

Pincode in India is quite like an identity of the street or an area where you belong. Growing up we all had these special places, streets, vendors, cafes to eat which are best denoted by their Pincodes. Eating as a kid with my family in the by lanes of Old Delhi to travelling across the country in my youth, I have picked some unique dishes for our menu from my memory of those Pincodes that best describes the spirited Indian cooking. - Chef Kunal

LET'S CHAAT IT OUT

Chaot Hummus – 122002

AED 40

A signature chaot of Pincode, this chickpea spread originated from the Middle East. Ours is infused with amchur chutney, topped with "Farsan" to be relished with papdi.

Potato Spiral Chaat

AED 40
Pincode Signature*



Spiral Potato is an outcome of one of the street food vendors & very quickly has spread across the world. One often finds the spiral magic on the streets of Mumbai, Ahmedabad and Indore. An innovative street food dish, topped with sweet curd & lots of chutney on a bed of chatpata ragda.

Gol-Gappa Platter

AED 40

Passion fruit and Chilly mint water.



Dhokla Chaat – 380009

AED 40

Chef's favourite*

This snack-time favorite from Gujarat is given a quirky makeover by Pincode, elevating it from a snack to a dynamic chaot with berry chutney, passionfruit gel & wasabi peas.

SMALL PLATES (VEG)

Harissa Paneer Tikka

AED 58

Roasted cottage cheese marinated in mildly spiced harissa & yogurt.

Harissa is a chilli & spice paste from Maghreb (north western african region). India is long known to spice the palates of the world through its spice trading esp with Africa, Middle east & the Mediterranean region.

Paneer Kurkure

AED 58

Corn flakes coated cottage cheese fingers, golden fried & served with tandoori dip, desi slaw

Afghani Paneer Tikka

AED 58

Dried Berries have been used with Indian cuisine thanks to the trade links with the Middle East & Africa. These trade ties date back to ancient times where traders, scholars & food would often travel. The Paneer tikka at pincode uses the berries & nuts for its stuffing creating a delicate balance of flavours.

Classic Samosa

AED 40

A dish that has traveled from ancient Persia to India along with the rulers and kings. Fried Savory wrap, stuffed with tempered Potato and green peas.

Yogurt Kebab

AED 55

Creamy yogurt fritters tempered with cumin, pepper and ginger served with a spicy chilli cream.

Mushroom Galouti, Varki Paratha

AED 58

A Tender, finely minced mushrooms blended with aromatic spices, shaped into delicate patties, and seared to perfection. Served alongside warm, flaky Varki Paratha, a traditional Indian flatbread layered with buttery goodness.

Tandoori Soya Chaap, Cream Cheese &

AED 55

Tender soya chaap marinated in a tangy achari blend, stuffed with creamy cheese and crunchy nuts, grilled in the tandoor.

Kanpuri Bun Kebab – Jackfruit Shami

AED 55

Chef's favourite*

Soft buns of different varieties often referred to as double roti were adapted into the Indian cuisine thanks to the Dutch, Portuguese and the English influence in India.

Veg Kothay Momos, Dalle Khursani Chutney -734101

AED 55

This is an Indo Nepalese dish where dumplings are half fried and half steamed. We serve it with the local chilli (Dalle Khursani) paste.

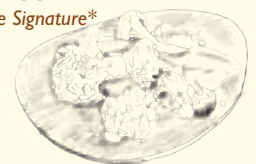
Bhutte Ke Kebab – 452002

AED 55

Bhutte ka kees is a traditional porridge made from freshly grated corn on the cob. Bursting with the flavours of fresh corn, this kebab is super creamy and takes its inspiration from the Indori style of kees.

Butter Roast Tandoori Broccoli

AED 55
Pincode Signature*



When a farmer from Pune first brought some broccoli seeds to India from Kenya in the 90's, he wouldn't have thought it could be cooked in tandoor. Buttered broccoli Charred Whole in tandoor with in house spice mix, topped with malai sauce & touch of smoked pepper coulis.

Bunny Bhaji – 400049

AED 55

When the Indian workers toiling in South Africa under British Raj couldn't find Roti in Durban, a 'jugaad' was born to enjoy curry and bread! This "Jugad" is what is on your plate now.

Maska buns are hollowed & stuffed with Bombay's famous bhaji and topped with cheese and fried chilli.

SOUPS & SALADS

Lentil Soup

AED 30

Tempered with Indian spices, lemon foam served with Lemon chakna.

Popcorn Soup (Veg/Non-veg)

AED 30/40

Chef's favourite*

No one can stop eating a bag of popcorn once opened. The same happens with our soup made with popcorns, curry powder and some sour cream.

Avocado Fattoush, Sumac Jaggery Dressing

AED 50

Creamy avocado slices into the mix of crisp vegetables, fresh herbs, and toasted pita bread, all dressed in a zesty sumac, jaggery and sesame oil dressing..

Quinoa & Kachumber Salad

AED 40

Quinoa & mixed green salad tossed in mustard & passionfruit dressing.

Moutabel Salad, Creamy Burrata

AED 45
Pincode Signature*



Smoked Eggplant mash, Mix leaves with Pomegranate dressing, Burrata and crispy flat bread.

BY AIR MAIL
PAR AVION

PINCODE
DUBAI
HILLS
MALL

SMALL PLATES (NON-VEG)


Butter Garlic Prawns

AED 85 
Chef's favourite*

The coastal towns in India have some of the best seafood. The coastal cuisine has a slight reflection of the influences of French, Dutch, English & Portuguese. These tender prawns from bay of bengal are pan grilled, napped with a creamy sauce with flavours of Kalonji, butter & lemon.



Tandoori Prawns

AED 85 

Tiger Prawns marinated in tandoori masala, served with sriracha chutney, prawn crackers


Amritsari Fried Fish

AED 68 

A classic from the streets of Amritsar, Punjab. Carom seed flavored fish fingers fried to perfection served with tandoori dip, house salad.


The word 'curry' is often lost in translation—it's not just anything with sauce, but a flavourful sidekick, making every dish a unique one!

Tandoori Fish Tikka

AED 75 

Mustard & fish is a universal combination, the bengalis have mastered the art of marrying mustard with fish. Kasundi & thick yogurt with marinated fish, cooked in tandoor with a drizzle of butter is one the best ways to roast a fish.

Kerala Fried Chicken, Desi Slaw, Tandoori Dip – 695036

AED 65 

Kerala is home to a bounty of spices and they don't shy away from using them in their cuisine. Boneless Chicken chunks with spice rub and super crispy fried.

Chicken Malai Tikka, Pickled Onion

AED 65 


Succulent boneless chicken marinated in creamed cheese & cashews, finished in the tandoor served with pineapple chutney.

Tandoori Chicken Tikka, Butter Jhol

AED 68 

Classic tandoori chicken tikka marinated in yogurt and chillies served with lachha onion. Butter Jhol just happens to be a mix of butter, chaat masala, lemon and coriander used to finish the tikkas.

Chilli Chicken Dry , Masala Lachha Pyaz- 143001

AED 65 

Chicken pieces sautéed with bell peppers, onions, and a fiery blend of soy sauce, chili, and garlic.

Chicken Kothay Momos, Dalle Khursani Chutney -734101

AED 65 

Momos that give the best of both worlds, steamed and then pan fried, served with a fiery tomato-chilli chutney made of famed dalle khursani chillies of north western bengal.

Bhatti da Murgh, Masala Lachha Pyaaz -143001

AED 65


Pincode Signature*



A classic from the streets of Amritsar, boneless chicken marinated with a rub of kala masala, roasted over charcoal. Let the traditions fill your plate & palate.




Lamb Seekh Kebab

AED 78 


Classic tender minced lamb skewers finished in the tandoor, mustard mayo & house salad.

Tandoori Lamb Chops

AED 95 

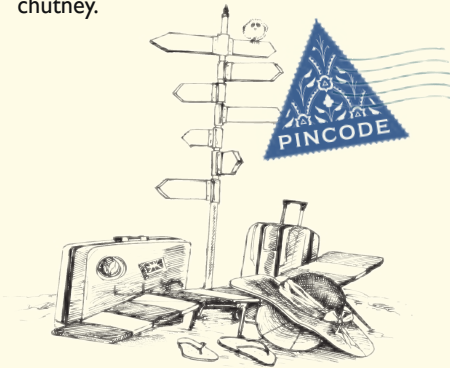
Spicy Marinated Australian Lamb chops Cooked in Tandoor, served with pineapple chutney.

Kanpuri Bun Lamb Kebab – 208002

AED 65 

Soft buns of different varieties often referred to as double roti were adapted into the Indian cuisine thanks to the Dutch, Portuguese and the English influence in India.

Roti pe Boti was a very common food in India and we were quick to realize the ease of eating a soft bun with kebab. Hence came Bun Kebab and is still a popular street food of Kanpur. Juicy lamb kebabs sandwiched in butter toasted buns, masala onions and chutney.



PINCODE PLATTERS

Veg Kebab Platter

AED 100

Harissa Paneer Tikka, Afghani paneer tikka, Tandoori Mushroom & Butter Roast Tandoori Broccoli.

Veg Snacks Platter

AED 90

Yogurt Kebab, Bhutte ke Kebab, Paneer Kurkure & Potato Samosa

Non-Veg Kebab Platter

AED 135

Tandoori Chicken Tikka, Lamb Seekh Kebab, Tandoori Fish Tikka & Tandoori Prawns.




MAIN COURSE (VEG)

Lauki Chilgoza Kofta, Methi Korma

AED 60


Tender koftas made from lauki (bottle gourd) and chilgoza (pine nuts) with a creamy fenugreek (methi) korma sauce.

Paneer Makhni

AED 65 


Makhni, a curry originating possibly from Delhi restaurants run by Punjabis has made it to international palettes. We simmer fresh paneer in a silken tomato curry, topped with bocconcini cheese.

Kadhai Paneer

AED 65 

Kadhai, a simple but versatile cooking equipment lends a distinct taste to paneer & peppers stir fried in masala.

Paneer Tikka Masala

AED 65 

Tandoori paneer tikka tossed in spicy onion – tomato gravy.

Dal Fry

AED 58


Yellow dal tempered with chilies onion & cumin finished with ghee.

The Madras Tiffin- Paneer Chettinad

AED 68 

A delicacy from the Chettiar community of Tamil Nadu, this famed curry is infused with black pepper and coconut, served with a Kerala Parotta.


Saag Burrata

AED 65 

Chef's favourite*


Fresh burrata cheese with garlic tempered spinach, pickled onions - its mamamia too good.

Hyderabadi Subz Diwani Handi

AED 58 


Hyderabadi royal cuisine is rich in flavors & ingredients. A simple vegetable dish too uses roasted almond paste to add taste to seasonal veggies.

Dal Pakwan

AED 55 


Sindh, the birthplace of the ancient Indus Valley civilization, nurtures a rich artistic heritage. Reflecting this cultural depth is the humble Dal Pakwan - crisp bread and lentils with chutney is a must try snack from the region, embodying its rich culture.

Methi Malai, Matar & Mushroom

AED 65 

Kasoori methi is a variety of methi named after the city of Kasur in the undivided Punjab which also is a resting place for Sufi Bulleh Shah. Kasoori or kasauri methi when cooked with green peas & mushrooms in a curry gives a fantastic flavour to the dish.

Banarsi Dum Aloo

AED 58 

Benaras also called Varanasi, makes some of the best vegetarian dishes in India. Our banarasi special is potatoes stuffed with nuts and cheese, simmered in a fried onion curry.

Punjabi Chole

AED 55

Punjabi classic of white chickpeas braised with onion, tomato & homemade spice mix.


Dal Makhani

AED 68

Sanjha chulha was the concept of community cooking. Women would gather around the chulha and share the happenings of the day. After preparing rotis on the chulha they would leave a cauldron of Maa ki Dal on gentle simmer overnight, which gave way to the Dal Makhni we know of.

MAIN COURSE (NON-VEG)

Chicken Bharta


AED 75 

*Chef's favourite**

Shredded, boneless chicken cooked in a spiced tomato and onion gravy, garnished with boiled eggs.

The concept of "bharta" in Indian cuisine traditionally refers to dishes made of minced vegetables or meats, often cooked with spices and sometimes enriched with dairy. Chicken Bharta likely evolved as a fusion of traditional North Indian bharta recipes and the Mughal culinary practice of using rich, creamy sauces. This cuisine itself was developed by the royal kitchens of the Mughal Empire.


Pressure Cooker Chicken Curry

AED 75 

*Chef's favourite**


When a French born physicist - Denis Papin made the first pressure cooker in 1679, little did he know that his invention would change the way we eat our daily food. Though the humble pressure cooker was introduced in India in only 1959, today every household has more than one PC in their kitchen.

Kadhai Chicken

AED 75 

Kadhai, a simple but versatile cooking equipment lends a distinct taste to what cooks in it. Tandoor roasted chicken tikka & peppers stir fried with masala in a kadai.


Chicken Tikka Masala

AED 75 

Very British & Very Indian at the same time, this tasty creation of tandoor roasted chicken tikka with masala is a hot seller.

Sounds unbelievable, but historians are said to have found the first evidence of a meat preparation which looked like Tandoori Chicken in the ruins of Harappa.


The Madras Tiffin- Chicken Chettinad

AED 78 

A delicacy from the Chettiar community of Tamil Nadu, this famed curry is infused with black pepper and coconut, served with a Kerala Parotta.

Chettinad Chicken is thought to have its roots in the kitchens of the Chettiar community. Renowned for their vast trade connections, they adopted spices & culinary techniques from their travels and integrated them into their cuisine.

Butter Chicken

AED 78 


Makhni, a curry originating possibly from Delhi restaurants run by Punjabis has made it to international palettes. We simmer boneless chicken tikka in a silken tomato curry, topped with bocconcini cheese.

Dum Gosht Korma

AED 78


A royal preparation lamb boneless slow-cooked in a meaty & aromatic gravy of onions and curd and served in a clay pot.

Malabari Lamb

AED 78 


Lamb slow cooked in onion and coconut gravy.

Lamb Seekh Tawa Masala

AED 78 

Lamb seekh kebab tossed in a smoky onion-tomato masala.


Dhaba Style Lamb Curry

AED 78 

A preparation of lamb slow cooked with spices, onions & Kashmiri chilies, inspired from eateries lining up highways of India.

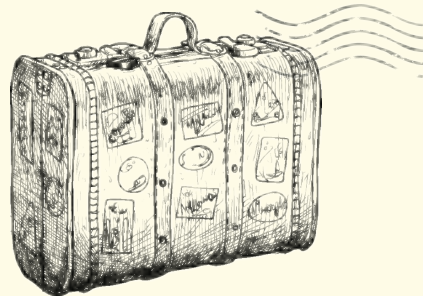
Fun fact: Southern India grows a whopping 23.90 billion coconuts every year—making it a coconut haven.

Grilled Fish / Prawn Mustard Curry

AED 78/88 

Fish/prawn cooked in a Kasundi mustard infused tomato gravy.

Kasundi is the Asian or Bengal variety of mustard sauce. It is a paste of fermented mustard seeds, and spices, popular as a dipping sauce in Bengali cuisine.



BREADS

Lachha Paratha

(Laal Mirch /Hari Mirch /Masala)

AED 18

*Chef's favourite**

Khameeri Roti

AED 15

Tandoori Roti/ Butter Roti

AED 15

Tandoori Nan/ Butter Nan/ Garlic Nan

AED 15

Tandoori Laccha Paratha

AED 15

Cheese Nan

AED 18

Chilli Cheese Garlic Nan

AED 18

Zatar Cheese Nan

AED 25

Paneer Kulcha

AED 25

Aloo Kulcha

AED 25

BIRYANI & RICE*

In Arabic, the concept of a community plate or communal eating is often referred to as "يعامج نحص" (Sahan Jamil), which translates to "community plate" or "collective dish." This term encapsulates the shared dining practice common in many Arabic meals, particularly during gatherings & celebrations.

Veg Biryani

AED 75

Lamb Biryani

AED 85

Chicken Biryani

AED 78

Tandoori Chicken Tikka Biryani

AED 88



Prawn Biryani

AED 88

Biryani Rice

AED 40

Steam Rice

AED 28

Jeera Rice

AED 30

Sahan Jamil Chicken

AED 168

Chicken Biryani served with Tandoori Chicken Tikka & Chicken Seekh, Papad, Achaar, Salan and Salad

Sahan Jamil Lamb

AED 188

Lamb Biryani served with Raan Kebab & Lamb seekh, Papad, Achaar, Salan and Salad

*Salan and Raita served with Biryani

DESSERTS

Gadbad Falooda Sundae
AED 45

*Chef's favourite**

A trip to Chandni Chowk is incomplete without a glass of Falooda. Vermicelli soaked in rose syrup, topped with rabdi and homemade ice cream are jumbled as the name suggests into a 'gadbad' !



Gulab Jamun
AED 28

Fried soft cheese balls dipped in saffron sugar syrup.

Rasmalai Tiramisu
AED 40

Experience the fusion of creamy Rasmalai and the Italian classic Tiramisu. Coffee soaked Rasmalai, Espresso shot, creamy mascarpone.

Coconut Payasam

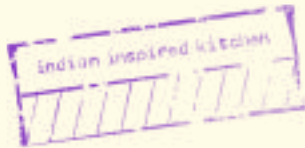
Panna Cotta, Mango Ice Cream

AED 40

*Pincode Signature**



A melt in the mouth silky smooth panna cotta made with tender coconut & cardamom, served with home made mango ice cream.



Chocolate Lava Cake

AED 40

Sugar-Free*

My Granny's Milk Toast
AED 45 (Contains egg)

A comforting, nostalgic dish plucked from the memories of Chef Kunal's grandmother's kitchen. Buttered toast soaked in milk and topped with malai & rabri.



Malai Kulfi
AED 25

Our home made rabri malai kulfi, pick you fav flavour - Rose, Peanut Butter, Hazelnut & Cocoa, Kesar Badam and Blueberry.



JALEBI RABRI
AED 45

The hot and crispy Jalebis served with a generous serving of airy Rabri. *[Kindly allow us 15-20 minutes preparation time for this dish]*



Rasmalai
AED 28

Flattened soft cheese balls soaked in chilled cardamom infused milk.

