



**Bittoo Chat Wala**

ISO - 9001 : 2008 Certified Company  
FSS License No. 13314010000156 

*Exclusive Outdoor Chaat Catering for Marriage & Parties etc.*

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## *OVERVIEW*

The chaat variants are all based on fried dough, with various other ingredients. The original chaat is a mixture of potato pieces, crisp fried bread dahi vada or dahi bhalla, gram or chickpeas and tangy-salty spices, with sour home-made Indian chilly and saunth (dried ginger and tamarind sauce), fresh green coriander leaves and yogurt for garnish, but other popular variants included aloo tikkis or samosa (garnished with onion, coriander, hot spices and a dash of curd), bhel puri, dahi puri, panipuri, dahi vada, papri chaat, and sev puri.

There are common elements among these variants including dahi, or yogurt chopped onions and coriander; Sev (thin dried yellow salty noodles); and chaat masala, typically consisting of amchoor (dried mango powder), cumin, Kala Namak (rock salt), coriander, dried ginger, salt, black pepper, and red pepper. The ingredients are combined and served on a small metal plate or a banana leaf, dried and formed into a bowl.

## *HISTORY*

Most chaats originated in some parts of Uttar Pradesh in India, but they are now eaten all across the Indian Sub-continent. Some are results of cultural syncretism - for instance, pav bhaji (Bread/bun with cooked and mashed vegetables) reflects a Portuguese influence, in the form of a bun, and bhel puri and Sevpuri, which originated in Mumbai.

## *REGIONS*

In cities where chaat is popular, there are popular chathouses or dhabas, such as Mumbai's Chowpatty Beach. The chaat specialities vary from city to city. chaat from Lucknow, Azamgarh, Varanasi, Agra, Meerut, Muzaffarnagar, and Mathura are famous throughout India. In Hyderabad, chaat is mostly prepared by vendors hailing from Bihar, and is different in taste.





MUMBAI VADA PAO  
MUMBAI SANDWICH  
MUMBAI RAGRA PATTIES  
MUMBAI KALA KHATTA (CHUSKI)  
MUMBAI SEV PURI  
MUMBAI BHEL PURI  
MUMBAI JHAAL MURI  
MUMBAI PAO BHAJI  
BUN SAMOSA  
CHOWMEIN  
CORN TAWA CHAAT  
MASALA DOSA  
MIX VEG UTTAPAM  
IDLY / VADA SAMBHAR  
RAJ BHOG WITH DRY FRUIT STUFFING  
CHATPATA CHANA CHAAT WITH DAHI & SAUNTH



SPL. BITTOO KI TIKKI  
GOL - GAPPE  
BHALLA PAPRI  
MATAR KULCHA  
MATAR KACHORI  
GUJIA MATKE WALI  
MOONG DAAL CHILA  
BANARSI TAMATER CHAAT  
INDORE KA POHA  
KADI SAMOSA  
DAHI PUCHKA  
KANJI VADA  
GARAM ALOO MATAR CHAAT  
MURADABADI DAAL BISCUITY ROTI  
MURADABADI DAAL WITH KESARI CHAWAL



MOONGLETTE WITH GREEN SAUCE  
SAMOSA CHAAT WITH CHHOLEY  
FRUIT KE KULLE (DELHI - 6)  
LACHHA TOKRI  
KANGANA CHAAT  
MAKHANA CHAAT  
RASGULLA CHAAT  
GRILLED FRUIT CHAAT  
LOW CALORY ANKURIT CHAAT  
RAM LADDOO WITH MOOLI LACHHA  
RAJ KACHORI SMALL  
CHENNA DAHI GUJIA  
DUM ALOO KASHMIRI



SHAKARGANDHI AND ALOO CHAAT  
KALMI BADA WITH PAPRI  
ALOO KACHORI  
MULTANI MOTH KACHORI  
ALOO BEDMI  
KADI KACHORI RAJASTHANI  
KATHI KABAB ROOMALI ROTI  
KULLAR CHAWAL  
RAJASTHANI DAHI BADA CHAAT  
DRY FRUIT CHAAT  
PAAN PATTI CHAAT  
LOTTEN KE CHHOLEY WITH -  
COCKTAIL SAMOSA & KACHORI