

PALAK PATTI CHAAT (UTTAR PRADESH)

is one of the most delicious chaats, with the crispy Palak Patti dipped into the salty yoghurt sprinkled with Pomegranate.

DAHI PURI (MAHARASHTRA)

mini-puri shells (**pani puri** shells) broken at the top, and stuffed with mashed potatoes and chickpeas, and topped with a little masala, sweetened yoghurt, a spicy green chutney, and a tangy tamarind chutney.

POHA JALEBI (INDORE)

Indori Poha is a type of beaten rice that is roasted with chillies, onions, mustard and cumin seeds and curry leaves. It is served with **Jalebi**, which makes it a combination of sweet, spicy, and savoury. It is served topped with sev, sliced onions and fennel seeds.

BASKET CHAAT (LUCKNOW)

thick creamy yoghurt and the pomegranate on top of the fried potato pieces

BHALLA PAPDI (PUNJAB)

Filled with loads of yoghurt, jaggery chutney, green chutney and topped with pomegranate seeds, coriander and chaat masala, this is simply delectable.

CHAAT FROM DIFFERENT STATES

KACHORI SABZI (VARANASI)

It is a round, flattened ball made of refined flour filled with a stuffing of baked mixture of yellow moong dal or urad Dal (crushed and washed horse beans), besan (crushed and washed gram flour), black pepper, red chilli powder, and other spices. It is deep fried and served with a curry made with potatoes and onions.

LAKHANPUR DE BHALLE (JAMMU & KASHMIR)

It is fried snack made from pulses which are best served with shredded radish and green chutney.

TAMATAR KI CHAAT (VARANASI)

this chaat is made with plump tomatoes appearing like bhaji. It is a perfect combination of sweet, sour and spicy.

MATRA CHAAT (DELHI)

Mixed with fried potatoes, topped with onions and chilli

RAJ KACHORI (RAJASTHAN)

ALOO ANDEY KI BHUJIYA (DARJEELING)

it's a concoction of potatoes, eggs, onions and bhujia brought together with a strong chilli flavour.

CHAAT FROM DIFFERENT STATES

ALOO DOM (DARJEELING)

Fried potatoes served with a spicy tangy chutney

MISAL PAV (MAHARASHTRA)

is essentially a bread roll (pav), with a spicy curry made with sprouted moth beans (misal). It is, topped with sev, farsan, potato chiwda, onions, cilantro, and lemon. The pav is usually toasted with butter, and the dish is served with papad and buttermilk.

ALOO KABLI (WEST BENGAL)

A mix of roughly cut boiled potatoes, tamarind chutney and lots and lots of kabuli chana, potato salad is all kinds of tangy and yummy and comes with a healthy dose of onions, green chillies, tomatoes and coriander.

RAGDA PATTICE (MUMBAI)

which is topped over a dal made from chickpeas, also known as “Ragda”. The chutney and Sev just add to its value

SAMOSAS CHAAT (DELHI)

Crushed pieces of Samosa served with mint chutney, tamarind chutney, and yoghurt is a delight of all kinds. The additional coriander and sev toppings make this one irresistible.

These lovely, deep fried triangles that are filled with anything ranging from potatoes, minced meat, onions, peas, lentils, noodles, and macaroni

CHAAT FROM DIFFERENT STATES

SEV PURI (MUMBAI)

Crispy, tangy, spicy and filling—Sev Puri consists of mashed potatoes stacked on papdis with sev sprinkled all over it.

HARI CHUTNEY KE ALOO (KANPUR)

These small boiled potatoes are soaked in spicy coriander chutney—that's all it is! It sounds simple, yet it is very flavourful.

PAPRI CHAAT (MERRUT)

MALAIYO (DELHI)

It is a sweet fluffy dessert made from milk is boiled and cooled, and later churned for about 8 hours continuously to give it that light, almost buttery texture. It is enriched with khoya and saffron, and many top it with a little bit of crushed pistachio and almonds too.

DABELI (AHMEDABAD)

is a spicy snack made by mixing boiled potatoes with a dabeli masala, and putting the mixture between pav and served with chutneys made from tamarind, date, garlic, red chilies, etc. and garnished with pomegranate and roasted peanuts.

CHANA GHUNI (BIHAR)

It is a dry recipe which can ideally go with any type of main dish like roti, chapati, rice, moori etc.

CHAAT FROM DIFFERENT STATES

PHUCHKA (WEST BENGAL)

Phuchka is answer to your golgappe and panipuri. What makes it different is the spicy potato filling and the tamarind water

OR

GOGAPPE/PANI PURI (DELHI)

Golgappe is like the one chaat that unites India because everyone here loves golgappe in its many forms (see phuchka as well), they just have different names for it all over – **Golgappe, Phuchka, Pani Puri, Gup Chup**. With the spicy jaljeera and the sweet chutney made of jaggery, golgappe are the perfect spheres which complete our life. Nowadays people are coming up with new ideas of like cheese golgappe, golgappe shots etc.

MASALA MURI (WEST BENGAL)

Mixing puffed rice with lemon, some bhujia, chillies and onions, this makes for a quick healthy snack when hunger strikes.

MUTTON GHOUGHNI (WEST BENGAL)

The classic **mutton ghooghni** has the smoky flavour of meat and a host of chana dal gravy with a sprinkle of onion kachumbar on top.

ALUR DOM (WEST BENGAL)

dom is tossed in a bunch of masalas. The result is an angry red fare that tastes just as devilishly good.

SHAKARKANDI CHAAT (UTTAR PRADESH)

It's full of lemon, spices and you can even top it with crunchy papadis for a delicious meal.

ALOO TIKKI (DELHI)

awesome combination of deep fried potato patties, mixed with chutneys/dahi and all kinds of spices

BHEL PURI (MUMBAI)

CORN CHAAT

Here's one for the health buffs.. Boiled corn is mixed with freshly cut tomatoes and onions, added crispy sev on the top and loaded with a delicious imly chutney

BHAJJI (HYDERABAD)

is a spicy Indian snack similar to a fritter, with several variants.

FRUIT CHAAT

Another one for the health freaks out there. Contains no extra calories and one of the most loved snacks by calorie conscious people. Fresh fruit, chaat masala, lemon.

LITTI CHOKHA (BIHAR)

It is a dough ball made up of whole wheat flour and stuffed with Sattu (roasted chickpea flour), mixed with herbs and spices and then roasted over coal or wood, then it is topped with lots of ghee. It may be eaten with yoghurt, *baigan bharta*, and papad