



Pincode borrows nostalgia from the memories amongst the diners of the times when letters were the norm, treasured family recipes whispered through generations and pincodes that symbolized legendary foodie destinations. From the lively North to the enchanting coastal South, flavours tell tales of our humbling days.

## WHERE EVERYONE FINDS A HOME

Pincode pays homage to the Indian heyday, when India was its own "melting pot" - of flavours and culinary experiences.

## LET'S CHAAT IT OUT

### Chaat Hummus – 122002

AED 40

A signature chaat 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

Signature dishes\*



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

Popular Indian Street snack of crispy fried balls stuffed with potato and served with a duo of sweet and tangy passionfruit water & spicy mint water.



### Avocado Jhal Muri- 700016

AED 50

For any Bengali, Bihari or Odia, Jhal Muri is a no brainer essential anytime snack. Our twist to it is with avocados, aam panna & pungent mustard oil.

### 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 chaat with berry chutney, passionfruit gel & wasabi peas.

## SMALL PLATES (VEG)

### Harissa Paneer Tikka

AED 58

Roasted cottage cheese marinated with 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

### 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.

### Dates & Olives Malai Paneer Tikka – 147001

AED 58

Khajoor & Zaitun 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 through land and sea routes. The Paneer tikka at pincode uses the sweet dates & salty olives for its stuffing creating a delicate balance of flavours.

### Tandoori Mushrooms

AED 55

Handpicked button mushrooms, marinated in chillies, spices and curd, roasted in the tandoor.

### Kanpuri Bun Kebab – Kathal 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. Served with Oman chips



### Bhutte Ke Kebab – 452002

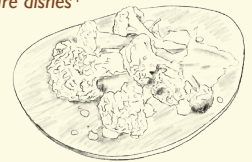
AED 55

Bhutte ka kees is a traditional porridge made from freshly grated corn on the cob. Bursting with 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

Signature dishes\*



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.

### Quinoa & Kachumber Salad

AED 40

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

### 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.

Not to get too salty; but Indian dishes are prepared with a balance of six tastes: sweet, sour, salty, bitter, pungent, and astringent.

### Chicken Malai Tikka Caesar Salad

AED 50

Roasted Cream Chicken, Desi Caesar Dressings, mixed Leaves, Crispy Croutons.

### Moutabel Salad, Creamy Burrata

AED 45

Signature dishes\*



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

## SMALL PLATES (NON-VEG)

### Bhatti da Murgh, Masala Laccha 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.

### Ghee Roast Masala Chicken- 576201

AED 68

Kundapur a coastal town near Udipi in Karnataka uses Byadgi chillies much known for its bright colour and a mild taste. Chillies believed to be introduced by Portuguese to India have left a flavourful impact on our cuisine.

Morsels of chicken pan roasted in chilli paste, ghee & curry leaves makes this a star dish from Kundapur.

### Lamb Seekh Kebab

AED 78

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

### Chicken Seekh Kebab

AED 65

Classic tender minced chicken skewers finished in the tandoor, tandoori mayo & house salad

### 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.

### Kanpuri Bun Lamb Kebab - 208002

AED 65

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. Served with Oman chips

### Tandoori Prawns

AED 85

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

### Tandoori Lamb Chops

AED 95

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

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!



### Butter Garlic Prawns, Malai Sauce

AED 85

Chef's favourite\*

The coastal towns in India have some of the best seafood in India. 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 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.

### 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.

### Tandoori Fish Tikka

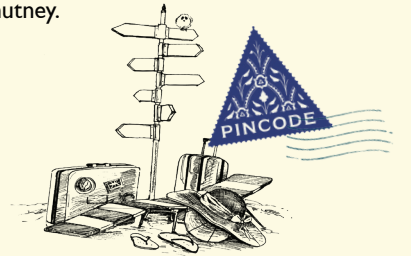
AED 75

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

### Chicken Malai Tikka

AED 65

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



## PINCODE PLATTERS

### Veg Kebab Platter

AED 100

Harissa Paneer Tikka, Dates & Olives paneer tikka, Tandoori Mushroom and Butter Roast Tandoori Broccoli.

### Veg Snacks Platter

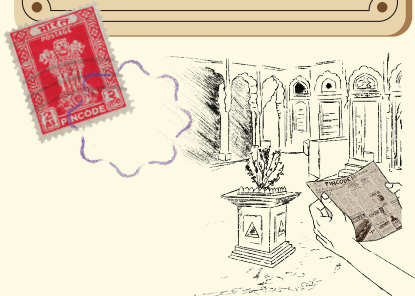
AED 90

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

### Non-Veg Kebab Platter

AED 135

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



## MAIN COURSE (VEG)

### Paneer Makhana Kofta in Doodh Korma

AED 68

The royal Mughlai food was rich & one of their recipes calls for no water just milk for the korma. This slow cooked korma curry with flavours of chilli & chakri phool, is served with soft koftas made with Fox Nut & paneer.

### Paneer Makhani

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

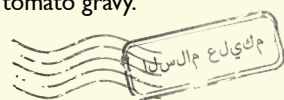
AED 65

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.



### 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 68

Chef's favourite\*

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

### Dal Fry

AED 58

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

### 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.

### 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)

### 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. We bring the same PC to your table with Chef Kunal's home style chicken curry recipe.

### 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.

### 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.

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

### 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. South Indians are nuts about coconuts!


### Fish/Prawn Coastal Coconut Curry

AED 78/88     
Pincode Signature\*



Pan seared Fish/Prawn served with a mild coconut & tamarind infused gravy from southern India.

### Grilled Fish / Prawn Mustard Curry

AED 78/88 

Fish/prawn cooked in a Kasundi mustard infused tomato gravy. Kasundi is the Asian or Bengali variety of mustard sauce. It is a paste of fermented mustard seeds, and spices, popular as a dipping sauce in Bengali cuisine.

## BREADS

### Laccha Paratha

(Laal Mirch /Hari Mirch /Masala)

AED 18

Chef's favourite\*

### Tandoori Roti/ Butter Roti

AED 15

### Tandoori Naan/ Butter Naan/ Garlic Naan

AED 15

### Tandoori Laccha Paratha

AED 15

### Khameeri Roti

AED 15

### Cheese Naan

AED 18

### Chilli Cheese Garlic Naan

AED 18

### Zatar Cheese Naan

AED 25

### Paneer Kulcha

AED 25

### Aloo Kulcha

AED 25



## BIRYANI & RICE

### Veg Biryani

AED 75

### Chicken Biryani

AED 78

### Lamb Biryani

AED 85

### Tandoori Chicken

Tikka Biryani

AED 88

### Prawn Biryani

AED 88

### Biryani Rice

AED 40

### Jeera Rice

AED 30

### Pincode Special Chicken Biryani

AED 168

Pincode Signature\*



[Chicken Biryani served with Chicken tikka & Chicken seekh]

### Pincode Special Lamb Biryani

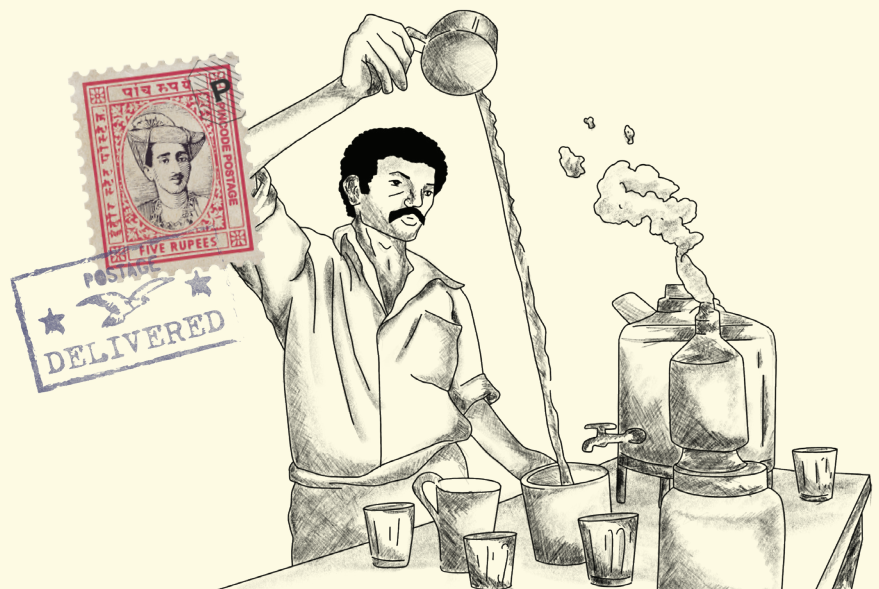
AED 188

Chef's favourite\*

[Lamb Biryani served with Raan Kebab & Lamb seekh]

### Steam Rice

AED 28



**DESSERTS**

**Gadbad Falooda Sundaes**  
AED 45

*Chef's favourite\**

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

**New 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 Tiramisu**  
AED 40

Rasmalai soaked, Espresso shot, creamy mascarpone.

**Mango Lassi Soft Serve**  
AED 40



Homemade mango yogurt ice-cream in a crispy cone.

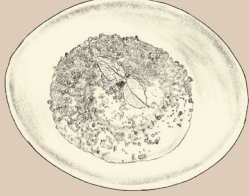
**Gulab Jamun**  
AED 28

Fried soft cheese balls dipped in saffron sugar syrup.

**Rasmalai**  
AED 28

Flattened soft cheese balls soaked in chilled cardamom infused milk.

**Boondi Cheesecake**  
AED 50    
*Pincode Signature\**



Classic cheesecake with blueberry compote , crème anglaise and topped with crispy boondi.



**Dates Fudge, Caramel cream**  
AED 40

**Chocolate Lava Cake**  
AED 40  
*Sugar-Free\**

**Malai Kulfi**  
AED 25

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

Ever heard of Dhungar?  
It's like a Mughal-era barbeque experiment gone deliciously right, where smokiness unfolds, teaching us that sometimes, a little less time in the fire means a lot more flavour on the plate!

