



BRAND

OVERVIEW PACK





Welcome to Patri

A JOURNEY THROUGH INDIA'S CULINARY LANDSCAPE

Patri the Home of Artisan Street Food and Drinks. Patri isn't just a restaurant; it's a cultural voyage that takes you through India's bustling streets and vibrant railway stations.

Inspired by the timeless flavours across India's expansive rail network, Patri captures the essence of Indian street food. Our menu celebrates the rich diversity of Indian cuisine with over 50+ dishes that echo the sounds and sights of Indian train journeys, where food is a shared joy, and every meal tells a story.

About the Founder

Patri Artisan Street Food and Drinks was born from the passion and vision of Puneet Wadhvani, a culinary enthusiast dedicated to celebrating the rich flavors of street food from Delhi and its surrounding areas. Without a formal background in culinary arts or hospitality, Puneet set out to create a unique dining experience that honors traditional recipes while incorporating a modern twist.

Growing up in Lodhi Colony, New Delhi, Puneet was captivated by the vibrant street food culture. He would watch as street vendors prepared fresh dishes each morning, selling out by the afternoon—all without recipe books. Lodhi Colony, the last housing estate built by the British, is steeped in rich history, influencing Delhi's food and art scene.

In 2000, Puneet moved to London to pursue a business degree, eventually working just steps away from Brick Lane, famous for its traditional Bangladeshi curry houses. However, he found that many restaurants offered a generalized version of Indian cuisine tailored to British tastes.



Missing the authentic flavors of his mother's cooking and the street food from his neighborhood, Puneet became determined to explore the provenance of Indian and Pakistani cuisine, reflecting the diverse regions, cultures, and histories of the subcontinent. Puneet dreamed of creating a space where people could enjoy authentic street food and experience genuine flavors in a welcoming atmosphere.

Years passed as he cooked for his flatmates in the hospitality industry, even working part-time as a DJ to gain access to restaurant and hotel kitchens, where he learned the intricacies of professional cooking.

In 2015, after countless hours of recipe experimentation and sourcing the finest ingredients, Patri Artisan Street Food and Drinks was conceptualized.

The mission was simple: to provide delicious, high-quality food that tells a story. A never-before-seen menu was created bringing to life the snacks and dishes he once ate as a child growing up within a bicycle ride of New Delhi train station, and of those he remembers eating on board India's great rail journeys Patri's menu centers around the distinct culinary journeys of India's historic railway stations. Patri emphasizes traditional cooking techniques inspired by regional street foods from India and beyond, allowing diners to experience authentic flavors. Each dish reflects a commitment to sustainability, creativity, and community, making it a beloved spot for both locals and visitors.

Today, Patri continues to innovate its menu, drawing inspiration from the diverse regional cuisines of India while celebrating the essence of street food—its ability to bring people together. The menu offers a wide range of options to cater to various dietary preferences, including vegetarian, vegan, and gluten-free dishes, ensuring that everyone can enjoy the culinary experience.

Our Presence

We continue our mission to serve Artisan Street Food to every code in London

- Restaurants**
 - Patri Hammersmith, servicing W6, W11 and W14
 - Patri Northfields, servicing W13 ,UB1 and TW8
- Coming Soon**
 - Patri Canning Town servicing E14 E15 and E16
 - Patri Whitechapel E1 E2 and E3
- Our Delivery Kitchens**
 - Patri Acton servicing W3, W5 and W12
 - Patri Islington servicing N1, N7, NW1 and NW8
 - Patri Wandsworth servicing SW8, SW11 and SW15



7+

Years Experience

50,000+

Satisfied Customers

100,000+

Litres of Makhani Sauce Cooked

500,000+

Naans Hand Made

1000,000+

Memories Created

PATRI NORTHFIELDS

- Quick 6 Week Exchange and Completion in August 2018
- Completely redesigned with Circa £ 150K Fit Out
 - Opens to the Public on 22nd Nov 2018
 - Site breaks even within 30 days of opening, average 400 covers a week
 - Annual T/O Circa £650k in 2019
 - Wins Multiple Awards in 2019 and 2020
 - Deliveroo's Largest GMV in West in 2020/2021
- Operates 3 Core Brands + 15 Virtual Brands with circa £20k per week T/O
- Currently generating Circa £ 10k per week on restaurant/limited delivery model
- Launches The Grand Thali in 2024 - UK's Largest Thali

139 Northfields Avenue W13 9QT

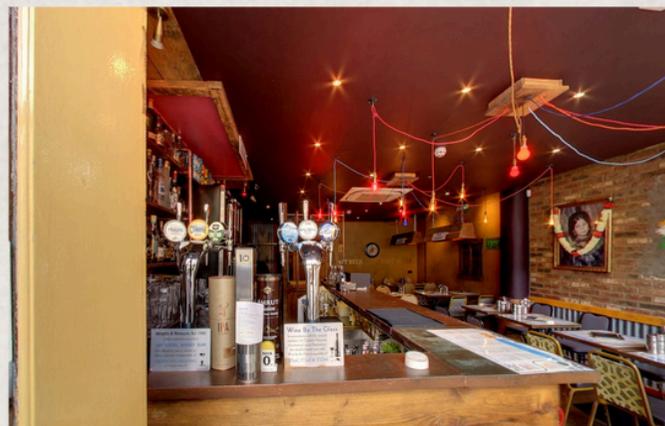
Tel: 0208 066 77 8888

northfields@patri.co.uk



PATRI HAMMERSMITH

- Acquired in 2015, run under the License of Chai Naasto until 2019 following management buy out.
- Redesigned with Circa £ 100K New Fit Out Re-Opens to the Public in Feb 2019
 - The site breaks even within 30 days of opening, an average of 400 covers a week
 - Annual T/O Circa £ 620K 2018 , £ 450k in 2019
 - Wins Multiple Awards in 2019 and 2020
 - Currently generating Circa £ 9k per week on restaurant only model.
 - Featured on Secret London
- Awaiting Launch of Grand Thali 2 - World's Biggest Chaat Thali



103 Hammersmith Grove W6 0NQ

Tel: 0208 741 4566

hammersmith@patri.co.uk



A Taste of Tradition

SIGNATURE DELIGHTS

At Patri Artisan Street Food and Drinks, we celebrate the full spectrum of Indian cuisine. Whether you're craving vibrant street food snacks, classic restaurant dishes, or cherished home-cooked specialties, our diverse menu has something for everyone. Join us and indulge in a culinary journey that brings the essence of India right to your table!

Grand Thali

THE UK'S LARGEST INDIAN FEAST

Welcome to Patri's Grand Thali experience, the ultimate celebration of Indian flavours and culture. Designed to delight and share among up to 5 people, our Grand Thali takes you on a mouthwatering journey through the streets of India. Each dish is meticulously crafted to offer a taste of authentic Indian cuisine, bringing together the richness, aroma, and vibrant flavours that make Indian food so beloved. Indulge in various flavors with dishes like Butter Chicken Samosas, Tandoori Broccoli, Nizami Mutton Korma, Rogan Josh, and Kerala Seafood Moilee.

In the Words of Ealing Living Magazine:

"A culinary journey through India at Patri in Northfields, the Grand Thali brings together the rich and diverse flavors of Indian street food, right here in the heart of London. It's more than just a meal; it's an experience that transports you to the vibrant streets of India with every bite." - Ealing Living Magazine

For more on our culinary journey and what makes Patri Northfields a must-visit, check out the full article on the [Ealing Living Magazine website](#).





A Culinary Adventure with 50+ Dishes

Our extensive menu boasts over 50+ dishes, each curated to bring out the best of Indian flavors. From starters to desserts, our offerings cater to every palate.

Savor the taste of 'Paneer Tikka,' 'Butter Chicken,' 'Chole Bhature,' and 'Pav Bhaji,' each dish showcasing the diverse flavors that India is known for. Our chefs use only the finest ingredients, sourced locally and prepared fresh daily, ensuring that every meal is a feast for the senses.

The Patri Experience

Stepping Into the Soul of India Walking into Patri is like stepping into a slice of India's cultural heritage. The ambience combines traditional Indian décor with modern elements, creating a warm and inviting space that echoes the lively atmosphere of India's railway platforms.

Wooden panels, vintage rail memorabilia, and the subtle aroma of spices in the air all contribute to an immersive dining experience. Whether you're dining with family, and friends, or hosting a special event, Patri offers a vibrant setting where stories unfold, and memories are made.

Vision Delivered

We have crafted an environment that transcends the stereotypical garish Indian street food restaurant, instead offering a rustic yet upscale atmosphere.

The decor features a neutral color palette of bronze, copper, and cream, complemented by hints of teal that add a touch of elegance.

The bar has become a striking focal point of the restaurant, showcasing unique spirits displayed in stylish cages. At its centerpiece is La Verre Du Vin, the world's finest wine preservation system, allowing us to organic, bio-dynamic award winnings by the glass.

In contrast, the basement area, which houses the restrooms, features walls lined with traditional street food coverings, enriching the overall customer experience and providing a nod to authentic street food culture.

"The pricing was very fair, with an average mark-up to retail price of only 2.4 times, much less than is typical in London these days. Although most of the wines were quite modest ones, the few classier ones were bargains, for example Ruinart champagne was on sale for just £55 here whereas in a shop it will currently cost you £67."

Andy Hayler - Michelin Star Critic

Complements to Your

CULINARY JOURNEY

Enhance your dining experience with thoughtfully curated options that elevate your meal.

From award-winning wines, gin's to artisanal beers to delectable side dishes, we offer the perfect complements to your culinary journey at Patri Artisan Street Food and Drinks. Our menu features a mix of traditional drinks and modern innovations, such as 'Sa'ffron Mango Lassi,' 'Proper Masala Chai,' and our unique 'Caribbean Indian Rum Punch' At Patri, we believe in sustainable dining, so we serve our food in eco-friendly packaging, including copper and clay handis and reusable glass jars. This not only preserves the authentic taste but also reflects our commitment to a healthier planet.



VEGAN STREET FOOD



Old Delhi Pani Puri Bombs



2024 Boyfriend Chaat



Chatpati Aloo Tikki Chaat

OLD DELHI MEAT CURRIES



Chicken Tikka Makhani
Pepper Masala



Murgh Makhani AKA
Butter Chicken

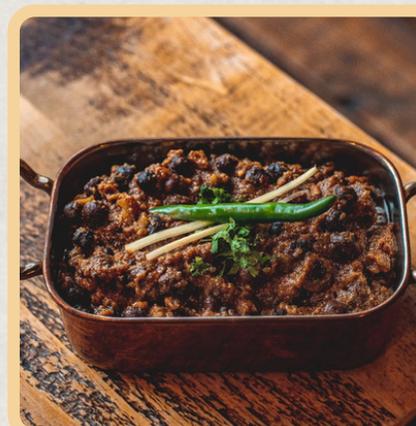


The Secret Chicken Curry-
A Partition Classic

MOM'S SIGNATURE VEGAN CLASSICS



Dhaba Panchratna Dal



Chef's Special Kadala Curry



Bedmi Aloo

SIGNATURE GRILL



Tandoori Aloo Bombs



Murgh Malai Tikka



Tandoori Broccoli Masala

CHEF'S BIRYANI'S



Vegetarian Thumka Biryani



Shahi Laal Maas Thumka Biryani



Maharaja Achari Chicken and Lamb Biryani

THE TRAIN MEAL DEALS



The Signature Indian Meat



Chef's Special Vegetarian Thali of the Day



Chef's Special Vegan Thali of the Day

AUTHENTICITY, QUALITY, HYGIENE

We source authentic spices from India to create unique flavor profiles in our dishes. Our commitment to excellence goes beyond the kitchen; we aim to deliver exceptional service for a memorable dining experience. One bite of our signature dishes can transport diners back to cherished childhood memories and evoke the essence of India.

At Patri, quality and hygiene are our top priorities. Our kitchen adheres to the highest standards of cleanliness, ensuring that every dish is prepared in a safe and hygienic environment. Here All 5 of our locations have maintained wither 5 Star Food Standards Agency ratings since opening.



"Your Food taste reflects that it is prepared with lot of care, passion, authentic recipe and above all food and passion for food. Each dish was a delight to eat with Butter Chicken standing first and Achari Lamb and Baingen jointly at number two. Even Naan was perfect"

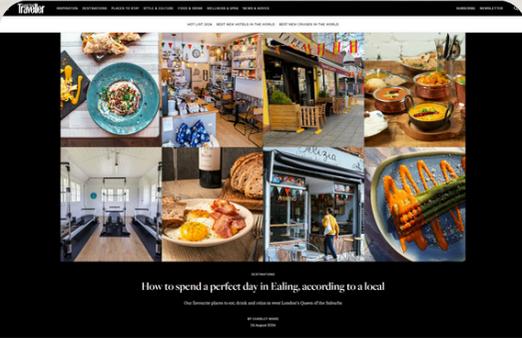
**Honorary Chef Satish Arora -
Godfather of Indian Cookery**

Awards



In the Press

Conde Nast Traveller



How to spend a perfect day in Ealing, according to a local



Discover more about Ealing with our Ealing Living Magazine



From Morning coffee at Patri

Discover more about Ealing with our Ealing Living Magazine

Address: Delhi, Northfields, W5 2JG, London, UK



From the Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Address: Concorde Club, Park Lane, London, UK

Discover more about Ealing with our Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Address: The Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Discover more about Ealing with our Ealing Living Magazine

Ealing Living Magazine



A Culinary Journey Through India at Patri in Northfields

Ealing Living Magazine



The other night I headed to Northfields to try out the culinarily magnificent Grand Thali at **Patri**. The restaurant offers an impressive dining experience – the portions are enormous and the flavours are exceptional, with each dish providing a fragrant and delicious taste of India.

The interior design at Patri is a trendy blend of distressed brick, salvaged wood and corrugated iron, creating a chic yet rustic atmosphere. Founder Puneet Wadhvani has crafted a menu that transports diners on a culinary journey from New Delhi Station to Marwar Junction in Jodhpur.

The Grand Thali, traditionally a comprehensive meal in Indian cuisine, has been dramatically reimaged. It includes over 25 different dishes, such as Delhi's Aloo Tikki Chut, London's Boyfried Chat, and Old Delhi Pani Bomb. The meal also features a large jug of Mango Lassi and two desserts – English Summer Fruit Cream and Carrot Halva. Post-booking is essential, and although the Grand Thali takes about half an hour to arrive, the starters are served continuously to curb hunger pangs.

The Thali itself is a behestom selection, offering tasters of Patri's best-selling dishes, from vibrant DIY Pani Bomb Bombs and Not-Your-Butter-Chicken Samosas to smoky Tandoori Broccoli, Nandi Soak, Kebab, and Tandoori Chicken Tikka. Signature mains like rich and creamy Butter Chicken, super tender and spicy Rogan Josh, and floral and aromatic Kerala Sea Food Mollee are accompanied by classic and comforting Dal Makhani and Proper Punjabi Kadhi. Sides include puffy and buttery Tandoori Naan and perfectly cooked, aromatic Plain Rice.

For me, the meal's highlights include perfectly cooked Tandoori Chicken Tikka with a smoky flavour, crisp and delightful Popcorn Chicken, succulent and flavourful Samosas and a gorgeous, creamy Mango Lassi that beautifully balances the spicier dishes.

The Grand Thali is also available as a vegetarian meal, and this summer, Patri will launch a version featuring four incredible cocktails made with artisan gins, rum, and other spirits. Patri, which opened in 2018, quickly became popular among local, west London and wider London diners. Puneet Wadhvani created the brand to revive the flavours of the snacks and dishes he enjoyed as a child near New Delhi train station and during India's great rail journeys. From platform-cooked snacks to onboard curries, Patri's menu celebrates the culinary heartbeat of India's railway stations. The flavours are his, bold and colourful, the

The Londonist



Thought Train Food Was Bad? You've Obviously Not Been To Patri

Patri, Northfields ★★★★★

By Will Hobbs

Last edited 68 months ago

Last updated 23 January 2019



The Masala Potato

Forget far-flung wild sandwiches from boots. Forget overcooked potatoe platters that are hotter than the sun. Forget watery, greasy and tasteless bacon butties. Train food just got up-irradiatingly wonderful, and you needn't even go near a station to enjoy it.

From the first explosion of pomegranate-peppered chat bomb, to the last juicy bite of seared paneer tikka, Patri founder Puneet Wadhvani has created a menu that transports you to the astro stations and epic train journeys of India. While the Platform Ha Gals groans with lusted goodies you might pick up on the go over there – think also samosas, and crony pan patta chat made with deep fried beet leaves – a platter of that replicates the intensely flavourous food served in train carriages – each plate, each curry cooked from scratch (some over days, not hours).



The Dahl Curry

The biggest hero of all is the butter chicken, not the usual milkloop of a dish you'd put up with in a paint-by-numbers Indian, but one cooked with all the spicy sopping-go of the dish that originated in New Delhi. We heed the advice of our waiter, and dig into with our fingers. All part of the experience – and really, that is an experience.

The restaurant's not long been open, but is already fitting – a communal tables packed as tightly as a peak-hour Thameslink service. The difference is that everyone in Patri has a grin on their face.

Patri, 159 Northfields Avenue, South Ealing, W5 2JG

Report a problem with this article

NOONIST LINKS	CATEGORIES
Get us	Art & Photography
Book us	Food
Book us	Free & Cheap
Book us	Food & Drink
Book us	Great Outdoors
Book us	History
Book us	Music
Book us	Politics
Book us	Public
Book us	Science
Book us	Sport
Book us	Top Food & Drink
Book us	Transport
Book us	Video
Book us	Technology
Book us	This Weekend
Book us	Travel
Book us	TV
Book us	Video

The Staff Canteen



Brand Highlight - Pooni

Created in collaboration with our modular display platform that provides the perfect backdrop for your products manufactured in the UK.

Read more

Like Comment Share

26th September 2018

5 Likes 1,808 Views Share

There are no comments yet.

IN THESE CHALLENGING TIMES...

The Staff Canteen team are taking a different approach to keeping our website independent and delivering content free from commercial influence. Our Editorial team have a crucial role to play in informing and supporting our audience in a balanced way. We would never put up a paywall! – The Staff Canteen is open to all and we want to keep bringing you the content you want, more from younger chefs, more on mental health, more tips and industry knowledge, more recipes and more videos. We need your support right now, more than ever, to keep The Staff Canteen active. Without your financial contributions this would not be possible.

Over the last 16 years, The Staff Canteen has built what has become the go-to platform for chefs and hospitality professionals. As members and visitors, your daily support has made The Staff Canteen what it is today. Our features and videos from the world's biggest name chefs are something we are proud of. We have over 560,000 followers across Facebook, X, Instagram, YouTube and other social channels, each connecting with chefs across the world. Our editorial and social media team are creating and delivering engaging content every day, to support you and the wider sector – we want to do more for you.

A single coffee is more than £2, a beer is £4.50 and a large glass of wine can be £6 or more.

Support The Staff Canteen from as little as £3 today. Thank you!

SUPPORT US

Contribute

Follow us

Download the app

Sign up

Our Work

At Patri, we are a small restaurant, but we have big ambitions and a proven track record of making events unforgettable. From Eid and Diwali to Christmas, we are the caterer of choice for those whose events align with our values.

Pop-Up Events

If it showcases Indian culture, we bring the flavors of the capital directly to you:

- Diwali Diversity Showcase* – IMG Media
- Diwali Ball* – Soho House White City
- Diwali Live* – UKTV Hammersmith
- Diwali Dinner* – Deliveroo
- Aga Khan Foundation Governors* – The Ismaili Center Kensington

Catering Services

The Proof is in the Pleasure*:

- Doctors' Training Lunch* – NHS Wrexham
- British Menopause Society Fundraiser* – Bharti Vidya Bhavan

Consultancy

We share our expertise in fire and spice with no secrets:

- Menu and Concept Creation* – Sessions Brands
- Recipe Standardization* – Rebel Foods
- Street Food Menu* – Berkeley Catering

Local Schools

Supporting our community is in our DNA:

- Fireworks Night* – St Augustine's Priory
- Summer Fair* – St Mark's
- Summer Fair* – Fielding Primary
- Summer Fair* – Little Ealing Primary

Festivals and Local Collaborations

We love pairing our food with exceptional beers, gin, and wine:

- Boston Manor Beer Festival*
- Oktoberfest Beer Festival*
- Party in the Pub* – Duke of Kent
- Deliveroo Food Festival*

Corporate Events and Catering

Whether for media, consulting, or banking, we make every gathering special. Our past and present clients include:

- BBC
- Barclays
- Cognizant
 - Disney
- Dunhumby
 - L'Oréal
 - Mercedes
- First Source
 - GSK
- Paramount
 - NatWest
 - Shazam
- Tata Consultancy
 - SKY TV
 - Virgin

With our dedication to quality and authenticity, we look forward to making your next event truly memorable