



RASKUNJ CHAAT

Exclusive Outdoor Chaat Catering for Marriage & Parties etc.



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.



RTM
RASKUNJ
CHAAT

**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 PATTA CHAAT
LOTTEN KE CHHOLEY WITH -
COCKTAIL SAMOSA & KACHORI





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



TERMS & CONDITIONS :

***« 25% AMOUNT PAYABLE AS NON –
REFUNDABLE ADVANCE FOR BOOKING A FUNCTION.***

« FULL PAYMENT TO BE MADE BEFORE 15 DAYS OF THE FUNCTION.

« MENU TO BE SET BEFORE 15 DAYS OF THE FUNCTION.

***« THE MINIMUM GUARANTEE WILL BE CHARGEABLE IN CASE ACTUAL
COUNT OF THE GUESTS IS LESS THAN THE BOOKING ESTIMATE.***

« TAXES AS APPLICABLE.



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