

चलपटा

.. STORIES ..

BY NATHUS

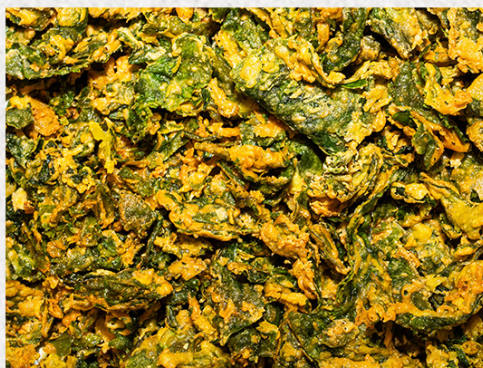




FROM **OLD DELHI'S**
BUSTLING LANES



COMES A **TASTE**
THAT STILL SPEAKS
THE **CITY'S LANGUAGE.**



THIS ISN'T JUST
CHATPATA FOOD.
THESE ARE **STORIES**,
SERVED HOT.



IN GOOD COMPANY

Over the years, we have had the privilege of partnering with some of India's most respected corporations, government institutions, luxury hospitality brands, and industry leaders. Each collaboration reflects a shared commitment to excellence, trust, and the pursuit of creating experiences that are both meaningful and memorable.

From corporate gatherings and large-scale celebrations to bespoke events and curated guest experiences, our work is defined by meticulous attention to detail, seamless execution, and an unwavering focus on quality. The enduring relationships we have built stand as a testament to the confidence our clients place in us, time and again.

Chosen by leaders.

Remembered by guests.

Celebrated through experiences that leave a lasting impression.



STORIES THAT STAY

Thoughtfully crafted moments, told with a touch of chatpata charm.



DELHI

Inspired by the bustling bazaars and timeless food lanes of Delhi, this selection brings together iconic street delicacies steeped in tradition. A vibrant medley of bold spices, layered textures, and cherished flavours, elevated with a refined, contemporary touch.



KHAU GALLI STORIES

Fateh Ki Kachori

Crisp stuffed kachori with a flavorful spiced filling

Dryfruit Chaat

Premium dry fruits tossed with tangy chaat seasoning

Golgappe

Crisp puris served with spiced water, chutneys and fillings

Bhalla Papdi Chaat

Lentil dumplings with papdi, yogurt and signature chutneys

Palak Patta Chaat

Crispy spinach leaves layered with yogurt and chutneys

Moongdal Cheela

Savory lentil pancake with mild spices

Rajkachori

Stuffed kachori topped with yogurt, chutneys and crunch

Bhelpuri

Puffed rice tossed with chutneys, herbs and sev

Moonglet

Soft lentil pancake finished with butter and spices

Aloo Tikki

Golden potato patties served with curd and chutneys

Tawa Aloo Chaat

Tossed potatoes with spices and chutneys on a hot griddle

Street Style Kathi Roll

Stuffed flatbread roll with savory fillings and sauces

Ram Ladoo

Lentil fritters topped with radish and fresh chutney

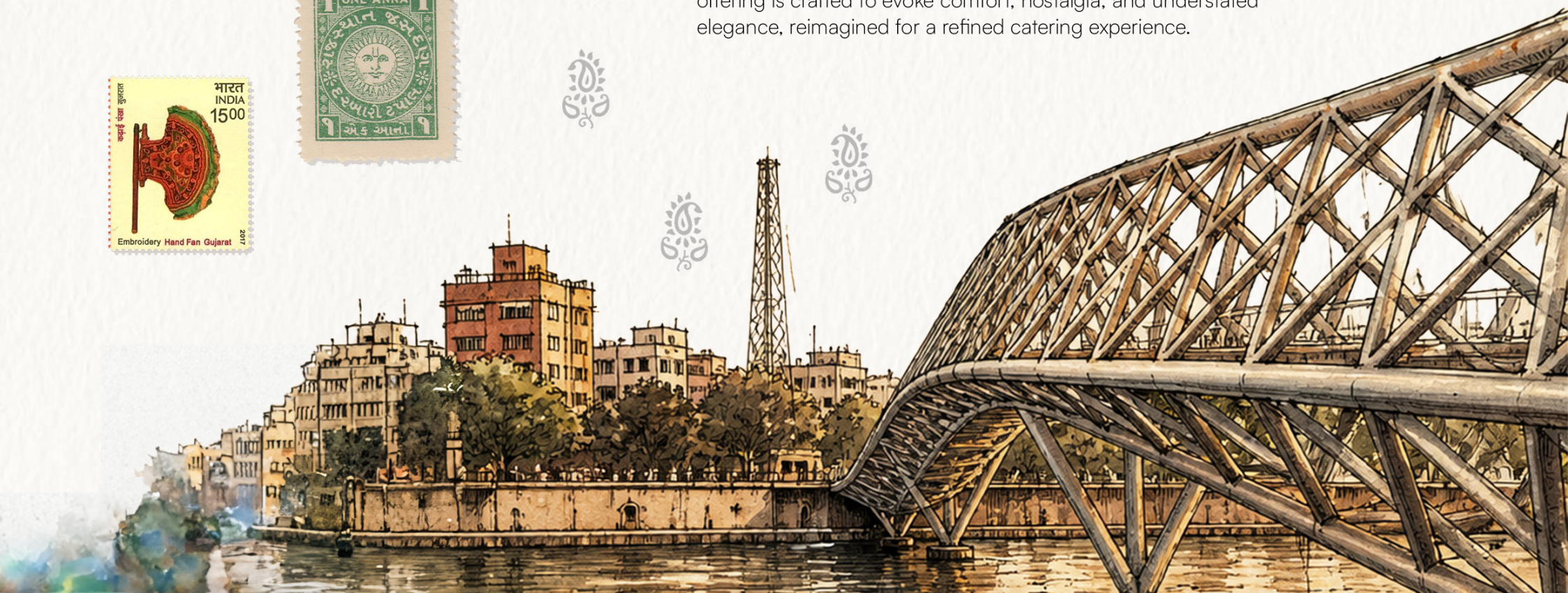
Matara Kulcha/Kachori

Spiced white peas curry with soft kulcha bread

GUJARAT



Rooted in the warmth of Gujarat's kitchens and its vibrant snacking culture, this curation brings together beloved regional specialties that balance subtle sweetness with gentle spice. From light, steamed delicacies to richly textured farsan, each offering is crafted to evoke comfort, nostalgia, and understated elegance, reimagined for a refined catering experience.



ANNAPURNA SELECTION

Dabeli

Spiced potato filling in a soft bun, layered with chutneys, peanuts and sev

Khaja Sev Puri

Crisp puris topped with chutneys, potatoes and crunchy sev

Dhokla Chaat

Soft dhokla topped with chutneys, sev, and fresh seasoning

Kharik Ki Chaat

Chopped dried dates tossed with tangy spices and chutneys

Farsaan Ki Chaat

Assorted farsan tossed with yogurt, chutneys, and spices

Fafda Jalebi

Crisp fafda paired with warm syrupy jalebi

Khamani

Soft crumbled lentil snack tempered with mustard seeds and curry leaves

Panki

Delicate rice batter pancakes steamed between banana leaves

Khandvi Chaat

Delicate khandvi layered with chutneys and crunchy toppings

Handwo

Savory baked lentil cake with a crisp crust and soft interior

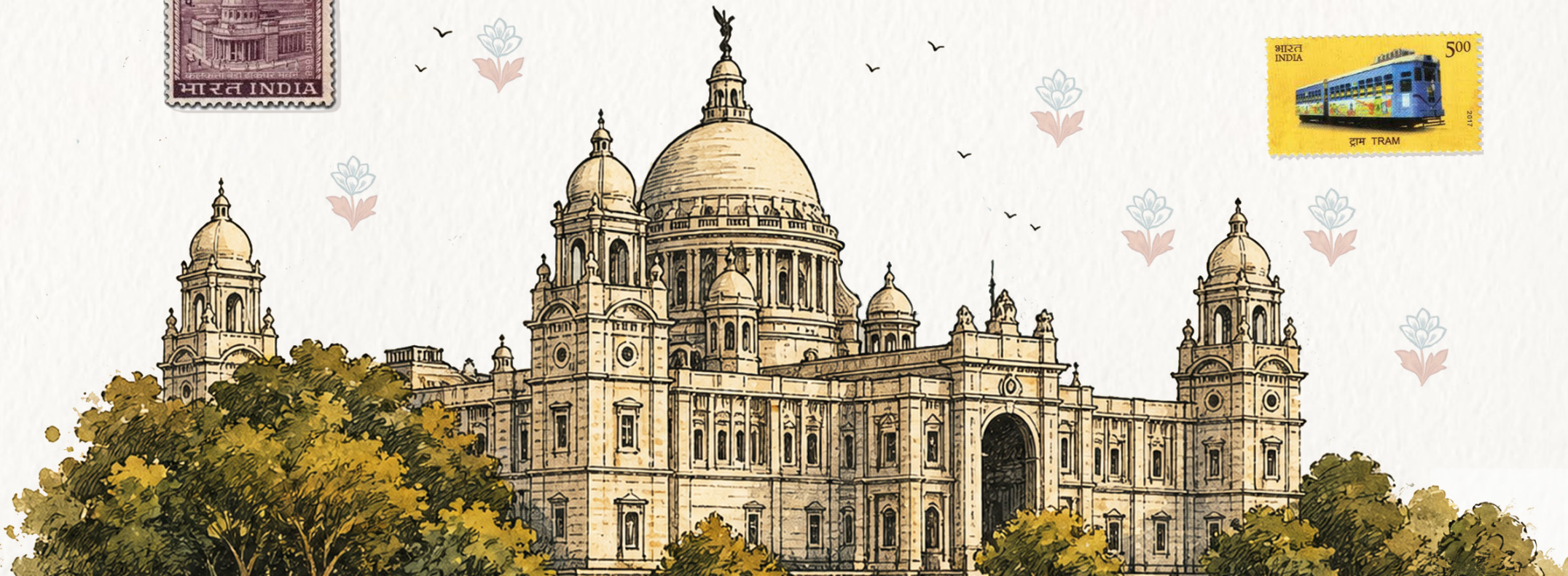
Ragda Pattice

Potato patties served with white pea curry and signature chutneys

KOLKATA



Echoing the charm of heritage addas and bustling food corners of Kolkata, this selection reflects the city's deep-rooted love for flavour and finesse. A seamless blend of tang, spice, and subtle sweetness defines each bite, where iconic street favourites meet comforting classics. Thoughtfully presented with a refined touch, it brings Kolkata's rich culinary soul to a contemporary catering experience.



THE KOLKATA TABLE

Puchka

Crisp puris filled with spiced tamarind water, potatoes, and chickpeas

Churmur Chaat

Crushed puchka mixed with chutneys, spices and fresh herbs

Jhal Muri

Puffed rice tossed with mustard oil, spices, peanuts and herbs

Ghugni Chaat

Spiced yellow peas curry finished with onions and tangy chutneys

Club Kachori

Flaky kachori served with a mildly spiced potato accompaniment

Dahi Gujia Aur Papdi Ki Chaat

Stuffed gujia with papdi, yogurt and chutneys

Aloo Tikki With Dum Aloo

Crisp potato patties paired with spiced dum aloo

Street Style Kathi Roll

Stuffed flatbread roll with savory fillings and signature sauces

Chena Dahi Vada

Soft chena dumplings in creamy yogurt with mild seasoning

Churaa Mattar Ki Chaat

Flattened rice with green peas, lightly spiced and tempered

Lake Dum Aloo

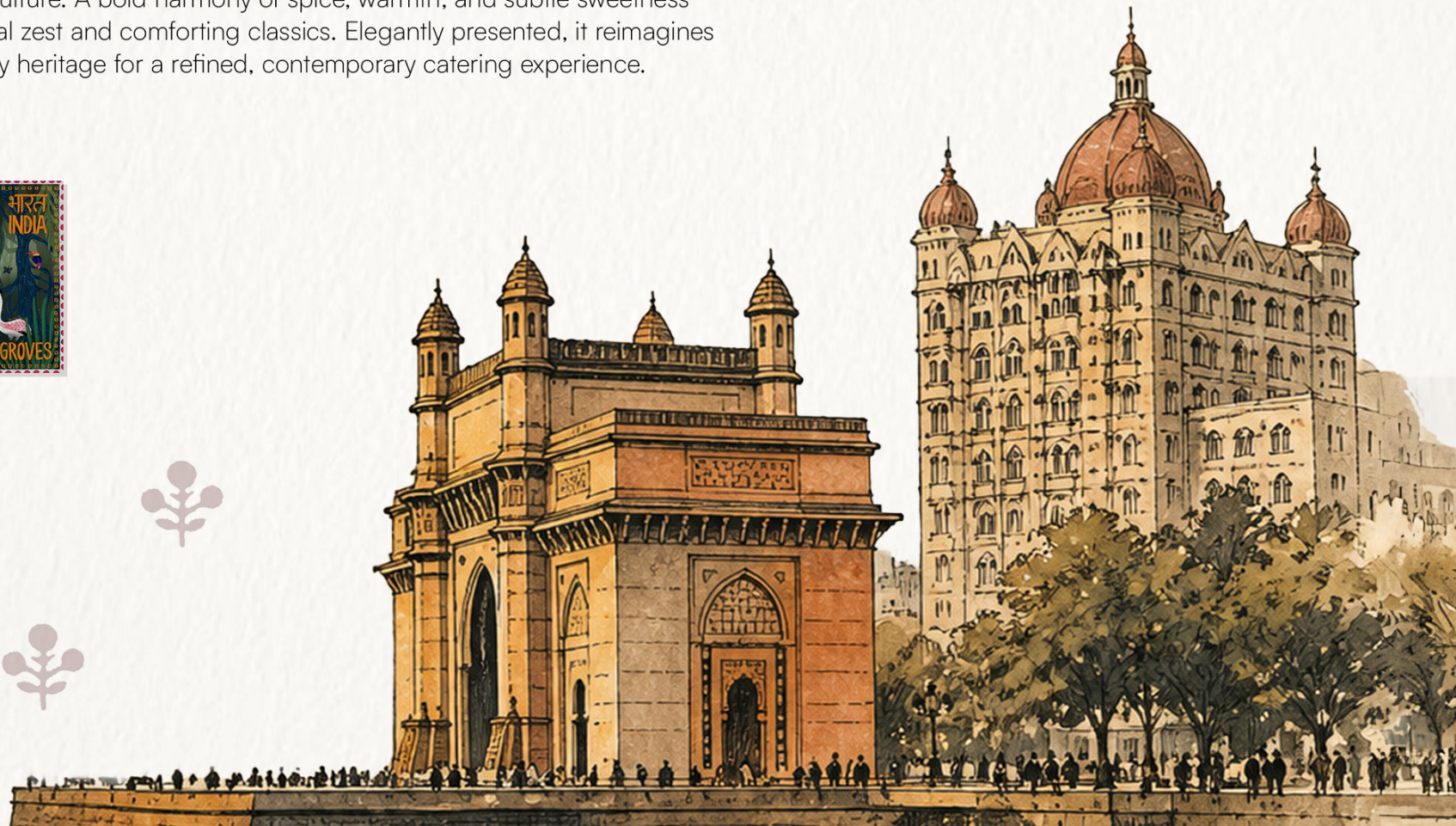
Baby potatoes simmered in a rich, spiced gravy

Samosa Chaat

Crushed samosa layered with yogurt, chutneys aromatic spices

MAHARASHTRA

Rooted in Maharashtra's vibrant spirit, this selection reflects its bustling streets and traditional khandwal culture. A bold harmony of spice, warmth, and subtle sweetness brings together coastal zest and comforting classics. Elegantly presented, it reimagines the state's rich culinary heritage for a refined, contemporary catering experience.



BOMBAY BITES

Paani Puri

Crisp puris filled with spiced water, potatoes and tangy chutneys

Pav Bhaji

Spiced vegetable mash served with buttered pav

Misal Pav

Sprouted lentil curry topped with farsan, served with pav

Vada Pao

Spiced potato fritter in a soft bun with chutneys

Chana Chaat

Tangy chickpea chaat finished with fresh herbs and spices

Sev Batata Puri

Crisp puris topped with potatoes, chutneys, and fine sev

Malai Chaat

Delicate creamy chaat with subtle sweetness and light textures

Bhel Puri

Puffed rice tossed with chutneys, vegetables and crunchy sev

Bombay Sandwich

Layered sandwich with chutneys, vegetables and mild spices

Dahi Golgappe

Crisp golgappes filled with yogurt, chutneys, and flavorful toppings

Sev Papdi

Crisp papdi topped with potatoes, chutneys and fine sev

Panki

Soft rice batter pancakes steamed in banana leaves

Bombay Bhel

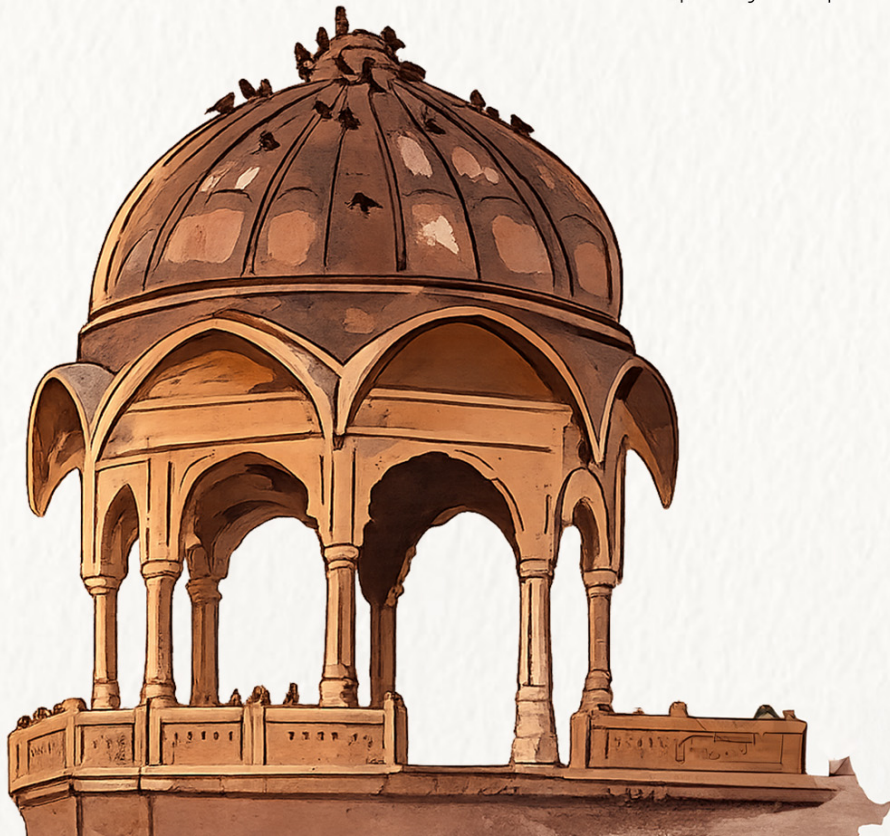
Puffed rice tossed with chutneys, vegetables and crunchy sev

Taka Tak Tawa Pulao

Spiced rice tossed on a hot tawa with vegetables and butter

RAJASTHAN

Inspired by the royal grandeur of Rajasthan, this selection brings together the soulful flavors of its rich culinary traditions. From the warmth of age-old recipes to the vibrant spirit of its culture, every element reflects elegance, indulgence, and authentic hospitality. Thoughtfully crafted and beautifully presented, it offers a contemporary interpretation of Rajasthan's timeless gastronomic heritage.



RAJPUTANA CLASSICS

Moong Dal Pakori

Crisp lentil fritters seasoned with traditional spices

Kanji Vada

Soft lentil vadas soaked in tangy mustard-flavoured kanji

Boondi Chaat

Spiced boondi tossed with chutneys, herbs, and tangy seasoning

Mirchi Bada

Stuffed green chillies coated in gram flour batter and fried crisp

Daal Baati Churma

Rustic baati served with dal and sweet churma

Dahi Kachori

Flaky kachori finished with yogurt and signature chutneys

Jodhpuri Pyaaz Ki Kachori

Flaky kachori filled with a spiced onion mixture

Samosa Chaat

Crushed samosa topped with yogurt, chutneys, and spices

Rajkachori

Flaky kachori finished with yogurt and signature chutneys

Sev Tamatar Chaat

Tangy tomato-based spicy snack topped with crunchy sev

Kadi Kachori

Crisp kachori served with flavorful traditional kadhi

SOUTH INDIA

Inspired by the timeless kitchens and vibrant tiffin culture of South India, this selection celebrates a harmony of comforting flavours, aromatic spices, and delicate textures. From crisp, golden favourites to soulful regional specialties, each offering is thoughtfully crafted to capture authenticity with a refined, contemporary presentation.



DAKSHIN DELICACIES

Hyderabadi Toast

Crisp toast layered with spiced toppings and regional flavours

Dosa Style Chilla

Savory lentil pancake inspired by classic dosa flavours

Thatte Idli Gunpowder

Soft thatte idli served with spiced podi seasoning

Jaali Dosa

Thin, net-style dosa with crisp texture and delicate flavour

Pizza Dosa

Crisp dosa topped with vegetables, cheese, and signature sauces

Malabar Parantha

Flaky layered flatbread with a soft, buttery texture

Masala Vada

Spiced chana dal fritters with a crunchy texture

Vada Sambhar

Traditional lentil fritters with a crisp exterior and soft centre

Keerai Vada

Spinach and lentil fritters fried until crisp

Bhutte Ki Kees

Grated corn delicacy tempered with spices and herbs

Khopra Pattice

Crisp potato patties stuffed with sweet-spiced coconut filling

Gardu Ki Chaat

Fried yam tossed with spices, chutneys and fresh herbs

Sabudane Ki Khichdi

Tapioca pearls tempered with peanuts and mild spices

Medu Vada

Savory lentil doughnuts with a crisp golden finish

Podi Idli

Bite-sized idlis tossed in aromatic spiced podi

Cheese Stuffed Paniyaram

Soft paniyarams filled with molten cheese

Mini Uttapam

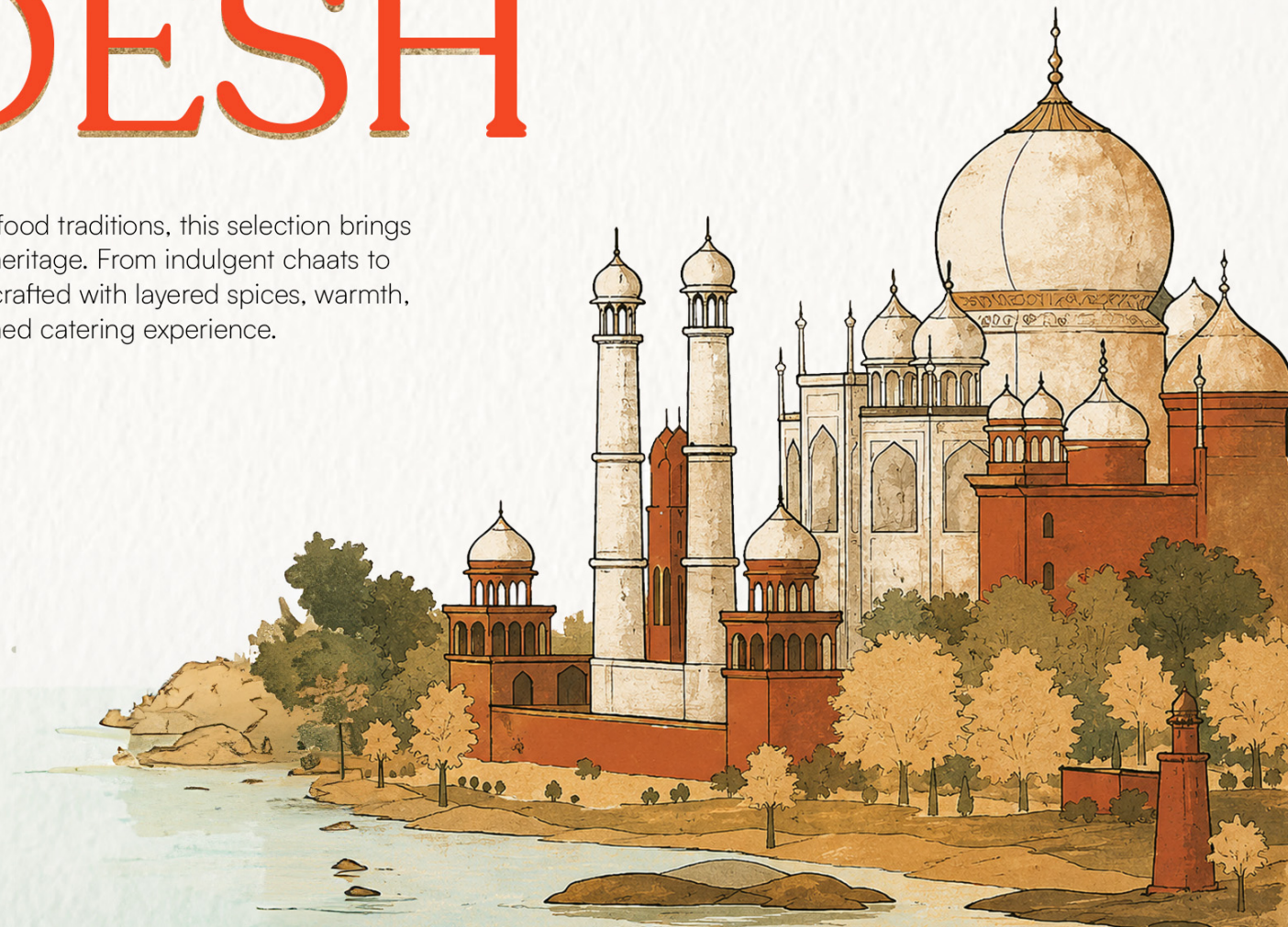
Mini rice pancakes topped with fresh vegetables

Dosa Station

Live counter featuring freshly prepared signature dosas

UTTAR PRADESH

Inspired by the royal kitchens and vibrant street food traditions, this selection brings together timeless delicacies rich in flavour and heritage. From indulgent chaats to comforting regional favourites, each offering is crafted with layered spices, warmth, and authenticity, elegantly reimagined for a refined catering experience.



THE AWADHI SPREAD

Muradabadi Dal With Biscuity

*Light spiced lentil preparation served
with crisp savoury biscuits*

Kathi Kebab With Roomali Roti

*Succulent kebabs paired with
soft roomali roti*

Shakarkandi

*Sweet potatoes seasoned with
spices and fresh citrus*

Batashe

*Crisp puris served with spiced
water and tangy fillings*

Agra Ka Bhalla-Tikki

*Combination of bhalla and crisp
potato tikki with chutneys*

Agra Special Dahi Bhalle

*Soft lentil dumplings layered with
yogurt and chutneys*

Banarasi Tamatar Chaat

*Tangy tomato chaat finished with
aromatic spices and crisp toppings*

Malai Cheeni Toast

*Toast layered with sweet cream
and delicate sugar coating*

Kachori Subzi

*Flaky kachori served with
spiced potato curry*

Baati Chokha

*Rustic wheat baati paired
with smoked vegetable chokha*

Agra Ka Bhalla

*Soft lentil dumplings topped with
yogurt and signature chutneys*

Basket Chaat

*Crisp edible basket filled with
flavorful chaat toppings and chutneys*

Matar Chaat

*Spiced green peas preparation finished
with herbs and tangy seasonings*

FUSION GOURMET BITES

Multigrain Chilla

Savory multigrain pancake with wholesome flavours and crisp texture

Crunchy Peanut And Watermelon Chaat

Refreshing watermelon paired with crunchy peanuts and tangy seasoning

Palak Beetroot Cheela

Savory spinach and beetroot pancake with delicate spices and vibrant flavours

Roasted Millet Bhel

Crisp puris served with spiced water and tangy fillings

Quinoa Noodle Chaat

Fusion-style quinoa noodles finished with bold chaat flavours

Ragi Papdi Chaat

Crisp ragi papdi topped with yogurt and signature chutneys

Airfried Beetroot Chaat

Beetroot tossed with spices and finished with a crisp texture

Bhaji Croissant

Buttery croissant filled with spiced bhaji preparation

Thai Bhel

Asian-inspired bhel with fresh herbs, sauces, and crunchy textures

Kulcha Canape

Bite-sized kulcha topped with flavorful chaat-inspired fillings

Jackfruit Chilla

Savory jackfruit and lentil pancake with aromatic spices

Mexican Chilla

Fusion lentil pancake layered with Mexican-inspired flavours

Burrata Chaat

Creamy burrata paired with tangy chutneys and crisp elements

Avacado Sev Puri

Crisp puris topped with avocado, chutneys and sev

Avacado Golgappe

Golgappes filled with avocado and flavorful spiced fillings

FLAVOURS OF TRADITION

Chole Bhature

Fluffy bhature served with rich and spiced chickpea curry

Amritsari Kulche With Chole

Stuffed kulchas paired with flavorful chole

Aloo Bedmi

Spiced potato curry with traditional bedmi puri

Palak Chole Chawal

Spinach-infused chickpeas served with steamed rice

Soya Keema With Roomali Roti

Beetroot tossed with spices and finished with a crisp texture

Fruit Kulia

Fresh fruits filled with tangy masala blend

Nagori Halwa Poori

Crisp nagori puri served with traditional suji halwa

Agra Parantha Counter

Live counter featuring freshly prepared stuffed paranthas

THE LIVE KITCHEN

Live Sushi

Freshly handcrafted sushi prepared with premium ingredients

Tepanyaki Counter

Interactive live grill featuring Asian-inspired specialties

Live Dimsum Counter

Steamed and pan-seared dimsums served fresh from the counter

Live Noodles – Udon, Yaki Soba, Hakka

Customised noodle preparations tossed live with signature sauces

Pasta Station

Live counter featuring freshly prepared gourmet pastas

Wood Fired Pizzas

Artisan pizzas baked in a traditional wood-fired oven

LIVE SWEET AFFAIR

Tilla Kulfi

Traditional kulfi finished with rich toppings and regional flavours

Roller Kulfi

Hand-rolled kulfi prepared live with indulgent flavours

Phirni Station

Slow-cooked creamy phirni served with traditional garnishes

Assorted Burfi Station

Selection of handcrafted burfis in classic and premium flavours

Rabri Falooda

Creamy rabri layered with falooda and chilled sweet accents

Nano Jalebi With Rabri

Mini crisp jalebis paired with rich saffron rabri

Kheer Station

Live serving of classic slow-cooked kheer varieties

Gulab Jamun Station

Warm gulab jamuns served with rich syrup and accompaniments

Motichoor Boondi Parfait

Layered dessert with motichoor, cream and sweet textures

Halwa Station

Live counter featuring assorted traditional halwa preparations

Rasmalai Station

Soft saffron-infused rasmalai in chilled sweetened milk

Gujiya Station

Traditional gujias filled with sweet khoya and dry fruits

24/7 COMFORT COUNTER

Tea Stall

*Freshly brewed teas served
with comforting accompaniments*

Toast Station

*Assorted buttery toasts
prepared with classic toppings*

Maggi Station

*Live counter featuring customised
Maggi preparations*

Tea Stall

*Freshly brewed teas served
with comforting accompaniments*

Bun Maska

*Soft buns layered with rich
butter and served fresh*

Signature Iced Teas

*Refreshing chilled tea infused
with classic flavours*

Baarish Wale Pakode

*Crisp assorted fritters inspired
by monsoon favourites*

Frankie Rolls

*Soft rolls stuffed with savory
fillings and signature sauces*

Desi Momos

*Indian-style momos served with
bold chutneys and seasonings*

Baarish Wale Pakode

*Crisp assorted fritters inspired
by monsoon favourites*

Cookies And Savouries

Assorted baked cookies and savoury bites

Jam Bun

Soft buns filled with sweet fruit preserve

Burger Station

*Customisable burgers layered with
flavorful fillings and sauces*

Waffles And Crepes

*Freshly made waffles and crepes
with sweet toppings*

Nachos And Salsa

*Crisp nachos served with
house-made salsa and dips*

Coffee Station

*Freshly brewed coffees served
with classic accompaniments*

Waffles And Crepes

*Freshly made waffles and crepes
with sweet toppings*

Fries Station

*Crisp golden fries served with
signature seasonings and dips*

Sandwich Station

*Freshly prepared gourmet
sandwiches with assorted fillings*

चाटपाटा

.. STORIES ..
BY NATHUS



Let us bring generations of culinary excellence to your next celebration.

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Dietary requests & Jain options
(no root vegetables) available on request.
Menu items may vary seasonally and can
be customized. All food is prepared to
food safety & hygiene standards.