



**Desi Videshi
CHAAT**

"Life is a combinations of Desi and Videshi"

We Announce the Embedding of Desi Videshi Chaat with out of the world savor to provide you with a phenomenal experience brimming with taste that your guests will get high on.

We Cater food with unquestionable authenticity or waver it with innovations that will amaze the diversity. Bringing you the taste of Street food from Indian subcontinent which has become more scrumptious with time and because of cultural syncretism.

We Have already established ourselves as pioneers in catering industry with exceptional food, commendable quality, innovation and presentation mingled with spectacular service.

And Here we will continue to serve you with the same integrity, commitment and perfection valuing your novelty and health.

We Have standard menu to provide but we prefer to efficiently cater to our clients' needs and choices. Our customization with spice trail is delightful and our expertise will make your events spectacular and sensational.

E : desivideshichaatt2@gmail.com



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NORTHERN CHAATKARE

GOLGAPPE

Wheat and semolina puffs served with mélange of flavoured water.

KESARI DAHI BHALLA WITH PAPRI CHAAT

Soft semolina dumplings served with combo of crispy papri, rich curd and toppings.

KUCHE KI TIKKI

Crispy potato patty with choice of stuffing served with sonth and mint chutney

MATRA WITH KULCHA OR KACHORI

Weldon sun dried peas mixed with spice chopped onion tomatoes and tamarind chutney served with kulcha or kachori.

AGRA KA MOONG DAL CHILLA

Thin crust moong dal pan cakes stuffed with assorted toppings and served with combo chutney.

RAM LADDOO WITH MIRCHA

Crispy fried balls with mooli ka lacha and sour mint sauce.

MURADABADI DAL WITH BISCUIT ROTI

Yellow dal cookies with turmeric, salt and butter served with clay oven simmered country short breads.

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MULTANI MOTH KACHORI

Spicy moth lentil, served with kachori, chopped onions and garnished with rice and coriander.

CHOLLEY PALAK SERVED WITH PULLAO

A mouth watering combination from old delhi... served in mitti ke kullad.

KATHI KEBAB SERVED WITH ROOMALI ROTI

A mouth watering combination of soya keema and paneer satay served roomali roti.

TAWA ALOO AND SHAKARKANDI, AMRAKH KI CHAAT

Smoked sweet potato dices garnished with tangy fruit and lemon juice, seasoned with chaat masala.

RAJ KACHORI

Deep fried shelled breads served with chilled yoghurt and chef's special condiments.

MOONG-LET

Omelet for vrgrtarians made with moong dal batter

LAKHNAVI TRIANGA CHAAT

Babypotato in trianga colours, curd, masala & chutney

DRY FRUIT CHAAT

ASSORTMENT OF DRY FRUIT WITH EXOTIC VEGETABLE MIXED TOGETHER ON TAWA

KAANJI VADA

Moong dal vada served with rai ki kanji

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MOONG SPROUTS CHAAT/ PROTEIN CHAAT

Chaat made with moong dal sprouts with indian spices and herbs.

IDLI CHAAT

Pan fried Crispy idlis topped with chutneys, onion and sev.

CORN CHAAT

Tangy and Spicy Corn Chaat

NACHOS CORN CHAAT

Boiled sweet corn & crushed nachos mixed with salsa sauce, chopped onion, tomato and mayonise topped with nachos chips and decorated with cilantro leaf.

NACHOS BHEL

Green bellpepers, cucumber, jalapeno, tomato, onion, kidney beans, diced & mixed with salt, black pepper, tamarind chutney & salsa sauce placed with nacho chips & garnished with fresh mint & cilantro leaf.

PREMIUM- GLOBAL FUSION

GOL GAPPA STATION-TRIO OF WATER BALLS

Whole wheat flour/Semolina/oats

Assortment of contemporary accompaniments

HARIDAWAR KI DAHI GUJJIA

Soft lentil vada soaked in sweet m sour light curd and dry herbs served in green leaf bowl

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BHAJI STATION-CHOOSE FROM BELOW

Thai red curry crush/Mexican veg crush/Italian veg crush- served
herbed crostini's focaccia slices whole ebrat buns and pao rolls

ACHARI PANEER QUESADILLA

Tortilla wraps stuffed with lemon pickle flavoured cottage
cheese mash pan frilled served with dips

RAJASTHANI MULTI GRAIN CHILLA / HEALTHY OATS CHILLA

Five grain batter pan cakes with veggie stuffing seared n plain
griddle offered with country sauce.

RAJASTHANI MULTIGRAIN DAHI BADA

Healthy multigrain dahi bada served with five types of
condiments.

SUSHI CHAAT

Poha, sabudana,khaman,bakker vadi, chanajor, Italian
bhel,peethi,achari matar served with mint dip, wasabi mayo and
sweet tamarind

THAI CURRY WITH DRAGON SAMOSA

Mini samosa with oriental stuffing served with thai red curry

KHAJJA SEV POORI

made by frying concentric circles of chapatti like dough, Our signature
dish .Also Mumbai street food

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THAI DANCING CHAAT

Choice of vegetables: zucchini, carrots, oyster, mushrooms, button mushrooms, shiitake mushrooms, noodles, rice assorted peppers bamboo shoot, coriander, snow peas, bok choy, chinese cabbage, spinach, beans, sprout, cauliflower, broccoli

Served with sauces: bhaji masala, sauth chutney, mint chutney, sweet chilly sauce.

ROESTI PANCAKE

Chopped vegetables spread on thin crust of designated potatoes topped with mozzarella and herbs served with assorted sauces.

JALEBI FONDUE STATION

Crispy jalebi served milk rabri dark chocolate white chocolate strawberry kiwi goose berry and nutella

DIET CHAAT

Assorted cereals oats cal free nuts fruit tidbits dressed with pulpy fruit yoghurt dressing

THATTE IDLI

Rice battar and rawa blend steamed special idli served with dry gun power & coconut chutney

FROZEN BHALLA DOLLOPS

Soft lentil dumplings napped in sweet rich curd frozen live

AJMERI KADHI KACHORI

Kadhi Kachori is a famous dish of Ajmer

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KELLOGGS CHAAT

Cornflakes, mixed dryfruit and yogurt.

MAGGIE CHAAT

This recipe is for those moments when ypu crave for something chatpata or when you dream of chaat.

CHEESE CHILLA

Moong dal chilla with stuffing of cheese

BOK CHOY KI CHAAT

Lemongrass batter fried bok choy, topped with curd, saunth and mint chutney.

WESTEN CHAKHANA

MONSOON PANI POORI

Whole wheat flour puffed balls served with sour water.

CHOWPATTY KI BHEL

Puffed rice in tangy tamarind sauce with chopped onions and tomatoes.

SEV POORI

Bite size papri topped with spicy mixture of bhel with spices, chutney and sev

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BHAJI WITH MASKA PAO

Mumbai special bhaji made with vegetables and cooked with pao bhaji masala, garnished with onions and butter accompanied with maska pao

VADA PAO

Pao stuffed with aloo bonda and served with lehsun masala

KUTCH KI DABELI

Kutch regional speciality of boiled potatoes with dabheli masala sandwiched in burger buns topped with pomegranate seeds and roasted peanuts

DOODHIYA CHUSKI

Chef's special frozen dessert

MUMBAI RAGRA PATTICE

Bombay special.. tawa channa with aloo tikki served with pao

SINDHI DAL PAKWAN

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

JHALMURI

This is inarguably, the most famous street food from Kolkata to have traversed across continents.

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GHAAT GHAAT KI CHAAT

GUJRATI DHOKLA KADHI AND PAPDI CHAAT

Gujrati Dhokla Glazed With Sweet And Sour Kadhi And Crispies.

BANARASI PALAK PATTE KI CHAAT

Crispy Spinach Leaf Topped With Smooth Curd Sonth Mint Chutney And Soaked Whole Green Lentils.

VARANSI TAMATER KI CHAAT

Originally From Banaras coarsely pureed tomatoes, mashed potato finished with whole spices and crushed namak para make this chaat unique

SALLI PANEER WITH BERRY PULAO

Cottage cheese cubes cooked in special parsi herbed curry served on the heap of fragrant rice topped with nuts and berries.

HYDERABADI TOAST CHAAT

Crispy fried toast wedges dressed with masala potato mash, crunchy onions, chopped chilles served with home made chutney.

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KHATTA KADI WITH CHIDI SAMOSA

One bite samosa topped with butter milk and gram flour curry.

CHANDI KE SIKKE- DOUBLE KA MEETHA

Fried plain crostini soaked in flavoured sugar syrup granished with solid milk paste.

KOLKATA PUCHKA

Also knowns as "golgappa" the taste of puchka is different is offered with a stuffing of mashed potatoes mixed with spices and a dash of tetul-jol"tamarind pulp water"

CHORHA MATAR CHAAT

Flattened rice flakes aka chura or poha as it is popularly known parts of notheren indian especially uttar Pradesh poha/chura and green peas are the major players with moderate spices.

BUTTE KI KEES

Mashed corn kernels.coriander leaves and grated coconut a popular kiosk food in indore.

CHEENNE KA BHALLA

Kolkatta chenne bhalla topped with smooth curd,sonth mint chutney and sev.

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