

BY CHEF
KUNAL
KAPUR

PINCODE

INSPIRED INDIAN KITCHEN 71588

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

LET'S CHAAT IT OUT

Chaot Hummus - 122002

AED 35

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 Chaot

AED 35
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 35

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



SOUPS & SALADS

Lentil Soup

AED 28

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

Quinoa & Kachumber Salad

AED 35

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

Popcorn Soup (Veg/Non-veg)

AED 28/35

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 45

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

Moutabel Salad, Creamy Burrata

AED 38

Pincode Signature*



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

Avocado Jhal Muri- 700016

AED 45

A Street side snack from Eastern Indian states, our twist is with avocados, mango panna & mustard oil.

Dhokla Chaot - 380009

AED 35

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 48

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 48

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

Classic Samosa

AED 38

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 45

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

Dates & Olive Malai Paneer Tikka - 147001

AED 48

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 45

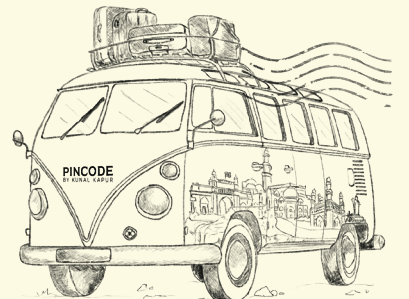
Handpicked button mushrooms, marinated in chillies, spices and curd, roasted in the tandoor.

Kanpuri Bun Kebab - Kathal Shami

AED 45

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.



Bhutte Ke Kebab - 452002

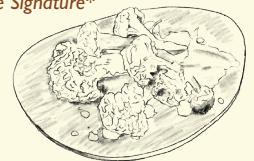
AED 45

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 45

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 45

When the Indian workers toiling in South Africa under British Raj couldn't find Roti in Durban, a 'jugad' 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.

SMALL PLATES (NON-VEG)

**Bhatti da Murgh, Masala
Lachha Pyaaz - 143001**

AED 55

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 58

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 68

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

Chicken Seekh Kebab

AED 55

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

Kerala Fried Chicken, Desi Slaw, Tandoori Dip - 695036

AED 55

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 35

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 78

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

Tandoori Lamb Chops

AED 88

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!



FROM INDIA
WITH LOVE

Butter Garlic Prawns

AED 78

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 58

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 58

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

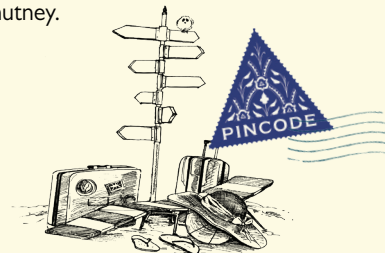
AED 65

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.

Chicken Malai Tikka

AED 55

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



PINCODE PLATTERS

Veg Kebab Platter

AED 90

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

Veg Snacks Platter

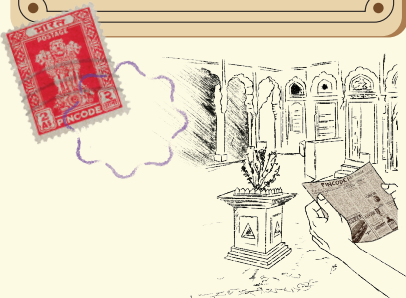
AED 80

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

Non-Veg Kebab Platter

AED 125

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



MAIN COURSE (VEG)

Paneer Makhana Kofta in Doodh Korma

AED 58

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 55

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

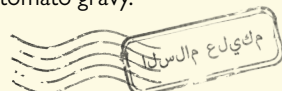
AED 55

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

Paneer Tikka Masala

AED 55

Tandoori paneer tikka tossed in spicy onion - tomato gravy.



The Madras Tiffin- Paneer Chettinad

AED 58

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 58

Chef's favourite*

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

Dal Fry

AED 48

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

Hyderabadi Subz Diwani Handi

AED 48

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 55

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 48

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 45

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

Dal Makhani

AED 58

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 65 
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 65 

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 65 

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 68 

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 68 

Legend has it that the mouth-watering Chettinad Chicken, or Chettinad Chicken Curry, originated within the lively kitchens of the Chettiar community. Improved by their trade adventures, this dish is the perfect blend of spices acquired from their global expeditions, offering a wonderful taste of cultural fusion.


Chettinad Chicken 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 68


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 68 

Lamb slow cooked in onion and coconut gravy.


Lamb Seekh Tawa Masala

AED 68 

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



Dhaba Style Lamb Curry

AED 68 

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.


Fish/Prawn Coastal Coconut Curry

AED 68/78   
Pincode Signature*



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

Grilled Fish / Prawn Mustard Curry

AED 68/78 

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

Lachha Paratha

(Laal Mirch /Hari Mirch /Masala)

AED 18

Chef's favourite*

Bread Basket

(Roti, Naan, Paratha & Garlic Naan)

AED 20

Tandoori Roti/ Butter Roti

AED 15

Tandoori Nan/ Butter Nan/ Garlic Nan

AED 15

Tandoori Laccha

Paratha
AED 15

Cheese Nan

AED 18

Cheese Cheese Garlic Nan

AED 18

Zatar Cheese Nan

AED 25

Paneer Kulcha

AED 25

Aloo Kulcha

AED 25

BIRYANI & RICE*

Ever heard of Dum Pukht? A secret straight from the royal kitchens of India. What makes it so special? The marinated ingredients are tucked snugly in a pot, sealed with dough and cooked slowly over a gentle flame from top & bottom. This results in the flavours that are richer, and the meat that melts in your mouth tender!

Veg Biryani

AED 65

Chicken Biryani

AED 68

Lamb Biryani

AED 75

Tandoori Chicken Tikka Biryani

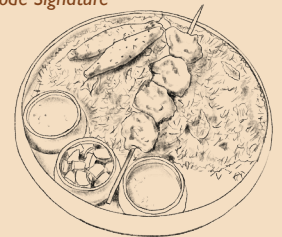
AED 78



Pincode Special Chicken Biryani

AED 158

Pincode Signature*



[Chicken Biryani served with Chicken tikka & Chicken seekh]

Prawn Biryani

AED 78

Biryani Rice

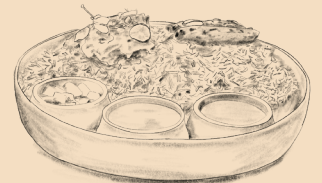
AED 35

Pincode Special Lamb Biryani

AED 178

Chef's favourite*

[Lamb Biryani served with Raan Kebab & Lamb seekh]



Steam Rice

AED 25

Jeera Rice

AED 28

*Salan and Raita served with Biryani

DESSERTS

Gadbad Falooda Sundae AED 38

*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 35

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

Boondi Cheesecake

AED 45
*Pincode Signature**

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

Chocolate Lava Cake AED 38

*Sugar-Free**

Mango Lassi Soft Serve AED 35

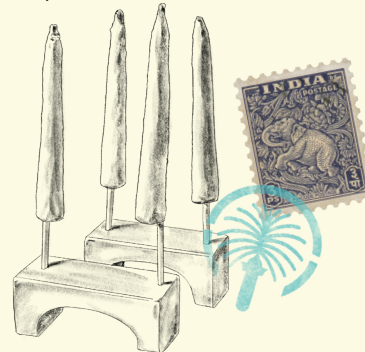
Homemade mango yogurt ice-cream in a crispy cone.



Dates Fudge, Caramel cream AED 38

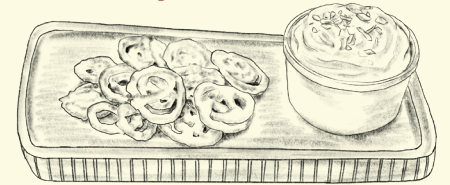
Malai Kulfi AED 25

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



NEW JALEBI RABRI AED 38

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.

