Ethnic Chaat





Oneleven Caterers







Pani Puri

Fried puff-pastry balls filled with spiced mashed potato

Curd & tamarind juice

Ambale Ke Gole Gappe With 6 Varity Of Water

Atta / suji / pudina / hing / kalimirch / orange / kevra / amrood

Kolkata Puchka

Topped with boiled & mashed black chana with imli ka pani

Kanji Vada

Soft white lentil dumpling soaked in watery sweet-n-sour sauce

Dahi Bhalla With Crispy Papdi

Crisp fried dough wafers, boiled chick peas, boiled potatoes, yogurt, tamarind chutney

Kaju Makhana Chaat

Roasted cashew nuts and puffs tossed seasoned tamarind a date chutney and drizzled with green mint sauce











Ragra Tikki With Saunth

Fried potato cutlet with tamarind sauce, coriander-mint sauce & yogurt

Dum Aloo Tikki

Baby potato boiled, peeled & deep fried cooked with chopped tomato, onion garlic & indian home made garam masala

Matra Chatpata

White peas topped with chopped onions,tomatoes & tangy chutneys served

Paneer Tikki / Aloo La chha Ki Tikki With Ragda Matra

Agra's most famous shallow fried crispy potato patty with mouth watering stuffing served with tantalizing chutneys

Matra Patila Kulcha Kachori

White chick peas ragout served with a crispy puffed kulcha & Kachori drizzled with chutney

Matra in Pita Pocket

Yellow peas stuffed in pita bread, sliced onion bell peppers tomato











Matra Kachori

It is popular low calorie food of north india. Peas are used as boiled & dried.prepared in large brass pot. Served with chopped tomatoes, coriander & adraki lachha.

Chilly Paneer Chilla

Pan-cakes stuffed with cottage cheese crumble & served with green chutney

Multi Grain Chilla

A crispy preparation of whole wheat flour, maize & lentil batter stuffed with cottage cheese & served with red & green chutney

Rava Chilla

Made by using onions, chilies, semolina, ginger, coriander leaves and melange of spices, tastes amazingly delicious

Paan Palak Chaat

Marinated paan patta deep fried pounded with chickpeas, sweet & sour dressing

Moonglet

Indian pan-fried cake with veg and buttery flavour served hot











Moong Dal Ladoo

Crispy & crunchy moong dal fritters, topped with shredded radish tangy chutneys

Kadi Kachori

Crispy puri made of lentil topped with potato, chana, cumin seeds, pomegranate, coriander

Amchi Mumbai Pao Bhaji

Bhaji made with assorted vegetables and cooked in tomato with pao bhaji masala & served with onion and butter accompanied with pao.

Mumbai Vada Pao

Needs no explanation.

Moonglet Achari

Indian pan-fried cake with flavours of pickle, served hot

Kadi Kachori

Crispy puri made of lentil topped with potato, chana, cumin seeds, pomegranate, coriander, sev bhujia, yogurt, spices, tamarind sauce, coriander-mint sauce

English Tawa

Stir-fried exotic english vegetables mixed well with indian herbs on tawa











Chaat-E-Kathi

Exotic vegetables and chaap rolled in rumali roti

Banarsi Choley Kachodi Chaat

Mini kachodi served with specially made chana and aloo ki subzi

Banarsi Palak Patta Chaat

Specialty of banaras

Kolkata Mini Raj Kachori

Raj kachori is filled with various flavours. It is crispy from outside and soft from inside with soft pakodis, curd covered aloo bhujiya, namkeen, sweet chutney.

Choley Palak Chawal

Layered in a kullar- channa topped with chawal, palak & garnished with crushed nachos and onion.

Kolkata Ghugni Chaat

Made from boiled yellow or white peas, ghugni is what mumbaikars fondly call ragda. Ghugni and ragda are more or less the same, be sure to mix it lots of sweet tamarind chutney.

American Corn Masala Chaat With Nachos

A fusion of exotic english vegetables, cashewnut & almonds with dilli-6 special chaat spices.











Imarti Ki Chaat

Urad dal imarti, served with mint chutney & meethi chutney topped with dahi & aloo lachha. Chefs special seasoning to give it a chatpata twist.

Moong Dal Crepes

It is moong dal pancake stuffed with paneer and green coriander prepared in agra style. This is protein packed crepes seasoned with green chutney and chaat masala.

Aloo & Shakarkandi Chaat

Deep fried potato & sweet potato cubes mixed with mango powder rock salt, black peppers & lemon juice

Muradabadi Dal with Biscuiti Roti

In this muradabadi recipe, skinned split green gram, tomatoes and lemon juice mixed with spices and garnishes give this simple chaat a delicious twist.

Papad Corn Chaat

Aloo papad stuffed with cold whipped curd mixed with fruits & spices







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