

BY CHEF
KUNAL
KAPUR

PINCODE

INSPIRED INDIAN KITCHEN

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

Chaat Hummus – 122002

₹397

Flying from our Dubai outpost, 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

₹397

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

₹451

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

Avocado Jhal Muri- 700016

₹451

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

Sindhi Dal Pakwan Chaat- 380013

₹451

Sindh, the birthplace of the ancient Indus Valley civilization, nurtures a rich artistic heritage. Reflecting this cultural depth, the Dal Pakwan—crisp bread and lentils with chutney—is a must-try snack.

Dhokla Chaat – 380009

₹397

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.

SMALL PLATES (VEG)

Harissa Paneer Tikka

₹599

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

Veg Kothay Momos, Dalle Khursani Chutney -734101

₹455

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. Kothay Momos is an Indo Nepalese dish where dumplings are half fried and half steamed. We serve it with the local chilli (Dalle Khursani) paste.

Aloo Tuk, Truffle Malai Sauce 400005

₹500

Fried potatoes are very comforting and sindhi version has them smashed before frying, making them crispy on the outside and creamy from the inside. These crispy smashed baby potatoes are topped with a creamy malai sauce & a tasty in house masala.

Dates & Olive Malai Paneer Tikka – 147001

₹599

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.

Ghee Podi Masala Idli, Coriander Coconut Chutney- 576201

₹455

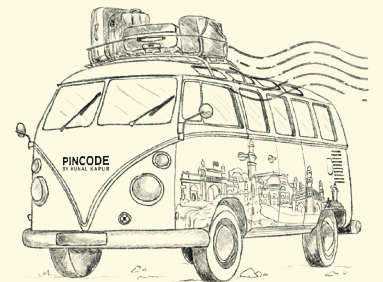
Idli is known to originate from Karnataka though its predecessor is believed was made first in modern day Indonesia. When tossed with a spiced masala & ghee these idlis are quite a treat.

Kanpuri Bun Kebab – Kathal Shami

₹545

Chef's favourite*

A shallow fried jackfruit shami kebab with masala onions & chutney perfectly paired with butter pao.



Bhutte Ke Kebab – 452002

₹545

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.

Yogurt Kebab

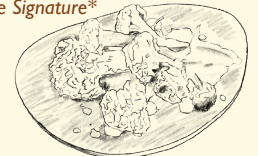
₹599

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

Butter Roast Tandoori Broccoli

₹599

Pincode Signature*



Whole charred broccoli, roasted in the tandoor with a house-blend spice mix, elegantly dressed with malai sauce and a hint of smoked pepper coulis, finished with a touch of butter.

Bunny Bhaji – 400049

₹545

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.

SOUPS & SALADS

Makhni Shorba, Tomato Toast

₹293

Being Punjabi means swearing by makhni. The biggest export of Punjabis of Delhi to the world is butter chicken and paneer makhni. The same creamy, tangy makhni flavours now in a tomato soup you simply cannot resist.

Popcorn Soup (Veg/Non-veg)

₹293

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.

Makhni Shorba Chicken, Tomato Toast

₹325

Silky tomato soup finished with butter & dried fenugreek leaves.

Crisp Greens & Pineapple Salad, Spiced Tandoori Dressing (Grilled Chicken/Grilled Paneer)

₹455

Tandoor-grilled pineapple adds a zesty, sweet twist to our fresh greens.

Quinoa & Kachumber Salad

₹397

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

SMALL PLATES (NON-VEG)

Bhatti da Murgh, Masala Lachha Pyaaz - 143001

₹640

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

₹599

Kundapur a coastal town near Udupi in Karnataka uses Byadgi chillies much known for its bright colour and a mild taste. Morsels of chicken pan roasted in chilli paste, ghee & curry leaves makes this a star dish from Kundapur.

Mutton Seekh Kebab

₹770

Seekh Kebab came from the Turkish word Shish Kebab where shish means a sword or a sword like skewer. Roasting skewered meat on fire can be seen across different civilisations around the world. We mince mutton which is then seasoned with home made garam masala & mint served with pineapple chutney.

Chicken Seekh Kebab

₹671

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

Kerala Fried Chicken, Desi Slaw, Tandoori Dip - 695036

₹671

Kerala is home to a bounty of spices and they don't shy away from using them in their cuisine. Boneless Chicken chunks with our secret spice mix fried to perfection.

Kanpuri Bun Mutton Kebab - 208002

₹640

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.

Chicken Kothay Momos, Dalle Khursani Chutney - 734101

₹545

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.

Chicken Lollypop 65 - 600002

₹599

The story of chicken 65 is surrounded with mystery. Some say it was the dish no 65 on a restaurant menu, some say it used 65 spices & many more. Our story goes like this Juicy Chicken Lollypop tossed with onions, curry leaf & pepper, inspired by the famous Buhari Hotel in Chennai.

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!



Butter Garlic Prawns, Malai Sauce

₹950

Chef's favourite*

The coastal towns in India have the freshest seafood. These tender prawns from Bay of Bengal are pan grilled, napped with a creamy sauce with flavours of Kalonji, butter & lemon. This coastal cuisine has a slight reflection of the influences of French, Dutch, English & Portuguese

Tandoori Chicken Tikka, Butter Jhol

₹671

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.

Tandoori Fish Tikka, Mint Mayo

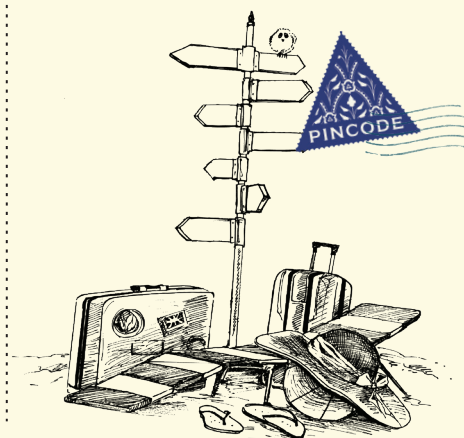
₹770

Mustard & fish is a universal combination, bengalis have mastered the art of marrying mustard with fish. Kasundi & yogurt with marinated fish, cooked in tandoor with drizzle of butter is one the best ways to roast a fish.

Chicken Malai Tikka, Pickled Onion

₹671

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



PINCODE PLATTERS

Veg Kebab Platter

₹1198

The best of our four veg kebabs - Harissa Paneer Tikka, Tandoori Broccoli, Yogurt Kebab & Corn Kebab.

Non-Veg Kebab Platter

₹1373

Our hand picked preference for a flavourful experience - Malai Chicken Tikka, Kerala Fried Chicken, Mutton Seekh Kebab & Tandoori Fish Tikka

Paneer Makhana Kofta in Doodh Korma

₹599

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

₹599

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

₹599

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

Paneer Tikka Masala

₹599

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

Punjabi Chole, Aloo Kulcha

₹599

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

The Madras Tiffin- Paneer Chettinad

₹599

The chettiers of Tamil Nadu were traders, bankers, artisans and land owners. Their cuisine is rich with lots of spices and one such is paneer chettinad. We serve this classic with freshly made malabar parotta.

Saag Burrata

₹599

Chef's favourite*

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

Dal Fry

₹500

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

Hyderabadi Subz Diwani Handi

₹545

Experience the opulence of Hyderabad royal cuisine, where even a humble vegetable dish transcends with the infusion of roasted almond paste, elevating seasonal veggies to a realm of exquisite flavours and richness.

Methi Malai, Matar & Mushroom

₹599

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

₹599

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.

Dal Makhani

₹599

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

₹671 
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 ₹644

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 kadhai.

Chicken Tikka Masala ₹644

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 ₹671

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.

Bihari Champaran Meat ₹784

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.



Kerala Meen Kari (Fish/Prawn) ₹820/995

Tamarind infused spicy country-style curry from God's own country.

Sunday Mutton Curry ₹784

A recipe straight from chef's home in delhi Pincode 110015.



Mutton Seekh Tawa Masala ₹784

Succulent seekh kebab tossed in onion tomato masala.

Fun fact: Southern India grows a whopping 23.90 billion coconuts every year—making it a coconut haven.

The Madras Tiffin- Chicken Chettinad ₹644

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 and culinary techniques from their travels and integrated them into their cuisine.



BREADS

Bread Basket

(Lachha Paratha, Butter Naan, Missi Roti, Khameeri Roti, Tandoori Roti)
₹599

Tandoori Naan

Plain Naan/ Butter Naan/ Butter Garlic Naan
₹122

Lachha Paratha ₹122

Lachha Paratha

(Pudina, Hari Mirch, Laal Mirch, Masala Chilli Cheese Garlic)
₹145



Tandoori Aloo Kulcha ₹145

Tandoori Paneer Kulcha ₹194

Malabari Paratha ₹122

Missi Roti ₹122

Khameeri Roti ₹140

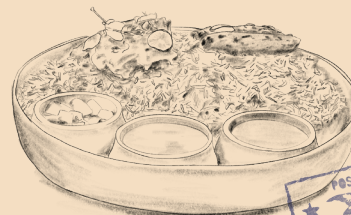
Tandoori Roti ₹100



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!

Mutton Dum Biryani ₹797



Awadhi Chicken Dum Biryani ₹725

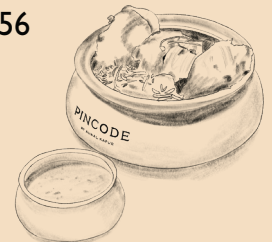


Veg Dum Biryani ₹599

Biryani Rice ₹356

Jeera Rice ₹356

Steam Rice ₹356



*Salan and Raita served with Biryani

SIDES

Mix Veg Raita ₹145

Plain Curd ₹145

Green Salad ₹145



DESSERTS

Gadbad Falooda Sundae

₹410

*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'!



Rasmalai

₹293

Sweet roots in Bengal! Born during Bengali Hindu Janmashtami celebrations, these treats from the 17th century are here to sweeten your day.

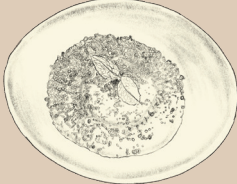
Rasmalai Tiramisu

₹410

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

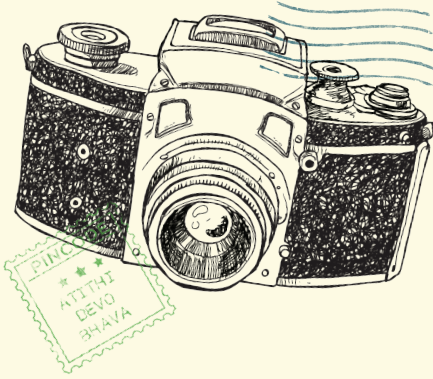
Boondi Cheesecake

₹410
*Pincode Signature**



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

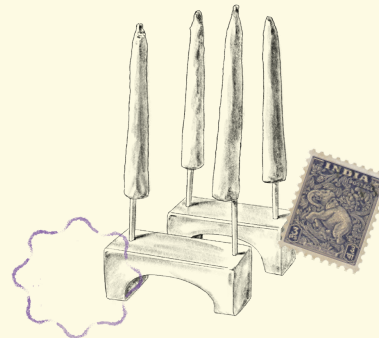
Contains Egg*



Malai Kulfi

₹194

Our handcrafted kulfi is a nostalgic treat, capturing the sweet essence of memories in every single bite. Pick your favourite flavour/memory - Roofafza, Peanut Butter, Hazelnut & Cocoa, Kesar Badam and Blueberry.



Gulab Jamun

₹293

Originating in medieval Iran, Gulab Jamun made its way to India where it evolved into a cherished delicacy, known for its syrup-drenched fritters.

★ Jabri Rabri

₹325

The hot and crispy Jalebis served with a generous serving of airy Rabri. Jalebi traces its roots to Persia, where it was dubbed 'zulbiya' in a 10th-century cookbook. Meanwhile, rabri's journey began in the city of Mathura, later polished to perfection in Varanasi.

