

BY CHEF
KUNAL
KAPUR

PINCODE

INSPIRED INDIAN KITCHEN 160062

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

CHAKHNA & CHAAT

Papad Ki Dukaan, Chutney INR 325

Summer breaks & rolling papads for drying with nani maa has to be one of the best vacation memories. The days when papad was not just a sidekick but an emotion. The freshly grounded pepper & 'kuti hui lal mirch' adds the much required punch to a simple home made meal.



Palak salli Chaat INR 415

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 415

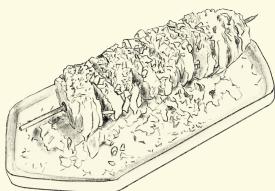
Chef's favourite*

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 415

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 385

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 and 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.

Coriander Hummus, Masala Peanut INR 465

Zeera khari.

HALKA PHULKA

Popcorn Soup (Veg/Non-veg) INR 325

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

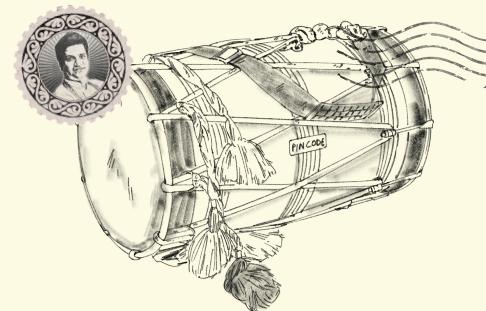
Makhni Shorba

INR 325

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 465

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 House Salad INR 345

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

Add chicken for INR 89

FATAFAT (VEG)

Veg Kothey Momos, Dalle Khursani Chutney -734101 INR 465

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 595

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

Tawa Soya Chaap INR 665

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 cooked in tandoor and finished on a pan in masala with rich stuffing of mawa & nuts.

Butter Roast Tandoori Broccoli INR 645

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

Harissa Paneer Tikka INR 655

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.

PUNJAB

Indori Kees Poppers- 452002

INR 595  

Bhutte ka kees is a traditional porridge made from freshly grated corn on the cob. Bursting with the flavours of fresh corn, these poppers are creamy & cheesy, and takes its inspiration from the Indori style of kees.



Kerala Fried Paneer INR 645

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

Dakhani Matar Mushroom

INR 645

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

Kalari Cheese Pop, Pineapple Rani

INR 575

Kalari cheese is indigenous to the Gujjar community of Udhampur in Jammu region. It has been part of their summer food since centuries.

Did you know: Rani Pineapple is a female variety of Pineapple that is more flavourful and aromatic than pineapple Raja, thus used for salads and eaten raw most often.

Bhatti Paneer Tikka

INR 655  

A classic from the streets of Amritsar, paneer marinated with a rub of kala masala, roasted over charcoal. Let the traditions fill your plate & palate

Sabz Galauti, Saffron Khameeri

INR 655

Mouth melting kebabs, smoked with cloves and flavoured with in house spices. Served with khameeri rot

Veg Platter

INR 1345

Butter broccoli, Soya chaap, Harissa tikka, Dakhani khumb

FATAFAT (NON-VEG)

Mumbai Masala Chicken Sando

INR 745 

Inspired by the sandwich & toastie culture of Mumbai, we have a flavourful sando of chicken, chutney and pickles to make it a perfect all day sandwich.

Sando is a Japanese sandwich where the bread is rich and is often made in a sweeter version with cream cheese and fresh fruits.

Tangra Chilli Chicken - 143001

INR 645 

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 625 

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.

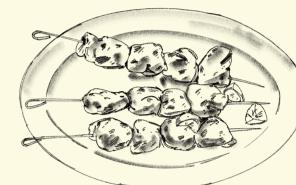
Dalle Khursani in nepalese language is the king of chillies, grown locally to Sikkim with GI tag.

Peri peri chicken tikka

INR 715  

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 pepper-pepper in Swahili



Murgh Kali Mirch Tikka, Malai Sauce

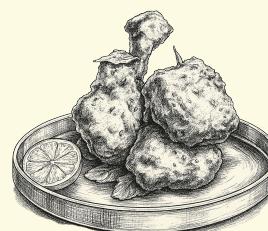
INR 715  

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

Lahori Murgh Tangdi, Kasoori Methi Jhol

INR 715 (WITH BONE) 

A touch of mustard oil, with slow tandoor roasting infuses a signature smoky flavour in chicken drumsticks, finished with a squeeze of lemon & a sprinkle of chaat masala



Mutton Seekh

INR 845 

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

Seekh kebab came from the Turkish word shish kebab where shish means a sword or sword like seekh. Roasting meats on fire can be seen across different civilizations around the world.

Mutton Galouti, khameeri kulcha

INR 695

Tender mutton mince kebab made famous in Lucknow with mini khameeri kulcha.

Khameer in Urdu means Yeast. The style of cooking has travelled from the Persian roots. Originally the dough was left overnight to ferment naturally and develop the sour 'khameeri' flavour.

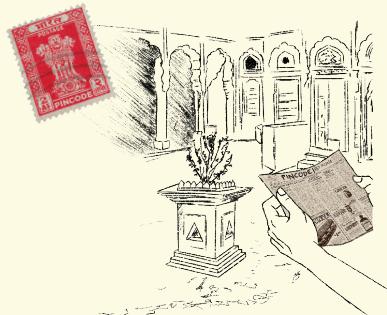


Rajasthani Mutton Kachri Ke Sooley

INR 825  

Rajasthani style tikka aka "Soola" is marinated with mathania chilli & cooked on open fire. To cut the heat from chilli marinade, the hung curd dip- flavoured with scallion, lemon and garlic juice is a perfect combination.

Dried Kachri is a commonly used natural meat tenderizer which makes the meat soft & yet retains a bite.



Kasundi Fish Tikka

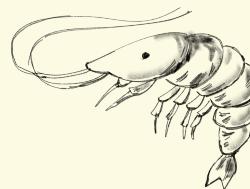
INR 875  

Bengalis masterfully combine mustard with fish—a universal pairing. Marinating fish in Kasundi, thick yogurt, a hint of butter and then cooking it in a tandoor, creates an exceptional roasted fish.

Amritsari jheenga

INR 895  

Amritsari fried preparation is an emotion from the streets of Amritsar. Carom flavoured prawns fried to perfection and served with tandoori dip.



Kebab Platter

INR 1699

Murgh kali mirch, Chicken tikka peri peri, Fish tikka, Mutton seekh

RAJJ KE (VEG)

Saag Burrata

INR 655  

Fresh creamy burrata meets Punjabi sass! Enjoy garlic-infused spinach, pickled onions, and a burst of flavors that'll make your taste buds do Bhanga!

Pindi Chole

INR 655  

Amritsar's favorite chole, made in an iron kadai with freshly ground spices.



Sindhi Dal Pakwan - 380013

INR 665 

Sindh, the birthplace of the ancient Indus 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.

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

Paneer Makhani

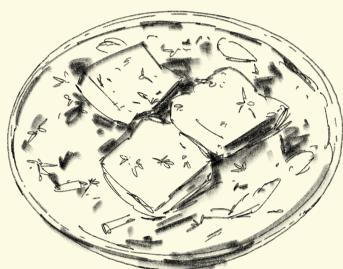
INR 685 🌿

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 685 🌿

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



Dahi Kebab Kofte

INR 655

Hung curd, tomato & basil! Some combinations never fail to entice! Such is our classic dahi kebab in smoked makhni curry with a touch of basil butter.

Methi malai matar mushroom

INR 655 🌿

Mushroom and green peas tossed in creamy white gravy and finished with Kasoori methi. Aromatic, mildly spiced and soul satisfying, this dish brings comfort & indulgence to every bite.

Kasuri methi is a variety of Methi named after a city - Kasur in undivided Punjab where it's cultivated. There is something very unique about dried fenugreek that elevates the taste profile of a dish completely and gives it a deep earthy flavour

Soya Rara Chaap

INR 665

Soya keema cooked in Onion tomato gravy with chunks of tandoor style soya chaap.

Himachali/Punjabi preparation cooked originally with meat. The term rara means something that's cooked for a prolonged time or "Bhun-na" "Kaadh-na". The special thing about this prep is the texture of the dish which has chunks and mince both

Amritsari Paneer Bhurji

INR 615

Bhurji is an Indian version of scrambled preparations and is a quick homestyle dish made with paneer, eggs and even tofu. Amritsari style has Fresh Chhena, tossed with vegetable, spices and and finished with roasted besan, kasoori methi & fresh cream

Aloo Bhaji, Bedmi Poori

INR 655

It's a thick khasta/flaky poori stuffed with urad dal and flavoured with hing. It's accompanied by a spicy aloo gravy.

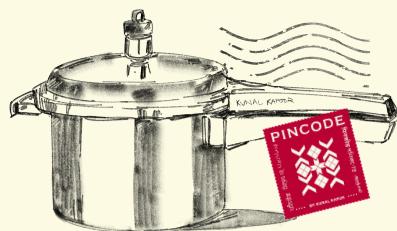
Braj, an essential region and cultural centre of northern central India is full of 'swad galiyaan'. One such dish that came into the limelight was Bedai. The dish travelled up north and is also called Bedmi poori.

RAJJ KE (NON-VEG)

Pressure Cooker Chicken Curry

INR 795 🌿

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



Chicken Bharta

INR 725 🌿

Shredded, boneless chicken cooked in a spiced tomato and onion gravy, garnished with boiled eggs.

This famous Bengali dish from Kolkata is in fact an invention by Punjabi dhabas that opened up in the city, blending Punjabi and Bengali flavours.

Butter Chicken

INR 795 🌿

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.

Changezi Chicken

INR 795 🌿

*Chef's Special**

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 muslim dominated 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 895 🌿

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.



Tawa Mutton Curry

INR 895 🌿

Boneless Mutton cooked on tawa, a street food special of Lawrence road, Amritsar.

Dilli Ki Nihari

INR 895 🌿

Old Delhi style mutton nihari slow cooked finished with chilli & fresh ginger.

Nihari comes from the urdu word 'Naahar' meaning morning. Nahari used to be a standard breakfast during the construction of Mughal monuments. The cheap cuts of the carcass were cooked overnight to release the collagen and give the gravy its thick velvety texture that made it a belly full meal.

Mutton Sukka

INR 895 🌿

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



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 Biryani.

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 645 🌿

Rice tossed with pav 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 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 - 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.



Punjabi Meat Pulao

INR 895

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!



SIDES

Dal Makhni

INR 655 

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 545 

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

Biryani Rice

INR 395

Steamed Rice

INR 365

Jeera Rice

INR 395

Mix Veg Raita

INR 215

Boondi Raita

INR 195

Butter/Garlic Naan

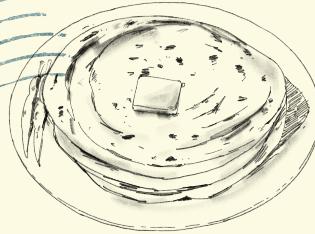
INR 115/125

Lachha Paratha

INR 125/155

Lachha Paratha (Pudina/Hari Mirch/Laal Mirch)

INR 125/155



Malabari Paratha

INR 125

Missi Roti

INR 95

Bedmi poori

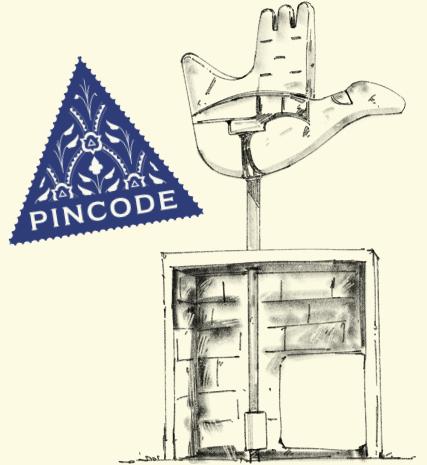
INR 115

Khameeri Roti

INR 135

Sattu paratha

INR 165



BREADS

Bread Basket

INR 545

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

Tandoori Roti

INR 85

Plain Naan

INR 95

Masala Chilli/Zaatar

Cheese Garlic Naan

INR 185

Tandoori Aloo Kulcha

INR 165

Tandoori Paneer

Kulcha

INR 195



MEETHA

Amritsari Kulfa

INR 425

A quintessential Amritsari street food of phirni topped with falooda, dry fruits, kewra and kulfi. A trip to Amritsar is incomplete without a Kulfa. With its roots from Lahore, this dessert passed on through generations within the migrated families and has been a pure bliss on summery days.

Parsi Kulfi, Til Chikki

INR 365

Inspired by til gajak, this parsi kulfi with nutty sesame & rose flavoured gel is made like a round disc and has a thick and creamy texture.

Doodh Wali Bread

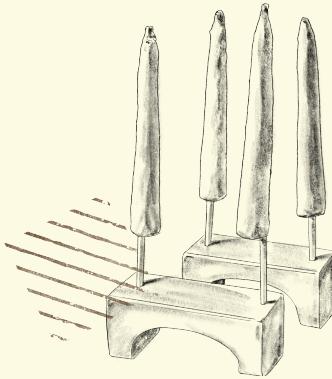
INR 465

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

Malai Kulfi

INR 225

(Kesar Badam | Peanut Butter)



Jalebi - Balai

INR 395

The hot and crispy Jalebis served with a generous topping of chilled and light malai foam.

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.

Rasmalai Tiramisu

INR 395

Baileys soaked Rasmalai, Espresso shot, creamy mascarpone.



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

