

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

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  
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  

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, passion fruit gel & wasabi peas

SMALL PLATES (VEG)


Harissa Paneer Tikka

AED 58 

Roasted cottage cheese marinated with mildly spiceb 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 especially 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 travelled from ancient Persia to India along with the rulers and kings. Fried Savory wrap, stuffed with tempered potato and green peas.

Yoghurt Kebab

AED 55 

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

Mushroom Galouti, Varki Paratha

AED 58 

Tender, finely minced mushrooms blended with aromatic spices, shaped into delicate patties, and seared to perfection. Served with 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 – 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

Veg Kothay Momos, Dalle Khursani Chutney -734101

AED 55 

An Indo-Nepalese dish, dumplings are half fried and half steamed, served 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 made 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 "Jugaad" is what is on your plate now.

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

Chilli Paneer (Dry)

AED 58

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

SOUPS & SALADS

Lentil Soup

AED 30   



Tempered with Indian spices, lemon foam served with Lemon chakna

Quinoa & Kachumber Salad

AED 40    

Popcorn Soup



(Veg/Non-veg)

AED 30/40  

Chef's favourite*


Once you open a bag of popcorn, its impossible to stop eating. Our soup, made with popcorn, curry powder and sour cream, is similarly irresistible

Avocado Fattoush, Sumac Jaggery Dressing

AED 50  

Creamy avocado slices mixed with crisp vegetables, fresh herbs and toasted pita bread with zesty sumac, jaggery and sesame oil dressing

Chicken Malai Tikka Caesar Salad

AED 50 

Moutabel Salad, Creamy Burrata

AED 45  

Pincode Signature*



سلطة متبل، بوراتا كريمة خ ج خ

SMALL PLATES (NON-VEG)


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

Chicken Malai Tikka, Pickled Onion

AED 65 

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


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.


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!

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


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

Tandoori Prawns

AED 85 


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

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

Lamb Seekh Kebab

AED 78 


Classic tender minced lamb skewers finished in the tandoor, served with mustard mayo, house salad

Tandoori Lamb Chops

AED 95 

Spicy Marinated Australian lamb chops cooked in tandoor, served with pineapple chutney

Butter Garlic Prawns, Malai Sauce

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 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 with marinated fish, cooked in tandoor with a drizzle of butter is one the best ways to roast a fish.

PINCODE PLATTERS

Veg Kebab Platter
AED 100

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

Veg Snacks Platter
AED 90

Yoghurt 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) based korma sauce

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 & pepper 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 65 

*Chef's favourite**


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

Dal Fry

AED 58 


Yellow dal tempered with chillies 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 kasuri 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 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 & pepper stir fried with masala in a kadhai


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

Lamb Seekh Tawa Masala

AED 78 

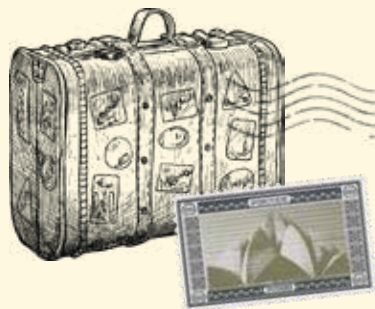
Lamb seekh kebab tossed in a smoky onion-tomato masala

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

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

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*

In Arabic, the concept of a community plate or communal eating is often referred to as "يغامج نحص" (Sahin Jima'i), 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

Chicken Biryani

AED 78

Lamb Biryani

AED 85

Prawn Biryani

AED 88

Tandoori Chicken

Tikka Biryani

AED 88



*Salan and Raita served with Biryani

Sahin Jimai Chicken

AED 168

*Pincode Signature**

Chicken Biryani served with Tandoori Chicken Tikka & Chicken Seekh



Sahin Jimai Lamb

AED 188

Lamb Biryani served with Raan Kebab & Lamb seekh



Biryani Rice

AED 40

Steam Rice

AED 28

Jeera Rice

AED 30



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

Mango Elaneer

Payasam Panna Cotta

AED 40 🌿
*Pincode Signature**

A melt-in-mouth silky smooth panna cotta made from tender coconut and condensed milk flavoured with cardamom topped with fresh alphonso

Chocolate Lava Cake

AED40
Sugar-Free*



Dates Fudge, Caramel Cream

AED 40



Malai Kulfi

AED 25

Our home made rabri malai kulfi, pick your favourite - Rose, Peanut Butter, Hazelnut & Cocoa, Kesar Badam and Blueberry



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 🌿

AED 28

Flattened soft cheese balls soaked in chilled cardamom infused milk



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