

CHAAT WORLD

Restaurants

Contact Us

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www.ubfoody.com



What is Chaat World

Chaat World refers to a popular category of Indian street food known as "chaat." Chaat is a term used to describe a variety of savory snacks typically found in India, Pakistan, and Bangladesh. It is a quintessential part of Indian cuisine and is widely enjoyed by people of all ages. Chaat World is known for its vibrant flavors, tangy taste, and diverse textures. It usually consists of a combination of ingredients such as crispy fried dough wafers (papdi), boiled potatoes, chickpeas, onions, yogurt, tamarind chutney, mint chutney, and a blend of various spices. These ingredients are skillfully combined to create a delightful balance of sweet, sour, tangy, and spicy flavors.

There are numerous types of chaat available in Chaat World, each with its own unique combination of ingredients and regional variations. Some popular varieties include pani puri (also known as golgappa or puchka), bhel puri, sev puri, dahi puri, aloo tikki, papdi chaat, and samosa chaat, among many others. Each variety has its own distinct taste and presentation, but they all share the common theme of being delicious and satisfying street food snacks.



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.







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



03

High-Quality Ingredients

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

04

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.









High Temperature Cooking Method







Eco-Friendly Packaging

Chaat World Menu....



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.)

Rai 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 Bhaii (A spicy mix of mashed vegetables served with buttered pav (bread rolls).

Sev Puri Varieties: - Classic Sev Puri Masala Sey 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....



Dahi Puri (Small puris filled with a mixture of potatoes, chutneys, and yogurt.)

Katori Chaat (Edible bowls made of fried dough filled with a variety of chaat ingredients.)

Paneer Tikka Chaat (Grilled paneer (Indian cottage cheese) marinated in spices, served with chaat toppings.)

Samosa Chaat (Samosas (deep-fried savory pastries), Chana masala, Tamarind chutney, Mint chutney, Yogurt, Chopped onions, Chopped cilantro.)

Aloo Chaat (Cubed boiled potatoes, Tamarind chutney, Mint chutney, Chaat masala, Chopped onions, Chopped tomatoes, Chopped cilantro, Sev.)

Kachori Chaat (Kachoris (deep-fried stuffed bread), Chana masala, Tamarind chutney, Mint chutney, Yogurt, Chopped onions, Chopped cilantro, Sev



Beverages

-Masala Chai: Spiced Indian tea.

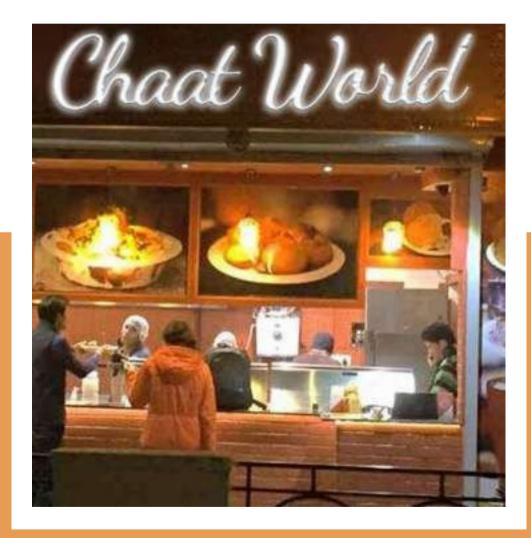
- Mango Lassi: Refreshing yogurt-based mango drink.
- Jal Jeera: Tangy and refreshing cumin-flavored drink.
- Fresh Lime Soda: Carbonated lemonade with a twist.



CHAAT WORLD PICTURES...









THANK YOU;

And See You Next Time



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