

CHATOPRIS

By

mishri

Discover More Delicacies
Our Savouries & Chaat



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Gujarat

ki galiyon se

Patra Chaat

(Served in Duna)

Rice Panki with Lasan Ni Chutney

(Served in Banana Leaf)

Mandvi Ni Double Roti

(Authentic Kutchi Dabeli)

Kutchi Kadak

Dahi Dhokla Chaat

Khakhara Chaat

Kashi

ka kinara

Bittu Ki Aloo Tikki

(Aloo Ki Tikki Served with
Khatti Mithi Chutney Served in Kullad)

Nataraj Ke Dahi Bhalle

(Served in Kullad)

Chotelal Ke Mashoor Mung Dal

(Served with Ghee N Bhuna Jeera Masala)

Banarasi Chana Kachodi Chaat

(Mini Kachodi Served with
Chana & Aloo ki Subji)



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Banarasi Tamatar Ki Chaat

(Aloo And Attar Stuffed Tamatar Cooked in
Desi Ghee on Tawa)

Banarasi Palak Patta Chaat

Chandani Chowk

se dill tak

Daulat ki Chat

Lala Babu ke Mashoor Samosa Chaat

Gadbad ki Chaat

Hiralal ke Kanji Wada

Chana Palak Chawal

(Layered in a Kullad-Chana Topped with Chawal,
Palak and Garnished with Crushed Nachos and Onion)

street of **Agra**

Agra Ki Tikki

(Served in Bread Cups)

Aloo Tikki

Paneer Tikki

Matar Tikki

Agra ka Cheese Cheela

(Served with South & Chutney)



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street of
Ambala

Ambala Ke Gol Guppe
(with 6 Flavours)

Atta, Suji or Moongdal Gol Guppa
(Pudina / Hing / Kalimirch / Orange / Kevra / Amrood)

street of
Kolkata

Chagani Club Kachodi
(Served with Yogurt Covered Aloo Bhujiya,
Namkeen and Sweet Chutney)

Kolkata Ghugni Chaat
(Famously Knows as Ragda Served with Sweet Chutney)

Idli Manchurian

street of
Mumbai

Ragda Patties

Bhel Puri

Sev Puri

Dahi Puri

Amchi Mumbai Pav Bhaji
(Bhaji Served with Onion and Melting Butter Pavs)

Mumbai Vada Pav



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Specialty

Mains

Kaccha Aloo & Palak Patta Chaat

(Bhaad Ka Bhunna)

Crispy Aloo and Palak patta with Imli Wala Kaccha Aloo, Chana, Chutney Aloo and Dahi Pakoda

Almora Roasted Aloo Chaat

Aloo Laccha Roasted Stuffed with Masala Dal and Matar, Served with Choley, Salad and 3 Chutneys

Homemade Kulcha Burrito

Lakhnavi Ragra Tikki, Kaccha Aam Achar, Masala Onion and Chargrilled Pineapple Salsa

Club Kachodi Aloo Ki Subji

Small Stuffed Hing Daal Kachodis with Aloo Kalonji, Tomato Sabzi and Mirch ka Chaunk

Sadar Bazaar ke Chole Bhature

Pindi Chole, Annardaana Aloo, Amda Mirch ka Achar, Laccha Onion and Chutney Served with Paneer Wale Bhature

Kadhi Samosa

Hot Samosas Served with Burmese Style Kadhi, Chutney and Salad

Korma Parantha Tacos

Crispy Lentil Tacos Served with Butte ke Kees, Achari Shimla Mirch, Sour Cream and Sweet Chilli Chutney

Rawat Kachori Station

Aloo Pyaz Kachodi with Laal Chana Ghughni, Lahsun Kachdi Chutney, Chopped Onions, Green Chilli Achar and Moti Bhujija



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Diet *chaat*

Makhna Chaat

Shakarkand Ki Chaat

Sprouts Lentil Chaat

(Cumin Spiced Roast Masala, Pumpkin and Sage Yogurt)

Makhna Bhel

Jamun Chaat

Chana Chaat

Ananas Chhat

variety of Chutney

Date & Jaggery Chutney

Lahsun & Laal Mirch Chutney

Kothmir & Gathiya Chutney

Fruits Chutney



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Suggested *Menu*

Spicy Puchkas

(Moongdaal / Atta / Suji)

with Mineral Water Chatpata Pudina , Lehsun ka Pani,
Jaljeera Ka Pani, Jeera Ka Pani, Spicy Hing and
Meetha Orange Ka Pani

Fusion Aloo Tikki

(Stuffed Wasabi Peas and
Creamy Mushrooms in Baked Bread Cups)

Cheena ka Bhalla

(Served Chilled in Mason Jars)
with Beet Root ki Dahi ki Chaat

Pok Choy ki Chaat

(Batter Fried Pok Choy Leaves
Mixed with Saunth and Yogurt)

Moonglet

(Chef's Special Version of a Classic Omlette)

Lotten ke Chole

(Tawa of Lotten ke Chole with Cocktail
Samosas and Sakarkand Served in Mini Bucket)

Fusion Aloo Chaat

(Dum Sakarkand and Kamrak Fried with
Aloo Mattar, Served with Kiwi ki Chutney)

Achaari Paneer Quesadilla

(Served with Beet Root Raita)
Tortilla Bread Stuffed with
Nimboo Achaari Paneer and Papad Paneer

Bhaaji Station

(Choice of bhaaji) Thai Red Curry / Thai Green
Curry Served with Fresh Buttered Pav



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Desserts

Mawa jalebi

Roshan Ki Kulfi

Tender Coconut Sitabhog

Pista Balls in Almond Gravy

Mango Mujaffar

Gaund Badaam ki Bhel

Kumda mango Rasmalai




CHATORIS

Mishri A Sweet Shop

Akshar Chowk : GF/1-2, Earth Complex, Akshar Chowk,
Vadodara, Gujarat. | Call: +91 7574050707

Race Course: SB 1, Sidcup Tower, Race Course,
Vadodara, Gujarat | Call: +91 7574-050808

Cloud Kitchen: 11, Satyanarayan Industrial Estate,
Nr. Gorwa BIDD, Gorwa, Vadodara, Gujarat | Call: +91 7574050404
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