

Pincode borrows nostalgia from the memories amongst the diners of the times when letters were the norm, treasured family recipes whispered through generations and pincodes that symbolized legendary foodie destinations. From the lively North to the enchanting coastal South, flavours tell tales of our humbling days.

WHERE EVERYONE FINDS A HOME

Pincode pays homage to the Indian heyday, when India was its own "melting pot" - of flavours and culinary experiences.

LET'S CHAAT IT OUT

Chaat Hummus

AED 42

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.



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 yogurt & lots of chutney on a bed of chatpata

Gol-Gappa Platter

AED 40 / 0

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.



New Palak Salli Chaat

AED 50 00

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

AED 42 ∰ Ø Chef's favourite

gel & wasabi peas.

This snack-time favourite from Gujarat is given a quirky makeover by Pincode, elevating it from a snack to a dynamic chaat with berry chutney, passionfruit

SMALL PLATES (VEG)

Harissa Paneer Tikka AED 60 8

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 & Mediterranean region.

New KFP aka Kerala Fried

Paneer

AED 60

Coastal Spiced fried Paneer strips, gun powder sprinkle with roasted chilli dip

Classic Samosa

AED 42 1

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 58

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

New Veg Kothay Momos AFD 58 ∄ (♣)

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. served iwith the local chilli (Dalle Khursani) paste.

New Dakhni Mushrooms

AED 58 🕸

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

New Mushroom Galouti

AED 58

Minced mushroom blended with aromatic spices shaped into delicate patties, served along with warm flaky saffron khameeri

New Tandoori Soya Chaap **AED 52**

Tender soya chaap marinated in a tangy achari blend, stuffed with creamy cheese and crunchy nuts, grilled in the tandoor.

Chilli Paneer

AED 58

Paneer pieces sautéed with bell peppers, onions, and a fiery blend of soy sauce, chili, and garlic.

The Hakka community in Tangra neighborhood of Kolkata are historically known as the city's Chinatown. This area became the birthplace of Indo-Chinese cuisine, where traditional Chinese cooking techniques Handed with the robust flavours of Indian spices. becoming a beloved part of the country's diverse gastronomic offerings

Butter Roast Tandoori Broccoli

& O

AED 52

Signature dishes*



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

AED 55 Ø

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 "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

AED 32

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



Makhni Shorba

AED 32/42 (Veg/Chicken)

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 cannot resist. Tangy broth with the comforting after sweet of the tomatoes, served with confit tomato toast.

Not to get too salty; but Indian dishes are prepared with a balance of six tastes: sweet, sour, salty, bitter, pungent, and astringent.



New Citrus & Khubani

Salad 🖟 🏶

AED 42/55 (Veg/Chicken)

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



AED 42 🐇

Pickled carrot & beetroot, guacamole sweet mustard dressing, arugula &

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.









FOOD MENU | 02 **PINCODE**

SMALL PLATES (NON-VEG)

New Chicken Kothey Momos, Dalle Khursani Chutney

AED 65 Ø

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 round chillies, grown locally to Sikkim with GI tag.

Lamb Seekh Kebab

AED 78 🐉

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



AED 72

Chicken pieces sautéed with bell peppers, onions, and a fiery blend of soy sauce, chili and garlic.



Spicy marinated Australian Lamb chops Cooked in Tandoor, served with potato wedges & house salad.

Kerala Fried Chicken, Chilli Dip

AED 68 / Ø

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.



New Chicken Pattice

AED 62 00

Childhood favorite, reimagined. Remember those school days of crispy pattie packed with comfort and flavour? We're bringing that nostalgia back, Pincode-style!

Our version is stuffed with a spiced chicken bharta topped with chilli mayo. Paired with coriander 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!

Tandoori Chicken Tikka, Butter Jhol

AED 72 🛎 🕖

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.



Butter Garlic Prawns, Malai Sauce

AED 88 🖔

Chef's favourite*

The coastal towns in India have some of the best seafood in India. 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.

Amritsari Fried Fish

AED 72 💯

A classic from the streets of Amristar, Punjab. Carom seed flavoured fish fingers fried to perfection served with tandoori dip, house salad.



A Typical mahabalipuram fish dish, tandoor roast fish marinate with spicy beyadgi chilli and button chillies marination and along with kosambir

Chicken Malai Tikka

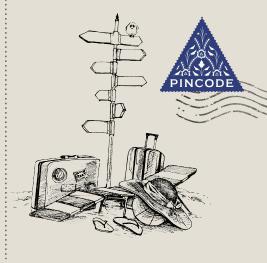
AED 72 🌋

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

Bhatti da Murgh

AED 72 🕸 🕖

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.



PINCODE **PLATTERS**

Veg Snacks Platter AED 112

Yogurt Kebab, Kerela Fried Paneer and Classic veg Samosa

Veg Kebab Platter AED 118

Harissa Paneer Tikka, Soya Chaap, Dakhni Mushroom and Butter Roast Tandoori Broccoli.

Non-Veg Kebab **Platter**

AED 138

Tandoori Chicken Tikka, Lamb Seekh Kebab, Bhatti da murgh, Fish Mammallapuram.



MAIN COURSE (VEG)

New Dahi Ricotta Kofta in Smoked Makhani

Inspired by dahi ke sholey, a famous street food from Delhi. Melt in mouth kofta made with ricotta, paneer & hung Yogurt, crumbed and fried. Paired with Smoked basil makhni

Paneer Makhani AED 68 🎉

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 68 🌋

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

Paneer Tikka Masala AED 68 🌋

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 68 🖔

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

Dal Fry AED 60 🐇

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

New Soya Chaap Masala

AED 60

Tandoor roasted soya chaap tempered with robusty spices in a rich onion and tomato gravy.

Punjabi Chole AED 60

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

Methi Malai, Matar & Mushroom

AED 62 🔅

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.

New Aloo Bedmi

AED 60 Ø

It's a thick khasta/flaky poori stuffed with urad dal and flavoured with hing. It's accompanied by a spicy sabzi called 'Dubki wale aloo'- meaning swimming potatoes, referring to its consistency.

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.

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)

Pressure Cooker Chicken Curry

AED 78 🗯

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

Kadhai Chicken

AED 78 💆

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

Chicken Tikka Masala

AED 78 🖔

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 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.

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, also known as Chettinad Chicken Curry, 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.

New Changezi Chicken

AED 78 🕸

Slow roasted chicken in thick onion tomato gravy finished with special spice

From Delhi's Jama masjid to Jamia nagar, this street style preparation is savoured at every food spot of Delhi. It is believed to be named after the Mongol ruler 'Ghengis Khan' whose reign influenced the 13th century culinary lobbies.

Dum Gosht Korma

AFD 82

A royal preparation lamb boneless slow-cooked in a meaty & aromatic gravy of onions and curd.



New Lamb Nihari

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

Nihari comes from the urdu word 'Naahar' meaning morning. Nahari used to be a standard breakfast during the construction of Mughal

Lamb Seekh Tawa Masala

AED 82 🐉

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

Dhaba Style Lamb Curry

AED 82 🐉

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 -making it a coconut haven. South Indians are nuts about coconuts!



AED 82/92

Crispy podi-crusted sea bass served with a rich ,tangy alleppey gravy made with mundappa mango from Kerala. The bold spices and coconut base pair perfectly with the mango's signature zing

BREADS

Laccha Paratha

(Laal Mirch /Hari Mirch /Masala/Plain/Pudina) AED 15

Chef's favourite*

Tandoori Roti/ **Butter Roti**

AED 15



Tandoori Naan/ **Butter Naan/ Garlic**

AFD 15

Khameeri Roti AED 15

Cheese Naan AED 18

Chilli cheese garlic naan

AFD 18

Zatar Cheese Naan AED 25

Paneer Kulcha **AED 25**

Aloo Kulcha **AED 25**





BIRYANI & RICE

Veg Biryani

AED 78

Chicken Biryani **AED 82**

Lamb Biryani **AED 88**

Tandoori Chicken Tikka Biryani

AED 88

Prawn Biryani

AED 92

Biryani Rice **AED 38**

Jeera Rice

AED 28

Steam Rice

AED 25





PINCODE FOOD MENU | 04

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 homemade ice cream & a Natural Cooling given 'Gond katira' All This Goodness Is Jumbledare jumbled, as the name suggests into a, 'gadbad'!

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 Tiramisu

Baileys soaked Rasmalai, Espresso shot, creamy mascarpone.



AED 50

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



Dates Fudge, Caramel Cream

AED 40

Chocolate Lava Cake AED 40



Gulab Jamun

AED 28

Fried soft cheese balls dipped in saffron sugar syrup.

Kesar Rasmalai

AED 28

Flattened soft cheese balls soaked in chilled Saffron infused milk



AED 25

Our home made rabri malai kulfi, pick your favorites flavour -

- Gulkand pista
- Kesar badam
- Hazelnut
- Thandai



AED 35

Inspired by sesame gajak, this parsi kulfi with nutty sesame & caramelised sugar is made like a round disc and has a thick and creamy texture.

Ever heard of Dhungar?

It's like a Mughal-era barbeque experiment gone deliciously right, where smokiness unfolds, teaching us that sometimes, a little less time in the fire means a lot more flavour on the



