

BY CHEF  
KUNAL KAPUR

# PINCODE

INSPIRED INDIAN KITCHEN

110017

FOOD  
MENU

inspired indian  
kitchen

## LET'S CHAAT IT OUT!

Dhokla Chaat #	397
Steamed Gram Flour Cake Served With Sweet Curd, Berry Chutney And Wasabi Peas	
Chaat Hummus	397
Tangy Hummus Served With Sweet Curd, Papdi and Farsaan	
Potato Spiral Chaat #	397
Fried Potato Spiral With Chutneys And Spicy White Peas Ragda	
Pincode Chaat Platter	451
Assorted Platter Of Gol Gappe, Dahi Puri And Bhel Puri	

## VEG SMALL PLATES

Dates & Olive Malai	599	Subz Galauti Kebab #	545
Paneer Tikka #		Mouth Melting Kebabs Made Of Yam And Spices, Served With Tangy Pineapple Chutney	
Cream & Cashew Marinated Cottage Cheese, Stuffed With Dates, Olives And Cooked In Tandoor		Butter Roast Tandoori Broccoli #	545
Bhutte Ke Kebab #	545	Whole Broccoli Roasted In Tandoor, Basted With Homemade Butter And Malai Sauce	
Creamy Corn Fritters Inspired From Corn Khees Of Indore		Bunny Bhaji #	545
Tandoori Matar Mushroom #	599	Maska Buns Stuffed With Bombay's Famous Bhaji And Topped With Cheese And Fried Chilli	
Marinated Mushroom Stuffed With Peas And Cheese, Cooked In Tandoor Served With Mint Mayo			
Harissa Paneer Tikka #	599		
Roasted Cottage Cheese Marinated With Mildly Spiced Harissa And Yogurt			



## SOUPS & SALADS

Popcorn Soup #	293
Creamy Corn Soup Served With Butter Popcorn And Sour Cream	
Makhni Shorba, Tomato Toast #	293
Silky Tomato Soup Finished With Butter & Dried Fenugreek Leaves	
Makhni Shorba Chicken, Tomato Toast #	325
Silky Tomato Soup Finished With Butter & Dried Fenugreek Leaves	
Crisp Greens & Pineapple Salad, Spiced Tandoori Dressing. #	455
Creamy Dressing Drizzled Over Crispy Lettuce, Served With Paneer or Chicken	
Watermelon, Quinoa & Pomelo Salad #	397
Watermelon & Pomelo Tossed In Jaggery & Tamarind Dressing, Mixed Lettuce And Quinoa	

## NON-VEG SMALL PLATES

Bhatti da Murgh #	640	Mehmoudabad Ke Shammi Kebab #	770
Half Chicken Marinated In Homemade Spice Rub And Roasted In Tandoor		Soft Mutton Kebabs From The Heartland Of Awadh	
Chicken Malai Tikka, Pickled Onion #	640	Mutton Seekh Kebab #	770
Succulent Chicken Thigh Marinated In Cream And Cashews, Finished In The Tandoor Served With Pineapple Chutney		Tender Mincied Mutton Skewers Finished In The Tandoor Served With Pineapple Chutney & House Salad	
KFC aka Kerala Fried Chicken #	640	Mutton Sukka #	770
Chicken Strips Marinated With Mixed Spices, Fried And Podi-Dusted, Served With Desi Slaw And Tandoori Dip		Coastal Delicacy Of Mutton Slow Cooked With Spices And Coconut	
Tandoori Chicken Tikka #	640	Butter Garlic Prawns, Malai Sauce #	950
Classic Tandoori Chicken Tikka Marinated In Yogurt And Chillis Served With Lachha Onions		Prawns Cooked In A Malai Sauce Infused With Carom And Fennel Seeds Served With Fried Leeks And Basil Oil	

Tandoori Prawns, Sriracha Chutney #	950
Tiger Prawns Marinated In Tandoori Masala And Smoked In The Tandoor Served With Prawn Poppadom And Sriracha Chutney	
Tandoori Fish Tikka #	770
River Sole Fish Marinated With Yogurt And Bengali Mustard Finished In The Tandoor Served With Mint Mayo	



## VEG PLATTERS

Veg Kebab Platter #	1180
Harissa Paneer Tikka, Tandoori Broccoli, Yogurt Kebab, Bhutte Ke Kebab	

## NON-VEG PLATTERS

Non-Veg Kebab Platter	1355
Malai Chicken Tikka, Kerala Fried Chicken, Mutton Shami Kebab & Tandoori Fish Tikka	

## VEG MAINCOURSE

Creamy Spinach Burrata, Pickled Onions #	599	Mix Veg Coconut Curry #	545
Fresh Burrata Cheese Served With Garlic Tempered Spinach		Mix Vegetable Tossed In Coconut-Korma Gravy Finished With Fried Curry Leaf And Brown Garlic	
Paneer Makhana Kofta, Doodh Korma #	599	Banarsi Dum Aloo #	545
Foxtnut & Paneer Kofta Simmered In Silky Smooth Onion & Kashmiri Chilli Gravy		Potato Stuffed With Nuts & Cheese, Simmered In A Silken Brown Onion Gravy	
Paneer Makhani #	599	Palak Suwa #	545
Fresh Paneer Cooked In A Creamy Tomato Gravy, Topped With Bocconcini		Spinach And Dill Leaves Tempered With Garlic And Spices	
Methi Malai Matar & Mushroom #	599	Hyderabadi Subz Diwani Handi #	545
Mushrooms And Peas Braised In Korma Gravy Tempered With Fenugreek Leaves		Hyderabadi Delicacy Of Mix Vegetables Stewed In Korma Gravy	
Kadhai Paneer #	599	Dal Makhni #	545
Fresh Paneer With Tossed Onions & Peppers, Smoky Gravy		Black Lentils Simmered Overnight And Cooked With Tomato Puree, Cream And Finished With Butter	
Paneer Tikka Masala #	599	Punjabi Chole #	545
Tandoori Paneer Tikka Tossed In Spicy Onion-Tomato Curry		Punjabi Classic Of White Chickpeas Braised With Onion, Tomato And Homemade Spice Mix	
		Dal Fry #	500
		Yellow Dal Tempered With Chillies, Onion And Cumin, Finished With Ghee.	

## NON-VEG MAINCOURSE

Pressure Cooker Chicken #	644	Punjabi Kunna Meat #	775
Homestyle Rustic Chicken Curry Made With Onion, Tomato And Indian Spices		Rustic Mutton Curry Slow Cooked With Onions & Served In A Clay Pot	
Kadhai Chicken #	644	Mutton Seekh Tawa Masala #	775
Tandoori Chicken Tikka Tossed With Onions & Peppers, Smoky Gravy		Mutton Seekh Kebab Tossed In A Smoky Onion-Tomato Masala	
Chicken Tikka Masala #	644	Mutton Rogan Josh #	775
Tandoori Chicken Tikka Cooked In A Spicy Onion-Tomato Curry		Kashmiri Preparation Of Mutton Slow Cooked With Spices, Onions & Kashmiri Chillies	
Butter Chicken #	644	Prawn Coastal Coconut Curry #	995
Tandoori Chicken Tikka Cooked In A Creamy Tomato Curry & Topped With Bocconcini		Pan-Seared Chilli Prawn Served With A Mild Coconut & Tamarind Infused Gravy	
Coastal Chicken Curry #	644	Fish Coastal Coconut Curry #	820
Mild Chicken Curry Infused With Black Pepper & Coconut From Kerala		Pan-Seared Chilli Fish Served With A Mild Coconut & Tamarind Infused Gravy	

## RICE | PULAO | BIRYANI

Mutton Dum Biryani #	797
Chicken Dum Biryani #	725
Veg Dum Biryani #	599
Biryani Rice #	356
Steamed Rice #	356
Jeera Rice #	356



## SIDES

Mix Veg Raita #	145
Plain Curd #	145

## BREADS

Bread Basket	545
Lachha Paratha, Butter Naan, Missi Roti, Khameeri Roti, Tandoori Roti	
Missi Roti	122
Chilli Cheese Garlic Naan	145
Malabari Parotta	122
Naan- All varieties	122
Lachha Paratha	122
Pudina, Hari Mirch, Laal Mirch, Masala	
Khameeri Roti	140
Tandoori Roti	95

## DESSERT

Gadbad Falooda #	410
Glass Noodles Topped With Flavoured Rabbdi, Tooti Fruity, Basil Seed And Rose Syrup	
Old Delhi Style Milk n Bread Pudding	365
Bread And Butter Pudding Baked With Saffron Milk And Topped With Strawberry Cream	
Rasmalai Tiramisu #	410
Rasmalai Soaked In Baileys And Topped With Mascarpone And Coffee Cream	
Malai Kulfri #	194
Ask For Flavours	
Gulab Jamun #	275
Soft Chhena Balls Served In Sweet Milk Topped With Assorted Nuts	
Rasmalai #	275
Sweet Mawa Balls Topped With Nuts And Served In Flavoured Sugar Syrup	

🌶️ SPICY 🌱 GLUTEN-FREE 🥛 DAIRY-FREE 🌿 VEGAN 🥜 NUT-FREE

Before placing the order, please inform your server for any food allergy / dietary restrictions. Government taxes as applicable  
WE LEVY A 10% SERVICE CHARGE

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## Mocktails

### IMILIANA



Homemade tamarind concoction twist with tabasco and black salt

293

### KAIRI PANNA



Indian raw mango blended with mint, salt & cumin

293

### INDIAN MARY



Twist on Virgin Mary with Indian notes of celery leaves

293

### KIWI SQUASH



Refreshing blended kiwi drink with chaat masala

293

### SPICY AMROOD



Spicy & tangy guava flavoured drink with the spark of red chilli

293

### MANGO SIZZLE



Roasted Indian spices blended with mango

293

### CUMIN STAVIS



Ginger ale with ginger cordial and roasted cumin

293

### TULSI AAM



Mango pulp & mango juice blended with basil and served with fizz

293

### CITRUS-C



Fizzy malta flavoured drink with mint

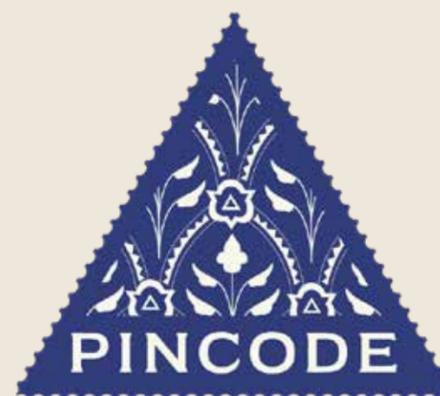
293

### INDIAN SHIKANJI



Sweet & sour fresh lime with Indian spices

293



### LASSIS

Mango Daalchini Lassi	Rs.293/-
Kewda Lassi	Rs.293/-
Indian Chaas	Rs.293/-

### SHAKES

Date Shake	Rs.293/-
Strawberry Passionfruit	Rs.293/-

### QUENCHERS

Evocus Water	Rs.194/-
Fresh Lime Water	Rs.194/-
Fresh Lime Soda	Rs.194/-
Canned Juice By Glass	Rs.226/-
Coke Can	Rs.194/-
Diet Coke	Rs.194/-
Sprite Can	Rs.194/-
Ocean Tonic Water	Rs.194/-
Red Bull Energy Drink	Rs.275/-
Ginger Ale Schweppes	Rs.194/-



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Please inform our team in case of any dietary restrictions or food allergies.

Government taxes as applicable · 10% service charge extra.

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