

Chandni Chowk

Food Festival

August 16th to 25th,
2019

These delicious dishes originate from the oldest streets of India and are known for being one of the best street recipes all over the world.

DAHI BHALLE

(Lentil dumplings soaked in yogurt topped with assortment of sweet and spice chutneys and masala mix, served cold)

€ 9,99

PAPDI CHAT

€ 9,99

SAMOSAS CHANA

(Potato and peas samosa topped with chana masala)

€ 9,99

PAKODEY

FISH PAKODEY

€ 9,99

CHICKEN PAKODEY

€ 9,99

VEGETABLE PAKODEY

€ 9,99

CHOLEY BHATUREY

(Deep fried bread accompanied with chick pea masala)

€ 18,00

RAJMAH MASALA

(Red beans curry, all-time favorite of delhi locals served with rice)

€ 18,00

GOSHT KATHI KABAB

(Lamb chunks and mixed peppers and onions wrapped in egg parantha served with pickled onion salad and mint chutney)

€ 21,00

MURGH BEGUM BAHAR

(Chicken curry inspired by yesteryear mughal cooking, enriched with cashew, nuts and almonds)

€ 21,00

RABDI – JAMUN

(Slow cooked milk served with gulab jamun)

€ 9,99

TUTTY FRUITY SUNDAE

(Ice cream and kulfi sundae enhanced with saffron, rose syrup and glazed fruits)

€ 9,99