

Since 1982



International Vegetarian Cuisine

*Success is never an accident
but the result of
high quality and sincere effort*

Since 1982



Chowpatti Vegetarian Restaurant was started in 1982 by Anil Kapadia with the help of his wife Niru and their two daughters Sneha and Niyanta.

Anil and Niru's grand-daughter, Natasha, would like you to know that although copied Chowpatti restaurants have opened in other areas of the country, this location is the one and only, original Anil Kapadia Family's Chowpatti.

We are sincerely proud to offer these delicious menu selections. The excellence in the preparation of our recipes and presentation at your table is a daily effort we are proud to bring to you, our customers. Freshness and quality are always our first ingredients. The quality of our food reflects the love and care we put into it.

We will appreciate your patience, because our food takes time to prepare. We hope to offer you moments of pleasurable dining. We thank you and look forward to serving you time and again.

**1035 S. Arlington Heights Road
Arlington Heights IL 60005**

**For Carry-out call (847) 640-9554
www.chowpatti.com**

Soups

Sambhar Nourishing lentils (toor dal) cooked with vegetables and south Indian seasonings.	8
Ragda Yellow peas cooked with special seasonings, slightly sweet yet savory.	8
Vegetarian Chili Red kidney beans slowly simmered with mild seasonings.	7
Tomato-Vegetable Soup Fresh tomatoes with a dozen fresh ingredients blended smooth for a satisfying taste.	6

Salads

Cucumber-Tomato Kachumber Diced cucumbers and tomatoes with seasonings and cilantro.	7
Onion-Tomato Kachumber Diced onions and tomatoes with seasonings and cilantro.	6
Garden Salad Lettuce, tomato and cucumber.	6
Dahi-Raita Whipped homemade yogurt with mild seasonings, cucumbers, and cilantro.	7

Signature Bombay Bhel

BOMBAY BHEL is a crunchy mixture of Bhel (crispy puffed rice), sev (chick-pea noodles) and puri (whole wheat chips) mixed with diced potatoes, onions, cilantro and three special chutneys (sauces). All three chutneys, Spicy Garlic, Spicy Golden, and Sweet Date, are combined and topped with sev. Served cold. Add seasonal mango topping \$1.50.

Bombay Bhel	9
Salad Bhel Bombay Bhel topped with finely chopped lettuce, green pepper, carrots, cucumbers, and tomatoes.	13
Deluxe Bhel Salad Bhel topped with whipped homemade yogurt.	14
Premium Bhel Deluxe Bhel plus spinach.	15

Special Dietary Needs

Most of our dishes are vegan and many are gluten-free. Please consider your individual dietary needs when ordering.

Highly sensitive guests, please note: Our kitchen uses shared equipment, utensils and fryer oils. Despite precautions, total allergen isolation cannot be guaranteed.

Bombay Favorites

BOMBAY SEV BATATA PURI consists of crispy original wheat chips or corn chips topped with potato, onion, cilantro and three special chutneys (sauces): Spicy Garlic, Spicy Golden, and Sweet Date. All three chutneys are combined and then topped with sev (crunchy chickpea noodles). Served cold. Add seasonal mango topping \$1.50.

Bombay Sev Batata Puri 9

Special Sev Batata Puri with Dahi 11

(Loaded Indian Nachos) Bombay Sev Batta Puri topped with whipped homemade yogurt, tomatoes, cucumbers, and cilantro.

SAMOSAS are a tasty fried, triangle crust filled with mildly seasoned potatoes and green peas. ALOO WADA is a tasty fried, round spiced potato dumpling dipped in a gluten-free, chick pea batter.

Samosa Plate 7

Two pieces of Samosa served with tamarind chutney.

Aloo Wada Plate 7

Two pieces of Aloo Wada served with tamarind chutney.

Mixed Plate 7

One piece Samosa, one piece Aloo Wada. Served with tamarind chutney.

Ragda Samosa 10

Chopped samosa topped with ragda, seasoned yellow peas, slightly sweet yet savory. Drizzled with Sweet Date chutney, onions and cilantro.

Sev Usal 10

Sweet, yet savory yellow peas topped with Sev (crunchy chickpea noodles), sweet date chutney, onions and cilantro.

Wada Pav 10

Aloo Wada served between toasted bread with a spread of spicy garlic and spicy golden chutney. Served with tamarind chutney.

BHAJI is a tasty stew of steamed potatoes, green peas, cauliflower, tomatoes, onions, and garlic cooked with special tasty seasonings, garnished with cilantro. Note: We prepare our Bhaji without butter making our version healthier and vegan.

Pav Bhaji 15

Bhaji served with grilled white French bread. You can substitute steamed basmati rice or Roti (wheat flatbread) for \$1 extra.

Bhaji (A la carte) 13

South Indian Favorites

DOSA is an Indian style crepe made using a batter of rice and lentil. The combination of grain and legume provides a complete protein. This home made batter is completely vegan and gluten-free. All Dosas are served with sambhar.

SAMBHAR is nourishing lentils cooked with vegetables and south Indian seasonings. Can be used as a gravy, sauce, or soup. Please note we do not offer any traditional south Indian chutneys.

Masala Dosa

16

Home style Dosa generously filled with Bhaji which consists of seasoned sautéed onions, potatoes, cilantro, and some cashews and raisins. Served with sambhar.

Pav Bhaji Dosa

17

Home style Dosa generously filled with Bhaji which consists of seasoned steamed potatoes, green peas, cauliflower, tomatoes, garlic, onions and cilantro. Served with sambhar.

STUFFED UTTAPAM is made using a batter of rice and lentils which provides a complete protein. This batter is completely vegan and gluten-free. All Uttapams are served with sambhar.

Masala Uttapam

17

An Uttapam stuffed with seasoned sautéed onions, potatoes, tomatoes, cilantro and some cashews and raisins. Served with sambhar.

Pav-Bhaji Uttapam

18

An Uttapam stuffed with Bhaji, which consists of seasoned steamed potatoes, green peas, cauliflower, tomatoes, garlic, onions and cilantro. Served with sambhar.

Vegetable Uttapam

18

An Uttapam stuffed with spinach, carrots, green bell peppers, onions and cilantro. Served with sambhar.

Also available to add to Stuffed Uttapams or Home Style Dosas

Garden fresh spinach	\$1.50
Cheese or paneer	\$2
Spicy golden chutney	\$1
Spicy garlic chutney	\$1
Extra sambhar	\$3

North Indian Favorites

VEGETARIAN CURRY is similar to a stew cooked in a gravy of onions, tomatoes, ginger and garlic, cooked with curry powder, a combination of over a dozen exotic spices.

Choose a curry A la carte or as an Entrée.

Entrée served with a choice of steamed basmati rice or Roti (wheat flatbread)

	A la carte	Entrée
Chole Channa Garbanzo beans (chick peas) curry. Loaded with protein.	13	16
Kaali Dal Curried black lentils.	13	16
Mixed Vegetable Curry Assortment of garden fresh vegetables, eggplant, zucchini, broccoli, carrots, and bell peppers in our curry sauce.	14	17
Saag Aloo Curried garden fresh spinach served with chunks of potatoes.	14	17
Saag Paneer Curried garden fresh spinach served with paneer (Indian cheese). Our recipe of saag paneer gravy is not creamy style.	14	17
Mutter Paneer Green Peas and paneer (Indian cheese) in creamy tomato gravy.	14	17
Paneer Malai Kofta Homemade paneer dumplings (Indian cheese) with cardamom and saffron, in creamy, rich cashew nut gravy.	15	18

Rice, Breads & Extras

Plain Rice Imported Indian basmati rice.	3	Roti Flame-roasted whole wheat flat bread made without any fat.	3
Brown Rice Steamed brown rice.	4	Pita	3
Masala Vegetable Pulao Sautéed basmati rice with green beans, carrots, green peas, onions, tomatoes, herbs and seasonings.	14	Grilled French Bread	3
Dahi Plain homemade yogurt.	4	Papadum Crisp roasted lentil wafer.	3
Dahi Raita Whipped homemade yogurt with mild seasonings, cucumber and tomatoes.	7	Chutneys Mango Pickle Tangy Tamarind Spicy Golden (green chili) Spicy Garlic (red chili) Special Falafel Hot Sauce Yogurt Dressing	1

International Favorites

Falafel Plate	13
Ground garbanzo beans (chick-peas) onions, garlic, fresh herbs and spices shaped into tasty gluten-free patties, deep fried to flavorful crispiness served with salad (lettuce, tomatoes, onions). Served with yogurt dressing, special falafel hot sauce and pita bread. Add cucumbers \$1.50. Add garden fresh spinach \$1.50.	
Chowpatti Veggie Burger	13
Our home-made gourmet Chowpatti veggie burger patty is grilled, and served with cheese, ketchup, onions, tomatoes, and lettuce served on a bun. We make our unique burger patty with garden fresh vegetables; we do not use soya, tofu, or tempeh. Served with one side: tomato-vegetable soup, vegetarian chili, garden salad or fries.	
Garden Veggie Club Sandwich	13
Sandwich bread with mayonnaise, cheese, spinach, lettuce, cucumber and tomato. Served with one side: tomato-vegetable soup, vegetarian chili, garden salad or fries. Add onion \$1.50. Add tomato \$1.50.	
Double Decker Grilled Cheese	13
A favorite grilled cheese sandwich. Served with one side: tomato-vegetable soup, vegetarian chili, garden salad or fries. Add onion \$1.50. Add tomato \$1.50.	
Chili Nachos	13
Corn chips topped with our vegetarian chili, cheese, lettuce and tomatoes.	
Cheese Pizza	10
Individual sized thin pizza with pizza sauce and pizza cheese. Customize by adding toppings \$2 each: Green Peppers, Jalapenos, Onions, Spinach, Tomatoes.	
Garlic Bread	6
French Fries	6

Beverages

Sweet Lassi Refreshing and soothing homemade yogurt shake.	6	Mango Drink	4
Rose Lassi Lassi whipped with edible rose syrup.	6	Rose Drink	4
Mango Lassi Lassi whipped with mango.	6	Whole Milk	3
Salty Lassi Lassi with salt & cumin powder.	6	Soft Drinks Coke, Diet Coke, or Sprite.	2
		(No Refills on Beverages)	

Hot Beverages

Masala Chai Boiled with milk, water, tea leaves, and ginger.	5	Hot Water Hot water with Green Tea bag, Black Tea bag, Herbal Tea bag, or fresh lemon.	2
Indian Coffee Boiled with milk, water, coffee and cardamom.	5	(No Refills on Hot Beverages)	

Fresh Juices

Our juices contain only fresh, natural fruits and vegetables. We never add any sugar, salt, water, or ice. All juices are squeezed after ordered. For best enjoyment, stir your juice frequently.

Apple	8	Carrot	8
Apple-Celery	8	Carrot-Apple	8
Apple Lemonade	8	Carrot-Apple-Celery	9
Pineapple	8	Carrot-Beet-Celery	9
Carrot-Pineapple	8	Green Cocktail	10
Potassium Cocktail Carrot, Celery, Parsley & Spinach	10	Apple, Cucumber, Celery, Ginger, Lemon, Parsley and Spinach	

Desserts

Carrot Halwa Indian style carrot pudding. Add a scoop of vanilla ice cream \$2	7	Malai Kulfi Homemade Indian ice cream, plain - Indian style vanilla.	5
Gulab Jamun Homemade, soft spongy cake balls dipped in light sweet saffron syrup. Add a scoop of vanilla ice cream \$2	7	Vanilla Ice Cream Two scoops. Add a mango sauce or chocolate sauce topping \$2	5

20% Gratuity automatically added to check for parties of 5 or more.