



**(ALL FOOD NO ONION NO GARLIC)**

## **CHANDNI CHOWK KI CHAAT**

### **Gol gappe- atta/ sooji**

*Served with three different flavours of water mixture made from mineral water*

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### **Moong dal ka bharwan chilla**

*Stuffed moong dal chillas, served with nariyal ki hari chutney*

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### **Aloo ki tikki**

*Tikkis made of mashed potato, served with shimla mirch and tamatar ki chutney.*

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### **Matra kulcha**

*Patile wali matar, served with kulcha.*

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### **Dahi bhalla papri chaat**

*Bhallas and papries, served with dahi, hari chutney and saunth*

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## SALADS

### **Indian farmhouse salad with cottage cheese**

*Cucumbers, tomato, carrots & cottage cheese tossed with chaat masala & lemon juice.*

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### **Aloo chana anarkali**

*Cubes of potatoes, chickpeas, pomegranate & mint leaves tossed in lemon juice, jeera powder & chaat masala*

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### **Cucumber, lentil and peanut salad**

*Homemade south Indian salad, garnished with crushed peanuts*

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### **Mixed masala kuchumber**

*Cubes of greens tossed with Indian herbs, lemon juice and seasoning.*

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### **Boondi raita**

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## MAIN COURSE-INDIAN

### **Paneer in kasuri methi makhni sauce**

*Cottage cheese cooked in tomato gravy, and laced sinfully with cream and butter finished with kasuri methi*

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### **Gobhi laccha adraki**

*Cauliflower cooked with light masala and served with julian's of green chillies and ginger*

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### **Hing aur dhaniye ke chatpate aloo**

*Diced potatoes cooked with cumin seeds and asopotida garnished with coriander leaves*

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### **Kurkuri bhindi**

*Crispy fried shredded lady fingers, tossed with a hint of chaat masala a dash of lemon juice*

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### **Amritsari chole**

*Chickpeas cooked with Amritsari masalas in a traditional Amritsari style.*

### **Accompaniments**

*Kulchas*

*Gajar & mooli achar*

*Masala hara mirch*

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### **Sarson ka saag**

*Handpicked mustard leaves blended and cooked with home churned butter and seasonings*

### **Accompaniments**

*Makki di roti*

*Shakkar*

*Home churned white butter*

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### **Dal moradabadi:-Live**

*Our chefs speciality.*

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### **Jeera pulao**

*Introduced into the Indian cuisine by the moguls, jeera pulao is one of the most popular dishes to be served in the Indian household*

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## **ROTI COUNTER**

*Naan : Butter naan, plain naan,*

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*Chur chur naan, Rogani naan*

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*Roti: Missi, tandoori, mirch, makki di roti*

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*Paratha: Laccha, pudina, mirch*

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## RAJASTHANI

### **Paneer long latta**

*Slices of paneer, rolled and locked with cloves, served in saffron flavored, thick cashew gravy*

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### **Gatte ki sabzi**

*The marwari maharajas (cooks) have a love for gram flour; this cork shaped delicacy is served in typical Rajasthan gravy*

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### **Ker-sangri**

*Ker and sangarfali, brought from marwad, cooked with authentic spices and nuts.*

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### **Daal panchmela**

*Mix of five types of dal tempered with ghee and hing served with delicious ghee soaked baati*

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### **Dal / batti / churma**

*Puffed dough dumplings with lentil curry served with sweet wheat flour & khoya laddos*

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### **Aloo bedvi**

*Different kinds of bedvis fried by chef on site and served with aloo ki sabzi*

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## DESSERT

Kesari jalebi

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Lacchedar rabri

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Mini Gulab Jamun

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Kulfi falooda

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Suji ka halwa

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Kala chana

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Gulab kheer

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Tea & coffee

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