



SIDES

Dal Makhni
INR 475





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 city.

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.



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



Butter/Garlic Naan
INR 125/135

Lachha Paratha
INR 115

Pudina/Hari Mirch/ Laal Mirch
INR 125



Missi Roti
INR 115



Bedmi poori
INR 95

Khameeri Roti
INR 135

Sattu paratha
INR 155



BREADS

Bread Basket
INR 425

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

Tandoori Roti
INR 85

Plain Naan
INR 115

Cheese Garlic Naan
INR 185

Tandoori Aloo Kulcha
INR 175

Malabari Paratha
INR 115

DESSERT


Gadbad Falooda Sundae

INR 385

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'!

Doodh Wali Bread
INR 415

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



Jalebi Rabri
INR 385

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

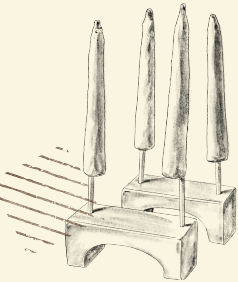
Jalebi traces its roots to Persia, where it was dubbed 'zulbiya' in a 10th-century cookbook. Meanwhile, Rabri's journey began in the historic city of Mathura, later polished to perfection in Varanasi's culinary halls.

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 cashews.

Derived from the Sanskrit word pāyasa, meaning "milk," payasam is a beloved 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 any feast.

YOU ARE SEATED AT
THE CROSSROADS OF MEMORY
AND FLAVOURS. WELCOME TO
PINCODE BY KUNAL KAPUR

BY CHEF
KUNAL
KAPUR

PINCODE

INDIAN INSPIRED KITCHEN 452001

FOOD
MENU

indian inspired kitchen

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



INR 375

*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.

Potato Spiral Chaat
INR 325



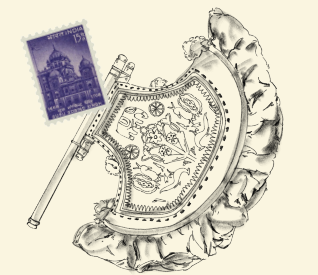
Spiral Potato is a viral dish made super popular by Indian street food. One often finds the spiral magic with potatoes on the streets of Mumbai, Ahmedabad & Indore. An innovative street food dish, topped with sweet curd & lots of chutney on a bed of chatpata Ragda.



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 recommendation of vaid & hakeems to the people of Delhi in the Mughal era. As the water borne illness was on rise, 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.



SOUPS & SALADS

Popcorn Soup
(Veg/Non-veg)

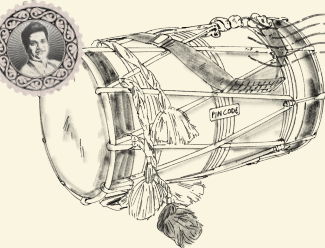
INR 249



*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.

Add chicken for INR 49



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

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
INR 375

Seasonal citrus fruits & fresh greens paired with a sweet and sour khubani dressing.

Add chicken for INR 59

JHAT PAT (VEG)


Veg Kothey Momos, Dalle Khursani Chutney -734101
INR 425



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.

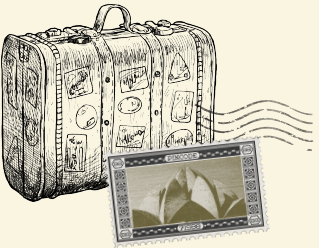
Tangra Chilli Paneer- 143001

INR 515



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 Indian spices. Over time, Indo-Chinese cuisine has spread across India and has become a beloved part of the country's diverse gastronomic 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 soya chaap is ooked in tandoor and finished on a pan in masala with rich stuffing of mawa & nuts.

