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HERITAGE FLAVORS OF DELHI



STREET OF DELHI

GOL GAPPE

Sooji / Atta puris filled with diced potatoes and white chana, served with your choice of flavored water - Khatta, Meetha, Lemon Kewra, Fruit Juice & Hing Pani.



KESARI DAHI BHALLA & PAPADI CHAAT

Soft lentil dumplings soaked in sweetened yogurt, served with crispy papadi, saunth, and mint chutney.

DAHI MAKHANA CHAAT

Ghee-roasted makhana served in a creamy curd base, topped with chaat chutneys and spice powders.



MATTRA PATILA WITH KULCHA / KHASHA KACHORI

Slow-cooked mattra mixed with tomatoes and rare Indian spices, served with khasta kachori or kulcha.



RAJ KACHORI

A mini kachori filled with spiced yogurt, saffron-infused chutneys, ginger laccha, pomegranate, and mint chutney.



KHURJA KANJI VADA

A Marwari delicacy of moong dal vadas soaked in tangy mustard-flavored fermented water.

LACCHA TIKKIS

Crispy potato and paneer patties stuffed with mint and coriander, served hot with chutneys.

CRISPY ALOO CHAAT

Golden-fried potato cubes tossed with yogurt, chutneys, and special chaat masala.

CLOTH MARKET KA CHILA

Savory moong dal pancakes stuffed with spiced paneer, served with fresh mint chutney.



KATHI KABAB WITH ROOMALI ROTI

Skewered cottage cheese and bell peppers, cooked in rich tomato gravy, served with soft roomali roti.



PALAK CHOLLEY CHAWAL (SERVED IN KULHAD)

A nostalgic dish from the streets of Delhi, featuring spiced palak, chole, and rice, topped with onion rings and pickle.

BHUNI SHAKARGANDI KI CHAAT (SEASONAL)

Boiled sweet potato cubes tossed in tamarind sweet & sour chutney, topped with a special masala.

FARSAN KI CHAAT

A flavorful mix of farsan, aloo bhujia, gathiya, ratlami sev, masala peanuts, and masala chana, tossed with onions, tomatoes, chaat masala, and a splash of lemon juice.

ENGLISH DRY FRUIT CHAAT

A gourmet fusion of premium dry fruits and exotic English vegetables, tossed with a medley of Indian spices for a delightful crunch.



MOONGLET

A light and fluffy moong dal pancake, enriched with onions, capsicum, and tomatoes, served with spicy green chutney for a nutritious twist.



MURADABADI DAL WITH TRIKONI MATTH / BISCUIT ROTI

Slow-cooked moong dal, seasoned with aromatic spices and roasted cumin, served with crispy, flaky kachori for a rich and comforting experience.

DELHI-6 SPECIAL MULTANI MOTH KACHORI

A legendary Chandni Chowk favorite—crispy moth dal kachori served with tangy chutneys and topped with aromatic spices for an explosion of flavors.

RAM LADDU | MOONG DAL LADDU | MIRCHI VADA

Crispy golden moong dal fritters and spicy chili pakoras, served with shredded radish and zesty mint chutney for a perfect street-style snack

ALOO BASKET CHAAT

Crispy potato baskets filled with spiced chana, boiled potatoes, and pomegranate, garnished with sev, boondi, and fresh coriander for a delightful crunch.



BEDMI POORI WITH ALOO SABZI

Crispy, deep-fried spiced poori made with urad dal and wheat flour, paired with a flavorful potato curry and tangy pickles—a North Indian classic.

AMCHOOR SPECIAL

KULCHA BURRITO

An innovative Indian twist on a burrito—soft, fluffy kulcha stuffed with spiced vegetables, paneer, flavorful chutneys, and aromatic herbs, making for a fusion delight.



DRAGON BHALLA

A delightful fusion of creamy curd and exotic dragon fruit, served in a dragon fruit shell, offering a perfect balance of tropical sweetness and tangy flavors.

RUSSIAN FRUIT CHAAT

A rich and creamy fusion of fresh fruits, crunchy nuts, and soft potatoes, tossed in a yogurt-based dressing with chaat masala and a touch of honey for a sweet and savory balance.

HUMMUS MAKHANA CHAAT

A unique combination of creamy hummus, roasted makhana, and tangy chaat masala, topped with tamarind chutney and crunchy elements for a bold and flavorful snack.

MANGO BHALLA

A refreshing mango and curd chaat, bursting with sweet and tangy flavors, enhanced by pomegranate seeds, mint, and a drizzle of tamarind chutney.



SHAKARKANDI CHUSKI

Hot sweet potato, tossed with tangy spices, chutneys, and smoky flavors. A classic winter treat, bursting with warmth and zest.



DAL PAKWAN

A beloved Sindhi delicacy—golden, crispy fried flatbread served with flavorful spiced chana dal, topped with onions, tangy chutneys, and fresh coriander for a rich and satisfying experience.

CONTINENTAL DABELI

A modern take on the traditional dabeli—soft burger buns filled with spiced mashed potatoes, pomegranate seeds, crunchy peanuts, and tangy chutneys, delivering a burst of flavors.

HYDERABADI TOAST

A crispy and flavorful Hyderabad street snack, featuring toast layered with spiced mashed potatoes, aromatic herbs, and sometimes cheese—ideal for a delicious breakfast or tea-time treat.

SOYA KEEMA WITH PANEER SATAY

A high-protein delight—minced soya keema cooked in bold spices, paired with perfectly grilled paneer satay and a side of tangy chutney.



BHAJI BRUSCHETTA

An exciting fusion of Indian pav bhaji and classic Italian bruschetta—crispy toasted bread topped with spicy bhaji, fresh onions, coriander, and a drizzle of butter or melted cheese.

AVOCADO SEV PURI

A modern twist on the classic sev puri, featuring crispy puris topped with creamy avocado mash, tangy chutneys, crunchy sev, and fresh herbs for a fusion of flavors.



ONION TAQUITOS WITH POMELO SALSA

Crispy, bite-sized onion taquitos filled with spiced stuffing, paired with a refreshing pomelo salsa that balances sweetness, tanginess, and a hint of spice.

TEA CUP CHOLE WITH BHATURE FILLING OF PANEER AND HARA DHANIYA

GOURMET CHAAT AFFAIR

A unique presentation of chole served in a tea cup, complemented by soft bhature stuffed with flavorful paneer and fresh coriander, offering a rich and aromatic experience.

CHATPATA ALOO (SITAPUR KA)

A spicy and tangy potato delicacy from Sitapur, tossed in bold masalas and served with a zesty twist, making it a perfect street-style treat.



PURANI DILLI KA ZAIKA



NAND KE CHOLLEY BHATURE

A mouth-watering combination of spicy, flavorful chickpeas paired with hot, fluffy bhature—an indulgent North Indian favorite.



FRUIT KULIA

A unique North Delhi specialty where fresh fruits are hollowed and filled with a zesty, spicy, and tangy mixture for an exciting burst of flavors.

FATHE CHAND KI KACHORI - PURANI DILLI

A legendary kachori recipe from the 1960s, celebrated for its crisp texture and signature tangy taste.

NAGORI HALWA POORI

A classic Delhi breakfast platter—crispy Bedmi Poori and Nagori Poori served with spiced aloo sabzi and rich, sweet halwa for a perfect blend of flavors.

LOTAN KE CHOLLEY

An iconic street food delicacy from Purani Dilli, known for its bold and spicy flavors.

ICONIC OLD DILLI SPECIAL DAULAT KI CHAAT

A magical winter delight—light-as-air whipped milk and cream, enriched with saffron, khoya, and nuts, offering a melt-in-the-mouth experience.



HARIDWAR SPECIAL



ALOO TIKKI WITH DUM ALOO

A delicious fusion of crispy aloo tikki and slow-cooked dum aloo, paired with a medley of flavorful chutneys for a rich and satisfying taste.



DAHI GUJIA AUR PAPRA KI CHAAT

Soft and fluffy dahi bhalla soaked in creamy curd, drizzled with a medley of sweet and tangy chutneys for a burst of flavors.



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DAL BARGAD

A traditional and hearty lentil dish from Haridwar, slow-cooked with aromatic spices and tempered with ghee, offering a rich, earthy flavor reminiscent of authentic North Indian cuisine.



ICONIC TAJ MAHAL AGRA



AGRA KE PANI KE BATASHE - SOOJI

Crispy sooji batashe filled with spiced mashed potatoes, served with tangy imly ka khatta, meetha, and hing-infused water.



AGRA SPECIAL DAHI BHALLA

Soft and fluffy dahi bhalla soaked in creamy curd, drizzled with a medley of sweet and tangy chutneys for a burst of flavors.

अमचोर DOSA STYLE CHILLA

GOURMET CHAAT AFFAIR

A flavorful moong lentil pancake, stuffed with spiced paneer, and served with a refreshing mint chutney.



AGRA KA BHALLA-TIKKI

Golden-fried aloo tikki stuffed with moong dal, topped with yogurt, sweet tamarind, and mint chutney, garnished with grated radish, coriander leaves, and pomegranate seeds.

HERITAGE WALKWAYS OF RAJASTHAN



JAIPURI ZERO MATTAR KI CHAAT

A unique Jaipur specialty, blending flavors and textures for an authentic street food experience.



MARWARI DAHI VADA

Soft and fluffy moong dal vadas soaked in a tangy, mustard-flavored yogurt sauce, offering a perfect balance of flavors.



JODHPURI MIRCHI PAKODA

Crispy, golden-fried Jodhpuri mirchi pakoras, served with mooli lachha and traditional mint chutney for a spicy kick.



MARWARI KADHI KACHORI

A comforting Rajasthani kadhi infused with mirchi, paired with a crispy, flaky khasta kachori.



ROYAL MUMBAI CHAAT



MUMBAI PANI PURI

Crispy puris stuffed with garam matra ragda or kabuli chana, served with a variety of flavorful waters, including tangy imli khatta, sweet imli meetha, and spicy hing ka pani.



MISAL PAV

A spicy and flavorful sprouted curry topped with crunchy farsan, fresh coriander, onions, and a squeeze of lemon, served with soft pav.



VADA PAV

Mumbai's beloved street snack—deep-fried spicy potato dumpling tucked inside a soft bun, served with chutneys and a fiery green chili.



BHEL PURI / SEV PAPDI

A crunchy and refreshing mix of puffed rice, sev, tomatoes, potatoes, onions, and a medley of sweet, sour, and spicy chutneys.



RAGDA PATTICE

Crispy pan-fried potato patties topped with flavorful ragda (spiced dried peas curry), drizzled with tangy chutneys, and garnished with sev, onions, and fresh coriander.



PAV BHAJI

A Mumbai street food classic—thick, spiced vegetable curry served with buttery, freshly baked pav, garnished with onions and mint chutney.



DABELI

A unique fusion of flavors—spiced potato filling mixed with dabeli masala, stuffed into a soft pav and topped with sev, peanuts, pomegranate seeds, onions, and coriander.



PANKI (GUJRAT)

A delicate fermented rice flour pancake, cooked between banana leaves for a smoky aroma, served with two types of chutney and pickled green chili.



FLAVORS OF KOLKATA



KOLKATA PHUCHKA

Experience the ultimate burst of flavors with crispy phuchkas filled with aloo chana masala, tangy khatta paani, sweet meetha paani, and a special churmur masala mix.



JHAL MURI

A Kolkata street food staple—puffed rice tossed with boiled potatoes, fresh cucumbers, tomatoes, green chilies, and a drizzle of raw mustard oil for an authentic smoky kick.

CLUB KACHORI

Fluffy urad dal-stuffed pooris paired with a flavorful and mildly sweet kaddu aloo sabzi, making for a comforting and delicious treat.

CHURMUR CHAAT

A delightful crunchy mix of mashed potatoes, black chana, tangy tamarind chutney, crushed puchka papri, and a blend of Kolkata's signature spices.

GHUGNI CHAAT

White peas slow-cooked with aromatic spices, served with finely chopped onions, tomatoes, fresh coriander, and tangy tamarind chutney for a perfect balance of flavors.

LAKE DUM ALOO

A fiery Calcutta street-style delicacy featuring baby potatoes coated in a rich, spicy black masala.



STREET FLAVORS OF BANARAS



PALAK PATTA CHAAT

Crispy fried spinach leaves coated in yogurt, topped with spiced potatoes, chickpeas, and sweet-tangy saunth chutney, finished with a sprinkle of roasted cumin masala.



HOT PAPAD CONE CHAAT

A crunchy potato papad cone filled with spicy black chana, infused with traditional Indian flavors for the perfect crispy, zesty bite.

CHURRA MATTAR CHAAT

A Banarasi specialty—flattened rice (chura) tossed with green peas and aromatic Indian spices for a flavorful and hearty treat.

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CHHENA DAHI VADA

Soft chhena dumplings soaked in creamy sweet yogurt, lightly seasoned with a fragrant blend of roasted cumin and black salt.

TAMATAR KI CHAAT

A rich and flavorful blend of tomatoes and paneer, slow-cooked to a paste-like consistency, topped with a unique sweet and tangy mewa-infused gravy.



ALOO BAIGAN PALAK KI SABJI WITH POORI

A wholesome and flavorful dish featuring potatoes, eggplant, and spinach cooked in aromatic spices, paired with crispy, golden poori for a comforting and indulgent meal



PAAN PATTA CHAAT

A unique fusion of crisp betel leaves, tangy chutneys, spiced yogurt, and crunchy toppings, delivering a refreshing and flavorful gourmet experience.



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FLAVORS OF INDORE



SABUDANA KHICHDI

A classic Indori specialty—soft, fluffy sabudana pearls stir-fried with peanuts, potatoes, and mild spices, offering a perfect balance of flavor and texture.



BHUTTE KA KEES

A rich and aromatic delicacy made with mashed corn sautéed in ghee, blended with besan, hing, jeera, and an exquisite mix of Indian spices for a deliciously creamy texture.

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GOURMET CHAAT AFFAIR

INDORI POHA

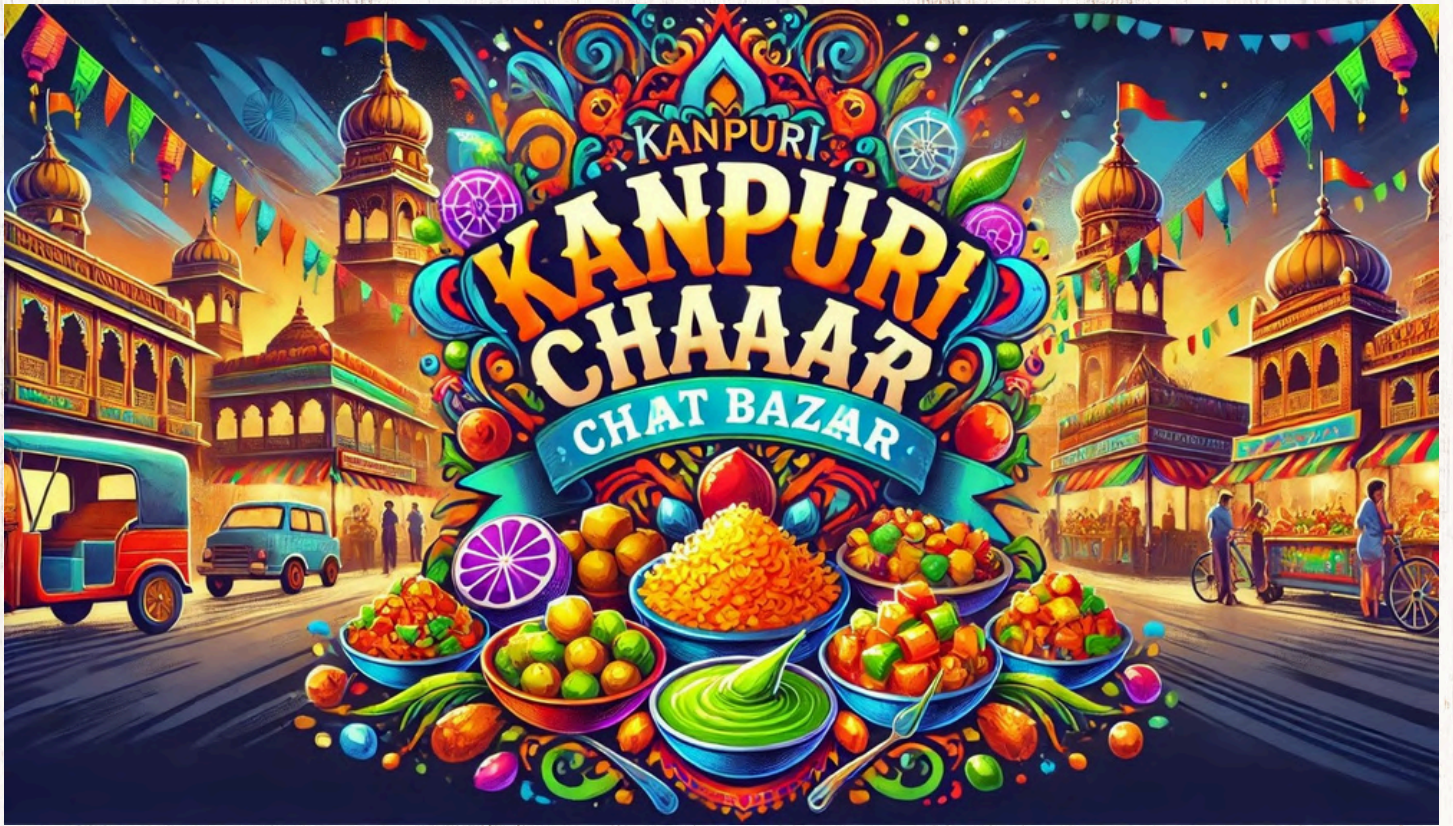
A light and flavorful flattened rice dish from Indore, tempered with mustard seeds, curry leaves, and turmeric, topped with sev, pomegranate, and a hint of tangy jeeravan masala for a signature taste.

GARADU KI CHAAT

A spicy and crispy winter delicacy from Indore, made with deep-fried yam chunks tossed in a zesty spice mix, drizzled with tangy lemon juice, and served hot for a bold and flavorful snack.



KANPURI CHAAT BAZAAR



DHANIYA ALOO

A fragrant and flavorful dish featuring baby potatoes tossed in fresh coriander, green chilies, and mild spices, offering a refreshing and zesty taste.



GADBAD CHAAT

A unique and rich fusion of crispy, tangy, and spicy flavors, layered with chutneys, yogurt, and sev for a perfect gourmet bite.



CHANA KACHORI

Crispy, deep-fried kachoris stuffed with spiced black chickpeas, served with tangy chutneys and aromatic masalas, delivering a crunchy and flavorful street food experience.



LUCKNOWI NAWABI CHAAT



VEG KABAB ROLL

Soft and flavorful veg kebabs made from spiced lentils and vegetables, wrapped in a flaky paratha, drizzled with tangy chutneys, and served with fresh salad for a perfect street-style delight.



LUCKNOWI MATRA TIKKI

A royal twist on classic tikkis, featuring crispy golden potato patties topped with spiced white peas (matra), aromatic chutneys, and finely chopped onions for a rich, flavorful experience.



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KESARIYA MALAI MAKKHAN (56 BHOG)

A decadent, melt-in-the-mouth Lucknawi delicacy made with saffron-infused whipped white butter, sweetened and served with dry fruits, offering a taste of pure royal indulgence.



SOUTHERN DELIGHTS



SPICY PODI IDLI

Soft idlis coated in a fragrant blend of milagai podi and ghee, served with coconut and red chutney.



TRADITIONAL MEDU VADA

Golden, crispy urad dal fritters with hints of curry leaves and spices, served hot with chutneys.

MINI UTTAPAM VARIETIES (ONION MASALA & CHEESE)

Soft and fluffy mini uttapams topped with spiced onion masala or melted cheese, served with flavorful chutneys.

GOURMET CHAAT AFFAIR

KARNATAKA'S THATTE IDLI

A famous Karnataka specialty—plush, plate-sized idlis served with coconut and red chutney.

AUTHENTIC DOSA STATION (PLAIN, RAVA, MASALA, JAALI DOSA)

A selection of freshly made dosas, golden crisp and served with a variety of chutneys and sambhar.



CHEESE-FILLED PANIYARAM

Crispy yet fluffy, these bite-sized delights are stuffed with gooey cheese, onions, and aromatic curry leaves, paired with coconut and red chutney.



CRUNCHY KEERAI VADA

Deep-fried urad dal fritters infused with fresh greens and a blend of South Indian spices.

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Deep-fried urad dal fritters infused with fresh greens and a blend of South Indian spices.

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SPICED MASALA VADA

A crunchy, deep-fried chana dal fritter bursting with bold flavors and aromatic spices.

SERVED WITH:

- Fresh Coconut Chutney
 - Spicy Tomato Onion Chutney
 - Classic Tamil Sambhar
-

FUSION



MEXICAN GOLGAPPA

Crispy puris filled with a zesty avocado salsa, enhanced with chaat masala and a drizzle of tangy chutney.



ORIENTAL CHAAT

A flavorful mix of crispy noodles, American corn, puffed rice, and baby potatoes tossed in a sweet and tangy sauce.

NIMBOO ACHARI PANEER TIKKA QUESADILLA

Soft tortilla stuffed with tangy achari paneer, complemented by a side of vibrant beetroot la raita.

LOTUS BHEL

Batter-fried lotus stem combined with finely chopped onions, tomatoes, fresh coconut, and crunchy rice puffs.

MANGO & AVOCADO TARTARE

A refreshing blend of creamy avocado and sweet Alphonso mango, layered with a zesty lime marinade.



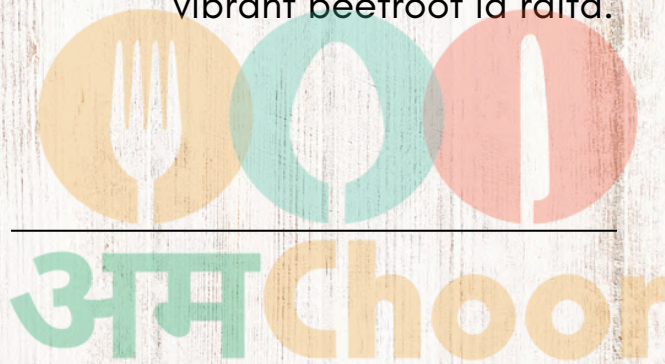
VADA BAO

Soft and fluffy steamed bao stuffed with crispy Mumbai-style vada, paired with a bold and spicy chutney.



MEXICAN-INDO TORTILLA WRAP TOMATO SALSA

Soft tortilla stuffed with tangy achari paneer, complemented by a side of vibrant beetroot la raita.



AMERICAN CORN AND NACHOS COMBO

A fusion wrap combining corn flour tortillas with diced veggies, Indian spices, and fresh guacamole tomato salsa.

TATER TOT CHAAT

Crispy deep-fried tater tots smothered in spiced ragda, topped with chutneys and crunchy sev.



BURMESE CURRY KACHORI

Crispy, flaky kachori topped with rich and flavorful Khao Suey, garnished with fried garlic, crispy onions, spring onions, coriander, chili flakes, and a hint of fresh lemon.



HEALTHY DIET CHAAT

A nutritious and flavorful combination of sautéed exotic vegetables, including four types of sprouts, bell peppers, onions, and tomatoes, tossed in a tangy sauce with aromatic spices.

MATAR KULCHA QUESADILLA

A fusion delight—soft kulcha stuffed with tangy boiled mattrra, tomatoes, and chutneys, folded in a quesadilla style for a perfect bite.

GOURMET CHAAT AFFAIR

POK CHOY KI CHAAT (SERVED COLD)

A refreshing mix of pok choy, pineapple, apple, and bell peppers, drizzled with saunth, mint, and sweet & sour chutney for a vibrant, crunchy chaat experience.

TIBETAN SPICY MOMOS (VEG)

Soft, pan-tossed vegetarian momos stir-fried in a medley of three secret spicy sauces, finished with crunchy vegetables and fresh spring onions for an irresistible kick.



SPICED MATRA TACO

A fusion delight—Indian-style spiced chickpea filling wrapped in crispy corn tortillas, topped with refreshing cucumber salsa and zesty tomato chutney.



WORLD KACHORI BAR

An innovative take on kachoris, blending global flavors with classic Indian street food:

- **Rajasthani Pyaaz Kachori** with Aloo Bhaji
- **Mediterranean Chickpea Kachori** with creamy Hummus & Spicy Harissa
- **Mexican Jalapeño & Cheese Kachori** with zesty Tomato Salsa

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GOURMET CHAAT AFFAIR

GOURMET CHILLA STATION

Fluffy lentil pancakes with a contemporary twist, served with tangy saunth and refreshing pudina chutney, featuring gourmet fillings:

- **Creamy Corn, Mushroom & Cheese**
- **Homestyle Masala Paneer Bhurji**
- **Spicy Asian Greens in Szechuan Sauce**

SWISS ROESTI BAR

A Swiss classic with an Indian twist—crispy grated potato roesti infused with cheese, served with bold global flavors:

- **Creamy Cheese & Mushroom Sauce**
- **Aromatic Thai Green Curry**



OLD DELHI FAME



TRADITIONAL DELIGHTS

- NOLEN GUR & COCONUT BLISS
- ROYAL MILK CAKE
- KESHARIYA PEARL BOONDI
- PUSHKAR SPECIAL LACHHEDAR MALPUA
- BIKANERI GOURMET GAUND PAK
- PREMIUM MINI GHEWAR (MALAI | KESAR | BLUEBERRY | CHOCOLATE)



FUSION & SIGNATURE DESSERTS

- MELTING POT INDULGENCE SUNDAE
- COCOA BLING GUILT-FREE CAKE
- SPICED APPLE CRUMBLE
- BLUEBERRY SHAHI TUKDA TWIST
- APRICOT DELIGHT HALWA WITH CAMELIZED KALAKAND

CLASSIC INDIAN SWEETS

- SLOW-COOKED GAJAR HALWA
- ROYAL MALAI GHEWAR
- STUFFED GOLDEN GULAB JAMUN
- SAFFRON-INFUSED KESARI RASMALAI
- RICH MOONG DAL HALWA
- ASSORTED TAWA MITHAI SELECTION



KULFI & FROZEN INDULGENCE

- TILLA KULFI (KESAR | PAAN | PISTA | MANGO)
- FRUIT-STUFFED KULFI (ORANGE | SITAPHAL | MANGO)
- A UNIQUE ROLLER KULFI



LIVE & GOURMET SPECIALS

- LIVE NANO JALEBI WITH RABRI
- RABRI FALOODA
- FLUFFY MALPUA WITH RABRI DRIZZLE
- ROYAL BADAM HALWA
- TAWA-FRESH BOONDI WITH RABRI
- GUR-BAKED RASGULLA DELIGHT
- MINI GULAB JAMUN WITH KHURCHAN
- KESAR BADAM KADHAI MILK



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