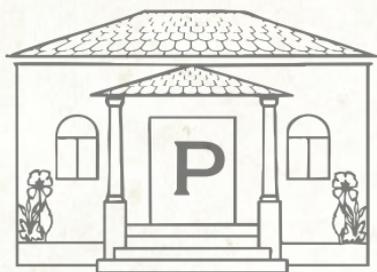


15° 35' 42.85" N

73° 45' 10.25" E

PINCODE BUNGALOW



MENU



GOA

PINCODE BUNGALOW



Our menu is shaped by local nooks, and shared tables, of flavours that feel familiar. Over the years, Chef Kunal's travels have deeply shaped this menu. Eating his way through cities, small towns, highways, homes, and street corners, collecting tastes that stayed with him. What comes together here is a melting pot of places, memories, and cultures, brought to the table in an easy, unforced way.

At its core, this is Pincode.
Comfort-first. Familiar.

Chef Kunal





CHEF KUNAL KAPUR

Chef Kunal Kapur is a well-recognised Indian celebrity chef, restaurateur, and media personality, known for his food-led television shows, bestselling cookbooks, and for curating culinary experiences for high-profile dignitary events in India and internationally. Over the years, his work has consistently placed Indian food on global platforms, most recently reflected in Pincode by Kunal Kapur's Abu Dhabi outpost being recognised by the **Michelin Guide** in 2025.

Having worked alongside some of the world's most renowned chefs including Massimo Bottura, Heston Blumenthal, Gordon Ramsay, George Calombaris, and Gaggan Anand. Chef Kunal went on to launch his inspired Indian restaurant Pincode by Kunal Kapur in India and the Middle East.

Chaat Chowk

Sunday evenings, family ke saath, roadside
chaat memories



Pineapple Mousse Chaat

395

Pineapple mousse, bhel puri, spinach papdi

Tropical Goa meets the streets of India!
Chaat that's something fruity, something crispy,
and plenty of tangy. A nostalgic trip to the beach
in every bite!



Palak Salli Chaat

445

Crisp palak, salli, tangy chutneys, pantry masala

A chaat built entirely on texture.
The kind that makes evening snacks stretch longer
than planned.



Potato Spiral Chaat

425

Spiral potato, black salt, chilli lime,
chutney swirl

Inspired by the ragda chaat that fill Mumbai's
bustling lanes, we've given the viral 'Mela spiral
potato' a makeover! Served warm, on a base of
chatpata ragda this chaat is perfectly crispy and
full of flavours.

House Gol Gappa Platter

345

Khatta kokum, teekha pudina, meetha passionfruit

Call it Gol Gappa, Batashe or Puchka, theres one
true feeling - Mix. match. repeat

Soups & Salads

Halka-fulka plates for when you want to keep it clean.

Popcorn Soup 295

Sour cream, popcorn, butter corn

No one can stop eating a bag of popcorn once opened. The same happens with our soup.

Add chicken @49

Thakkali Rasam 275

Tellicherry peppercorn, applam, tomato rasam, garlic

A South Indian classic that clears the head, opens the appetite, and quietly fixes most things

Add crab, prawn poriyal @99

Beetroot Kanji Salad 375

Pickled carrot & beetroot, guacamole, rucola

Winters meant kaanji in glass bottles, left out in the dhoop. That sharp, tart sip. We turned it into a salad.

Smoked Chicken Salad 395

Malai chicken, garlic bread, parmesan

Smoke has travelled through Indian cooking for centuries. This Smoked chicken salad is perfect for those who want to keep it clean and healthy.

Chotta Plates (Veg)

Bar nibbles, street memories, and "bas thoda sa" that becomes four orders.

PHOTO ©
452092

Masala Bhutta Hummus 425

Corn pineapple Salsa, In house barbecue sauce

Inspired by the warm corn porridge 'Bhutte ka khees' from Indore's Sarafa market, this hearty bowl sits best next to your Masala Tea or Negroni—depending on the mood.

Add bhatti murgh @99

Kothey Momo 445

Pan seared momos, dalle khursani, crispy chilli

A signature style of momo, half-steamed and half-pan-seared. Served with a fiery King Chilli chutney and crispy chilli oil, these are flavors that never disappoint.

Grilled Broccoli & Artichoke 475

Charred Broccoli, Artichoke, Truffle Malai Sauce, Sweet Pepper aioli.

Classic combination of Malai tandoori broccoli with roasted pepper coulis.

Corn Gilafi 475

Chilli cheddar cream, curry leaf

Gilafi kebabs were traditionally made for soft fillings on skewers. Our twist - Corn just happened to work surprisingly well.

Parmesan Malai Tikka 525

Parmesan, olive dust

Classic malai marination with the umami of Parmesan cheese. Finished with green cardamom and kasuri methi.

Bombay Pav Pakora

 425

Masala batata, ghaati masala

If you grew up in Bombay, you don't need this explained. If you didn't, this is a good place to start.

Chipotle Paneer Tikka

 495

Scallion garlic cream, shashlik

Paneer Tikka with a Guntur chilli marinade. The perfect balance of pungency, heat, and robust tandoori spices.

Achari Soya Chaap

 445

Tandoori salad, mawa, nuts

Delhi's all time obsession after momo definitely contended to become your ritual order. That achari flavour is loud, addictive, and gets

Nadru kebab

 445

Lotus stem, hung curd

Kebabs with their bellies full! Shikam means 'belly' and Puri means 'full', a literal nod to the rich, creamy stuffing hidden inside these

Dakkahni Mushroom

 475

Hara masala, cashews

Did you know?

The Deccan sits quietly between North and South India, borrowing from both.

Mushrooms simmered low and slow in a spice-forward Dakhani masala. ordered every single time.

Khatta Meetha Grilled Avocado

 575

Ginger, chilli, tamarind

India has always understood khatta meetha together. The ingredient is new. The instinct isn't. ordered every single time.

Chotta Plates

(Non-Veg)

Bar nibbles, street memories, and "bas thoda sa" that becomes four orders.

Rawa Fried King fish 795

Rasam Masala, lime

Always arrives before the drinks do.

Crackling hot, rawa-crusteD, gone in minutes.

Tandoori Kasundi Chonak 825

Bengal mustard, fermented chilli tartare

Kasundi was once the eastern answer to preserving mustard for the year. Paired with shellfish here because Bengal has always cooked seafood boldly,

Kolkata Prawn Cutlet 875

Kairi kasundi, house salad

Inspired by Calcutta's iconic cabin cafés like Mitra Cafe and Allen's Kitchen.

Dim lights, crowded tables, crisp cutlets. Our take on that memory, reimagined in Goa, this time with prawn

Grilled Prawn 825

Sea butter, desi kimchi

Tandoori Prawns with three chilli marinade with side of Fermented cabbage.

Chicken Dilli - 06 595

Pudina masala, electric chutney

A fried favorite from the streets of Dilli 6, where quintals of fried chicken vanish within hours.

Bhatti Murg

595

Anardana, shashlik

Tender chicken thighs marinated with anardana masala aka Bhatti masala. the work.time.

Chicken Curry Momos

525

Crispy chilli, curry sauce

Inspired from the jhol momos of Darjeeling stalls, this momo is both filling and hearty. Served with a light chicken broth. the work.time.

Peri Peri Chicken Tikka

625

Hung curd, chilli, butter jhol

From the portuguese traders to goan kitchens, peri peri chilli has come a long way.

Rajasthani Mutton Sooley

745

Curd garlic cream, coriander chimichurri

A hunter-style dish from Newar and Rajputana. Skewered mutton, grilled over open fire and finished with dhungar smoke (pouring hot ghee on charcoal)

Masala Mutton Seekh

755

Mutton, spices, mint

An Awadhi classic that moved from royal kitchens to Lucknow's streets. Inspired by the kebabs of Chowk and Akbari Gate - delicate, tender, and mildly spiced "melt-in-the-mouth"

House Favourites

The repeat order. The table always agrees on these.



Mutton Chops Inji Puli

895

Grilled chops, sweet sticky sauce

A southern festive staple, remembered best from Kerala and Tamil homes.

Fire-grilled mutton chops finished with inji puli - sweet, sour, sharp, and meant to linger.

Mahabalipuram Pomfret 🌿

1225

Parotta, salna, kosambir

A coastal classic from Tamil Nadu's shoreline.

Pomfret cooked simply, served with parotta and salna - the way seaside lunches in Mahabalipuram have always been!

Charcoal Chicken ½ kg 🍷

875

Toum cream, wedges, baby khamiri

Cooked before tandoors were TANDOORS.

Chicken grilled over open charcoal - lightly marinated, ghee brushed, and shaped by courtyards, dhabas, canteens, and roadside grills.

Bada Plates (Veg)

Home-style portions, shared tables,
and that quiet comfort of eating together.

 **Saag Burrata***  625
Grilled chops, sweet sticky sauce

Saag changes every few hundred kilometres in north India. This one brings back the memory of lasunni palak with fresh paneer. At Pincode we finish it with a wholesome Burrata and confit garlic.

Paneer Makhani  575
Bocconcini, kasoori methi

A post-Partition Delhi classic, inspired from the kitchens of Moti Mahal during the 1950s. Your vegetarian answer to butter chicken!

 **Peepe Wale Chole Kulche***   545
Imli pyaz chutney, fried chilli

A Delhi breakfast classic, slow-cooked overnight in steel peepes.

Chole served with soft baked kulche - inspired by North Delhi mornings and old-city habits.

Sindhi Dal Pakwan   545
Chutney, kachumber

A staple breakfast across Sindhi homes. Humble Dal with a mix of chutneys and kachumber salad, served with thin matthi like crisp- Pakwan.

 Gluten  Nuts  Soy  Dairy

All these preparations can be made without onion and garlic

Paneer Tikka Masala 595

Robust, yellow chilli

A restaurant-born North Indian classic.

Tandoor-grilled paneer finished in a spiced tomato masala

Dahi Ke Kofte 575

Bocconcini, kasoori methi

Inspired from the INA market where Dahi ke sholey became a viral hit, we toss these creamy hung curd koftas in smoked gravy, finished with basil butter.

Tawa Masala Soya Chaap 575

Tawa masala, peppers

Delhi's beloved vegetarian "meat" fix: soy-based sticks marinated in classic North Indian spices and seared on a hot tawa for bold char, layered in masala - a street-food icon that captures the heart

Dubki Aloo, Bedmi Poori* 545

Aloo bhaji, pitthi poori

A winter breakfast from western UP and Awadh.

Spiced dubki aloo with crisp bedmi poori

Nizami Handi 545

Roasted vegetables, almond gravy

A vegetable dish shaped by Hyderabadi and Mughlai kitchens.

Nadru Kofta 595

Dumm gravy, saunf

Lotus stem koftas, finished in aromatic dumm gravy flavoured with fennel, roasted almonds and fresh

 Gluten  Nuts  Soy  Dairy

All these preparations can be made without onion and garlic

Mushroom Datchi

575

Tingmo, cheese

Inspired by kitchens in Bhutan.

Usually fiery, always comforting. Served with steamed milk bread- Tingmo.

Dal Makhni

495

Makkhan malai, maa ki dal

Originally a dish from Punjab, where the concept of Sanjha Chula emerged as a means of community dinner where women brought dough from their homes to one kitchen. The meal was completed with an overnight cooked dal, over the simmered coals from the last night's bread making.

Dal Tadka*

425

Chilli, garlic, desi ghee

Bada Plates (Non-Veg)

Home-style portions, shared tables,
and that quiet comfort of eating together.

Pressure Cooker Chicken Curry 625

Total homestyle

Every Indian home knows this sound.

The most comforting way chicken ever makes it to
the table.

Butter Chicken 675

Creamy kukkad!

A post-Partition Delhi classic from the 1950s. The
origin could be debated but the comfort - never

Changezi Chicken 645

Chicken tikka, tawa Gravy

Named after Changez Khan, the memory more than the
man. Believed to have come from Old Delhi's
Sultanate kitchens. Rich, intense, built to feel
regal rather than delicate.

Chicken Keema Ghotala 595

Egg, buttered pav

Ghotala literally means a mess..

Born on Mumbai streets, where keema and eggs are
scrambled together.

Messy, and deeply satisfying.

Bihari Champaran Meat

775

Handi, confit garlic

A rural Bihar method where this curry is never stirred. The technique comes from Champaran, sealing meat, spices and mustard oil in a pot.

You wait. That's the recipe.

FINCODED
100%

Sunday Mutton Curry with Jeera rice 🍲

775

From chef's home kitchen, Delhi

From Chef Kunal's home, when Sunday mutton starts before noon. The house smells like it for hours before anyone eats. There's never any leftover.



Taar Qorma 🍲

795

Chef Sadiya's home kitchen, Jhansi

This comes from Chef Sadiya's mother's kitchen. Made for special days, when the qorma is cooked till the ghee rises.

Goan Fish, Prawn Curry with Rice

845

Kokum, tepla

Every Goan home has its own version. Coconut, kokum, and whatever the day's catch is.

A sign the celebration can begin.

Egg Curry

525

Dhabastyle, fresh chillies and coriander

Rooted in the highway bylanes, where eggs were once the safe bet for meat lovers. This robust dhaba style egg curry will take you to the comforting memories of a road trip.

Rice

Bombay Tawa Pulao

575

Pav bhaji masala, raita

Ever seen rice cooked on a street-side tawa? Born next to pav bhaji stalls in Mumbai, this pulao comes together fast. Rice tossed with butter, vegetables and bhaji masala.

Chicken Biryani

645

Fried onion, salan, burani

Travelled into India with royal kitchens and Persian influence, where rice and meat were cooked together, not separately. Chicken biryani became the everyday favourite.

Mutton Biryani

725

Fried onion, salan, burani

Rooted in royal and military kitchens, where tougher cuts of meat needed time and care. Cooked slow, sealed tight, heavy, indulgent, and never meant to be rushed.

Biryani Rice

395

Fragrant basmati rice with birista and saffron.

Steamed Rice

325

Jeera Rice

375

Sides

Mix Veg Raita	145
Burrani Raita	175

Breads

Tandoori Roti	95
Plain Naan	105
Butter	115
Garlic Naan	125
Lachha Paratha	115
Add on @25 Pudina/Hari/Laal Mirch	
Zatar Cheese Naan	175
Tandoori Aloo Kulcha	175
Malabari Paratha	125
Missi Roti	105
Bedmi poori	55
Khameeri Roti	135

Dessert

meetha toh banta hi hai.

Serradura

395

Yuzu, bubuarare, coconut cookie

When Pincode kitchen borrowed a Goan idea and made it their own. Layered with citrusy malta cream and coconut cookies, this dessert is the definition of minimalism



Moong Halwa Pockets

495

Nuts, ginger caramel

Moong halwa was made when winters arrived and celebrations followed. Hours of slow stirring, ghee added generously, patience never questioned. Folded and carried, because this one is meant to be shared.

Date & Walnut Cake

495

Date & walnut cake

A cake from Indian ovens before frosting became a thing. Sliced with evening tea, we top it off with our in house kiss me toffee sauce. Minimalism

Filter Kapi Tiramisu

495

Peanut nougat, chhena

Someone tasted tiramisu and thought of home instead of Italy. Of coffee dripping slowly through a filter, not pulled in seconds. Strong, bitter, familiar.

Doodh Wali Bread

525

Mascarpone, reduced Milk

Chef Kunal's grandmother made this in the afternoons, when there was no plan for dessert. Bread torn by hand, soaked in hot milk, sweetened just enough.



Chocolate Cheesecake

525

70% dark chocolate

A humble attempt to highlight premium Indian chocolates, this cheesecake is crafted with 70% dark chocolate and 100% love! .