

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!

VEGAN STREET FOOD

Small Plates to start the Journey



1. Old Delhi Pani Puri (V)

Crispy wheat balls filled with spiced chickpeas and boiled potatoes, topped with tangy, spicy, refreshing mint water, tamarind chutney, and a hint of mango, served with a side of kachumber and pomegranate for a burst of flavor.

2. Chatpati Aloo Tikki Chaat (VE/N)

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. 2026 Boyfriend Chaat (VE)

Patri's take on the classic batata puri, featuring crispy spicy wheat discs topped with spiced potato, crispy vermicelli, mango, tamarind, and refreshing mint chutney. This vibrant dish blends sweet, tangy, and spicy flavors, delivering a perfect balance that makes it as bold and unforgettable as its name.

4. The Earth Harvest Chaat (VE)

Select Potatoes marinated in Mild Spices and Rosemary and quickly flash fried for a crispy coating. This is then tossed in Spinach, Mint and Coriander chutney and drizzled with sticky tamarind and mango chutney. Inspired by The East India Company's idea in the 1800's; the potato was an embodiment of "happiness" and public happiness as the highest aim of the government.

SIGNATURE CHAAT BHANDAR

Puneet's Unique Twists on Delhi's Chaat Specialities



5. Punjabi Samosa Chaat (D)

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, and pomegranate.

6. Crispy Kale Pakora Sweetie Chaat (D)

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

7. Hangover Keema Ghotala (D)

Ghotala is a satisfying and spicy dish with a rich heritage, drawing from Irani, Mughlai, Gujarati, and Mumbai culinary traditions. Ghotala means "Scandal" and our version features spicy lean lamb mince which is slow cooked and served with an egg. Designed to give the shakshuka a mighty hangover.

8. The Don Mixed Grill Chaat (D)

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.

MASTER CHEF GRILLS

Experience Mastery of Tandoori Cooking



9. Paneer Tikka Khurchan (D)

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)

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

* Slightly pink once fully cooked to 95 degrees. *

11. Nawabi Seekh Kebab (D)

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)

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)

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)

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 with the finest tomatoes.

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

A unique spin combining Indian, Afghani, and Pakistani styles of cooking on a deep iron wok; the Karahi. 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 (D)

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 Flavoursome Soulful Cooking for a memorable dinner.

SPICE & SYMBOL GUIDE

Hints of Spice and a little Heat

Intense Spice and Kicking Chilli

Full Heat with Spice Undertone

(V)..... Vegetarian

(VB)..... Vegan

(N)..... Nuts

(GF)..... Gluten Free

(D)..... Dairy

(V)..... Vegetarian

(VB)..... Vegan

(N)..... Nuts

(GF)..... Gluten Free

(D)..... Dairy

(V)..... Vegetarian

(VB)..... Vegan

(N)..... Nuts

(GF)..... Gluten Free

(D)..... Dairy

MOM'S SIGNATURE CURRIES

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



17. Tawa Kale Jeera Aloo (VE/GF)

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)

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. Special Baingan Masala (VE)

Smokey roasted eggplant/aubergine mashed and tossed in potatoes with Indian spices is quintessentially Puneet's home kitchen on a plate. This is our best-seller in our delivery kitchens across London.

20. Kale Saag Aloo (VE)

Our version of this classic is elevated with Spicy Potatoes, Slow Cooked Pureed Spinach and Tossed with our Signature Kale Pakora.

PORTION GUIDE

Starters

Small 1-2 Guests Sharing

Large 3-4 Guests Sharing

Mains

Quarter : 3-4 pcs Protein + 200 ML Gravy

Half : 6-7 pcs Protein + 300 ML Gravy

Full : 8-10 pcs Protein + 350 ML Gravy

CHEF'S SHOWCASE CURRIES

Puneet's Intricate use of Spices for maximum flavour



21. Daal No Makhani (VE/GF)

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.

22. Kale Pakora Moilee (V)

Kale and Onion's fritters are deep fried and the gravy is prepared with coconut, curry leaves and mustard and grounded spices to deliver fullness of spicy and savoury flavours.

23. Village Special Kadala Curry (VB)

Super Healthy Black Chick Peas are slow-cooked with coconut milk and southern spices and gently tempered with mustard seeds, curry leaves and green chillies. This is our lightest and tastiest vegan stew.

24. Paneer Butter Masala (V)

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.

THE SHARING SPECIALS AND CELEBRATION SPECIALS

25. Railway Mix Grill (D)

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.

26. Chef's Sharing Thali for 2

A celebration of our diverse menu with a Mini Mixed Grill as Starter with 4 Mini Pots of Curry, Rice, Naan, and Pudding of the Day.

27. Cinnamon Kale Saag Palak (GF)

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.

28. Malabar Moilee of Dreams (GF)

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 Kerela, Goa, Singapore and Kuala Lumpur. Enjoy this light unique curry from God's Own Country cooked by our Kerelan Master Chef.

29. Thumka Maillard Biryani (D)

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 *

30. Kids Selection

Crispy Pop Corn Chicken and Chips Creamy 10.95
Chicken 2 pcs and Baby Naan 11.95
Chef's Special Kids Thali Veg 14.95
Chef's Special Kids Thali Non Veg 15.90

BREADS AND RICE

Plain Naan/Tandoori Roti 4.50
Butter/Garlic Naan 4.95
Kale/Cheese Naan/Lacha Paratha 5.50
Basmati Rice 4.95
Saffron Pilau Rice 5.50

EXTRAS

Masala Popaddums with Chutney 4.95
India House Salad with Chat Masala 4.95
Masala and Fenugreek Fries 5.50
Crispy Okra and Kale Fries 5.50
Onion and Potato Bhajias 5.50

DESSERTS

Carrot Halwa with Fruit of the Day 6.50
Mango Bubble Cheese Cake 6.50
Chocolate Honey Comb Cheese Cake 6.50
Vegan/Dessert of the Day 6.50

ALLERGEN MENU

All menu items contain Soya, and most spices contain Mustard or Sulphites. We cannot guarantee an allergen-free kitchen due to potential cross-contamination and recipe changes. Please check allergen information every visit and speak to a manager for your safety.

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

♥ LOVE YOUR PATRI? ♥



Mindful feedback sustains authenticity, elevates standards, and creates a happy, motivated team. Your voice genuinely makes a difference to our independent, family-run locations. We get better every day, powered by your reviews.

Food and Drink Allergens Notice



SCAN ME

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.



CTO



To ensure you enjoy the best possible experience with us, we've created a portion guide to help you understand our serving sizes.

Our goal is to provide delicious meals that meet your needs while minimizing any misunderstandings or potential negative reviews that may detract from our chef's mindfulness in crafting exceptional cuisine.

If you prefer mild dishes or extra richness we can add more cream and butter. If you like it extra hot then we provide green chillies. If you're ever not completely satisfied with something please don't hesitate to speak with us. Your feedback whilst you are with us is important, we can fix things instantly and we're here to make your experience the best it can be.

If you loved the experience please don't forget to review us, it will make our day.

Thank you for dining with us!

CELEBRATION THALI

The best way to enjoy our selection

1. Chef's Sharing Special Thali

Vegan	48.95
Vegetarian	48.95
Mixed	49.95
All Meat	54.95



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.

This thali is a celebration of India's diverse culinary heritage, offering a well-rounded and authentic dining experience. Each component is carefully chosen to balance flavors and textures, making it a perfect introduction to Indian cuisine or a nostalgic trip for those familiar with traditional dishes. Enjoy an exquisite variety of vegetarian or non-vegetarian delights that cater to all palates, showcasing the essence of our rich food culture.

Please allow 25 minutes for preparation

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

2. The Grand Thali

Veg upto 5 Guests	138
Mixed upto 5 Guests	148
Sea Food upto 5 Guests	158
Each Additional Guest	14
Add Teen Children above 10 Years	10



Drinks Addons :	
Add Mango Lassi Pitcher	15
Add Cocktails Wine or Beer x 5	25

The UK's Largest, Never Seen Never Done Selection of Chaat, Kebabs, and Curries. Embark on a mouthwatering adventure with Patri's Grand Thali, a culinary masterpiece crafted to delight up to 5 people.

This extraordinary feast brings together an impressive variety of signature Indian street food and main course favorites, offering an unparalleled dining experience. Ideal for sharing, the Grand Thali is a must-try for groups looking to explore a diverse range of vibrant and authentic flavors, from crispy chaats to succulent kebabs and rich, flavorful curries, all in one stunning spread.

Grand Thali must be pre-ordered. Limited availability as items sell out.

Preparation Time : 60 mins (weekdays) | 75 mins (weekends)

NOT HAPPY WITH SOMETHING?

Press the Dingy, 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 (except the Chef's Sharing Thali and the Grand Thali)

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.

