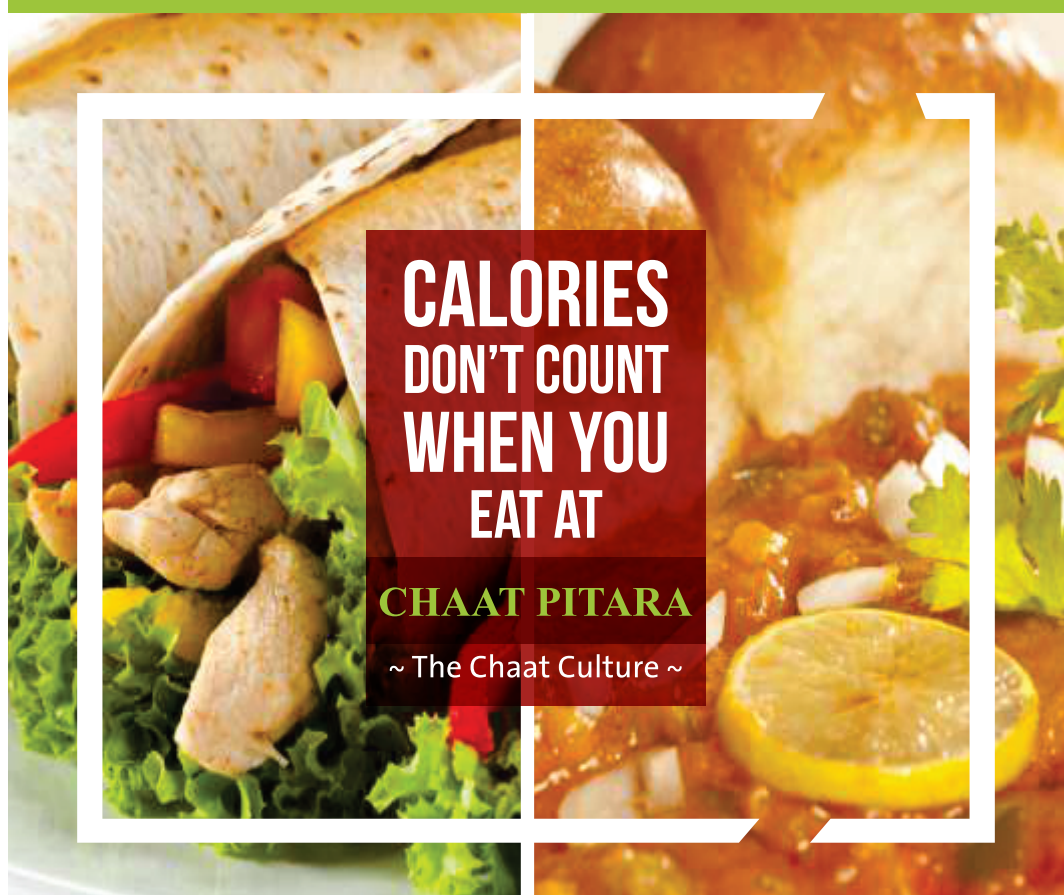




CHAAT PITARA



CALORIES
DON'T COUNT
WHEN YOU
EAT AT

CHAAT PITARA

~ The Chaat Culture ~

THE CHAAT CULTURE

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AND THE
STORY OF
TASTE
CONTINUES...
WAIT FOR NEXT



CHAAT PITARA

THE CHAAT CULTURE





There are so many myths about the exact origin of "Chaat Pitara" also known as Chaat, as far as our findings the best in ancient Times Emperors and Royals used to travel with different means like tourism, pilgrimage, battles and hunting, when they can't find food of their want and palatal satisfaction this came into Tradition, special carts were designed with all commissary and culinary gear ups so that they may order and enjoy foods wherever they want and with homely ingredients to keep up their health in order. With times this became popular and a house hold culture, today you may find in every end of cities into regionally segmented cuisines. "Chaat Pitara" The Chaat Culture is an Initiative Taken by Plethora of experienced and energetic Constellation. Have served passionately into hospitality and Culinary establishments of prominence.



TEA STALL

Ready Made Indian Masala Tea in Cutting Glasses/ Kullars
Variety of Tea :- Green Tea, Lemon Tea, Jasmine Tea, Ginger Tea
Served with Mathi, Fan, Rusk, Cookies, Cakes and Muffins

TOAST - STATION

Live Grilled & Cold Sandwiches as Per Choice Breads – Brown, Multigrain, Garlic, White
Fresh Vegetables – Cucumber, Onion, Tomato, China Cabbage, Green Lettuce, American Corn, Mushrooms, Broccoli, Baby Corn, Green Black Olives, Garkins, Jalapeno etc.
Accompaniments: Jam, Cheese, Butter, Galic Butter, Mayonise, Cheese Spreads etc.

MAGGI

Live Maggi as per Choice
Masala Maggi, Green Peas Maggi, Vegetable Maggi, Cheese Maggi, Ginger Garlic Maggi, Mushroom Maggi
Fresh Vegetables – Cucumber, Onion, Tomato, American Corn, Mushrooms, Broccoli, Baby Corn, Green Black Olives, Garkins, Jalapeno etc.
Served with Breads – Brown, Multigrain, Garlic, White

BAARISH WALE PAKODE

Bread Pakoda
Assorted Pakoda – Paneer, Pyaz, Ghobhi, Aloo, Palak, Aachari Mirch etc.
Served with Imli Ki Chutney & Hara Dhaniya aur Mirch ki Chutney

FRANKIE ROLLS

Fresh Vegetables – Cucumber, Onion, Tomato, American Corn, Mushrooms, Broccoli, Baby Corn, Green Black Olives, Garkins, Jalapeno etc.
Served with Tomato Ketchup, Musturd Mayo, Green Mint Mayo, Bar be Que Sauce, Onion Sweet Chilli, Honey Chilli etc.

DESI MOMO'S STATION

Choice of Fried and Steamed Momos
Paneer Classic, Soya Achari, Vegetable Momo, Maggi Momo, Mushroom, Chocolate Momo
Served with Cheese Mayo, Mustard Mayo & Red Chilli Gravy

WAFFLES & CREPES STATION

Classic Waffles, Bananna and Nutrella, Heaven on Earth, Cheese & Corn, Waffle Chatora, Pulse Protein. Veggie Supreme

BUN STATION

Bun Maska, Bun Bhujia, Bun Moonglet, Bun Samosa, Bun Bhaji
Served with Jam, Butter, Ketchup, Cheese Mayo, Mustard Sauce

NACHOS & SALSA

Baked Nacho Salsa Served with Kidney Beans with Topping of Cheese & Olives

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

**Bhaji with Maska Pao
(Jain Bhaji Also Available)**

Mumbai SpeacialBhaji made with vegetables and cooked with paobhaji masala. Garnished with onions and butter accompanied with MaskaPao

Vada Pao

Pao stuffed with aloobonda 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

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

Khajja Sev Poori

Bite Size Khajja Papri topped with Spicy Mixture of Potatos, Chutney and Sev

Khajja Khaman Chat

Bite Size Khajja Papri topped with Dhokla, Chutney and Sev

Vegetarian Anda

Made with Double Layered Cottage Cheese Speciality of U.P.

Moong-let

Omelette for vegetarians made with Moong Dal Batter

Thai Bhaji Served with English Breads

Mince of Exotic English Vegetables with Coconut Based Gravy Served with Brown Pav, Garlic Toast & Dinner Rolls

Mango Bhalla

Soft Semolina Dumplings Served with Combo of Crispy Papri, Rich Mango Curd and Toppings

Paneer Lifafa

Daulat Ki Chaat

Indori Garadu Chaat

Diamond Chaat In Glass

Soya Cutlet With Kulcha



Maggi Tikki With Yellow Thai Curry
Paneer Malai Square Cream
M.C.D. Tikki
Cheezy Dip With Crispy Corn
Hyderabadi Toast With Fire Cheese
Conti Mayo Samosa With Red Thai Curry
Mushroom Galoti With Tortilla Bread
Paneer Ice Cream Steak With Tangy Dip
Chatai Roll In Glass
Multi Grain Cheese Platter
Beetroot Sprout Oats Cutlet
English Totra Mushro Cheela Served With Tangy Dip
Multigrain Platter With Salsa Dip
Banana Tuktuk With Cheese Mayo
Sprout Corn Fritter With Wasabi Mayo
Katori Chaat With English Salsa Dip
Naanja With 3 Dip
Mungja With 4 Dip
Tortilla Wraped With 3 Dip
Mayo Dahi Yakos
Avocado Papdi With 4 Types Of Dip
Cheela Butter Bajaj With 4 Types Of Dip
Paneer Bomb Served With 2 Dip
Continental Pasta Of Chaat Steak
Nest Paneer Ball Chaat With 2 Types Of Souses
Multigrain Cheela Served With 4 Souses on Top
Lotan Chaat With Wasabi Mayo
Bhutta Khiss Served in Schezwan Sauce



▪ NORTHERN CHAATKARE ▪

Gol Gappe
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

Karari 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 MooliKaLacha and Sour
Mint Sauce

Muradabadi Dal with Biscuit Roti
Yellow Dal cooked with Turmeric, Salt and
Butter Served with Clay Oven Simmered
Country Short Breads

Multani Moth Kachori
Spicy Moth Lentil, served with Kachori, Chopped
Onions and Garnished with Rice & 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 Panner Satay served Roomali Roti

**Tawa Aloo and Shakargandi,
Amrakh ki Chaat**
Smoked sweet potato dices garnished with tangy
fruit and lemon juice, seasoned with chaat masala

Ram Mandir Kachori Chat
Dal Kachori Served with kale chane ki kadhi,
Topped with Curd, CHutney bhujia

U.P. Aloo Tikki with Dum Aloo
A unique combination of Karari Aloo Tikki with
Tawa Masala Dum Aloo, Chutney & Masala

Dry Fruit Stuffed Dahi Bhalla
Soft Semolina Dumplings stuffed with dry fruits
served with combo of Chutney's, Rich Curd and
Toppings

▪ GHAAAT GHAAAT KI CHAAT ▪

Banarasi Palak Patte ki Chaat
Crispy Spinach Leaf topped with Smooth Curd
Sonth Mint Chutney and Soaked Whole Green
Lentils

Tamater Ki Chaat
Originally from Banaras Coarsely Pureed
Tomatoes, Mashed Potato finished with whole
spices and crushed Namak Para make this Chaat
Unique

Chenne Ka Bhalla
Kolkota Chenne Bhalla topped with Smooth
Curd, Sonth Mint Chutney and Sev

Jhalmuri
Puffed rice, Bhunna Chana Flakes, Murmure,
Spicy Papri etc in tangy tamarind sauce with
Chopped Onions and Tomatoes

U.P. Ki Matra Masala Tikki
Over Night Soaked White Peas Patty, Cooked on
Live Tawa, Served with Masala & Chutneys

Hyderabadi Toast Chaat
Crispy Fried Toast Wedges dressed with Masala
Potato Mash, Crunchy Onions, Chopped Chillies
served with Home Made Chutney

Kolkata Puchka
Also known as 'golgappa' the taste of Puchka is
different It is offered with a stuffing of mashed
potatoes mixed with spices and a dash of 'tetul-
jol' “tamarind pulp water”

Masala Papdi with Ghugni
Crispy Papdi Made with Spices and Served with
Kolkata Special Matra Known as Ghugni

English Tawa
Variety of Exotic English Vegetables with Dry
Fruits, live on Tawa Topped with Chat Masala
& Lemon Juice
Daulat ki chaat

Cheesy Dahi Bhalla
Badami Chilly Cheela