



# Bihar Bhawan

TAKE AWAY MENU

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](mailto:pakwan.biharbhawan@gmail.com)

## SNACKS



4:30pm-7:00pm

### **KAALE CHANE KI GHUGHNI**

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

75/-

### **ROASTED MAKHANA**

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

75/-

### **FRY CHURA**

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

65/-

### **AALOO CHAAP**

45/-

### **BACHAKA PAKODI PLATTER**

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

95/-



## MAIN COURSE NON-VEG

### CHICKEN CURRY

150/

-

(\*Bihari Style Chicken Curry is a traditional dish prepared in Bihar, slightly rich in gravy and spicy. Usage of fresh whole garlic knob {lehsan ka pot) in the curry.)

### NON-VEG

255/

-

### \*BHUNA MAANS WITH TIKONA PARATHA

(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 achar Chutney, Anarsa.)

### **Makhan Malai Dal-Bhaat**

**120/**

-(Creamy Makhan preparation with whole black Urad Dal, cooked on low flame, served with Jeera Rice and any seasonal Bhujiya.)

### **Paneer Masala/Kadhai Paneer/Shahi Paneer**

**120/-**

### **Seasonal Veg**

**75/-**



## **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

### **Gulab Jamun (1pcs)**

**20/-**

Sinful, small fried rounds that smell of warm milk and caramelised sugar, *gulab jamuns* are ubiquitous in Bihar .

### **\*Rasgulla (1pcs)**

**20/-**

(The art of milk curdling and making *Rasgulla* remains one of Bihar's best-loved culinary inventions.)





## 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.

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- 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!**

