



the  
**bhukkad**  
food book

## **SMALL BITES**

Start off your Bhukkad journey by ordering our small bites that are big on flavour.

## **BIG BITES**

Continue your experience by going all out on the big bites - remember, a true Bhukkad can't eat just one.

## **DRINKS**

Mandatory section for all the binge eating you intend to do - burp guaranteed!

## **DESSERTS**

We don't allow any true Bhukkad to leave without indulging in our mouth-wateringly, gobsmacking range of desserts.



**small bites**

# vada pav - classic

Vada Pav is Mumbai's hero street food - You can call it an indian burger - The vada is a spicy potato ball stuffed between pavs & layered with green chutney & sweet tamarind chutney.





## **vada pav - cheeseburst**

**Cheese Burst Vada Pav is a variation of the classic Vada Pav, with just one difference - The potato ball is stuffed with cheese, so when you take that first bite of the Vada Pav, you can feel gooey cheese ooze out in every bite.**

# vada pav - **schezwan**

Schezwan Vada Pav is a variation of the classic Vada Pav - This time - it is layered with our homemade Schezwan Chutney & crispy fried noodles.



A close-up photograph of two bread pakodas. The one in the foreground is cut in half, revealing a filling of paneer, corn, and cheese. The bread is golden-brown and crispy. The background is blurred, showing another pakoda and a white plate.

## bread pakoda

**Bread Pakoda is an all time favourite Indian Street Food dish - Stuffed with paneer, corn & cheese - Bread Pakoda is fried till perfection - crispy from outside, and soft from inside.**

# samosa

**Samosa is THE MOST FAMOUS Indian Street Food there is! Crispy triangular shaped snack stuffed with a spicy potato filling - Served with our homemade green chutney & sweet tamarind chutney - Samosa is best paired with a cup of Bhukkad Chai.**







## **bombay frankie**

Frankie is street food favourite from Bombay - It is a crispy paratha roll stuffed with choice of filling, our homemade spices, sour onions & lots of cheese.

# kanda **phool**

**Kanda means Onions - Phool means Flowers - Kanda Phool is our version of an all time favourite - Onion Rings with a twist. Rings of onions are coated in our special spices & aloo bhujia & fried until crispy. Served with green chutney & tomato ketchup.**





## **pizza on a puri**

**Pizza on a Puri is a Bhukkad Invention dish - small bite sized crunchy papdis are topped with pizza toppings, mozzarella & olives. Perfect bite sized dish to start your meal off.**

# inside out **vada pav**

A twist on the classic Vada Pav, but this time, Inside Out - It is literally a Vada stuffed Inside a Pav stuffed Inside a Vada.



# cheesy bites - **paneer/chicken**

**Cheesy Bites is Chef's Special invention where paneer/ chicken is tossed in homemade salsa, oregano & mozzarella & topped on sweet bakery roll breads & baked off until the cheese melts.**





**anda**

# bread aamlate

Bread Aamlate is a common man's breakfast dish, usually eaten on the way to work by many office-goers in India. It is a dish where a two slices of bread is wrapped inside a masala omelette - Medium spicy, made with onions, tomatoes, green chillies, served with green chutney & ketchup.



# aamlate pav

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# bhurji pav

Bhurji is a popular Indian scrambled eggs dishes, lightly spiced & served with two pavs - An all day favourite dish



# anda ghotala

Ghotala means Mix-Up - Anda Ghotala is a eclectic dish where grated boiled eggs are dunked in a homemade gravy of eggs & served with two butter pavs.



# akuri pav

Akuri is a popular Irani Favourite - It is a scrambled egg dish made with lightly sauteed onions, tomatoes, light spices & milk cream.



# desi shakshouka

Desi Shakshuka is our Indian take on the middle eastern famous dish - Shakshuka. The gravy is made with onions, tomatoes & indian spices & eggs are slowly cooked over the gravy & served with butter pavs.



# seekh kebab **aamlate**

Masala Omelette wrapped around two slices of bread & topped with our homemade seekh kebab pieces - It is one of our most popular egg dishes!





**chaat**



## sev puri

Sev Puri is a staple indian chaat dish - circular shaped crispy & crunchy papdis are topped with a spicy potato mixture - sprinkled generously with sev, onions & coriander - drizzled with green & sweet tamarind chutneys.

# corn chaat

Boiled Corn tossed in our special spices & lemon juice, mixed with chopped onions, tomatoes, chutneys & sev.





# rangeela **pani puri**

Pani Puri is THE NUMBER ONE Street Food dish eaten & loved by all Indians. Crispy Puris are stuffed with our special potato mixture & served with three different kinds of water - Spicy Green Water, Sweet Tamarind Water & a Sweet & Sour Mango water.



# cheese burst **pani puri**

Pani Puri is THE NUMBER ONE Street Food dish eaten & loved by all Indians. Crispy Puris are stuffed with our special potato mixture & served with three different kinds of water - Spicy Green Water, Sweet Tamarind Water & a Sweet & Sour Mango water.



# bombaiya **bhel**

**Bombay Bhel is a popular street style snack often available across beaches, road-sides & railway stations - Made with puffed rice flakes & mixed with boiled potatoes, chopped tomatoes, chutneys & papdi**



# ching chong **bhel**

**Ching Chong Bhel or Chinese Bhel is made with sliced cabbage, capsicum, onions & carrots tossed in Chinese sauces & spices, topped with crispy fried noodles.**



# jhal muri

Jhal means Spicy - Muri is Puffed Rice Flakes - Jhal Muri is staple street food of Kolkata - Mixed with a drizzle of mustard oil, chopped onions, tomatoes, cucumbers & peanuts - Its a spicy savoury chaat.



# chips ki chaat

Potato Chips are mixed with boiled potatoes, onions & tomatoes & tossed with chutneys - served exactly how served in Indian homes.



# chaat platter

Chaat Platter is combo dish where you get to experience our most popular chaat dishes in samplers - samosa, corn chaat, bhel, dahi batata puri, sev puri & tikki chaat.



# chole **samosa**

Mashed up Samosas mixed with a spicy chole gravy, this dish is further mixed with chopped onions, green chilles, chopped tomatoes & green coriander. Drizzled with our homemade green chutney, tamarind chutney & yoghurt.





# paapdi paapdi

Papdi Chaat is a dish made with roughly broken crunchy papdis - mixed with boiled potatoes, onions, tomatoes, green chillies - drizzled with green chutney, sweet tamarind chutney & yoghurt.



# chandni chowk **tikki chaat**

Chandni Chowk is a famous destination of food & shopping in Delhi - One of the popular dishes from Chandni Chowk is its Tikki Chaat - Crispy Potato Tikkis are fried & then roughly broken & mixed with our spicy chole, chutneys & yoghurt.





## **palak patta chaat**

**Palak Patta Chaat is a dish made with spinach leaves that are coated in our homemade spicy batter & fried until crispy - then mixed with our chole gravy, chutneys & yoghurt - topped with onions, tomatoes & sev.**

# dahi batata puri

Most popular chaat dish ordered on the menu because of its mild spice level - Round crispy puris are stuffed generously with a spicy potato mixture - Served on shot glasses filled with yoghurt & sweet tamarind chutney.



# **mast masala paapad**

Masala Papad is a perfect side-dish - Crispy flat papads are fried & topped with chopped onions, tomatoes, coriander & green chillies & sprinkled with our homemade spice mix.



A wooden tray filled with a variety of snacks. In the foreground, there are four triangular sandwiches on white bread, each topped with a green herb spread. Behind them are several fried items, including a long red one, a yellow one, and a white one. There are also some fresh vegetables like a green cucumber and a red pepper. Two small white bowls containing dark green and dark brown sauces are also present. A yellow rectangular box with the word "sandwiches" in bold black text is overlaid in the center of the image.

**sandwiches**

# mithibai grill sandwich

Mithibai Grill Sandwich is the most popular dish at The Bhukkad Cafe - originates from the famous Mithibai College - Stuffed with slices of boiled potatoes, cucumbers, tomatoes, capsicums - slathered with butter, chutneys, sandwich masala & lots of cheese - Grilled with butter until golden brown & crispy.



# chicken jungle sandwich

Soft boiled chicken mixed with our in-house green jungle masala & stuffed between slices of bread & grilled to perfection until crispy.





# chicken afghani sandwich

Soft boiled chicken mixed with our in-house afghani tandoori masala & stuffed between slices of bread & grilled to perfection until crispy.





## **dil dhadakne do**

**One of the most simple yet indulgent dish on the menu - Slices of bread is stuffed with milk chocolate, butter & nutella & grilled with butter until crispy.**



## aloo cheese toast

**Aloo Cheese Toast is an open sandwich - Slices of bread is topped with a spicy & tangy potato stuffing with grated cheese - Baked & rolled in sev - Served with green chutney & tomato ketchup.**

# bread pizza

A classic home style pizza - vegetarian & chicken options available.



# chilli cheese toast

Chilli Cheese Toast is a school tiffin favourite - slices of bread is topped with cheese, oregano, chilli flakes & green peppers & baked until crispy & gooey.



# thela wala sandwich

Thela is a hindi word for a cart - Thelwala sandwich is served on thelas in the streets of India - a simple cold sandwich with boiled potatoes, cucumbers, capsicums & chutneys - lathered with butter.



# sev puri sandwich

Sev Puri Sandwich is a mix between a Chaat & a Sandwich - Sev Puris are made & stuffed between sliced breads along with chutneys, butter & cheese - then grilled until crispy.



# oreo grilled cheese sandwich

Crushed oreos are blended with cream & stuffed between slices of bread & grilled with butter until crispy.







**big bites**

# kolkata chilli **chicken**

**Kolkata Chilli Chicken is our most popular dish - It is crispy fried boneless pieces of chicken tossed in chinese sauces - soft from inside - spicy & must have.**



# chau mean

Chau Mean is one of our most popular dishes - It is a street style garlicky noodles from the streets of Kolkata - served with Schezwan chutney.





## **momo mania**

**Most famous street food from the North East India - Momos are steamed dumplings with authentic North Eastern filling - available in Veg & Chicken - served with special momo schezwan chutney & peanut chutney.**

# mera wala maggi

**Maggi is an all time favourite dish made with our in-house special masala mix - made with onions, tomatoes, capsicums - top selling dish**



# chilli chicken pav

**Kolkata Chilli Chicken is made fresh & stuffed between soft buttered Pavs - served with extra pieces of chilli chicken & fried crispy noodles.**



# crispy chilli paneer

Crispy Chilli Paneer is made with fresh Malai Paneer, fried & tossed in chinese sauces - soft from inside & crispy from outside - spicy & must have.



# **fried** rice

**Fried Rice is an indo-chinese street style garlicky rice dish - made with cabbages, capsicums, veggies - served with Schezwan chutney.**





# triple schezwan **rice**

Triple Schezwan Rice is a popular indo-chinese street dish from Mumbai where fried rice & noodles are mixed & tossed with vegetables & sauces - served with gravy.



# aloo tikki **burger**

Aloo Tikki Burger is canteen special dish - an indian burger made with crispy aloo tikki, special mayo sauce, served with french fries & green chutney.



# chicken makhni **burger**

**Chicken Makhni Burger** is twist on the famous **Butter Chicken** - an indian burger made with shredded chicken in makhni gravy, special mayo sauce, served with french fries & green chutney.



# keema pav

**Most popular Iranian dish - Keema Pav is a must have - made with mutton mince & slow cooked with our in-house masalas, onions, tomatoes & served with butter pavs.**



# chowpatty wali pav **bhaji**

**Chowpatty is a very famous beach-side in Mumbai where Pav Bhaji is very popular - Bhaji is made in a gravy of mashed potatoes, tomatoes, onions, peas, cauliflower & lots of butter - served with butter pavs & chopped onions.**



# tu cheez badi hai **mast**

Well done french fries is tossed in our in-house cheese sauce & mixed with peri peri masalas & served in a beaker.



# fries - masala

Well done french fries tossed in our homemade masala mix.



# fries - **honey chilli**

Well done french fries tossed in our honey chilli sauce.





# fries - paneer **tikka**

Well done french fries tossed in our homemade masala mix & topped with paneer gravy.



# fries - **pizza**

Well done french fries tossed in our homemade masala mix & topped with pizza sauce.



# fries - chilli **chicken**

Well done french fries tossed in our homemade masala mix & topped with chilli chicken.



# jhumo nacho - maggi

Nachos are served & topped with our homemade cheese sauce, salsa sauce, olives, jalapenos & our added twist - topped with masala maggi.



# jhumo nacho - pav **bhaji**

Nachos are served & topped with our homemade cheese sauce, salsa sauce, olives, jalapenos & our added twist - topped with bhaji.



People make love to...

# jhumo nacho - **cheesy**

Nachos are served & topped with our homemade cheese sauce, salsa sauce, olives, jalapenos.



# raj-maa **chawal**

**Rajma Chawal is a popular gravy dish in most North Indian households - slow cooked kidney beans in a thick gravy of tomatoes - served over steamed rice.**



# pull out pav

Four pieces of pav is sliced & stuffed with mozzarella cheese, corn, paneer & herby garlicky butter & baked until the cheese is gooey.





# **pakwan dal** cups

**Famous Sindhi dish made with chana dal, layered with chutneys & onions & served with crispy pakwans.**



# dal makhni **shots**

**Famous Dal Makhni slow cooked & served in shot glasses, served with mini crispy parathas.**





## **bhukkad ka kukkad**

**Chef's special signature dish - chicken on bone is marinated overnight in tandoori masalas & grilled - With live smoking, this dish has a nice smoky authentic flavour.**

# mac n **tikka**

Mac n Tikka is a twist pasta dish - Half portion of the penne pasta is tossed in white sauce & the other half in makhni gravy.



# masala khichdi

Masala Khichdi is an everyday lunch dish in Indian households, made with rice, lentils & vegetables - served with ghee, dahi, papad & achar.



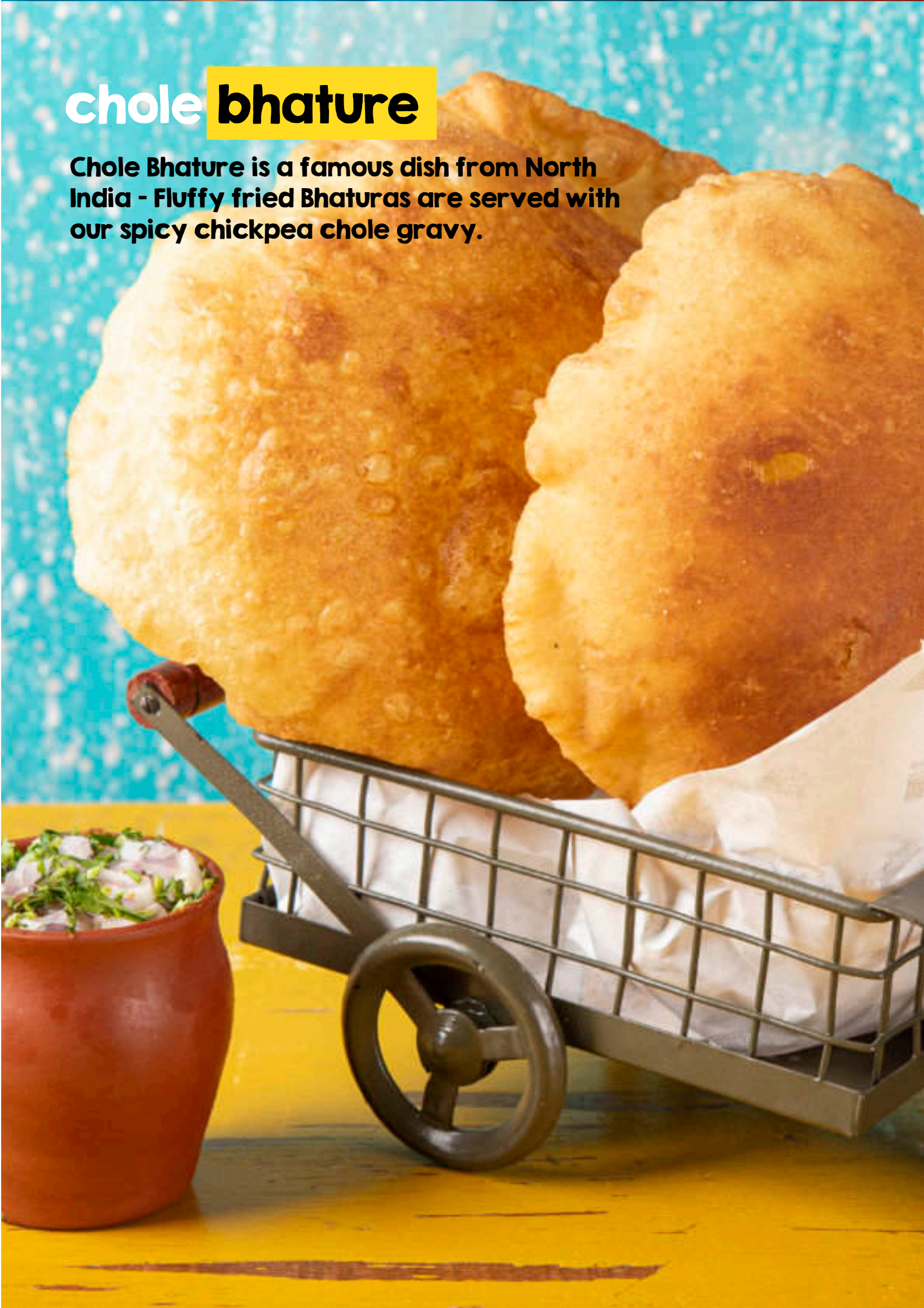
# railway curry **dabba**

Often eaten on railway stations in India - this is a lunch time favourite - served with roadside style gravy, rice or parathas & salad.



# chole **bhature**

**Chole Bhature is a famous dish from North India - Fluffy fried Bhaturas are served with our spicy chickpea chole gravy.**



# mathura ke dubki aloo & puri

Mathura is a small town in Uttar Pradesh in India - this dish is served with a spicy potato gravy & small fluffy & crispy puris.





# dilli ke mashoor chole chawal

Famous Delhi street style dish where spicy chole gravy is poured over steamed rice & topped with chutneys, papad & onion ringlets.



# ande ka funda **curry**

Street style egg curry made in a thick  
gravy of onions, tomatoes & indian spices.



# big bhukkad thali

Lunch Special Thali - contains chaat, chole, rajma, rice, paratha, veg or chicken gravy, dahi, papad, achar.



# lasooni dal **tadka**

Delicious Lentil recipe made with a tadka of butter & garlic & slow cooked in homemade masalas.



# martaban kukkad

Our special chicken curry made with onions, tomatoes, lots of ginger & garlic - slow cooked & tangy.



# **bhukkad butter kukkad**

**Classic Butter Chicken made in creamy makhni gravy with boneless chunks of chicken.**



# **bhukkad butter paneer**

**Classic Butter Paneer made in creamy makhni gravy with malai paneer cubes.**



# butter chicken sandwich

Bhukkad Invention dish where classic butter chicken is stuffed with cheese inside slices of bread & grilled with butter until golden & crispy.





# butter paneer sandwich

Bhukkad Invention dish where classic butter paneer is stuffed with cheese inside slices of bread & grilled with butter until golden & crispy.



# half fries **half rice**

Bhukkad Invention dish - half plate of fries & half plate of rice is topped with Makhni Sauce & cheese.



# butter chicken **maggi**

Bhukkad Invention dish where classic masala maggi is tossed in makhni gravy & chicken & topped with cheese.





## **butter paneer maggi**

**Bhukkad Invention dish where classic masala maggi is tossed in makhni gravy & paneer & topped with cheese.**



**curries  
&  
kebabs**

# the big bhukkad biryani

Succulent & juicy pieces of marinated chicken, mutton, egg or paneer slow cooked with our special aromatic & flavourful biryani rice.



# chicken dhansak

Popular Parsi dish made with soft chicken, pulses, green herbs & our homemade spices.



# bihari champaran **mutton**

Popular Street Dish from Bihar - Slow cooked mutton is tenderized with onions & our special spices in a clay oven.





# chur chur kulcha

Stuffed crispy kulchha tossed in garlic butter.



# naan **tacos**

Naan stuffed with Butter Chicken/Butter Paneer, topped with house salad mix, green chutney & cream.



# tunde kebab

Famous kebab from Lucknow, made with juicy, tender mutton mince & our secret spices.



# chicken shami kebab

Minced chicken & chana dal kebab, spiced with our secret technique for a light texture.





# murgh malai tikka

Succulent juicy chunks of chicken marinated with yoghurt & cream, brushed with butter.





## chapli kebab

Flattened minced mutton kebab, spiced & fried, served with vinegar onions.

# chicken ghee **roast**

Street style Mangalorean chicken roasted in spices & ghee.





# seekh kebab **dippers**

Minced & juicy chicken seekh kebabs served with our homemade mint chutney.



# paneer achari **tikka**

Cubes of Malai Paneer marinated in spicy & achari  
marinade & cooked with onions & capsicums.



# tandoori **roti**



butter naan





**drinks**

A vibrant, colorful teapot and two mugs filled with chai on a wooden surface. The teapot is light blue with a green handle and a lid, decorated with a colorful, stylized face. The mugs are yellow with black handles and feature a colorful, stylized fish design. The background is a blurred green and blue pattern.

**chai**

# chai

kadak



kesar elaichi



masala



adrak



cutting





green tea



# kettle combo - bun maska



# kettle combo - bhajiya

Four Cutting Glasses of Chai served with crispy onion bhajiyas.



# kettle combo - khaari

Four Cutting Glasses of Chai served with flaky khaari biscuit.



# kettle combo - **parle G**

Four Cutting Glasses of Chai served with Parle G Biscuit.



# kettle combo - makhana

Four Cutting Glasses of Chai served with roasted lotus seeds.





**coffee**

# mastani

Indian Cold Coffee, made with fresh milk & vanilla ice cream.



# hot chocolate

Hot Cocoa slow cooked with sugar & fresh milk.





# beat wali coffee

Churned Indian Coffee made with thick coffee foam & fresh milk.





**doodh**

# kesar badam doodh

Fresh Milk blended with saffron & almonds.



# pista doodh

Fresh Milk blended with pistachio.



# khajoori doodh

Fresh Milk blended with dates.



# chocolate doodh

Fresh Milk blended with chocolate.





**freakshakes**

**oreo**

**Thick Shake made with milk, ice-cream, crushed oreo biscuits, topped with whipped cream.**





# **gulkand**

**Thick Shake made with milk, ice-cream, rose jam, topped with whipped cream.**





## **bourbon**

**Thick Shake made with milk, ice-cream, crushed bourbon biscuits, topped with whipped cream.**

# rasmalai

Thick Shake made with milk, ice-cream, rasmalai, topped with whipped cream.



**ferrero**

**Thick Shake made with milk, ice-cream, crushed ferrero rochers, topped with whipped cream.**



# **brownie**

**Thick Shake made with milk, ice-cream, crushed brownie bits, topped with whipped cream.**



# banana

Thick Shake made with milk, ice-cream, bananas, topped with whipped cream.



# classic **vanilla**

Thick Shake made with milk & vanilla ice-cream, topped with whipped cream.



# kitkat

Thick Shake made with milk, ice-cream, crushed kit kats, topped with whipped cream.





# lotus

**Thick Shake made with milk, ice-cream, crushed lotus biscuits, topped with whipped cream.**





## jalebi

Thick Shake made with milk, ice-cream, crushed jalebis, topped with whipped cream.

A close-up photograph of a smoothie in a clear glass. The smoothie is light-colored and has a thick, frothy texture. It is topped with several slices of ripe banana. A black straw is inserted into the smoothie from the top left. The background is a soft, out-of-focus bokeh of warm colors, including yellow, orange, and purple. A bright yellow rectangular box is overlaid on the center of the image, containing the word "smoothies" in a bold, black, sans-serif font.

**smoothies**

# strawberry **banana**

Smoothie made with fresh yoghurt, strawberry & banana.



# kiwi strawberry

Smoothie made with fresh yoghurt, kiwi & strawberry.



# choco **banana**

Smoothie made with fresh yoghurt, chocolate & banana.



# banana peanut butter

Smoothie made with fresh yoghurt, banana & peanut butter.



# peach mango **banana**

Smoothie made with fresh yoghurt, mango, banana & peach.





# oats banana peanut **butter**

Smoothie made with fresh yoghurt, rolled oats & peanut butter.



A close-up photograph of a glass filled with a vibrant green liquid, likely a mojito. The drink is garnished with a lime wedge on the rim and a sprig of fresh mint. The background is a warm, textured surface, possibly a wooden table. A yellow rectangular box is overlaid on the center of the glass, containing the word "mojitos" in bold black text.

**mojitos**

# apna classic

Classic Lemon Mojito made with fresh lemons.



# very berry

Mojito made with mixed berries.



# papa don't peach

Mojito made with peaches.



# pagal **pineapple**

Mojito made with tangy pineapple.



# tropical **mango**

Mojito made with ripe mango.



# mera melon **watermelon**

Mojito made with fresh watermelon.







  
BOMEX

0

500 ml  
APPROX

**thanda**

100

400

200

300

300

200

# kokam

Tangy drink made out of kokum fruit with a sour & sweet flavour.



# khus

Tangy, green drink made out of khus, fruit with a sour & sweet flavour.



# aam panna

Tangy, green mango drink with a sour & sweet flavour.



# shikanji

Fresh lemon soda made with lemons & our in house masala.



# watermelon kala **khatta**

Fresh watermelon juice blended with kala khatta syrup & mixed with our home-made masala mix.



# punjabi lassi

Fresh thick yoghurt sweetened & mixed with cardamom powder.



# float

Scoop of Ice Cream on a soft drink.





# barfeeli **chai**

Cold Brewed Iced Tea



# amrud

Guava juice mixed with our homemade masala mix & spiced at the rim.



# indian ocean

Blue Curacao flavoured drink mixed with lemon & our homemade masala mix.





**desserts**



**desi meetha**

# jalebi

Famous indian spiral shaped sweet served hot with cold ice-cream.



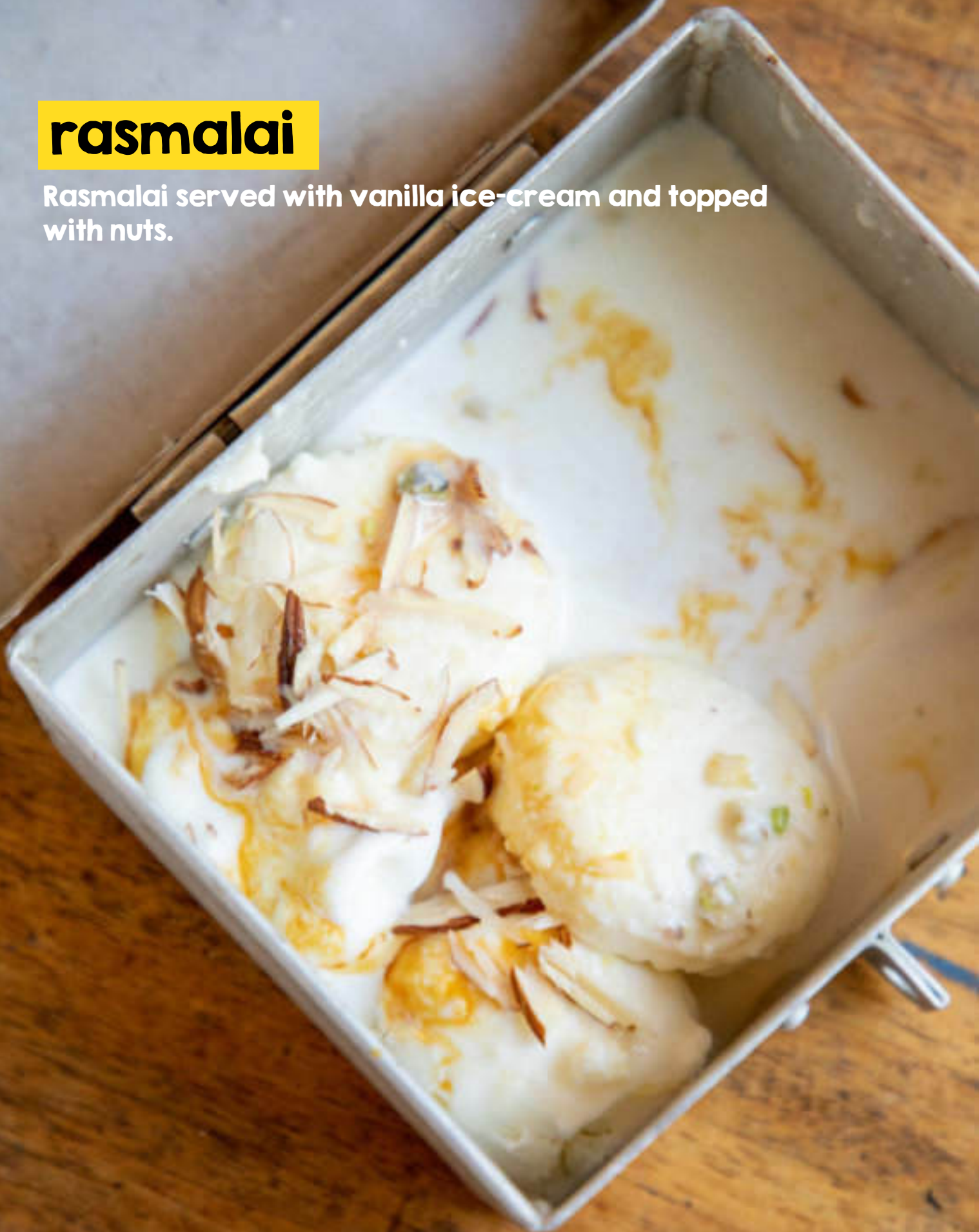


# gulab jamun

Famous indian sweet served hot with cold ice-cream.

# rasmalai

Rasmalai served with vanilla ice-cream and topped with nuts.





# malai kulfi

Indian ice cream made with malai & flavoured with cardamom.



A close-up photograph of several scoops of pink gourmet ice cream. The scoops are arranged in a row, with some showing a dark, possibly chocolate or caramel, topping. The background is a dark, metallic surface, likely the interior of an ice cream machine or a display case. The lighting is soft, highlighting the texture of the ice cream.

**gourmet ice-cream**

# paan **vanilla**

Our most popular ice-cream, inspired from the Indian Paan, made with indian spice mix.





## **gulkand**

Our most popular rose flavoured ice-cream, topped with mixed nuts and Gulkand.

**vanilla**

Classic Vanilla Flavoured Ice-Cream



# chocolate

Classic Chocolate Flavoured Ice-Cream





**bhukkad bonbon**

# gooey fudgy **brownie**

A chewy, fudgy brownie served warm, topped with ice-cream.





# sticky toffee

Classic sticky toffee flavoured cake served warm, topped with ice-cream.



# choco lava

Classic molten chocolate flavoured cake served warm, topped with ice-cream.



# molten **lotus**

Classic molten lotus flavoured cake served warm, topped with ice-cream.



A row of four Starbucks Frappuccinos in metal holders, topped with whipped cream and various garnishes, on a wooden surface. The background is a blurred blue wall with warm bokeh lights.

the end.