hop Forward
Can (330ml) £4.50


**Availability of Cans weekly please ask our crew for
more selection **


WHISKY

 Glenfiddich IPA
IPA Experiment
Zesty And Hoppy | ABV 43%
Double (50ml) £8.50

 Cutty Sark Prohibition Edition
Blended Scotch Whisky
Salted Caramel | 50% ABV
Double (50ml) £8.50

 Laphroaig Single Malt 10
Islay Single Malt Scotch Whisky
Smoky, Peaty And Sweet | 40% ABV
Double (50ml) £8.50


 Amrut Fusion
Indian Single Malt Whisky
Fresh Fruit and Citrus-Orange | 50% ABV
Double (50ml) £8.50

 The Balvenie
Caribbean Scotch Whisky
Passionfruit and Creamy Toffee | 43% ABV
Double (50ml) £8.50

RUM

 Appleton Estate 12 Years
Single Traditional Blended Rum
Vanilla and Chocolate | 43% ABV
Double (50ml) £7.95

 Mount Gay 170
Single Traditional Blended Rum
Cinnamon and Honey | 43% ABV
Double (50ml) £7.95

 Grander Rum
Panamanian Rum
Honey and Cedar | 45% ABV
Double (50ml) £7.95

 Angostura 1919
Single Modernist Rum
Toasty and Charred | 40% ABV
Double (50ml) £7.95

 Plantation Barbados Rum
Caribbean Rum
Dried Coconut and Vanilla | 40% ABV
Double (50ml) £7.95

DID YOU KNOW?



Patri uses the world's
most advanced wine
preservation system
"Le Verre de Vin"

Our wine menu has
been carefully curated to
complement the
taste of our dishes

BEVERAGES

Coke/Diet Coke/Coke Zero	330ml £3.95
Sprite/Fanta/Appetizer	330ml £3.95
Organic Karma Cola/Sugar Free	£2.95
Organic Gingerella/Orangeade	£2.95
Thumps Up and Limca Cans	£2.50

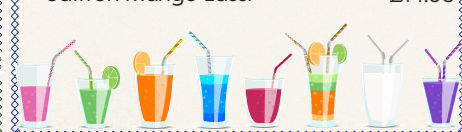
HOT DRINKS

Royal Karak Chai Sweet/Unsweetened	£1.50
Ahmad Cardamon Green Tea	£1.50
Patri Fresh Mint Tea	£2.00
Patri Signature Masala Chai	£2.95



JUICES, TONICS & LASSI

Frobishers Apple/Orange	£2.95
Fever Tree Tonic Cans	£2.95
Saffron Mango Lassi	£4.50
Saffron Mango Lassi Pitcher for 4	£14.95



CLASSIC BEERS

Please ask our crew for our rotating
World Beer Selection

Corona	£3.95
Asahi Super Dry	£3.95
Kingfisher Indian	£3.95
Estrella Damm	£3.95



2023 LOW ALCOHOL BEERS

Big Drop Pale Ale Cans	3.50
Big Drop Paradiso Citra IPA Cans	3.50
Magic Rock Freeride Cans	3.50
Lucky Saint Unfiltered Lager Cans	3.50



Please press the dingy if your drinks don't arrive within 15 minutes of ordering.

Due to the shortage of brewers, gas and drivers, your choice of beer on tap may not be available.

Please ask your crew for alternate options or if you fancy something from Puneet's Wine Deal of the Week.