

Newsletter

Edition 2nd.

Issue II. 2021



Bihar Bhawan

5, Kautilya Marg, Chanakyapuri, New Delhi



Bihar Ki Rasoi

Bihar Bhawan Canteen

Food holds a very special significance in the Indian culture. It has traveled across various geographical, socio-religious and cultural boundaries, cementing the Hindustani belief of 'unity in diversity'.

Some finest cuisines and recipes donning different names and taste do not only satiate our taste buds or made on several special occasions, but also narrate stories and origin.

Bihari food transcending the boundaries of home-cooked items has now been promoted as the cuisine not only in India but globally as well.

From the *khomchas* of the local vendors in Patna to the business class of international flights, the diaspora of Bihar have carried their specialty with them anywhere and everywhere they went.

There are myriad of recipes that are the brainchild of some unsung cooks from Bihar who selflessly shared their delicacies to the country.

Most of the simple yet world-class Indian recipes and popular culinary delight are majorly the noble efforts of the locale.

Government of Bihar in a humble attempt is trying to highlight the values, history, objective and story behind every Bihari cuisines and recipes in the most credible manner.

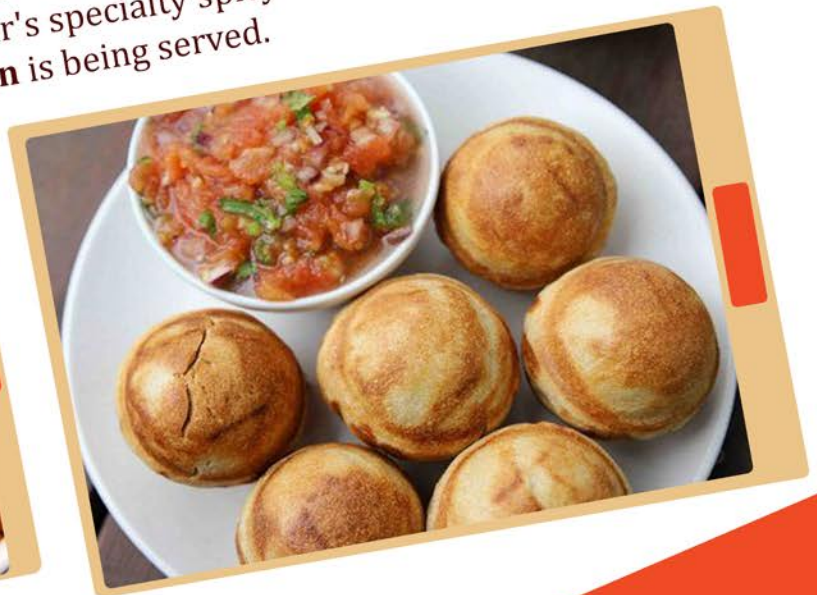


Bihar Bhawan

TAKE AWAY MENU

The Canteen

Bihar Bhawan Canteen at Kautilya Marg, Chanakyapuri is now serving authentic Bihari cuisine as Takeaway. The chefs from different parts of Bihar have curated some special delectable recipes in both vegetarian & non vegetarian segments. It carries several authentic and distinctive flavors prepared with the spices grown in Bihar that can completely bowl you over. The canteen is open for takeaway orders. The culinary delight of Bihar's specialty spicy **Litti-Chokha**, succulent **Bhuna Mutton** is being served.



Launglata



Exquisite food and ever evolving cuisine have always been at the center of Bihari culinary. This winter is no different as Bihar Bhawan Canteen is delighted to bring you our newest addition in the Takeaway menu.

Laayi

A selection of delicious dessert from different districts of Bihar, like Balushahi, Launglata, Laayi, Anarsa and Silao ka Khaja has been made available for you.



Balushahi





Sarso wali Machhali

Many of you look for new ingredients, spices and taste to bring you new experiences. The fantastic chefs of Bihar Bhawan Canteen are now preparing the **Sarso wali Machhali**, an immensely popular Fish curry with mustard-based gravy giving distinctive Bihari flavour of non-vegetarian.



For Order

Call or What's app us on -

9958547477, 011-23017368 Extn no 500

TAKE AWAY
12PM -10PM

For Queries

Email us on -

pakwan.biharbhawan@gmail.com

SNACKS



4:30pm-7:00pm

KAAL CHANE KI GHUGHNI

75/-

(Soaked black Chickpeas fried and cooked with onion, tomato, coriander, ginger and garlic.)

ROASTED MAKHANA

75/-

("Mithila Makhaan" roasted gently with a pinch of salt)

FRY CHURA

65/-

(Chura fried with peanut, matar, green chilly, server with the topping of roasted onion and sev.)

AALOO CHAAP

45/-

BACHAKA PAKODI PLATTER

95/-

(Pakode from the kitchen of Magadh. Served with authentic Bihari Green Chutney, onion rings and lemon slices.)



MAIN COURSE

VEG

MAKHAN MALAI DAL BHAAT

110/-

(Creamy Makhana preparation with whole black Urad dal, cooked on low flame, served with Jeera rice & bhujia (aaloo, parwal, karela)

NON-VEG

*BHUNA MAANS WITH TIKONA PARATHA

255/-

(Famous Mutton cuisine from Champaran, marinated mutton traditionally cooked with herbs and spices, served with Trikona paratha)

*SARSON WALI MACHHLI (3 Pieces)

175/-

(A popular Fish preparation with mustard based gravy giving distinctive Bihari flavour of non-vegetarian.)

MAA SPECIAL THALI

VEG

Bhojpuri Shakahari Thali

145/-

(Dal, Bhaat, Chokha, Paneer Bhojpuri, 2 roti, Lauki ka Ratoba, Salad, Ole ka achaar Chutney, Anarsa.)

NON-VEG

*Magadh Ki Maansahari Thali

200/-

(Murga Jhor 2 pieces, Dal, Bhaat, Chokha, 2 roti, Lauki ka Ratoba/Salad/Ole ka achaar Chutney, Rasiya, Gaya Ka Tilkut.)



SIGNATURE DISH

LITTI CHOKHA (3pcs)

95/-

(Authentic wheat flour dumpling stuffed with spiced masala sattu and served with ghee, aloo-baigan chokha & chutney)

BREADS / PARATHA

SATTU PARATHA

20/-

(Sattu blended with onion, garlic, ginger, lemon juice, pickles, green chilly and dhaniya, stuffed in paratha. Served with chutney.)

DAAL PARATHA

20/-

(Soaked Chana Dal blended with onion, garlic, ginger, lemon juice, pickles, green chilly and dhaniya, stuffed in paratha. Served with chutney.)

LACHHA PARATHA

15/-

FASTING FEAST

*RASIYA

45/-

(Soaked rice fried in Ghee then cooked with Jaggery-gud-cardamom, milk and water. Rasiya is especially made during Chatth Puja on the auspicious day of 'Kharna'.)



Dessert

*LAUNGLATA

60/-

(Made with maida (refined flour), Cloves, Ghee, Khoya, Cardamom, Pistachio and sugar. Because of the use of Cloves (laung) during its preparation, this dessert is named Launglata.)

*BALUSHAH

25/-

(A delicacy traditionally made in Sitamarhi district of Bihar. Maida is deep fried in clarified butter then dipped in Sugar Syrup Chashni, garnished with Pistachios and Almonds.)

*GAYA KA ANARSA:-

45/-

Authentic & Famous Khoya based Sweet from Gaya (Bihar), Deep fried & processed with Sugar.

*SILAO KA KHAJA:-

25/-

Preparation with wheat-flour, Sugar, Maida, Ghee, Cardamon & Aniseeds

*KHUBI KA LADOO:-

45/-

One of the age old Sweet desserts from Dhanarua made with the Combination of Khoya jaggery and cashew nuts.

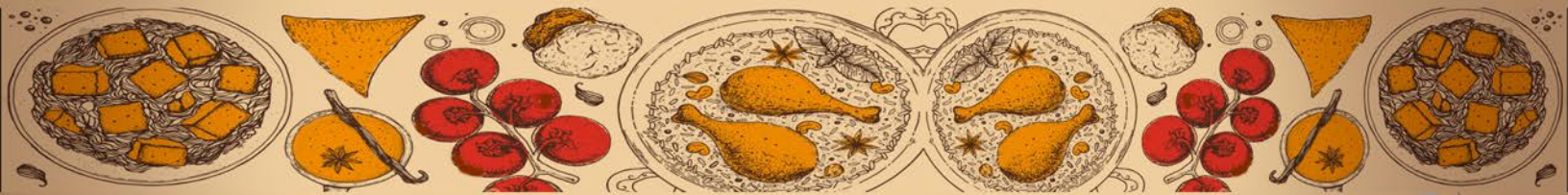
Note

Selected* Bihari delicacies served in the takeaway menu must be ordered 2 hours before. We request you place your order two hours prior and support our chefs to serve you a gastronomical delight of authentic Bihari cuisine.

Support our chefs to serve you a gastronomical delight of authentic Bihari cuisine!

- Covid-19 is a respiratory illness; there is no evidence it can be spread via any food or food packaging. Bihar Bhawan canteen is geared towards professional, hygienic food preparation, where there would be no risk from a freshly cooked takeaway meal.
- With social distancing and extra hygiene measures in place, Bihar Bhawan canteen is offering customer takeaways .
- Our canteen strictly adheres to the SOP on preventive measures to contain spread of COVID-19 like Physical distancing/Use of face covers/masks/frequent hand washing/sanitizing of staffs/Respiratory etiquettes /Effective and frequent sanitation/disinfection of the premises /Contactless mode of ordering and digital mode of payment using e-wallets (preferred).

Government taxes as applicable, Terms & conditions apply.



THANK YOU!





Handloom & Handicraft

The cluster of informal sectors in India, as in other developing countries, is a vital source of generating employment and livelihood to a huge workforce. Although the urban job market has been vividly observed and studied by the social scientists around the world, very minimal research has been conducted on the non-agricultural rural informal segment that has witnessed significant rise in the recent years. Based on an ethnographic field study of the handloom workers of Bihar, some research briefly highlights the production process in the handloom industry, and drawing from the critics of economic development theories, it explains how social networking in the rural labor market can improve economic outcomes.





In this era of expeditious mechanization, Handloom evokes images of a bygone era. This though, is far from true. Even as the sector has seen a gradual decline over the years in the country, it still provides employment to about 65 lakh persons. It also contributes to our foreign exchange earnings with the sector exports amounting to around US \$550 million. More important, the sector remains a source of livelihood for the most marginalized of our population. Also, the sector represents and preserves the legacy of our age old socio-economic traditions and rich diversity like no other. The tradition of handloom in Bihar is as ancient as the civilization itself in Bihar. The ancient Greek Historian and Indian Ethnographer Megasthenes had once said about the craft in Pataliputra that such art can only be created by the Gods, humans cannot possibly make them. Bihar has a rich and thriving craft tradition. Art and craft are woven into the lives of the people and they revolve around and depict the oral folk traditions as also the struggles and tribulations of everyday life.

Patliputra, the capital of the Magadh Empire, was the centre of fashion, style and class. It thus attracted skilled weavers from all over the country who with the help of the local craftsmen created styles over ages which now have become famous world over. The handloom weavers are spread across all the corners of the State making it a thriving production base for silk and cotton handloom items. The state capital Patna is having a significant base for handloom products of cotton at Sigori. The use of Vat colors, plain weaves and various check/stripe patterns using 32's to 60's cotton yarns, characterize Sigori's handloom offerings. In the eastern part of the state, Bhagalpur and Banka districts have the largest concentration of weavers and artisans. The geo-climatic condition of the region is suitable for the production of silk and hence the region is one of the largest producers of handloom silk items in the country. The Bhagalpuri silk is famous in the entire world. Sarees and other dress materials of Bhagalpuri Silk are in high demand in the domestic as well as overseas market.

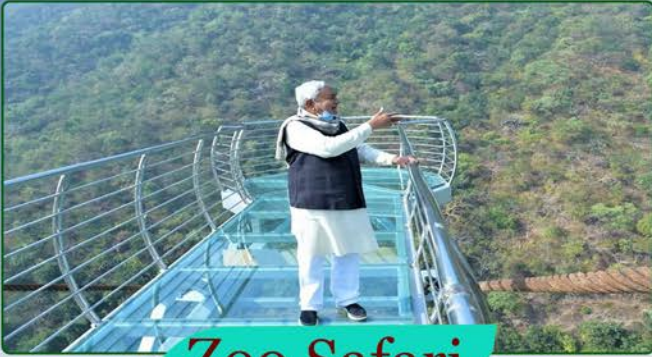


The cotton fabric is also produced in these districts. Bhagalpur is one of the major producers of the linen fabric which is revered as a premium quality fabric material. The region of Gaya, Nalanda, and Nawada is another major pocket for the handloom products in the state.

This region is also famous for the production of Khadi. Manpur in Gaya is one of three prime centers of cotton fabric production in this region. In the northern part of the state, Madhubani is a major handloom center engaged in the production of one of the world's best quality cotton 'mulmuls' or muslin. Siwan is another center in the north-west part of the state for handloom product of cotton which includes finest shirting materials.

The Obra region in the Aurangabad district has a specialty product in terms of carpets which are of high end export quality. The region is famous for the collusion of the Afghani and Iranian Style of weaving carpets. Situated at the south west corner of the state, the district of kaimur is yet another finest silk Saree producer of the State. Weavers of the area produce amazingly classy, stylish silk sarees rich in embroidery work.

The rich and well renowned handloom sector of Bihar with globally acclaimed art forms has been adversely affected by the COVID-19 factor but with the efforts of the state government and different organizations many weavers are hopeful about the speedy recovery and it is very well accounted in the Madhubani masks initiative during the lockdown period.



Zoo Safari

Hon'ble Chief Minister of Bihar Shri Nitish inspected nature and zoo safari in Nalanda, CM said, "Nature Safari is being built in such a way that people of all ages will be able to enjoy mountains and tress. The project will be completed by March 2021. The total length of the glass bridge is 85 feet long and six feet wide at a height of 250 feet. It is inspired by the famous glass bridge in China, being the second in the country and first in Bihar.



Ropeway

Bihar will get a new state-of-the-art ropeway at the Ratnagiri hills of Rajgir by February 2021. After an inspection of the site in his home district of Nalanda, Honorable Chief Minister of Bihar Shri Nitish Kumar said that the new cabin ropeway will be ready for services by February. There would be around 18 glass-covered cabins — each with a sitting capacity of 8 tourists. The new ropeway will cover a distance of 750 meters with six towers in 5 minutes between one hilltop and another.



Budhha Samyak Darshan Museum

Honorable Chief Minister of Bihar Shri Nitish Kumar has inspected construction works at the Budhha Samyak Darshan Museum and the Buddha Memorial Stupa near Vaishali about 60 km North of here. CM said, "The memorial stupa will house one of the authentic mortal remains of Lord Buddha.



Protecting the Heritage

The course of the Kosi River will be diverted to protect an area in the state's Bhagalpur district, which could be a 2,500-year-old archaeological site. Honorable Chief Minister Shri Nitish Kumar visited Guwaridih village in Bihpur block, from where ancient terracotta objects such as utensils and ornaments, various tools, triangular bricks, copper coins, and fossils were recovered from beneath the earth. Those items could be remains of the Kushan, Maurya and the Gupta era.



COVID Appropriate Behavior



Let's Pledge To Keep The Shield on!

The COVID-19 pandemic has led to unprecedented set of challenges requiring collective efforts and support from all. All the necessary measures to fight the spread of Novel Corona Virus (COVID 19) are being effectively led by the Central Government and State Governments, it is high time reinforce the preventive measures and practices in a sustained manner, to deal with the pandemic over the long run. In this Newsletter, we reiterate the guidelines issued by Ministry of Health & Family Welfare to contain the spread of the virus and stay safe in 2021.



15 Nischay



Greet without
physical contact

Maintain physical
distance



Wear reusable face
cover or mask

Avoid touching eyes,
nose and mouth



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Maintain respiratory hygiene

Wash hands frequently and thoroughly



Do not chew tobacco, khaini etc. or spit in the public places

Regularly clean and disinfect frequently touched surfaces



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Do not discriminate
against anyone

Avoid unnecessary
travel



Discourage crowd -
Encourage Safety

Do not circulate social
media posts which
carry unverified or
negative information



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Seek information on
COVID-19 from
credible sources .

National Toll-free
helpline 1075 or State
helpline numbers for
any queries



Seek psychosocial
support for any stress
or anxiety



Together, we will fight
COVID-19!
