

THE
chaot
PROJECT

Har Tarah Ki Chaat



Kesari Dahi Bhalla - Papdi Chaat

Soft Bhalla and Crispy Papdi served with Pudina-Saunth Chutney, Creamy Curd & Toppings

Chenne Ki Chaat

Kolkatta Chenna Bhalla served with Pudina-Saunth Chutney, Creamy Curd & Toppings

Gujia Bhalla

Urad Daal Bhalla Stuffed with Dry Fruits served with Pudina-Saunth Chutney, Creamy Curd & Toppings

Banarsi Palak Patta Chaat

Crispy Palak Patta served with Pudina-Saunth Chutney, Creamy Curd & Toppings

Pan Patta Chaat

Crispy Pan ka Patta served with Pudina-Saunth Chutney, Creamy Curd & Toppings

Mewa Chaat

Select Dry Fruits roasted on Tawa tossed in Honey, Pudina-Saunth Chutney & Lemon

Dilli Special Tawa Aloo Chaat

Crispy Aloo Chaat made in desi ghee tossed in Pudina-Saunth Chutney

Choti Rajkachori

Mini Rajkachori stuffed with Bhalla, Aloo-Chana, Moth, Pudina-Saunth Chutney, Creamy Curd & Toppings

Mini Basket Chaat

Aloo Lachha Tokri stuffed with Bhalla, Aloo-Chana, Moth, Pudina-Saunth Chutney, Creamy Curd & Toppings

Gol Gappa

Golgappe served with 5 Flavours of Water

Bharwa Golgappa

Golgappe stuffed with Bhalla, Pudina-Saunth Chutney, Creamy Curd & Toppings

Crispy Aloo Tikki

Crispy Aloo Tikki served with Pudina-Saunth Chutney, Creamy Curd & Toppings

Aloo Lachha Tikki

*Crispy Lachha Tikki served with Pudina-Saunth Chutney, Creamy Curd & Toppings
Choice of Filling - Plain | Daal | Matar
Choice of Oil - Desi Ghee | Olive Oil*

Haridwar ke Tikki Cholle

Crispy Aloo Tikki served with Tari wale Cholle, Saunth Chutney & Toppings

Matra Tikki English Vegetable Chaat

Crispy Aloo Tikki served with Matra, Lemon & Toppings

Banaras Ki Tamatar Chaat

A Melody of Fresh Tomatoes, Potatoes, Sugar Syrup, Imli Chutney cooked on tawa Topped with Sev and Coriander

Fruit Kuliya

Fruit Chaat Delhi Style - Small Fruit Cups filled with boiled chickpeas, pomegranate, spices and lemon juice.

Angoor Makhana Chaat

Bhelpoori Made with Fresh Grapes, Roasted Makhana & Peanuts



Northern Specialities



Agra ka Moong Dal Chilla

Soft Moong Dal Chilla stuffed with Matar-Paneer served with Pudina-Saunth Chutney

Special Moonglet

Crispy Moong Dal Pan Cake topped with Vegetables served with Pudina-Saunth Chutney

Ajmer ki Kadhi with Kachori/Samosa

Stuffed Khasta Kachori/Samosa served with Tangy Flavourful Kadhi & Bhuni Mirch

Samose Cholle

Aloo Matar Samosa served with Tari wale Cholle, Saunth Chutney & Toppings

Aloo Kachori

Stuffed Khasta Kachori served with Chatpate Hing Wale Aloo

Kanji Vada

Moong Daal Vadas in Fermented Rai Water

Multani Moth Kachori

Crispy Kachori served with Spicy Moth Curry, Onion-Tomato & Pudina-Saunth Chutney

Sindhi Dal Pakwaan

Crispy Mathi Served with Chana Dal Cooked in Spices topped with Fresh Onion, Tomatoes and Chutney

Matar Kulcha

Tawa Kulcha served with Matra, Lemon & Toppings

Bheega Kulcha

Soft Kulcha dipped in Amritsari Cholle served with Saunth Chutney & Toppings

Amritsari Nutri Kulcha

Tawa Kulcha served with Rich & Spicy Nutri cooked in Spices

Amritsari Mathi Cholle

Crispy Mathi served with Amritsari Cholle, topped with Onions and Pudina Saunth Chutney

Soya Kathi Kebab with Roomali or Kulcha

Paneer Skewers Cooked in Soya Curry served with Roomali Roti or Kulcha

Tawa Bhatura with Chana

Paneer Stuffed Bhatura grilled on tawa served with Pindi Chana

Bedai

Pitthi Wali Poori served with Teekhe Hing wale Aloo

Chana Palak Rice

Aromatic Basmati Rice served with Pindi Chana and Palak Gravy

Matka Biryani

Veg Kathal Biryani topped with Fried Onions served in Khullad

Bhurji Pav

Maska Pav served with Paneer Bhurji

Ram Ladoo

Crispy Moong Dal Ladoo served with Pudina-Saunth Chutney & Mooli Lachha

Jodhpuri Mirchi Vada

Mirchi Pakoda served with Mooli Lachha and Pudina Saunth Chutney

Moradabadi Dal Papdi

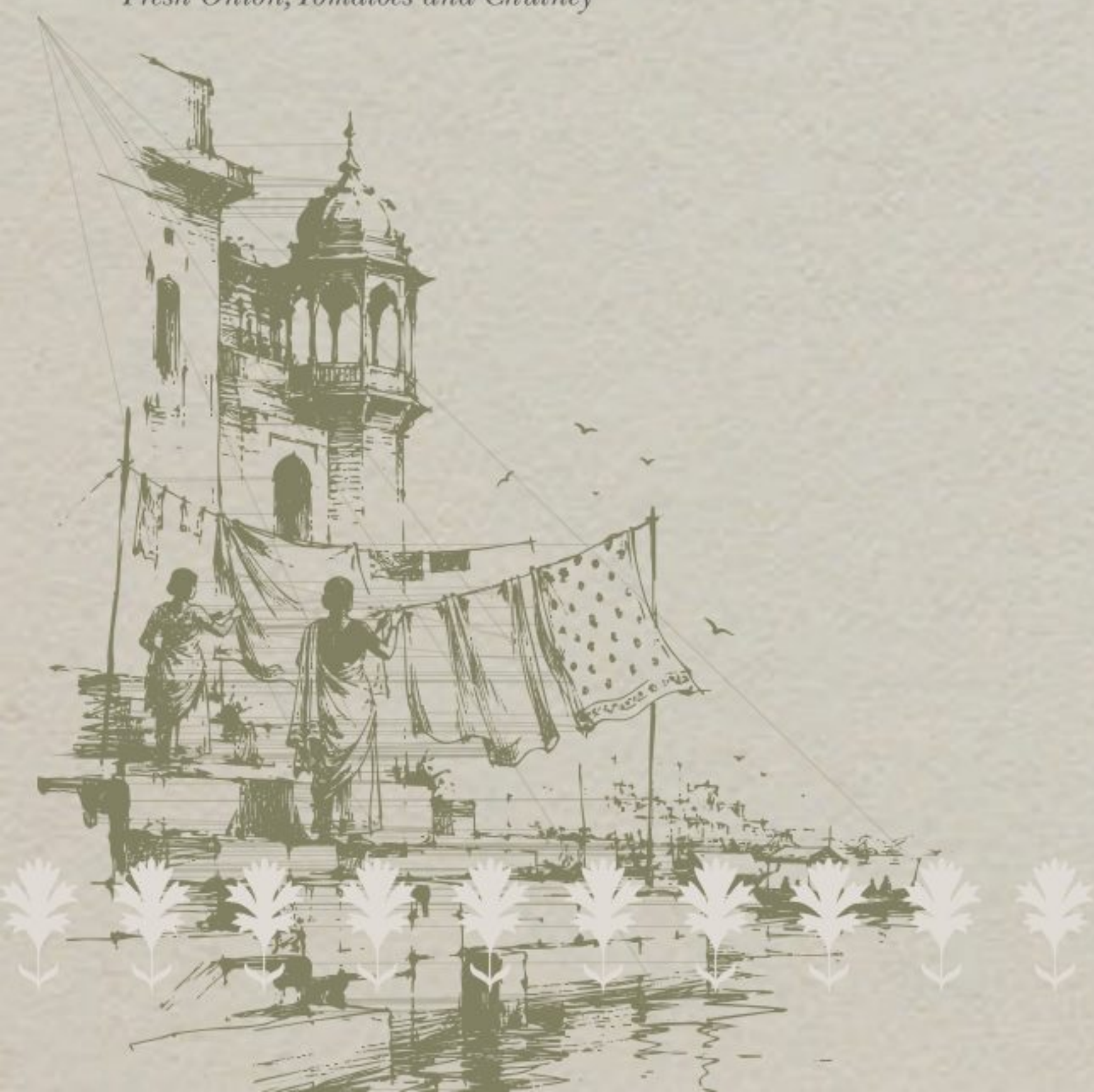
Moong Daal Cooked to Creamy perfection topped with Crispy Papdi, Onion, Tomato, Coriander, Ginger, Lemon & Masala

Moradabadi Dal with Biscuit Roti

Moong Daal Cooked to Creamy perfection Served with Flaky Biscuity Roti

Shakarkandi aur Nadru ki Chaat

Sweet Potato Chunks fried in Desi Ghee topped with Pudina-Saunth Chutney and Crunchy Lotus Stem Chips



Bombay Famous



Bhel Puri

Crispy Murmure and Sev tossed in Pudina-Saunth Chutney & Toppings

Sev Poori

Crispy Papdi with Bhel, Pudina-Saunth Chutney & Toppings

Pav Bhaji

Bombay Special Bhaji with Maska Pav

Vada Pav

Maska Pav Stuffed with Aloo Bonda & Gun Powder

Kanda Bhajia Pav

Maska Pav Stuffed with Onion-Potato Fritters and Mint Chutney

Ragda Pattice

Fried Crispy Aloo Patty served with White Matar Curry topped with Pudina Saunth Chutney, Creamy Curd, Masala & Sev

Bombay Pani Puri

Atta Golgappas filled with Matar Ragda, Onions and Flavourful Imli Pudina Paani

Tawa Pulav

Bombay Style Veg pulav tossed in Bhaji Masala

Indori Poha

Light Poha with Fried Peanuts , Onion & Sev

Dabeli

Maska Pav Stuffed with Spicy Aloo Masala with Peanuts and Anardana

Frankie Rolls

Mini Rolls with Vegetable and Paneer Filling

Bombay Sandwich

Fresh and light Sandwich - Butter, Mint Chutney, Cucumber, Potato, Onion, Tomato



Special Meetha



Gulakand Fruit Dessert

Our signature Fruit Cream with Fresh fruits topped with Gulakand and Roasted Almonds

Kurkuri Jalebi with Rabdi

Crispy and Thin Kesar Jalebi served with Rabdi

Tilla Kulfi

Handcrafted Slow Set Live Kulfi made with Pure Rabdi

Kulfi Falooda

Pure Rabdi Kulfi topped with Falooda Sev, Gond and Rose Syrup

Kesar Kadahi Doodh

Creamy Hot Milk Simmered with Saffron and Dry Fruits served in Mitti Kulhads

Makhana Kheer

Chilled Foxnut and Milk Kheer Topped with Rose Petals and Dry Fruits



Fusion Blends



English Pav Bhaji

Exotic Vegetables in White Sauce with Oregano Spiced Maska Pav

Mango Bhalla

Soft Gujia Bhalla served with Special Creamy Mango Curd, Pudina-Saunth Chutney & Toppings

Avocado Sev Puri

Crispy Papdi topped with fresh Avocado Salsa and Fresh Pomegranate Seeds

Tacos Chaat

Crunchy Corn Shell Tacos stuffed with Tandoori Paneer and Onion-Tomato Capsicum Salsa

Nachos Chaat

Crunchy Corn Nachos topped with Creamy Curd, Pudina- Saunth Chutney and toppings

Mexican Cheela

Small Pancakes made from fermented Moong Dal stuffed with Mexican Red Bean Salsa

Rajasthani Khao Suey

Rajasthani Kadhi topped wih Crispy Papdi, Fresh Cut onion-Tomato-Coriander, Lemon Juice, Chilly Flakes

Achari Paneer Quesadilla

Achari Paneer Stuffed in Tortilla wrap - Crisped to Golden Perfection

Corn on the Cob

Boiled Corn cobs, Sprinkled with Spicy Masala, Lemon Juice and Tangy Chutney



Simply South



Dosa Station

*Variety of Dosa served with Sambhar & Coconut Chutney
Choice of Filling - Aloo Masala | Bhaji | Cheeze Chilly | English
Vegetables*

Uthapam Station

*Uttapams served with Sambhar & Coconut Chutney
Choice of Filling - Onion | Tomato | Aloo Masala | Bhaji*

Pizza Dosa

*Crispy Open Dosa loaded with Vegetables & Cheese served in Pizza
Style*

Vada with Sambhar

Crispy Vadas served with Sambhar & Coconut Chutney

Dahi Vada

Soft Daal Vada served in Sweet curd

Masala Idli

Fresh Idlis tossed with Vegetables in Tangy Sauces



