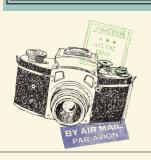
SIDES

Dal Makhni

INR 475 🕸 Ø

Sanjha chulha was the concept of community cooking that kept people closer. Women would gather around the chulha and while cooking their bread they would share the happenings of the day. The conversations often had laughter and news from the

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



Dal Fry

INR 369 💯

A mix of Masoor & Toor dal with tadka of garlic & chillies.

Pulao Rice INR 335

Steamed Rice INR 305

Jeera Rice INR 315

Mix Veg Raita **INR 165**

Boondi Raita INR 165

BREADS

Bread Basket INR 425

(Laccha Paratha, Butter Naan, Missi Roti, Khameeri Roti, Tandoori Roti)

Tandoori Roti INR 85

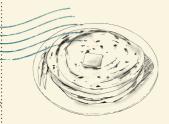
Plain Naan INR 115

Butter/Garlic Naan INR 125/135

Lachha Paratha INR 115

Pudina/Hari Mirch/ **Laal Mirch**

INR 125



Cheese Garlic Naan INR 185

Tandoori Aloo Kulcha INR 175

Malabari Paratha **INR 115**

Missi Roti Pincode Special*

Bedmi poori **INR 95**

Khameeri Roti **INR 135**

Sattu paratha **INR 155**



DESSERT

Gadbad Falooda Sundae

INR 385

A trip to Chandni Chowk is incomplete without a glass of falooda. Vermicelli soaked in rose syrup, toppeed with rabdi and nomemade ice cream are jumbled as the name suggests into a

Doodh Wali Bread INR 415

Toasted bread soaked in milk, topped with nuts and whipped mascarpone air. A modern makeover to a classic Indian

Jalebi Rabri

INR 385

The hot and crispy Jalebis served with a side of chilled rabri.

Jalebi traces its roots to Persia, where it was dubbed 'zulbiva' in a 10th-century cookbook. Meanwhile, Rabri's journey began in the historic city of Mathura, later polished to perfection in Varanasi's culinary halls.

Paan Ki Kulfi **INR 325**

What could be better than ending your meal with an ages old practice of a meetha paan. Inspired by the paan-daan culture of Central U.P., we have curated this kulfi with the fragrant flavours of beetle leaves, gulkand and fennel.

Malai Kulfi **INR 165**

(Kesar Badam | Peanut Butter)



Payasam Pudding INR 315

Soft pudding with coconut milk and caramelised jaggery, topped with fried

Derived from the Sanskrit word pāyasa, meaning "milk," payasam is a heloved South Indian dessert Similar to North India's kheer but with a unique charm of caramelized jaggery/sugar. This creamy and nutty delight offers a soothing and satisfying finale to

ARE YOU **SEATED CROSSROADS MEMORY** FLAVOURS. AND WELCOME **PINCODE** KUNAL **KAPUR**

BY CHEF **KUNAL KAPUR**

PINCODE





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

NIBBLES & CHAAT

Palak Salli Chaat **INR 355**

Patta Wahi, Soch Nayi! Our love for chaat brings this unique take on palak patta chaat with crispy shredded spinach & aloo salli over airy sweet curd, imli & pudina chutney.

Dhokla Chaat -380009 \$ 00

INR 375

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.



Potato Spiral Chaat INR 325 🐇

Spiral Potato is a viral dish made super popular by Indian street food. One often finds the spiral magic with potatoes on the streets of Mumbai Ahmedahad & Indore. An innovative street food dish. topped with sweet curd & lots of chutney on a bed of chatpata Ragda.



Pincode Gol Gappa **Platter INR 295**

The holy trinity of ultimate gol gappa ...experience with platter of gol gappe with teekha and meetha pani, dahi puri and our special bhel puri in gol gappa.

As the story goes, the meetha & teekha pani was introduced on the dation of vaids & hakeems to the people of Delhi in the Mughal era. As boiling of water and then adding sweet, salt, sour and spices made the water safe & tasty to drink. So, it is speculated to have given way to the mighty Gol Gappa.



Popcorn Soup

INR 249 🖠 Ø

and some sour cream. Add chicken for INR 49

No one can stop eating a bag of

popcorn once opened. The same

happens with our soup made

with popcorns, curry powder

(Veg/Non-veg)

Makhni Shorba

INR 245

Being Punjabi means swearing by makhni. The biggest export of Punjabis of Delhi to the world is Butter chicken and paneer makhni. The same tangy creamy makhni flavours one in a tomato soup you simply can't resist.

Tangy broth with the comforting after sweet of the tomatoes, served with confit tomato toast

Add chicken for INR 49

SOUPS & SALADS Beetroot Kanji Salad

INR 405

Pickled carrot and beetroot, guacamole sweet mustard dressing, arugula & almond slivers

Inspired by the age-old probiotic drink Kaanji, our beetroot and carrots are pickled with mustard and spices. Further paired with a creamy guacamole and fresh arugula

Pincode Citrus Salad

Seasonal citrus fruits & fresh greens paired with a sweet and sour khubani dressing. Add chicken for INR 59

IHAT PAT

(VEG)

Veg Kothey Momos, **Dalle Khursani Chutney** -734101

INR 425 Ø

Northern part of West Bengal has a strong diaspora of Newar people who essentially find their lineage to the modern day Nepal and surrounding areas. Kothey Momos is an Indo Nepalese dish where dumplings are half fried and half steamed. We serve it with the local chilli (Dalle Khursani) paste.

Tangra Chilli Paneer-143001

INR 515 00

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

> The Hakka community settled in the vibrant Tangra neighborhood of Kolkata, historically known as the city's Chinatown. This area became the birthplace of Indo-Chinese cuisine, a unique fusion that combines traditional Chinese cooking techniques with the robust flavors of India spices.Over time, Indo-Chinese cuisine has spread across India and has become a stronomic offerings



Butter Roast Tandoori Broccoli

INR 515 🐇

Buttered broccoli, tandoor charred, house-blend spice mix, malai sauce and a hint of smoked pepper coulis.

Harissa Paneer Tikka INR 580 🐇

Tandoor Roasted Paneer Tikka, Onions & Peppers marinated with harissa paste & 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.

Garadu Ki Galouti, Saffron Khameeri INR 539

The beauty of Lucknow is Galawat ke kabab, though made with meat, the vegetarian version uses a medley of mushrooms, smoked with cloves & served with a soft khameeri roti.

Bihari Soya Chaap **INR 495**

Soya chaap has gained super popularity on the streets of India, esp West Delhi where it is sold as the meat for the vegetarians. Tender sova chaap is ooked in tandoor and finished on a pan in masala with rich stuffing of mawa & nuts.

🖠 GLUTEN - FREE 🧷 NUT - FREE 🥼 VEGAN

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

Dakhani Matar Mushroom

INR 535

Mushrooms stuffed with spicy green peas & cheese, marinated with spiced Deccan flavours

Dahi Ke Sholey, **Imli Chutney INR 475**

Surprise yourself with this unique snack from the food lanes of Delhi's INA market. Served with a side of khatti-meethi, Imli pyaz ki chutney.

Hazratgunj Ke Kabab

Juicy mutton kebabs with Lucknow

It is believed that Shaami kebabs were

part of the Syrian spreads; thus the

name is derived from the original name

of Syria 'Bilad al-shaam'. Though some

old kitchen stories also mention the use of a special oil essence 'shams attar' to

he the reason behind the name 'Shaami'

Amritsari Fish Finger

Amritsari fried preparation is an emotion

from the streets of Amritsar. Carom

flavoured fish fried to perfection and

served with tandoori dip.

flavours and roasted chilli chutney.

Parathe

INIR 805

INR 855 🖔 Ø

Indori Kees Ki Seekh-45200I

INR 525

Bhutte ka kees is a traditional porridge made using freshly grated corn, served hot at Sarafa Bazar. Our version is a seekh & has flavours of fresh corn & cheese that takes inspiration from this iconic Indoori kees

JHAT PAT

(NON-VEG)

Tangra Chilli Chicken -143001

INR 545 Ø

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

Chicken Kothey Momos, Dalle Khursani Chutney -734101 INR 485 Ø

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.

Dalle Khursani in nepalese language is the king of chillies, grown locally to Sikkim with GI tag.

Fresh creamy burrata meets Punjabi sass!

Enjoy garlic-infused spinach, pickled

onions, and a burst of flavors that'll make

PET-BHAR

Saag Burrata

your taste buds do Bhangra!

Peepe Wale Chole

Delhi's streets are filled with jugaad

legacies. One such dish is called- Peepe

Wale Chhole. Sold and at times cooked

in emptied ghee canisters-Peepa in

punjabi; gave this dish its name. They are

full of chatpate masale like dried

pomegranate and dried mango. Served

with a kulcha and lachcha pyaaz.

Kulcha

INR 505 🕸 00

INR 599 💯

(VEG)

Peri Peri Chicken Tikka

INR 579 🕸 Ø

We bring a bit of Goa to our chicken tikka, with the classic peri peri masala marinade.

Though linked to Portuguese cuisine, Peri Peri originates from Mozambique, Africa. Portuguese explorers popularized it & also introduced it to Goa by incorporating the chili into the cuisine, creating the Peri Peri sauce known today. Peri-peri means Peri-peri means pepper-pepper in Swahili



Peri-peri means pepper-pepper in Swahil

Dilli 6 Fried Chicken -

INR 589 1 0

Crispy. Juicy. Full of Old Delhi swagger.

Our signature fried chicken marinated with a blend of Dilli 6 spices... black pepper, tangy amchur, smoky red chilli and a hint of kasuri methi, double-fried to golden perfection. Served hot, crunchy and bursting with nukkad-style nostalgia.

Murgh Kali Mirch Tikka, Malai Sauce

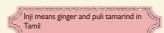
INR 579 **இ** Ø

The aroma of freshly ground Tellicherry pepper with soft cheese marinade on chicken tikka gives an irresistible depth of

Hot Wings, Inji Puli -60000 I

INR 515

Tandoori/Fried wings, tossed in spicy tamarind jaggery sauce



Mutton Seekh

INR 735

Minced mutton is seasoned with home made garam masala, fresh herbs cooked in tandoor.

Seekh kebab came from the Turkish word sish kebab where shish means a sword or sword like seekh. Roasting meats on fire can be seen across different civilizations around the world. Here the mince mutton is seasoned with home made garam masala, fresh herbs and is cooked in clay pots for the

Sindhi Dal Pakwan - 380013

Sindh, the birthplace of the ancient Indus

Dal Pakwan: a Sindhi breakfast delight! Chana dal curry served with crispy, cumin and carom-spiced Pakwan bread. It's hearty, flavorful, and simply

INR 525 00

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

Paneer Makhani

INR 585 👙

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.

Paneer Tikka Masala INR 585 🎄

Spiced Paneer tikka cooked in tandoor tossed in a spicy onion tomato masala.



Dahi Ke Kofte **INR 565**

Hung curd, tomato & basil! Some combinations never fail to entice! Such is our classic dahi kebab in smoked makhni



Khumb Ka Khichda

INR 675 🐇

If comfort and flavours were put in a bowl, it would be Khichda, Apart from being a complete meal, it holds a cultural importance in a lot of communities. It's warm, spicy, and a perfect winter pot meal with wild mushrooms and seasonal

Soya Tawa Masala

INR 555

Once deemed as a substitute protein, today soya chaap has become the epitome of versatility in the vegetarian market of the Northern and central regions of India Smoked with tandoori masala and marination, our Soys chaap is stuffed with mawa, cashews and finally tossed in a zesty kadhai masala.

Dubki Aloo, **Bedmi Poori**

INR 525

Teekhi pitthi wali poori served with spicy aloo bhaji.

Braj, an essential region and cultural centre of northern central India is full of 'swad galiyaan'. One such dish that came into the limelight was Bedai. The dish travelled up north and is also called Bedmi poori. "Dubki" means to take a dip, and here refers to potatoes cooked

Nizami Handi **INR 565**

Roasted vegetables served in almond gravy.

Nizami handi meaning a Royal pot is derived from the courts of Nazams who the rank officers. The velvety



PET-BHAR

(NON-VEG)

pressure Cooker Chicken Curry INR 675 🖔

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 i 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 tyle chicken curry recipe



Chicken Keema Ghotala INR 675 \$

A hearty minced chicken dish from Mumbai that traces its origin to Irani cafes. With rich spices and onion tomato base, served with an overeasy egg to add the ghotala to your keema.

Ghotala refers to the jumbled egg that's added with the mince to give it a rich creamy flavour.

Butter Chicken INR 675 🕸

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

Changezi Chicken

INR 675 🛎

Slow roasted chicken in thick onion tomato gravy finished with special spice mixes.

From Delhi's Jama masjid to Jamia nagar, this street style preparation is savoured at every food spot of Delhi in its own way. It is believed to be named after the Mongol ruler 'Ghengis Khan' whose reign influenced the 13th century culinary lobbies.

Bihari Champaran Meat

INR 795 🍇

This one-pot preparation from rural Champaran, of mutton slowly cooked in mustard oil with spices in a clay pot over charcoal has put Bihari cuisine in the spotlight. Served with tamatar chokha, best paired with sattu paratha.



Sunday Mutton curry INR 765 🎄

A fresh and comforting recipe straight from Chef's home - Delhi pincode



Mutton Sukka INR 775 🕸

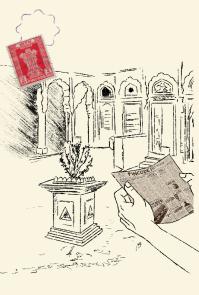
Chukka or Sukka meaning 'sukha' or dry is a popular Mangalorean dish made with meat, spices, curry leaves & coconut

milk. Served with Malabari paratha.

FOOD MENU | 03

Alleppey Fish Curry INR 825 &

From the back waters of Kerala, a comforting raw mango curry with coconut milk



TAWA PULAO

Pulao from 'Pilaf' is a dish that has flavoured rice and vegetables or meat. It is also believed to be the precursor of Biryanis.

Tawa style pulao has been a part of Indian cooking style since decades. May it be Mumbai's famous bhaji pulao or Punjabi meat pulao, you will find the references and the technique of combining rice with gravies.

Bombay Tawa Pulao INR 585 🕸

Rice tossed with pay bhaji masala, veggies, fresh coriander and butter. The smokiness from the tawa enhances its depth, while a generous drizzle of butter and a squeeze of lemon add richness & zing.

chicken Birista Pulao

INR 725 🕸

Traditionally most of the households in Punjab use the eftover curries, and toss it with rice and additional greens to make one of the most loved dishes - Chicken Pulao. Try this Wholesome and hearty pulao. Pincode style!

Birista: is a term used for brown onions in the Northern belt of India It is the base of a lot of gravies as well used as the garnish.

Meat Pulao INR 795

Traditionally most of the households in Punjab use the leftover curries, and toss it with rice and additional greens to make one of the most loved dishes - Meat pulao. Try this Wholesome and hearty pulao, Pincode style!

NEW FROM THE KITCHEN

GLUTEN - FREE ØNUT - FREE TO DAIRY - FREE 😵 VEGAN

NEW FROM THE KITCHEN