



CHAAT MENU

Function Date :

Venue :

Pax :

No. of Stall :

Booking Amount :

Advance :

OLD DELHI - 6 KI CHAAT



DILLI KE GOL GAPPEY - SOOJI / ATTA

Diced of potato and white channa filled with your choice of water i.e.



DAHI BHALLA AUR PAPADI CHAAT

Soft Lentil Dumplings | Sweetened Yoghurt | Papadi | Saunth & Mint



CRISPY TIKKI'S

Crispy Patty filled with Potato | Paneer | Matar | Mint & Coriander



DAHI MAKHANA CHAAT

Ghee roasted makhana in a curd base with all the chaat chutneys, spice powders



MATTRA PATILA WITH KHASA KACHORI

Boiled mattra mix with tomato & rare Indian spices served with kachori



MURADABADI DAL NAMKEEN MATHI

A traditional chaat from brass city of Moradabad, cooked moong dal garnish with broiled cumin seeds and red chili



FRUIT KULIA

Is a delicacy of North Delhi wherein, various fruits are hollowed and then filled with spicy and tangy fillings



KANJI VADA

Marwari delicacy of moong dal vadas immersed in tangy mustard flavoured liquid



PALAK CHOLLEY CHAWAL SERVED IN KULLHAD

It's A sweet combination from the old street of Delhi wherein palak, cholley and chawal are served in kullhad topped & onion.

OLD DELHI - 6 KI CHAAT



HYDRABADI TOAST

Is a classic toasted preparation with authentic Hyderabad flavourist bread slices are stuffed with potatoes and imli chutney before toasting



KATHI KABAB WITH ROOMALI ROTI

Skewered cottage cheese bell pepper and neutral cooked in rich tomato gravy served with roomali roti



ENGLISH DRYFRUIT CHAAT

Assortment of English Vegetable and Dry Fruit with Rare Indian Spices



MOONGLET

Vegetarian pan cake made with Moong Dal , topped with Onion, Capsicum and Tomato & served with green chutney



PURANI DILLI KA CHILLA (MOONGDAL)

Moong Lentils Pancake stuffed with deliciously flavored mixture of panner served with mint chutney



MULTANI DAL MOTH KACHORI

Spicy Dal Moth Lentil served with Kachori, Chopped Onion and Garnished with Corriander



TAWA ALOO CHAAT

Fried Potatoes patty topped with curd and sweet sour spicy chutneys and special chaat masala



BHUNI SHAKARGANDI KI CHAAT - SEASONAL

Boiled Sweet Potato Cutes in Cube Served with Tamarind Sweet & Sour Chutney Topped with Special Masala



RAM LADDU/MOONG DAL LADOO/ MIRCHI VADA

Fried Moong Dal Dumplings / Mirchi pakora Served with Mooli Lachha & Traditional Mint Chutney

KOLKATA SPECIAL



KOLKATTA PHUCHKA

Savour the Burst of Spices! Aloo chana masala, khatta paani meetha paani masalas & Churmur churmur mix, masala, puchka papri



JHAL MURI

Puffed rice flavored mixed with boiled potato, chopped fresh cucumber, tomatoes, green chilies and spices. The addition of raw mustard oil gives it a very unique flavors



CLUB KACHORI

Stuffed urad dal pooris served with delicious kaddu, aloo, sabzi in combination



CHURMUR CHAAT

Aloo | kala chana | Imly ka khatta | mix, masala | crushed puchka papri



LAKE DUM ALOO

Spicy baby potatoes with Calcutta Style



GHUGNI CHAAT Give A Pinch of Tangy Flavour

White peas cooked with delicate spices and topped with fine chopped onion, tomato, coriander and imley chutney

BANARAS KI CHAAT



PALAK PATTE KI CHAAT

Crispy fried palak dipped in curd, topped with potato cubes, chickpeas & "saunth" topped with cumin flavoured spicy masala



TAMATAR KI CHAAT

Mixture of tomatoes and paneer cooked on tawa to A paste consistency topped with tangy sweet mewa gravy



CHENNA DAHI BHALLA

Chena is dipped in sweet yogurt and a hint of masala made of jeera and black salt

MUMBAI CHAUPATI CHAAT



MUMBAI PANI PURI

Served with garammatta ragda/ kabulichana stuffing and varieties of water i.e. Imly Khata, imly Meetha, Hing ka pani



BHAJI WITH MASKA PAV

From the streets of Mumbai bhaji made consisting of a thick vegetable curry served with freshly baked pao, butter, pyaaz & mint chutney



VADA PAO

deep fried potato dumpling placed inside a bread bun sliced almost in half through the middle accompanied with one or more chutneys and a green chili pepper



DABELI

Spicy, sweet, tangy potato filling that is prepared with dabeli masala powder is pressed and filled into the pav with different types of toppings like sev, peanuts, pomegranate seeds, onion, coriander leaves



RAGDA PATTICE

Mumbai special Tawa Channa with meshed Aloo Tikki



BHEL PURI/ SEV PAPDI

It is a delicious mixture of puffed rice, sev, tomato, potato, onion and - sweet sour spicy chutneys

ROYAL OF RAJASTHAN



JODHPURI MIRCHI PAKODA

Fried Jodhpuri Mirchi pakora Served with Mooli Lachha & Traditional Mint Chutney



MARWARI KADHI KACHORI

Mirchi wali Rajasthani kadhi served with khasta kachori



MARWARI DAHI VADA

A Marwari delicacy of moong dal vadas immersed in tangy mustard flavored liquid

AGRA FAMOUS CHAAT



AGRA KE PANI KE BATASHE - SOOJI

Served with mashed potato stuffing and imly ka Khata, Meetha & Hing ka pani



SHAHI BHOG / RAJ BHOG

Soft Lentil Dumplings add with coconut burada & kismis served with Sweetened Yoghurt ,Saunth & Mint.



AGRA STYLE CHILLA

Moong Lentils Pancakes stuffed with deliciously flavored mixture of paneer served with mint chutney

INDORE KI CHAAT



BHUTTE KI KEES

Mashed corn dripping with ghee and mixed with delicious spices! This dish is made with boiled and mashed corn fried in ghee. It's then mixed up with besan, hing, jeera and a lot of other spices. It tastes delicious!



SABUDANE KI KHICHDI

Indore offers lip smacking Sabudane ki Khichdi that you absolutely cannot miss



INDORI POHA

Boiled Indori tawa poha with peanut & Indian spices.

HARIDWAR



DAHI GUJIA AUR PAPRI KI CHAAT

Dahi gujia with sweet curd topped with saunth /adrakka laccha / Anar pudine ki chutney



ALOO TIKKI WITH DUM ALOO

It's A sweet combo of aloo tikki and dumaloo served with different chutneys



CHOLEY TIKKI

Deep fried grated potatoes with spicy choley garnished with khati mithi chutney.

GUJRATI ITEMS



DHOKLA CHAT

A traditional chat of Gujrat city. Khaman dhokla served with saunth, mint chutney & curd .



SINDHI DAL PAKWAN

Gram Lentil cooked with spices and chopped garlic ginger onion and coriander served on the crispy fried pancake.

HARYANA KA KHANA



AMBALA KE GOLGAPEE

Wheat puffs with diced potatoe filled with delicious flavoured water.



PANIPAT KE BHARWA GOLGAPPE

Semolina puff filled with diced potatoes, saunth, mint chutney & curd with bhuna jeera.



PANIPAT KI SHAKARGANDI CHUSKY

Boiled Shakargandi with Khatti Mithi Chutney with Masala



LACCHE WALI TIKKI

Deep fried grated potatoes served with tangy chutney.

LUCKNOW CHAT



LUCKNAWI SAMOSA CHAT

Samosa with spicy choley garnished with khati mithi chutney



KHAJOOR CHAT

Hot dates filled with mawa served with tangy chutneys.

PUNJAB KI SHAAN



AMRITSARI NUTRI KULCHA

Boiled soya chunks & onion cooked in rich tomato gravy served with kulcha.

FUSION CHAAT



PANEER TIKKA QUESADILLA

Tortilla bread stuffed with nimboo Achari & Paneer



NACHOS & CORN CHAAT

It's a combination of corn, nachos, mayonnaise & cream with other spices, a complete fusion of taste



MEXICAN -INDO TORTILLA WRAP

It's a wrap of corn flour filled with fine diced English vegetables and Indian spices



MEXICAN CHILLA

Moong Lentils Pancake stuffed with deliciously flavored of panner ,capsicum ,corn & cheese served with mint chutney.



MANGO BHALLA

Soft semolina dumplings served with Sweetened Yoghurt
Rich Mango curd topping



DIET CHAAT

4 types of sprouts, onion, tomato mixed with tangy sauce and spices

SWEETS

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LIVE NANO JALEBI WITH RABARI

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LIVE NANO IMARTI

☐

LIVE GHEWAR:- MALAI | KESAR | MANGO |
CHOCOLATE

☐

KESAR BADAM KADAI MILK

☐

TILLA KULFI:- KESAR | PAAN | PISTA | MANGO

☐

VARIETY KULFI

☐

RABRI FALOODA

☐

ROLLER KULFI

☐

FRUIT STUFFED:- ORANGE | SHARIFA | MANGO

INDIA FAMOUS ITEMS AS ON YOUR DEMAND



NAND KE CHOLLEY BHATURE (DELHI)

Mouth-watering amalgamation of spicy and flavorful chole (chickpeas) along with puffy hot bhature is a perfect indulgence



AGRA PRATHA STATION By Ram Babu Agra

Aloo pratha / gobhi pratha / mooli paratha / onion paratha / Namkeen pratha / paneer pratha with plain curd, achar, aloo ki tarkari, khatta mitha sita fal



AMRITSARI CHOLLEY KULCHA (Amritsar)

Chur-Chur Naan served with Choley with Imly Onion Chutney



NAGORI HALWA POORI (DELHI-6)

Delhi street food which served as breakfast snack. Bedmi Pouri and aloo ki sabzi, Nagori Pouri and halwa are great combination



FATEH CHAND KI KACHORI - PURANI DILLI (DELHI)

Its unique style of making it from the 80yrs old recipe & to the tangy its iconic



SPECIAL DAULAT KI CHAAT (DELHI)

Magical concoction that involves milk and cream, a light-as air dish topped with kesar, khoya and sometimes nuts



LOTAN KE CHOLLEY KULCHA (DELHI)

Iconic purani dilli speciality



PAAN & CHURAN STALL

Mitha Paan, Chocolate Paan & Other Flavored Paan and Many types of Churan



TREMS & CONDITIONS:

- 50% amount payable as non-refundable advance for booking a function.
- Full payment to be made before 10 days of the function.
- Menu to be set before 10 days of the function.
- The minimum guarantee will be chargeable in case actual count of the guests is less than the booking estimate.
- Taxes as applicable.
- Min. 5 stalls on chaat counter and max. which you like.

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