CHOR BAZAAR

Indian-Vegetarian

FOOD MENU

SNACKS & APPETIZERS 11 EACH

Pani Puri -	Crispy	puris fill	ed with	spiced	potato	and	tangy	flavored	water.
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Sev Puri - Crispy puris topped with potatoes, onions, sev, and chutneys.

Dahi Puri - Puffed puris filled with potatoes, yogurt, and sweet-spicy chutneys.

Mumbai Frankie - A Mumbai-style wrap with spicy sauce and fresh veggies.

Paneer Frankie - A soft roll filled with paneer (Indian cottage cheese), onions, and spices.

Bhel - A light and tangy snack made with puffed rice, sev, chutneys, and fresh veggies.

Dahi Vada - Soft lentil dumplings soaked in yogurt, topped with chutneys and spices.

Veg. Puff - Flaky pastry stuffed with spiced vegetables, baked to golden perfection.

STREET FOOD & CHAATS 12 EACH

Papdi Chat - Crispy wafers topped with potatoes, chickpeas, yogurt, and chutneys.

Samosa Chat - Crushed samosas topped with chickpeas, yogurt, chutneys, and spices.

Pav Vada - Mumbai's famous potato fritter burger, served in a buttered bun.

Dabeli - A spiced potato slider from Gujarat, stuffed in a bun with chutneys and peanuts.

LARGER PLATES

Pav Bhaji - A buttery blend of spiced veggies paired with soft rolls.	14
Chole Kulcha - Fluffy kulcha served with spicy and tangy chickpea curry.	14
Paneer Bhurji - Scrambled paneer cooked with onions & tomatoes served with soft naan.	17
Matar Paneer - Paneer cubes with green peas in a tomato-onion gravy, served with naan.	17

SWEETS 10 EACH

Rasmalai - Soft cottage cheese patties soaked in sweet, creamy saffron milk.

Gulab Jamun - Golden fried milk dumplings soaked in rose-flavored syrup.

Kesar Pista Ice Cream - Creamy saffron and pistachio ice cream, rich and aromatic.

Malai Ice Cream - Traditional Indian cream-based ice cream with a velvety texture.

A 3% service fee applies to all credit & debit card payments.

A 18% admin fee will be added to all checks to cover operational costs.

Gratuities are not accepted nor are they expected.

For the best dining experience, we kindly ask that leftovers are enjoyed here with us and not taken to-go.