



चाटपाटा

• • S T O R I E S • •

B Y N A T H U S

ESTD 1939

TASTE - TIMELESS - TRADITION



Your Culinary Partner for Unforgettable Events

Chatpata Stories By Nathus – A Legacy Reinvented

For over 85 years, Nathu Sweets has been a beloved name in Indian households – a symbol of authenticity, tradition, and unmatched taste. Established in 1939, we've built our reputation on serving timeless flavors with the highest quality ingredients, warm hospitality, and a commitment to excellence.

Now, we are proud to bring that same heritage and heart to a new experience – Chatpata Stories By Nathus.

Whether you're planning a grand wedding, an intimate celebration, a corporate gala, or a festive gathering, Chatpata Stories by Nathus is here to elevate your events with culinary craftsmanship backed by 85 years of trust.

From traditional Indian delicacies to innovative fusion menus, every dish is curated with precision, passion, and the legacy of Nathu's in every bite.

AT THE BAR

MOCKTAILS

OUR MOCKTAILS ARE MADE USING NATURAL INGREDIENTS AND FRESH FRUITS

AAM PANNA MOJITO

A REFRESHING TWIST ON THE CLASSIC AAM PANNA!

KALA KHATTA COOLER

A STREET-SIDE FAVORITE TURNED ELEGANT!

NIMBU MASALA SODA

A TIMELESS INDIAN CLASSIC, REIMAGINED.

WATERMELON COOLER

WATERMELON MUDDLED COOLER

SHIKANJI SPRITZER

THE TRADITIONAL SHIKANJI WITH A MODERN TWIST!

JAMUN GINGER FIZZ

FRESH JAMUN (BLACK PLUM) JUICE MIXED WITH GINGER, LEMON, AND SODA WATER FOR A TANGY, EARTHY, AND SLIGHTLY SPICY SIP

LYCHEE JALJEERA DELIGHT

A ZESTY FUSION OF TANGY JALJEERA AND SWEET LYCHEE, SERVED CHILLED FOR A REFRESHING BURST OF FLAVOR.

AERATED DRINKS

DIET COLA

COLA

SPRITE

ORANGE

SODA & TONIC WATER

CANNED JUICES IN GLASS

PINEAPPLE

CRANBERRY

ORANGE

MANGO

LYCHEE

STRAWBERRY

GUAVA



SALADS

INDIAN SALADS

MIXED MASALA KACHUMBER SALAD

Cubes of greens tossed with Indian herbs, lemon juice and seasoning

BHUNA MATTAR CHANNA CHAAT

Bhuna Indian salad, age old recipe

GARDEN FRESH SALAD

Tomato, Cucumber, Radish, Carrots

PYAAZ KA LACHCHA

Accompaniments: Lemon Wedges, Green

Chilies and Vinegar Onions

A display of assorted pickles

MODERN SALADS

GREEN MANGO SALAD

Raw mango strips mixed with fresh vegetables, spices, and peanuts offering a sweet and tangy flavor

BEET ROOT AND ASSORTED LEAVES & DILL

Fresh assorted leaves, beetroot in Balsamic vinaigrette

PACHADI (RAITA-STYLE SALAD)

Yogurt-based salad from South India, prepared with vegetables like cucumber, carrot, or ash gourd and tempered with curry leaves

GREEK SALAD

Lettuce, red onions, cucumber, feta cheese, olives & capers tossed in olive oil vinaigrette

SOUP

All soups will be served with fresh toppings and ingredients along with breads dinner sticks and butter chaplets along with the following bread display

- CREAM OF BROCCOLI & ALMOND SOUP
- TOMATO BASIL
- CREAM OF TOMATO/ MUSHROOM
- LEMON CORRIANDER SOUP
- TOMATO DHANIYA SHORBA
- VEGSWEET CORN SOUP

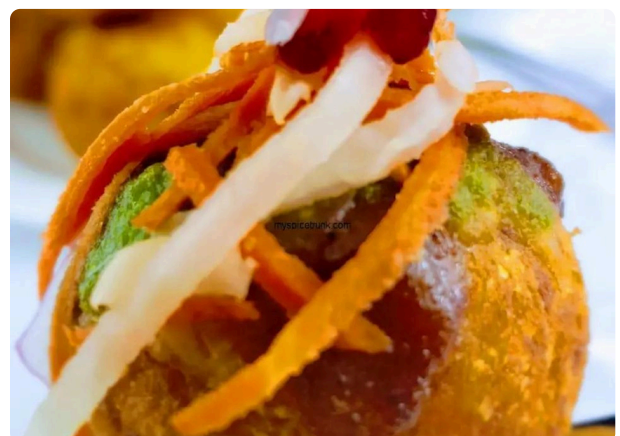
RAITA

DAHI BHALLE

BEETROOT RAITA

PLAIN RAITA

ACCOMPANIMENTS: Anar, Burned garlic, Cucumber, Onions, Tomato, Bhuna Jeera, Kala Namak, Pudhina ki Chutney, Saunth



PURANI DILLI KI CHAAT

CHATPATE GAPPE

Crispy, hollow puris filled with a tangy tamarind water, spicy chickpeas, and a refreshing mint chutney, creating an explosion of flavors.

DILLI KI DAHI PAPDI

Soft, melt-in-the-mouth bhallas topped with crisp papdis, drizzled with tangy tamarind chutney, cool yogurt, and a sprinkling of spices for a symphony of textures and flavors in every spoonful.

PALAK KI PESHKASH

Crispy spinach leaves dipped in a spiced batter, fried to perfection, and topped with cooling yogurt, tangy chutneys, and a sprinkle of pomegranate seeds for a delightful mix of crunch, creaminess, and freshness.

CHATPATA PANEER CHEELA

A savory, golden-brown pancake made from chickpea flour, seasoned with spices and herbs, and cooked to crispy perfection. It's light, nutritious, and bursting with flavor.

SHAHI ALOO TIKKIS

Golden-fried potato patties with a crisp outer layer and a soft, flavorful center, served with a medley of chutneys and a sprinkling of chaat masala for that perfect balance of spicy, tangy, and savory.

RAJAON KI CHAAT RAJKACHORI

A giant, crispy puri filled with an assortment of spiced chickpeas, tangy yogurt, chutneys, and a mix of crunchy sev, creating a burst of flavors and textures in every bite.

KEBAB-E-ROOMALI

Succulent and smoky soyaa kebabs wrapped in a paper-thin, soft roomali roti. Enhanced with tangy chutneys, crunchy onions, and a hint of spice, this is a handheld delight that offers an explosion of flavors with each bite.

CHOWPATTY KI CHATPATI BHEL

A delightful mix of puffed rice, sev, fresh veggies, tangy tamarind chutney, and a hint of lime, all tossed together for a light, crunchy, and refreshing snack that's full of flavor.

MATARA KE SAATHI KULCHE

Soft and fluffy kulchas paired with a hearty, spiced matara curry, creating a comforting dish that's rich in flavor and perfect for any time of the day.

PAV-E-ZAIKA

A delicious medley of mashed vegetables simmered in aromatic spices, served with hot, buttery pav. Bursting with flavours and loved by all ages, it's the ultimate comfort food for any celebration or gathering.

LADDOO-E-DILLI

Crispy lentil fritters topped with grated radish, tangy chutneys, and a squeeze of lime—every bite is a perfect mix of crunch, spice, and zest.

DILLI KI FATEH KACHORI

Crisp kachoris topped with spicy-tangy aloo, dahi, and chutneys come together in a bold, flavour-packed bite. A legendary chaat that brings the soul of Purani Dilli straight to your plate!

CHATORI TAWA ALOO PESHKASH

Crispy potato cubes tossed with a blend of tangy and spicy chutneys, cooked on a tawa for that perfect char. Sprinkled with chaat masala and garnished with fresh coriander, this dish is a delightful medley of flavors and textures.

DAL-E-KHAAS WITH BISCUITY ROTI

A velvety smooth yellow lentil preparation, mildly spiced and topped with a tempering of ghee and crisp bits. Served alongside a crisp, flaky biscuit to scoop up every mouthful of this comfort food favorite.

BITES BEFORE THE FEAST

INDIAN

MIRCH KA PANEER TIKKA

Paneer cubes marinated with red chillies, pickle spices and grilled in tandoor

PANEER & PAPAD MASALA FINGER

Spicy Paneer Batons stuffed with masala and deep fried

BROCCOLI MAWA KEBAB

Flowers of broccoli marinated with Malai, grilled on charcoal grill

ALOO NAZAQAT

Potato Barrels stuffed with cottage cheese, Cashewnuts, caraway seeds
Pomegranate

DUM FRIED IDLI

Excellent combination of masala with freshly steamed idlis

SHAHI SOYA KE TIKKE

Succulent chunks of soya marinated with curd and grilled on charcoal

DAHI KE KEBAB

Yogurt based 'melt in the mouth'
Rajasthani kebabs

QABULI TIKKI

A Chick Pea, Onion & Green Chilly Patty
Served with spicy Chutney

LUCKNOW KE VEGETABLE GALOUTI KEBAB

Served with Green Chutney

PALAK AUR ANAR KI TIKKI

Melt in the mouth spinach tikki with anar stuffing

HARA BHARA KEBAB

A crunchy green bite of goodness – spicy, herby, and totally snack-worthy!

ORIENTAL

CHILLI BASIL COTTAGE CHEESE

Cottage cheese wok tossed in chilli Schezwan spices, basil and aromatic seasoning

CHILLI HONEY CRISPY LOTUS STEM

Crispy fried lotus stem tossed with honey and dry red chillies

PANKO CRUSTED THAI DRAGON ROLLS

Served with sweet chili sauce

GOLDEN FRIED BABY CORN

Served with sweet chili sauce

CRISPY MUSHROOM WONTONS

Seasoned mushroom stuffed in filo wraps turned into butterfly shape – deep fried

CRISPY VEGETABLES SALT & PEPPER

Seasonal veggies tossed in chopped onion, garlic and Chinese spices

MIDDLE EASTERN & EUROPEAN

HERB CHEESY MUSHROOM

Golden fried sandwiched mushroom delight stuffed with duo cheese

CHEESE AND JALAPENO CIGAR ROLLS

Finger sized filo rolls stuffed with Jalapenos and cheese duo served with spicy mayo

ASSORTED GOURMET CROSTINIS

Cream cheese and caramelized onions
Tomato & basil
Ingredients served on a sliced toasted Italian baguette

SPINACH & CORN RICOTTA TART

The appetizer from the French cuisine, baby spinach cooked with ricotta cheese & cream on savory tart

WILD MUSHROOM VOL-AU-VENTS

Bite size flaky vol au vent shells stuffed with fresh mushroom, shitake & porcini mushroom sauce and served hot

MINI HUMMUS PITA CUPS

Mini cups with hummus dip & paprika served with pita triangles

MUGHLAI CUISINE

DILLI-STYLE PANEER MAKHANI

Paneer makhni is basically a Punjabi preparation & is one of the most famous dishes in India

ZAFRANI MALAI KOFTA

Dry fruit stuffed tender kofta cooked in rich gravy made of cashew nuts

KURKURI BHINDI

Crispy fried shredded ladyfinger strips

SOYA KEEMA WITH MATTER

Fresh Green peas steamed and tempered with soya keema

MATTAR METHI MALAI

Green peas cooked in fenugreek flavored cream and Indian spices

GOBHI ADRAKI

Cauliflower stir-fried with ginger, onion & tomato flavored with Indian spices

HING ACHARI ALOO

Achari aloo Deep fried potatoes tempered with pickle spices

DAL BUKHARA

Maa ki dal simmered on slow fire and tempered with garlic, green chilies, tomato puree with white butter

TANDOORI TASHAN PANEER

Paneer cubes stir-fried with crunchy capsicums and onions in a spicy tomato masala – smoky, bold, and full of rustic charm. A North Indian favorite straight from the kadhail!

MUSHROOM MASALA MELA

Juicy mushrooms and sweet green peas simmered in a comforting onion-tomato gravy. A fusion of earthy flavors and creamy textures – a winter classic that hugs your soul.

SABZIYON KA MILAN

An explosion of seasonal vegetables tossed with mild spices, ginger, and ghee – this colorful curry brings the whole farm to your plate in true Indian tradition.

RAJMA RASILA

Plump red kidney beans slow-cooked with tomatoes, ginger, and home-style masalas. Served best with steamed rice and a dollop of ghee – a comfort meal like no other!

KADHI PATAKHA

A curd-based tangy curry with golden besan pakoras, seasoned with hing, jeera, and dry red chillies. This old-school Rajasthani-Punjabi kadhi brings home to your heart.

NAZAKAT-E-KOFTA

Soft koftas made of paneer and khoya, bathed in a rich, creamy cashew-based gravy. Fit for kings and queens – this is royalty served with a naan!

DESI ZAIKA CHOLE

Robust chickpeas simmered overnight with secret spices, ginger juliennes, and anardana. Tangy, spicy, and deeply satisfying – the soul of Punjabi streets.

MAKKI DI ROTI, SAAG DA SWAG SHAKKAR AND MAKHAN (Seasonal)

Slow-simmered sarson ka saag, bursting with mustard greens and desi ghee tadka, served with rustic makki ki roti



THE RICE AFFAIR

MASALA KATHAL BIRYANI

Basmati rice layered with kathal and biryani masala, dum cooked and served in a deggh

SUBZ DEGH BIRYANI

Basmati rice layered with vegetables and biryani masala, dum cooked and served in a deggh

MIRCHI KA SALAN

Hyderabadi style rich cashew curry goes best with biryani

METHI MALAI PULAO

A rich and aromatic rice preparation infused with fresh fenugreek leaves, simmered in a creamy malai blend with subtle spices.

Accompaniments: Burani raita, Dahi ki chutney, Laccha pyaaz

INDIAN CLAY OVEN

MISSI ROTI

Special Bengal gram flour bread

TANDOORI ROTI

Whole wheat Indian bread baked in charcoal tandoor

PLAIN NAAN / BUTTER NAAN

Fresh Indian bread made from refined flour cooked in charcoal tandoor

STUFFED KULCHA

Amritsari style bread stuffed with potatoes, sabut dhaniya, anardana etc.

LACCHA PRANTHA

Layered whole wheat Indian bread

MIRCHI PARANTHA / PUDINA PARANTHA

Layered whole wheat buttered bread topped with red chilly / mint powder



LIVE STATIONS

LIVE DIMSUM STATION

Dimsum is a Cantonese preparation as small bite sized parcels with variety of fillings. These flavorsome dumplings are steamed live before the guest and served

FOUR SEASONS SUI MAI

HOISIN PEANUT & TOFU DUMPLING

CRYSTAL SCHEZWAN VEG DUMPLING

SERVED WITH: Black bean dip, Chili soya, Fermented chili paste

LIVE SOUTH INDIAN STATION

Mumbai Masala Dosa
Schezwan Chaat Dosa
Chilli Cheese Dosa
Masala dosa

IDLI : Thatte, Podi, Rava, Fried Mini Idlis

MEDU VADA

UTTPAM

Cheese Burst Uttapam
Classic Veggie Uttapam
Pav Bhaji Uttapam

SERVED WITH: A lentil-based vegetable stew, Coconut chutney, Red chili coconut chutney, Coconut coriander chutney

LIVE PIZZA STATION

MARGHERITA

A classic with tomato, mozzarella & basil

PROVENZALE

Assorted peppers, olives, onion, tomato sauce and mozzarella

PERI PERI GARDEN

Seasonal veggies with peri peri mayo, Mozzarella & Cheddar

ACCOMPANIMENTS: Chili flakes, Italian spices, mustard sauce and tomato sauce



LIVE STATIONS

LIVE LEBANESE STATION

FALAFEL

Fried patty with ground chickpeas, broad beans & Arabic spices

HUMMUS Ground chickpeas dip with tahini and sesame

BABA GHANOUSH Creamy & Smokey eggplant dip

TABOULEH Chopped coriander Arabic salad

TZATZIKI Garlic flavored Greek yogurt

LIVE- Mini pita pockets stuffed with falafel, hummus and Laban

SERVED WITH: Arabic pickled vegetables

ZAIKA-E-AWADH

Galouti kebabs is one of the jewels of the Awadhi bawarchikhana. The Nawab of Lucknow – Wajid Ali Shah lost his teeth and asked his rakabdars to prepare the worlds softest kebab.

RAJMA KE GALOUTI KE KEBAB

Melt in the mouth- rajma kebabs prepared on a mahi tawa

LUCKNOWI SUBZ GALOUTI KE KABAB

Melt in the mouth vegetable kebabs, delicately flavored with Awadhi spices and cooked on a mahi tawa

ULTE TAWA KA PARATHA

A traditional Muslim way of making parathas

TAKA-TAK-TAWA

LIVE- PANEER TAWA

Served with a choice of
Makhani gravy
Shahi gravy

LIVE- SUBZ TAWA TAKA-TAK

Karela, bhindi, potatoes, stuffed capsicum, and baigans on tawa with light gravy of raw tomato and yoghurt

STUFFED AMRITSARI KULCHA - LIVE

Fermented refined flour stuffed with potatoes, sabut dhaniya, anardana served with Pindi Chole

Served with- IMLI AUR PAYAZ KI CHUTNEY



LIVE STATIONS

Crispy Fries Station

A twist on poutine, the classic French-Canadian dish. Loaded fries are trending on social media and restaurant menus and we can see why! There's nothing more indulgent than fries with a cheesy sauce and yum toppings

MEXICAN SALSA FRIES

CHILLI GARLIC CHEESE FRIES



ASIAN WOK STATION

It's a live cooking station with choice of vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

Choice of Vegetables: Bok choy, Broccoli, zucchini, baby American corn, black mushroom, button mushroom, red & green cabbage, red, yellow pepper, bean sprout, black fungus, spinach, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

Choice of protein: Tofu, Sauces, Szechwan, Black Bean, Hot Garlic

Accompaniments: Crispy noodles, Golden fried garlic, Soy Sauce, Red chili paste, Chili Vinegar



ORIENTAL CUISINE

**TOFU, BELL PEPPERS, BROCCOLI,
CARROTS, CHINA CABBAGE IN LIGHT SOY GARLIC SAUCE**

VEGETABLE MANCHURIAN

HAND PICKED FRESH VEG IN THAI GREEN CURRY

VEGETABLE HAKKA NOODLES

STEAMED RICE

EUROPEAN CUISINE

LIVE- CHEESE STEAK WITH MUSHROOM & WINE SAUCE

Square of cottage cheese marinated in olive oil & seasoning, flavored with basil, finished to perfection on hot plate and served with mushroom & wine sauce

LIVE- EXOTIC GRILLED VEGETABLE

Thyme & garlic marinated exotic vegetable finished on cast iron pan

VEGETABLE AU-GRATIN

Seasonal Veggies baked in white sauce with cheese

SPINACH & RICOTTA CANNELLONI

Creamy baby spinach mixed with ricotta stuffed inside durum wheat sheet

PATATE CREMA DI ERBA CIPOLLINA

Grilled potatoes tossed with herbs and chives and topped with a cream cheese parsley dressing

FUCACCIA BREAD AND ROLLS

LIVE PASTA STATION

Choice of Pasta: Penne, Fusilli

Choice of Sauces: Alfredo, Arabiata and Pink Sauce

Accompaniments (Based on availability)

Fresh Basil Leaves, Cherry Tomato, Mushrooms, Pink And Green Peppers, Black Peppers, Zucchini, Carrots, Blanched Spinach, Bell Peppers, Sun-Dried Tomatoes, Baby Corn, Green & Black Olives, Crushed Dried Red Chilly, Fresh Single Cream, Parmesan Cheese, Extra Virgin Olive Oil, Dried Oregano, Brown Garlic, Fresh Garlic, Broccoli



DESSERTS

INDIAN

JALEBI RABRI

RABRI KESARI

SHAHI PHIRNI IN KASORAS

BADAAMI MOONG DAL HALWA

CHENNA PAI

TILLA KULFI- ROSE, KESAR PISTA

STUFFED GULAB JAMUN

LIVE- MILK CAKE KI KHURCHAN

GAJAR HALWA

RASMALAI RABRI

CHOICE OF ICECREAMS

CHOOSE ANY 2

CHOCOLATE CHIP

VANILLA

MANGO

BUTTER SCOTCH

STRAWBERRY

CONTINENTAL

CHOCOLATE GOOEY WARM PUDDING

TIRAMISU - SERVED IN SHOT GLASSES

BANOFFEE PIE

STRAWBERRY CHEESE CAKE SQUARES

STRAWBERRY SWISS ROLL

BISCUIT CRUMBLE TRIFLE PUDDING

CARAMEL PROFITEROLES

BLUEBERRY CHEESECAKE SQUARES

PINEAPPLE UPSIDE DOWN CAKE BITES

VELVET CHOCOLATE MOOSE IN CUPS

VANILLA MANGO PANNA COTTA IN CUPS

APPLE MAPLE WALNUT PIE

LEMON CURD MOUSSE CAKE IN CUPS



CATEGORIES

CATEGORY	SILVER	GOLDEN	PLATINUM
Soups	1	2	3
Salads	4	6	8
Yoghurts	1	2	3
Rice	1	2	3
Snacks	4	6	8
Main Course	4	6	8
Chaat	3	4	6
Desserts	2	4	6
Breads	4	4	6
Beverages	3	3	4
Mocktails	NA	4	7
Shakes	NA	NA	4
Fresh Fruits	NA	4 Indian Fruits	4 Indian + 4 Imported



STATIONS AT EXTRA COST

GELATO / ICECREAM STATION
ELABORATE PAN DISPLAY
FRESH FRUIT COUNTER
DELHI-6 CHAAT COUNTER
TEA / COFFEE STATION
HEALTHY / VEGAN / GLUTEN FREE STATION

SERVICES

STANDARD INCLUSIONS:

FOOD
SERVICE PERSONNEL
CROCKERY
CUTLERY
GLASSWARE
SERVICE

ALL TRANSPORTATION COSTS INCLUDED
TAXES EXTRA- 18% GST / 5%
CONFIRMATION OF THE FUNCTION AGAINST 50% ADVANCE

KINDLY PROVIDE WITH :

AREA FOR KITCHEN & WASHING AREA
TOP COVERED AND ALL MASKED KITCHEN
BUFFET TABLES & LOW HEIGHT TABLES FROM
TENT/DECOR PERSON
ELECTRICITY POWER POINTS (IN KITCHEN AREA AND
BUFFET AREA)
WATER SUPPLY IN KITCHEN AREA

CONTACT US

Mohit Gupta: 9717999353
Shruti Sawhney: 9810021504

RETAIL OUTLETS

2, Sunder Nagar Market, New Delhi
C 67, DDA Sheds, Pocket A, Okhla
Industrial Estate, New Delhi 110020



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