



CHAATS WORLD

Restaurants

www.ubfoody.com



What is Chaat World

Chaat World is a celebration of one of India's most beloved street food traditions—chaat. Bursting with vibrant colors, bold flavors, and irresistible aromas, chaat is not just food; it's an experience. Whether served from roadside stalls or gourmet kitchens, every bite of chaat tells a story of culinary creativity and cultural richness. At its heart, Chaat World brings together a delightful assortment of savory snacks, each crafted to strike the perfect balance of sweet, tangy, spicy, and crunchy. Classic ingredients like crispy papdi (fried dough wafers), boiled potatoes, chickpeas, fresh onions, cool yogurt, zesty tamarind and mint chutneys, and a medley of spices are harmoniously layered to create a mouthwatering explosion of textures and tastes. Every region of India adds its own twist to chaat, resulting in an array of delicious varieties. Among the crowd favorites are pani puri (also known as golgappa or puchka), bhel puri, sev puri, dahi puri, aloo tikki, papdi chaat, and samosa chaat—each with its own charm and flavor profile. Chaat World is more than just a name—it's an invitation to indulge in the joy, nostalgia, and spice of Indian street food at its finest.



01

Authentic Chaat Experience

Chaat World may offer an authentic and traditional chaat experience, providing a taste of Indian street food culture.

02

Extensive Chaat Menu

We have a wide range of chaat dishes on our menu, allowing customers to explore and try different varieties and flavors.



Why Chaat World



03

High-Quality Ingredients

We use fresh and high-quality ingredients to ensure the best taste and overall dining experience.

04

Skilled Chefs

Skilled Chefs With experienced and skilled chefs our dishes are prepared with expertise and attention to detail.

05

Hygiene and Food Safety

Chaat World prioritize hygiene and food safety practices to ensure that their customers can enjoy their meal in a clean and safe environment.

06

Ambience and Atmosphere

Chaat World provide a pleasant dining atmosphere, whether it's a casual setting or a more upscale experience, making your visit enjoyable.



What you get in Chaat World

When visiting Chaat World, you can expect to find a diverse menu offering a range of chaat options. This may include popular choices like pani puri, bhel puri, sev puri, dahi puri, aloo tikki, papdi chaat, samosa chaat, and more.



Authentic Flavors

We strive to provide authentic flavors reminiscent of the street food experience in India. You can expect a mix of sweet, tangy, spicy, and savory flavors that are characteristic of chaat dishes here in Chaat World.



Restaurant Serves Delicious Food

Chaat World incorporate fresh ingredients such as crispy fried wafers, boiled potatoes, chickpeas, onions, yogurt, tamarind chutney, mint chutney, and a variety of spices. We use fresh ingredients to ensure the best taste and texture.



Customization

Depending on your taste, you may have the option to customize your chaat according to your preferences, here in Chaat World. It involves choosing the level of spice, adjusting the toppings, or adding extra ingredients.

Presentation

In Chaat World, Chaat dishes are typically presented in an appealing and colorful manner. You can expect visually appealing plates or bowls with a combination of ingredients arranged attractively.



CHAAT WORLD CARES...

At Chaat World we follow all safety and hygiene guidelines prescribed by WHO.



**Fresh and Certified
Ingredients**



**Regular Temperature
Checks**



**Regular Hand
wash**



**Kitchen Hygiene
and Sanitization**



**High Temperature
Cooking Method**



**Eco-Friendly
Packaging**

Chaat World Menu....



Types Of Chaat

Aloo Tikki
(Spiced mashed potato patties served with chutneys and yogurt, Chana masala (spiced chickpeas), Chopped onions, Sev.)

Pani Puri
(Crispy hollow puris filled with tangy tamarind water and mashed potato.)

Bhel Puri
(A delightful mix of puffed rice, sev, chopped onions, tomatoes, and tangy chutneys.)

Samosa Chaat
(Crispy samosas topped with yogurt, chutneys, and garnished with onions and sev.)

Dahi Vada
(Lentil fritters soaked in creamy yogurt, topped with chutneys and spices.)

Papdi Chaat
(Crisp papdi (fried dough wafers) topped with yogurt, chutneys, Chopped cilantro and sev.)

Sev Puri
(Crispy puris topped with mashed potatoes, chutneys, onions, Chopped onions, Chopped tomatoes, Chopped cilantro and sev.)

Raj Kachori
(Deep-fried crispy kachori filled with a mix of sprouts, chutneys, and yogurt.)

Ragda Patties
(Potato patties served with a spicy white peas curry (ragda), topped with chutneys and sev.)

Pav Bhaji
(A spicy mix of mashed vegetables served with buttered pav (bread rolls).)

Sev Puri Varieties:

- Classic Sev Puri
- Masala Sev Puri (with spiced mashed potatoes)
- Corn Sev Puri (with sweet corn kernels)
- Chana Sev Puri (with chickpeas)

Ragda Patties Options:

- Ragda Patties (spiced white peas with potato patties)
- Ragda Patties Chaat (with chutneys and spices)
- Ragda Patties Sev (with sev)
- Ragda Patties Dahi (with yogurt)

Kachori Chaat Selection:

- Kachori Chaat (deep-fried stuffed bread with chutneys)
- Kachori Chole Chaat (with spiced chickpeas)
- Kachori Aloo Chaat (with mashed potatoes and chutneys)
- Kachori Papdi Chaat (with crispy papdis and chutneys)

Fruit Chaat:

- Fresh Fruit Chaat
- Spicy Fruit Chaat
- Yogurt Fruit Chaat
- Nutty Fruit Chaat

Corn Chaat Variations:

- Masala Corn Chaat
- Corn Tikki Chaat
- Cheese Corn Chaat
- Corn Bhel Chaat

Aloo Chaat Variations:

- Classic Aloo Chaat
- Sweet Potato Chaat
- Beetroot Aloo Chaat
- Tandoori Aloo Chaat

Paneer Tikka Chaat:

- Grilled Paneer Tikka Chaat
- Paneer Tikka Masala Chaat
- Chilli Paneer Chaat
- Malai Paneer Tikka Chaat

Palak Patta Chaat:

- Crispy Spinach Chaat
- Palak Patta Pakora Chaat
- Palak Patta Chaat with Yogurt
- Chatpata Palak Patta Chaat

Special Chaat Platter:

- A mixed platter featuring small portions of popular chaat items like pani puri, bhel puri, aloo tikki chaat, samosa chaat, and dahi vada.

Fruit Chaat

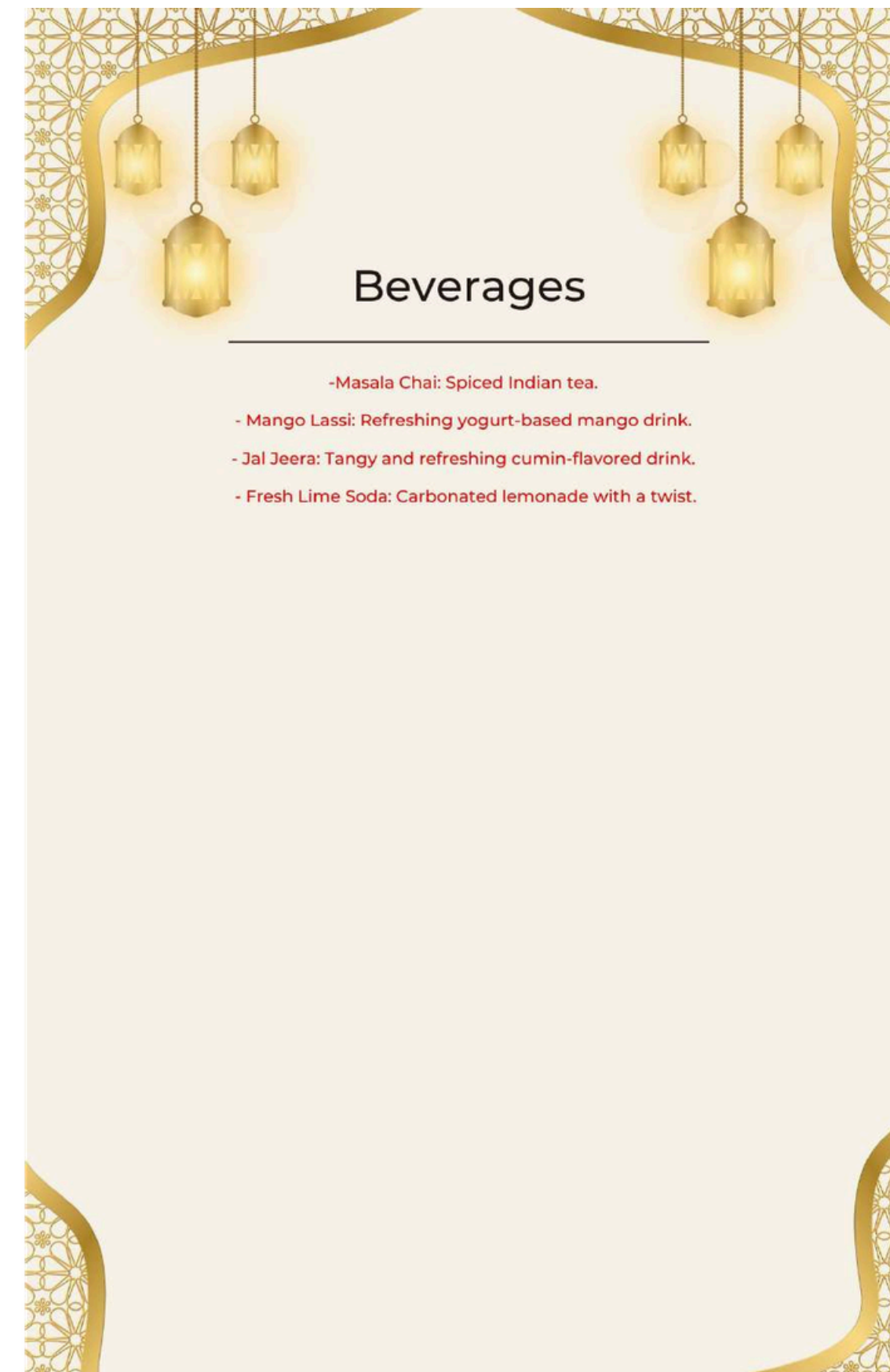
(A refreshing mix of seasonal fruits tossed with lemon juice, chaat masala, and a hint of mint.)

Chaat World

Enjoy exploring the diverse flavors of Indian chaat!

- 1. Pani Puri Variations:**
 - Classic Pani Puri
 - Dahi Puri (with yogurt)
 - Masala Puri (with spiced mashed potatoes)
 - Ragda Puri (with spiced white peas curry)
- 2. Papdi Chaat Assortment:**
 - Classic Papdi Chaat
 - Papdi Chaat with Aloo (with potatoes)
 - Papdi Chaat with Chana (with chickpeas)
 - Papdi Chaat with Dahi (with yogurt)
- 3. Aloo Tikki Chaat Creations:**
 - Classic Aloo Tikki Chaat
 - Aloo Tikki Samosa Chaat (with samosas)
 - Aloo Tikki Chole Chaat (with spiced chickpeas)
 - Aloo Tikki Papdi Chaat (with crispy papdis)
- 4. Samosa Delights:**
 - Samosa Chaat (with chana masala and chutneys)
 - Samosa Ragda Chaat (with spiced white peas curry)
 - Samosa Aloo Chaat (with mashed potatoes and chutneys)
 - Samosa Papdi Chaat (with crispy papdis and chutneys)
- 5. Dahi Vada Selections:**
 - Dahi Vada (lentil fritters in yogurt)
 - Dahi Vada Chaat (with chutneys and spices)
 - Dahi Vada Samosa Chaat (with samosas)
 - Dahi Vada Pani Puri (with pani puri ingredients)
- 6. Bhel Puri Specials:**
 - Traditional Bhel Puri
 - Mumbai Bhel Puri
 - Corn Bhel Puri (with sweet corn kernels)
 - Chana Bhel Puri (with chickpeas)
 - Paneer Bhel Puri

Chaat World Menu....

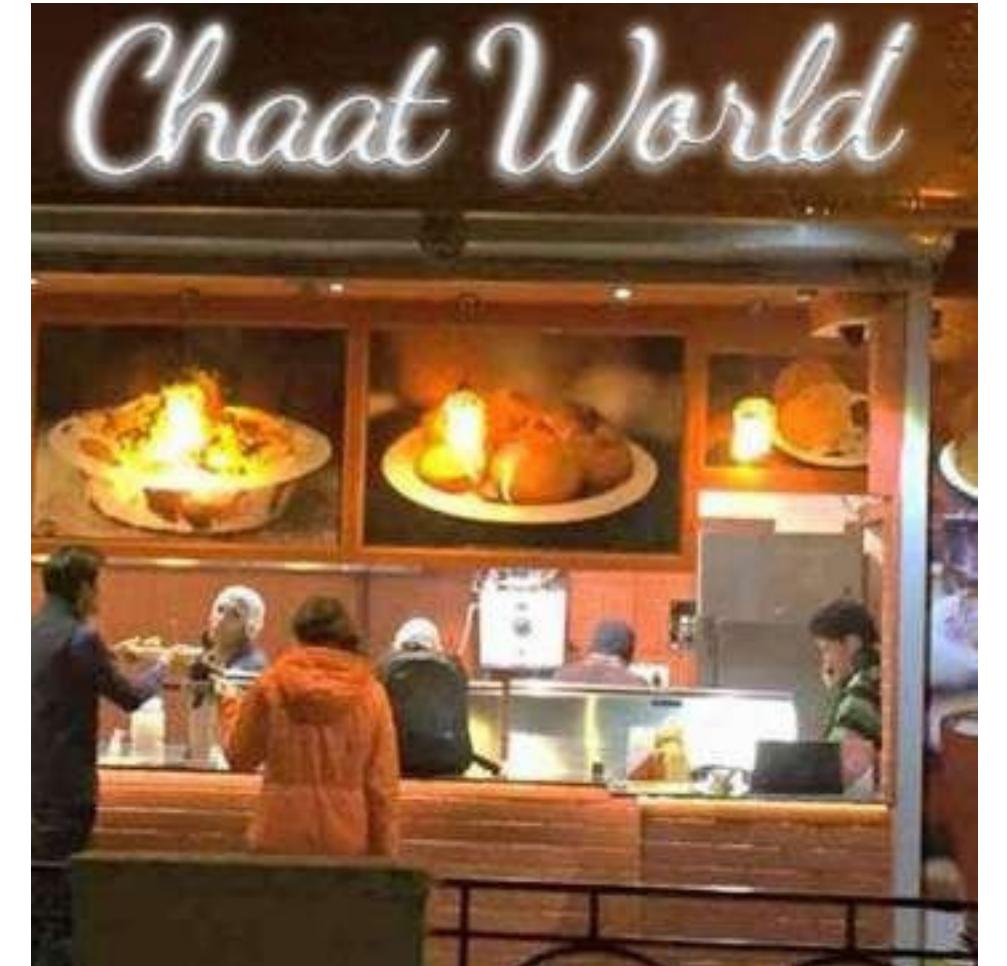


FRANCHISE DETAILS

- ROYALTY : 7%
- MARKETING : 5%
- FRANCHISE FEE : Rs. 5 LAKHS
- TRAINING FEE : Rs.50000/-
- PROPERTY LEASE : 5 YEARS
- MIN. AREA REQUIREMENT : 200-500 sq.ft.
- SETUP COST : 15-35 LAKHS
- BILLING & SOFTWARE MACHINE : Rs.50000/-
- GST : ADDITIONAL



CHAAT WORLD PICTURES...



CONTACT

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**THANK
YOU!**

