

CHAAT MENU

DAHI PAPDI CHAAT

Mid afternoon finds North Indians detouring to their favorite pushcart for this cooling snack of flat *papdis*, potatoes and garbanzo beans smothered with yogurt and chutneys.

DAHI BATATA PURI

I still remember making the trek to the pushcart at Elko Arcade in Mumbai for these *puris* filled and topped with yogurt and tamarind chutney. Make sure you finish the best part, the tangy mixture at the bottom of the plate, after the *puris* are gone.

DAHI PAKORI (GF)

My grandma would have us help her grind lentils which were then made into dumplings and soaked in hot water to make them soft to their core. They are dipped in yogurt and served with mint and tamarind chutneys.

BHEL PURI (V)

At 3pm sharp everyday the Bhel Puri Wala would pass our neighborhood ringing the bell on his pushcart. He would serve this zesty mixture of rice puffs, potatoes, onions and chutneys covered with sev in a recycled newspaper. Ask for it sweet, medium or spicy.

SEV PURI (V)

The Bhel Puri Wala's other specialty: flat *papdis* with potatoes, onions, and chutneys topped with sev and, when in season, raw mango.

PANI PURI (V)

You will find vendors with pushcarts and even bicycles selling this fiery, mint water filled in puffed *puris*. Make a hole in the *puri*, stuff it with potatoes and garbanzo beans, add a little tamarind chutney and fill up the *puri* with the spiced water. The whole *puri* goes in your mouth.

ALOO TIKKI (V)

Pushcarts with large *taavas* have these potato patties lined up in a circle ready to be served with *cholle* and chutneys. The crisp skin hides the soft interior.

SAMOSA CHOLLE

I looked forward to my parents having guests over because it meant samosas would be served. Our samosas are served with a side of *cholle* and chutneys.

CHOLLE BHATURE

The big puffy thing. Break off a piece of bread with your hands, dab the pickle and scoop the *cholle* into your mouth.

MIX VEG PAKORAS (GF, V)

There isn't a better snack than these mixed vegetables fried in gram flour batter, served on a rainy day with a cup of tea.

WEEKDAY SPECIALS

Our weekday menu features daily changing Vegetarian, Fish, and Chicken/Lamb Lunch Specials.

The lunch special is what you would eat if you were visiting our home in India. The menu varies greatly as dishes are chosen from different regions of India. The specials are prepared fresh every morning and our aim is to keep them as light as possible. The *achaar* is very intense, so dab at it with your *roti*.

Weekday lunch specials include:

- Chicken/Lamb/Fish/Vegetarian
- Basmati Rice
- Dal
- Roti
- Raita
- Papad
- Achar

Masala Dosa, Uttappam, Biryani and Keema Samosas are also served on weekdays.

Please check the Lower Board for Daily Specials.

Chai & WiFi
Monday-Friday
2-6pm

WEEKEND DINNER SPECIALS

On weekend evenings we fire up the Tandoor to serve Tandoori Chicken and Naan. Along with the Tandoori Chicken, our Friday through Sunday dinner menu features daily changing Chicken Curry, Lamb Curry, and Vegetarian Dinner Specials.

These dinner specials are hearty and have a more intense mix of spices.

Weekend dinner specials include:

- Chicken/Lamb/Fish/Vegetarian Curry or Tandoori Chicken
- Basmati Rice
- Dal
- Tandoori Roti or Naan
- Raita

Please check the Lower Board for today's selection.

WEEKEND MENU

DOSA (GF, V)

The *Dosa* pushcart would set up everyday at 4pm around the corner from Amitabh Bachan's bungalow in Mumbai. The Dosa Wala would always put the first *dosa* made at the foot of Ganeshji's altar. He would roll out these savory crepes with filling, on a *taava*, and serve them with *sambar* and chutney. Please choose from plain, masala (potato) or vegetable filling.

UTTAPPAM (GF, V)

The Dosa Wala was simultaneously working a smaller *taava* flipping crispy, savory pancakes topped with tomatoes and onions.

IDLI (GF, V)

The Dosa pushcart also had an Idli steamer which, every hour or so, would turn out these light and fluffy rice cakes with *sambar* and chutney.

VEG KATHI

This hearty *paneer* roll is a favorite for vegetarians.

PARATHA (V)

This traditional North Indian breakfast invokes memories of mom in the kitchen rolling *parathas* on *tavaas* and serving them hot with yogurt and *achaar*. Please choose from an aloo (potato) or gobi (cauliflower) stuffing.

PAV BHAJI

Linking Road in Mumbai had a row of stalls all serving *bhaji* with *pav*. You would see the *bhaji* on a *taava* with a ring of Amul butter around it. The *bhaji* is intended to be scooped up with the *pav*.

DHOKLA

The Dhokla seller would come to your flat in Mumbai on his bicycle selling this Gujarati favorite out of a large steel drum. You give him an approximate quantity and he would weigh it on his balance weight scale and give it to you wrapped in a newspaper.

CHICKEN KATHI KEBAB

It is mesmerizing watching the workers at Bade Miya, in the shadows of the Taj Hotel in Mumbai, flip the *paratha* and add egg to it. It is rolled together with spicy chicken.

LAMB BAIDA ROTI

Bade Miya's popular late night snack is this *roti* made on a *taava* and stuffed with minced lamb.

continued

(GF) Gluten Free (V) Vegan

WEEKEND MENU CONTINUED

BIRYANI (GF)

On Friday, the holy day for Muslims, the streets leading up to the mosque are lined with vendors selling Biryani in huge clay pots. The layers of rice and bone-in meat cook together all day long. The choice between lamb and chicken is a tough one.

KOLIWADA FISH (GF)

As you approached the end of Linking Road in Mumbai, the aroma of fried fish would draw you to this wood shack. You tell the owner the quantity and he would drop it into hot oil with his free hand. He would serve it to you in a newspaper with a side of onions and chutney.

KEEMA SAMOSA

A lamb filled version of the popular samosa.

SHAMI KEBAB (GF)

This Hyderabad specialty of ground lamb and lentils is served over rice. It is renowned for its smooth texture and delicate composition.

DRINKS

Mango Lassi
Rose Lassi
Chai
Tender Coconut
Indian Soda
Regular Soda
Juice

SWEETS

Kulfi Falooda

Kailash Parbath in Mumbai was my post-exams destination for this saffron flavored ice cream topped with vermicelli and basil seeds and a hint of rose.

Rasmalai
Rasgolla
Gulab Jamun

We have a wide variety of Mithai originating from the different regions of India. Please check the Mithai counter for our selection.

GLOSSARY

Achaar	Spicy pickle
Bhaji	Medley of mixed vegetables
Bhatura	Round puffy bread made of fermented white flour
Cholle	Spicy garbanzo curry
Dal	Lentils
Paneer	Unfermented cheese made from milk curd
Papdis	Small whole wheat flat chips
Paratha	Whole wheat unleavened flat bread lightly pan fried
Pav	Goan bread
Puris	Small, crispy, semolina shells
Raita	Flavored yogurt
Roti	Griddle cooked whole wheat flat bread
Sambar	South Indian style lentils
Taava	Indian griddle
Sev	String-like snack preparation made of gram flour



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CHAAT & MARKET

CHAAT LITERALLY MEANS "TO LICK."
TRADITIONALLY, THIS ROAD SIDE SNACK WAS SERVED ON A LEAF AND WAS SO TONGUE-TICKLING THAT ONE COULD NOT RESIST LICKING THE LAST MORSELS FROM THE LEAF BEFORE DISCARDING IT.

CHAAT HOURS

MONDAY TO THURSDAY 11-6

FRIDAY TO SUNDAY 11-8

MARKET HOURS

MONDAY TO THURSDAY 10:30-6:30

FRIDAY TO SUNDAY 10:30-8:00

