



KHOMCHA – SNACK CART

Aloo Tikki

A spiced stuffed potato patties griddled golden on a sizzling tawa

Pani Batase

Hollow semolina shells filled with spicy potato mash with tangy-sour mint water

Dahi Sounth Gujiya

Soft, pillowy gujyas are filled with a delicate mix of nuts and raisins dipped in fresh curd and sweet sounth

 Curated by
Gunjan Goela



MAIN COURSE

Vegetarian

Bharwan Gatte

Soft gram flour dumplings in a light curd-based gravy

Arbi Methi

Tender taro root (arbi) is gently cooked with fresh fenugreek leaves (methi) and mild spices.

Khatta Mitha Kadu

Seasonal pumpkin (kadu) is slow-cooked with jaggery and dried mango

Matar Pulao

Basmati rice cooked with green peas (matar) & whole spices

Non-vegetarian

Tali Machhli

Fresh fried river fish marinated with ginger, garlic, and a touch of mustard oil

Keema Tawa- Ulte Tawe ka Paratha

Flavourful keema with street-side tawa parantha

Murgh Biryani

A tender chicken slow-cooked in fragrant yakhni and layered with long-grain basmati rice

— BREADS —

Aloo-Bedmi *Coarsely ground whole wheat flour, stuffed with spiced urad dal paste, and deep-fried to crisp perfection. Accompanied with a Satvik potato curry.*

Tandoori Roti

Whole wheat dough and baked in a traditional clay tandoor

Baqar Khani

A flaky, layered bread enriched with ghee & lightly sweetened

ACCOMPANIMENTS

Methi ki Chutni

Made with fenugreek seeds (methi dana) blended into mildly spiced coarse paste

Paan

Fresh betel leaves with a mix of fennel seeds, gulkand (rose petal preserve) & aromatic spices

MEETHA – SWEETS

Phirni

A traditional rice pudding.

Bharwan Gulab Jamun

Soft, golden dumplings made from khoya, filled with nuts, raisins and saffron

Lauki Halwa/ Doodhi Halwa

Slow-cooked grated bottle gourd (lauki or doodhi) in milk and ghee.

THE
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EXPERIENCE 

₹ 1,300^{+5% GST}

Food Festival: Celebrating The Women Chef