Chandra Vilas





The Rajasthani Mixture is a royal treat for your taste buds. It is not just a namkeen, but rather more of a sneak peek for your buds into the royal taste of Rajasthan. As its name says, it is a mixture of 14 different kinds of traditional namkeens. This one-of-a-kind product was first introduced by the late Shri Prabhu Dayal Ji in 1947. The crunchy, bite-sized spirals are packed with traditional flavours with a sweet and spicy tang. The best part about this pack of dry snacks is that you can enjoy them anytime, anywhere! It is a great on-the-go companion for your precious cup of chai.



SHOP NOW



Dal Sev - Spicy Rajasthani Namkeen: Mix of Masoor Dal & Fine Sev. It is a mix of fine besan sev and spicy black masoor dal in perfect proportions to give the namkeen a spicy yet delicious taste. It's a treat to taste buds for people who love spicy snacks. Made from authentic Rajasthani spices and herbs which give the snack a spicy taste found in traditional snacks of Rajasthan. Made from recipes inherited from our rich cultural heritage and perfected from



years of experience.

SHOP NOW



Ready Made Bhel Puri Mix Easy to Make tasty bhel puri. Steps:

- 1.Chop half tomato, half onion & chilli into small pieces.
- 2.Add tamarind Sauce to chopped vegetables and mix well.
- 3. Now add the rice puffs to the mix.
- 4. Mix Well all the ingredients.



SHOP NOW



Kerala Style Banana Chips. Made from High-Quality Banana chips fried in coconut oil. Made with the Best Quality Authentic Kerala herbs, spices and ingredients. Handcrafted for great taste and traditional touch. Free from harmful Palmolein Oil or Palm Oil. The highest quality banana chips are prepared using the best bananas. This is a perfectly healthy and tasty choice. Authentic Kerala Style Banana chips made from an exclusive variety called



Nendran, that grows in Kerala.

SHOP NOW



Kerala Style Banana Chips sprinkled with Black pepper for a spicy touch. Made from High-Quality Banana chips fried in coconut oil. Made with the Best Quality Authentic Kerala herbs, spices and ingredients. Handcrafted for great taste and traditional touch. Free from harmful Palmolein Oil or Palm Oil. The highest quality banana chips are prepared using the best bananas. This is a perfectly healthy and tasty choice.



SHOP NOW



Spice Level



Bitter boring Karela made tasty. Bitter Gourd Chips are made from fresh Karela sliced into thin slices and fried into crispy chips. Great Snack for people having from diabetes.

Made from High-Quality Karela/ Bitter Gourd.

Free from harmful Palmolein Oil or Palm Oil.



SHOP NOW



Small bite-sized papad bites full of flavour, spice, taste and texture of real papad. Papad given a new modern touch. Made with heritage recipes from villages of Rajasthan with modern touch to them. Good on the go snacks, evening snack, or chai time snacks.



SHOP NOW



Barik sev or Jodhpur Sev being an integral part of our Jodhpuri cultural heritage. Made from traditional recipes inherited from our forefathers. This namkeen is mildly spiced making it the perfect snack for small kids and old age people. It is unique and full of true flavor of an actual Namkeen / farsan. Made of pure Besan making it an health snack option compared to maida snacks.



SHOP NOW



High

A 250 Years old Royal Delicacy, perfected over generations by the makers from Bikaner, in Bikaner, using ingredients sourced from and around Bikaner that makes Bikaneri Bhujia such special. You might have heard of big brands like Haldiram, Bikaji, Bikanerwala, Bikano, Balaji and many more national, state, and regional level brands but none of them offers the quality that we do. Pioneering Rajasthani Namkeen for 75+ years. Chandra Vilas Bikaneri Bhujia is Handmade Namkeen Bhujia to keep the tradition of handmade Bhujia. Made from traditional techniques with no compromise on hygiene and quality.



SHOP NOW



Medium

Rajasthani Sev Tamatar Sabji is a delicious curry that comes in very handy when there are no vegetables at home and you still want to make a wholesome meal. This curry is made using juicy tomatoes which are sautéed with desi masalas and served with heaps of thick besan sev. Slurp over the succulent chunks of masala full of Tomatoes and trip over crunchy Sev – oh, you are going to love Sev Tamatar Sabzi so much that I simply cannot describe it!

It tastes great with any Indian Bread, especially with Roti and Parathas. But make sure you serve it immediately, as the sev will get soggy with time.



SHOP NOW





Made from Besan and fresh mint (Pudhina) leaves. It is soft to eat and is full of refreshing yet spicy Rajasthani flavours. You might have heard of big brands like Haldiram, Bikaji, Bikanerwala, Bikano, Balaji and many more national, state, and regional level brands but none of them offers the quality that we do. Pioneering Rajasthani Namkeen for 75+ years.



SHOP NOW



High

Made from Besan and fresh cloves. It is soft to eat and is full of refreshing yet spicy Rajasthani flavours. Crispy, fried sticks made with nutritious chickpea flour and a signature blend of Rajasthan's finest spices. A unique twist on the classic flavours of Bikaner, Ratlami Sev is an ideal teatime companion on its own, or top it on upma, sprout salads and poha for that extra kick of flavor.



SHOP NOW



Low

Made from pure Besan. It is soft to eat and full of Gujarati flavours. Soft, fried sticks made with nutritious chickpea flour and a signature blend of Gujarat's finest spices. A unique twist on the classic flavours of Gujarat's Bhawanagri sev is an ideal teatime companion on its own. You might have heard of big brands like Haldiram, Bikaji, Bikanerwala, Bikano, Balaji and many more national, state, and regional level brands but none of them offers the quality that we do. Pioneering Rajasthani Namkeen for 75+ years.



SHOP NOW



Made from Besan. It is soft to eat and is full of refreshing yet spicy Rajasthani flavors. Crispy, fried sticks made with nutritious chickpea flour and a signature blend of Rajasthan's finest spices. A unique twist on the classic flavours of Bikaner, it is an ideal teatime companion on its own, or top it on upma, sprout salads and poha for that extra kick of flavor.



SHOP NOW



Dada sev is an integral part of our Jodhpuri cultural heritage. Made from traditional recipes inherited from our forefathers. This namkeen is mildly spiced making it the perfect snack for small kids and old age people. It is unique and full of the true flavour of an actual Namkeen / farsan. Made of pure Besan making it a healthy snack option compared to maida snacks.



SHOP NOW



Lemon Pudhina sev has a refreshing flavour. It's a perfect balance between the sour and minty flavors of lemon and pudhina respectively. The lipsmacking taste of this snack will make it hard for you to stop without binging the complete pack at one go.



SHOP NOW



Experience the taste of India with Chandra Vilas's Aloo Bhujia! This classic namkeen is loved by all generations, from Gen X to millennials to Gen Z. With its crunchy potato and gram flour mix, delicately spiced to perfection, Aloo Bhujia is the perfect snack to add a little flavour to your day. Its crunch and munch will keep you coming back for more! Not only is it delicious, but it's also a healthier alternative to potato chips. Enjoy the goodness of Aloo Bhujia, the ultimate Indian namkeen, and make it part of your snack time routine!



SHOP NOW



Medium

Introducing the delightful and tasty Tomato Sev, the perfect namkeen made from the finest Rajasthani herbs and spices. A delectable crunchy snack, Tomato Sev is the perfect accompaniment for your tea and coffee time or to munch on as a snack. Its unique combination of flavours makes it stand out from the crowd. Enjoy the delightful taste of Tomato Sev and experience a truly special flavour. With its perfect balance of spices and herbs, Tomato Sev is sure to tantalize your taste buds. Try it today and make your tea and coffee time even more special. Enjoy the deliciousness of Tomato Sev!



SHOP NOW



Medium

Introducing Cheese Garlic Sev, the perfect blend of cheese, garlic, and secret Italian herbs and spices! This delicious namkeen is sure to tantalize your taste buds and leave you wanting more. Our Cheese Garlic Sev is made from a fusion of cheese and garlic, making it a truly unique experience. Whether you're looking for a tasty snack or an addition to your meal, this is the perfect choice. Our Cheese Garlic Sev is a must-have for any cheese lover. Try it today and experience the deliciousness for yourself! Must try.



SHOP NOW



Introducing Pineapple Sev Bhujia, a delicious and flavourful namkeen snack made of fruity extracts, spices and sev. Perfect for a quick snack or as a treat for your guests, this fruity snack is sure to please with its sweet and tangy taste. Boasting an exquisite blend of fruity flavours and crunchy texture, this snack is the perfect accompaniment to any meal or special occasion. Enjoy the delightful taste of Pineapple Sev Bhujia and experience the joy of eating something truly unique!



SHOP NOW



Introducing Pizza Sev, a delicious fusion of Italian and Rajasthani heritage! This namkeen snack is the perfect combination of classic Rajasthani recipes and Italian herbs, giving you a taste of pizza in every bite. Ideal for both chai time snacking and evening meals, Pizza Sev will have you feeling like you're eating an actual pizza! Made with the freshest, highest quality ingredients, you can experience a truly unique taste every time. So don't wait – experience the amazing taste of Pizza Sev today!



SHOP NOW



Made from Besan and finest quality Hing (Asafoetida). It is soft to eat and is full of refreshing yet spicy Rajasthani flavours. Crispy, fried sticks made with nutritious chickpea flour and a signature blend of Rajasthan's finest spices. A unique twist on the classic flavors of Jodhpur, Hing Sev is an ideal teatime companion on its own, or top it on upma, sprout salads and poha for that extra kick of flavor. It is also used in the famous Rajasthani sev tamatar ki sabji.



SHOP NOW





Garlic sev is a popular Indian snack made from gram flour (chickpea flour) and spices, including garlic. It is typically fried in oil and shaped into thin, curly strands. It is often served as a garnish on street food or as a snack on its own. Garlic Sev is known for its crispy texture and delicious garlic flavour. It is a popular snack enjoyed by people of all ages and is often served with a variety of chutneys or dips. Garlic Sev is gluten-free, and vegan, and can be prepared easily at home. It can be stored in an airtight container for several weeks.



SHOP NOW





Introducing Moong Dal - the tasty and crispy lentil snack that will always keep you coming back for more! Our Moong Dal is a deep-fried snack that is popular throughout India and is perfect for tea time. Plus, it is vegan, glutenfree and fits a Jain diet - so everyone can enjoy this delicious snack! Moong Dal Namkeen flooded the Indian market in the late 90s and took the urban population by storm. It quickly became a family favourite - something to snack on when friends and family dropped in for the weekend. Kids love it, and the Moong Dal sticks to their fingers for double the fun. Try Moong Dal today and enjoy the tasty and crispy Mogar Dal snack - you won't be disappointed!



SHOP NOW



Introducing Crispy Masala Moong Dal, a deep-fried lentil snack that is popular all over India. Our Masala Moong Dal is the perfect snack for tea time, with a unique and delicious taste that will tantalize your taste buds. Not only that, but it's vegan, gluten-free, and fits a Jain diet, so everyone can enjoy it. This tasty snack was first introduced in the late 1990s and quickly became a popular favorite. Everyone loves the simple and salty flavor of our Crispy Moong Dal, also known as Moong Dal Namkeen. So, why not make it a part of your family's weekend snack time and share the unique taste of Spicy Masala Moong Dal with your loved ones?



SHOP NOW



Introducing Masala Lal Masoor Dal – the delicious and crunchy lentil snack! Enjoy this traditional Jodhpuri snack that is a delicacy in the city of Jodhpur. Hand-crafted with the perfect blend of masala spices and lal masoor dal, it is sure to tantalize your taste buds. Enjoy its crunchy texture in the morning with your hot cup of chai or as a teatime snack. Not only is it vegan, gluten free and suitable for a Jain diet, it is also served at weddings in Jodhpur, making it a part of the culture. Get a taste of Jodhpur with Crispy Masala Lal Masoor Dal!



SHOP NOW



Low

A rich mix of dry fruits and namkeen. High-quality premium product for customers who love dry fruits mixed with spicy Lal Masoor Dal – the delicious and crunchy lentil snack! Enjoy this traditional Jodhpuri snack which is a delicacy in the city of Jodhpur. Hand-crafted with the perfect blend of masala spices and lal masoor dal, it is sure to tantalize your taste buds. Enjoy its crunchy texture in the morning with your hot cup of chai or as a tea-time snack. Not only is it vegan, gluten-free and suitable for a Jain diet, it is also served at weddings in Jodhpur, making it a part of the culture. Get a taste of Jodhpur with Crispy Masala Lal Masoor Dal!



SHOP NOW





Introducing Masala Black Masoor Dal – the delicious and crunchy lentil snack! Enjoy this traditional Jodhpuri snack that is a delicacy in the city of Jodhpur. Hand-crafted with the perfect blend of masala spices and black masoor dal, it is sure to tantalize your taste buds. Enjoy its crunchy texture in the morning with your hot cup of chai or as a tea-time snack. Not only is it vegan, gluten free and suitable for a Jain diet, it is also served at weddings in Jodhpur, making it a part of the culture. Get a taste of Jodhpur with Crispy Masala Lal Masoor Dal!



SHOP NOW



Introducing Chana Dal – the perfect evening snack to enjoy with your cup of chai! This delicious fried lentil snack is made with traditional Rajasthani spices, salt and hing, giving it an incredibly spicy and tasty flavor you won't be able to resist. Perfect for those looking for a snack that has a little bit of a kick, Chana Dal is the perfect companion for your evening chai. Enjoy this delicious and spicy lentil snack, made with the best traditional ingredients, anytime you want a burst of flavor and energy. Delicious, spicy, and incredibly satisfying – Chana Dal is the perfect evening snack!



SHOP NOW



High

Chandra Vilas's Chana Jor Garam is one of the scrumptious snacks that you can enjoy any time of the day. These chickpea-pressed chips are deliciously spicy and the perfect evening or tea-time snack. Each small pouch is easy to carry around, making it ideal for adults and children alike. With its unique and spicy flavour, Chana Jor Garam can also be used as an add-on ingredient for salads, chats, and many other dishes, giving them an extra kick of flavour. Try Chandra Vilas's Chana Jor Garam today for an unforgettable taste experience.



SHOP NOW





Craving for something spicy and healthy? Look no further as Kabuli Chana has your back! Our pepper-flavoured Kabuli Chana is the perfect snack to munch on any time of the day. With zero preservatives, cholesterol, and sugar, you can enjoy a guilt-free snacking experience. Plus, the unique combination of spices will tantalize your taste buds and make you go ga-ga! So don't wait any longer and make Kabuli Chana an important part of your daily routine!



SHOP NOW



Spice Level



Get ready to crunch your way to deliciousness with our fried peanuts! Our premium, peanuts are the perfect mix of crunch, flavor and nutrition. Enjoy restaurant-style taste in the comfort of your own home without any guilt, as these nuts are high in protein & fiber, gluten-free and absolutely no transfat or cholesterol. Satisfy your cravings anytime, anywhere - use them as a party snack, add them to salads for an extra crunch or enjoy some as a teatime snack! Get your hands on fried peanuts today and unlock deliciousness!



SHOP NOW



Spice Level



Make your snacking time healthier, tastier, and more exciting with Besan Coated Peanuts! Our secret masala blend gives you a unique and delicious flavor that can't be found anywhere else. Enjoy the crunchy, crispy taste of besancoated peanuts today - a perfect snack to share with your loved ones! With Besan Coated Peanuts, you're sure to have an unforgettable snacking experience every time!



SHOP NOW



Get ready to crunch your way to deliciousness with our fried peanuts! Our premium, peanuts are the perfect mix of crunch, flavor and nutrition. Enjoy restaurant-style taste in the comfort of your own home without any guilt, as these nuts are high in protein & fiber, gluten-free and absolutely no transfat or cholesterol. Satisfy your cravings anytime, anywhere – use them as a party snack, add them to salads for an extra crunch or enjoy some as a teatime snack! Get your hands on fried peanuts today and unlock deliciousness!



SHOP NOW



Medium

Get ready to crunch your way to deliciousness with our fried peanuts! Our premium, peanuts are the perfect mix of crunch, flavor and nutrition. Our pepper-flavored fried peanuts is the perfect snack to munch on any time of the day. Enjoy restaurant-style taste in the comfort of your own home without any guilt, as these nuts are high in protein & fiber, gluten-free and absolutely no trans-fat or cholesterol. Satisfy your cravings anytime, anywhere – use them as a party snack, add them to salads for an extra crunch or enjoy some as a tea-time snack! Get your hands on fried peanuts today and unlock deliciousness!



SHOP NOW



Spice Level



Get ready to experience the crunchy and flavorful delight of Crunchy Coated peanuts! These delicious and unique snacks are coated in an irresistible secret masala blend, giving them a unique flavour that you won't be able to stop eating. Enjoy a crunchy, cheesy, and salty snack that's perfect for any time of day. So don't wait - try Crunchy Coated peanuts today! Different brands like haldiram's bikaji etc have different names for this like gup shup and nutcracker respectively.



SHOP NOW





Raita is a traditional Indian condiment made of yoghurt and various spices and vegetables. Bundi is a small, round ball-shaped salted made of besan (gram flour) and topped with salt, often flavoured with spices. Raita Bundi is a dish that combines these two elements, with the Bundi being crumbled and mixed into the raita. The result is a savoury yoghurt dish that can be served as a side or an appetizer.



SHOP NOW



High

Masala Raita is a traditional Indian condiment made of yoghurt and various spices and vegetables. Bundi is a small, round ball-shaped salted made of besan (gram flour) and topped with spicy Masala. Raita Bundi is a dish that combines these two elements, with the Bundi being crumbled and mixed into the raita. The result is a savoury yoghurt dish that can be served as a side or an appetizer.



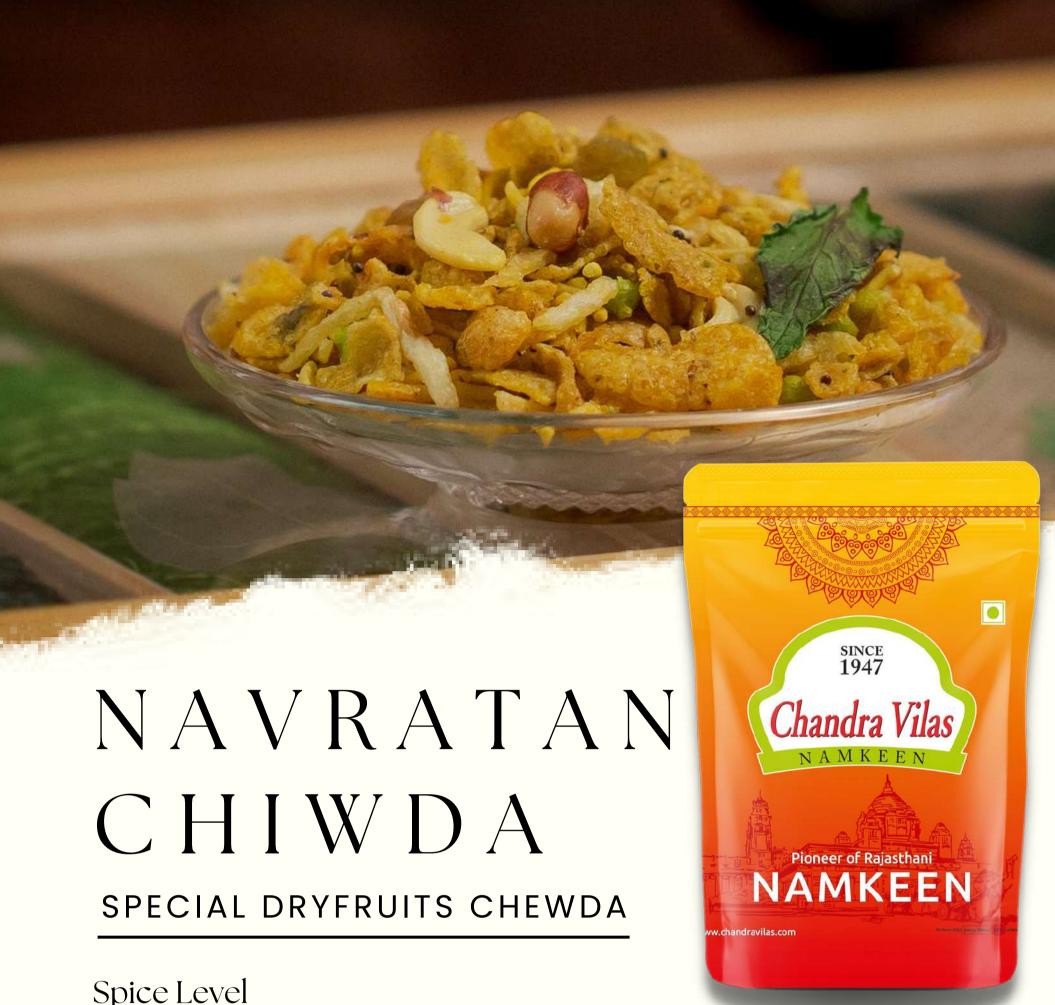
SHOP NOW



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AVAILABLE ON ORDER



Spice Level



Get the best of both worlds with Navratan Chiwda! Enjoy the crunchy and flavorful combination of nine different ingredients, including peanuts, cashews, almonds and raisins. Navratan Chiwda is a type of Indian snack made from a mixture of deep-fried or roasted nuts and dried fruits. The name "Navratan" means "nine gems" in Hindi, and the snack is made with a combination of nine different typically ingredients. Navratan Chiwda is commonly eaten as a teatime snack. It can also be used in savory dishes as a garnish or added crunch. Our unique blend of spices such as cumin, turmeric and chili powder give each bite a delicious burst of flavor. Perfect for tea time or as an anytime snack, Navratan Chiwda is sure to tantalize your taste buds!



SHOP NOW



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Chiwda is sure to tantalize your taste buds!



SHOP NOW





Phalahari Chiwda is a type of Indian snack made from a mixture of deep-fried or roasted ingredients that are suitable for consumption during the religious fasting period, which is why it is also known as "Fasting Chiwda". It is made from ingredients such as sabudana (tapioca pearls), roasted peanuts, roasted chana dal (split chickpeas), and various spices like cumin, red chilli powder, and amchur powder.

It is a savoury and crunchy snack, enjoyed during fasting days. It can be eaten as a standalone snack or can be served as a topping on chaat or savoury dishes. Phalahari chiwda is a good option for those looking for a healthy and tasty snack that is suitable for consumption during religious fasting.



SHOP NOW





Poha Chiwda is a type of Indian snack made from flattened rice (poha) and a mixture of deep-fried or roasted nuts and spices. The flattened rice is usually first sautéed with mustard seeds, curry leaves, and other spices before being mixed with the nuts and other ingredients. The nuts used in Poha chiwda can include peanuts, Chana Dal, Mustard, Curry leaves & Mint leaves. The snack is often flavoured with spices such as cumin, turmeric, and chilli powder, and is enjoyed as a crunchy and flavorful snack. Poha Chiwda is commonly eaten as a tea-time snack. It can also be used in savoury dishes as a garnish or added crunch. It is a popular snack in western Indian states like Maharashtra and Gujarat.



SHOP NOW



Khatta Meetha Chiwda is a type of Indian snack made from a mixture of deep-fried or roasted ingredients that are a mix of sweet and sour taste. It is a popular snack in western Indian states like Maharashtra, Gujarat, and some parts of Rajasthan. The name "Khatta Meetha" means "sweet and sour" in Hindi, and it is typically made with a combination of different ingredients such as flattened rice(poha), Gram Flour, Starch, Oil, Peanuts, Masoor Dal, Chana Dal, Mustard, Curry leaves & Mint leaves . It is often flavored with spices such as cardamom & nutmeg and is enjoyed as a crunchy and flavorful snack. It is often used as sweet snack.



SHOP NOW





Mini Samosas are small, triangular–shaped pastry pockets filled with a savoury filling. They are a popular snack in Indian cuisine and are often served as appetizers or street food. The pastry used for mini samosas is made from wheat flour and is typically deep–fried to give it a crispy texture. The filling inside the mini samosas can vary but commonly include a mixture of spiced potatoes and peas, or sometimes meat such as chicken or lamb. The filling is often flavoured with a blend of spices such as cumin, coriander, ginger, and chilli powder. Mini Samosas can be served with different chutneys such as mint, tamarind or coriander chutney. They are often enjoyed as a snack or appetizer and are a popular party food. Reward yourself with these bite–sized, golden triangles stuffed with a spicy, flavourful filling. These miniature versions of India's favourite snack has flaky crusts and extra delicious centres. It's an explosion of flavour waiting to happen!



SHOP NOW



Mini Kachoris are small, round-shaped deep-fried pastry pockets filled with a savoury filling. They are a popular snack in Indian cuisine, particularly in the northern regions of India. The pastry used for mini kachoris is made from wheat flour and is typically deep-fried to give it a crispy texture. The filling inside the mini kachoris can vary, but commonly includes a mixture of spiced lentils or peas, or sometimes a mixture of spices and mashed potatoes. The filling is often flavoured with a blend of spices such as cumin, coriander, ginger, and chilli powder. Mini Kachoris can be served with different chutneys such as mint, tamarind or coriander chutney. They are often enjoyed as a snack or appetizer and are a popular Rajasthani street food. Reward yourself with these bite-sized, golden rounds stuffed with a spicy, flavourful filling. These miniature versions of Jodhpur's favourite snack has flaky crusts and extra delicious centres. It's an explosion of flavour waiting to happen!



SHOP NOW



Ajwain Mathri is a type of Indian snack made from a mixture of wheat flour and spices, particularly ajwain seeds. Ajwain, also known as carom seeds, has a strong, pungent and distinct flavor. The dough is usually made from whole wheat flour, and the mathris are deep-fried or sometimes baked to give them a crispy texture. The mathris are often flavored with a blend of spices such as cumin, coriander, ginger, and chili powder. Ajwain Mathris are commonly enjoyed as a tea-time snack or as a topping on desserts. They are often served with a side of chutneys or pickles. It is a popular snack in North India, particularly in states like Rajasthan, Haryana, and Punjab.



SHOP NOW



Methi Mathri is a type of Indian snack made from a mixture of wheat flour, methi leaves (fenugreek leaves) and spices. The dough is usually made from whole wheat flour and methi leaves, which give the mathris a unique flavor and aroma. The mathris are deep-fried or sometimes baked to give them a crispy texture. The mathris are often flavored with a blend of spices such as cumin, coriander, ginger, and chili powder. Methi Mathris are commonly enjoyed as a tea-time snack or as a topping on desserts. They are often served with a side of chutneys or pickles. It is a popular snack in North India, particularly in states like Rajasthan, Haryana, and Punjab. Methi Mathris are often made during festivals and special



occasions in India.

SHOP NOW



Saloni Fali Ajwain Mathri is a type of Indian snack made from a mixture of wheat flour and spices, particularly ajwain seeds. Ajwain, also known as carom seeds, has a strong, pungent and distinct flavour. The dough is usually made from whole wheat flour, and the mathris are deep-fried or sometimes baked to give them a crispy texture. The mathris are often flavored with a blend of spices such as cumin, coriander, ginger, and chilli powder. Ajwain Mathris are commonly enjoyed as a tea-time snack or as a topping on desserts. They are often served with a side of chutneys or pickles. It is a popular snack in North India, particularly in states like



Rajasthan, Haryana, and Punjab.

SHOP NOW



Spice Level



Badam Mathri is a type of Indian snack made from a mixture of wheat flour and spices, particularly ajwain seeds. Ajwain, also known as carom seeds, has a strong, pungent and distinct flavor. The dough is usually made from whole wheat flour, and the mathris are deep-fried or sometimes baked to give them a crispy texture. The mathris are often flavored with a blend of spices such as cumin, coriander, ginger, and chili powder. Ajwain Mathris are commonly enjoyed as a tea-time snack or as a topping on desserts. They are often served with a side of chutneys or pickles. It is a popular snack in North India, particularly in states like Rajasthan, Haryana, and Punjab.



SHOP NOW



Spice Level



Pudhina Masala Mathri is a type of Indian snack made from a mixture of wheat flour, mint leaves (pudhina) and a variety of spices. The dough is usually made from whole wheat flour and mint leaves, which give the mathris a refreshing and unique flavor and aroma. The mathris are deep-fried to give them a crispy texture. The mathris are often flavored with a blend of spices such as cumin, coriander, ginger, and chili powder. Pudhina Masala Mathris are commonly enjoyed as a tea-time snack or as a topping on desserts. They are often served with a side of chutneys or pickles. It is a popular snack in North India, particularly in states like Rajasthan, Haryana, and Punjab. Pudhina Masala Mathris are often made during festivals and special occasions in India.



SHOP NOW



Meethi mathri is a traditional Indian snack made from wheat flour, Oil, and sugar. It is a crisp, flaky pastry that is typically shaped into small, round discs. The dough for meethi mathri is made by mixing together wheat flour, Oil, sugar, and water until it forms a smooth, pliable dough. The dough is then rolled out and cut into small squares using a cookie cutter or a knife. These squares are then deep-fried in oil until golden brown and crisp. Meethi mathri is often served with tea or coffee and is a popular snack during festivals and special occasions.



SHOP NOW



Low

Maida Kaju mathri is a variation of the traditional Indian snack, mathri, which is made in the shape of cashews. It is made from refined wheat flour. The dough is prepared by mixing together wheat flour and water until it forms a smooth, pliable dough. Then the dough is shaped into a cashew shape by using a kaju-shaped cutter. The kaju-shaped mathris are then deep-fried in oil until golden brown and crisp. These mathris are also typically served with tea or coffee and can be enjoyed as a snack during festivals or special occasions.



SHOP NOW



Bhakarwadi is a popular Indian snack made from a dough of wheat flour, gram flour, and spices. The dough is typically rolled out and then filled with a combination of spices, banana, ginger, jal jeera secret herbs, fine sev and many more. The filled dough is then rolled up into a spiral shape, and deep-fried until crispy. The Bhakarwadi can be enjoyed as a snack on its own or with a chutney or dip. The specific ingredients and spices used can vary depending on the region and personal preference, but common ingredients include mustard seeds, cumin seeds, curry leaves, and turmeric powder. It is originally from the state of Maharashtra and Gujarat in India.



SHOP NOW



Medium Medium

Moong papad is a traditional Indian snack made from a dough of moong dal (split green gram) and spices. The dough is typically made by mixing together moong dal, water, and spices such as cumin powder, chili powder, and salt to make a smooth, pliable dough. The dough is then rolled out into thin rounds and dried in the sun or dehydrated. Once dried, the papads are deep-fried until they puff up and become crispy. They can also be roasted or microwaved. Moong papad is a popular snack in India, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as an accompaniment to a meal or as a garnish for various dishes. It is a good source of protein, gluten-free and is low in fat.



SHOP NOW



Medium Medium

Moong papad is a traditional Indian snack made from a dough of moong dal (split green gram) and spices. The dough is typically made by mixing together moong dal, water, and spices such as cumin powder, chili powder, and salt to make a smooth, pliable dough. The dough is then rolled out into thin rounds and dried in the sun or dehydrated. Once dried, the papads are deep-fried until they puff up and become crispy. They can also be roasted or microwaved. Moong papad is a popular snack in India, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as an accompaniment to a meal or as a garnish for various dishes. It is a good source of protein, gluten-free and is low in fat.



SHOP NOW



Medium Medium

Moong Garlic papad is a traditional Indian snack made from a dough of moong dal (split green gram) and spices. The dough is typically made by mixing together moong dal, water, garlic paste and spices such as cumin powder, chili powder, and salt to make a smooth, pliable dough. The dough is then rolled out into thin rounds and dried in the sun or dehydrated. Once dried, the papads are deep-fried until they puff up and become crispy. They can also be roasted or microwaved. Moong papad is a popular snack in India, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as an accompaniment to a meal or as a garnish for various dishes. It is a good source of protein, gluten-free and is low in fat.



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Moong Punjabi papad is a variation of the traditional Indian snack, Moong papad, made with a unique blend of spices and flavors, which is specific to the Punjabi cuisine. It is made from a dough of Moong dal (split green gram) and spices like, cumin powder, coriander powder, red chili powder, amchur powder, and salt. The dough is made by mixing together Moong dal, water, and spices until it forms a smooth, pliable dough. The dough is then rolled out into thin rounds and dried in the sun or dehydrated. Once dried, the papads are deep-fried until they puff up and become crispy. They can also be roasted or microwaved. Moong Punjabi papad is a popular snack in North India, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as an accompaniment to a meal or as a garnish for various dishes. It is a good source of protein, gluten-free and is low in fat.

SHOP NOW



High

Chana tikkri papad is a variation of the traditional Indian snack, papad, made with a dough of chana dal (split gram) and spices. The dough is typically made by mixing together chana dal, water, and spices such as cumin powder, chili powder, and salt to make a smooth, pliable dough and dried in the sun or dehydrated. Once dried, the papads are deep-fried until they puff up and become crispy. Chana tikkri papad is a popular snack in India, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as an accompaniment to a meal or as a garnish for various dishes. It is a good source of protein and is gluten-free. it is also a healthier alternative to traditional deep-fried papads as it is made with chana dal which is a good source of protein, fiber and minerals.



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Chana garlic papad is a variation of the traditional Indian snack, papad, made with a dough of chana dal (split gram) and garlic and other spices. The dough is typically made by mixing together chana dal, garlic, water, and spices such as cumin powder, chili powder, and salt to make a smooth, pliable dough. The dough is then rolled out into thin rounds and dried in the sun or dehydrated. Once dried, the papads are deep-fried until they puff up and become crispy. Chana garlic papad has a unique flavor and aroma of garlic, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as an accompaniment to a meal or as a garnish for various dishes. It is a good source of protein and gluten-free. The addition of garlic makes it a healthy snack as it is known to have various health benefits.



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Urad dal papad is a traditional Indian snack made from a dough of urad dal (black gram) and spices. The dough is typically made by mixing together urad dal, water, and spices such as cumin powder, chili powder, and salt to make a smooth, pliable dough. The dough is then rolled out into thin rounds and dried in the sun or dehydrated. Once dried, the papads are deep-fried until they puff up and become crispy. Urad dal papad is a popular snack in India, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as an accompaniment to a meal or as a garnish for various dishes. It is a good source of protein and gluten-free. The use of urad dal in papad making also makes it a healthier alternative to traditional deep-fried papads as it is known to have various health benefits.



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Spice Level



Tiranga papad or tricolor papad is a traditional Indian snack with a modern twist .Made from a dough of moong dal (split green gram) and spices. The dough is typically made by mixing together moong dal, water, and spices such as cumin powder, chili powder, and salt to make a smooth, pliable dough. The dough is then rolled out into thin rounds and dried in the sun or dehydrated. Once dried, the papads are deepfried until they puff up and become crispy. They can also be roasted or microwaved. Moong papad is a popular snack in India, it is light, crispy, and easy to digest. It is typically served with tea or coffee, and can also be used as accompaniment to a meal or as a garnish for various dishes. It is a good source of protein, gluten-free and is low in fat.



SHOP NOW



Roasted chana jor is a popular Indian snack made from roasted and ground chickpeas (also known as chana or Bengal gram). The chickpeas are roasted until they are golden. Then mixed with a variety of spices such as cumin powder, coriander powder, red chili powder, amchur powder and salt to make a dry and crunchy snack. It is typically enjoyed as a snack on its own, but can also be added to various dishes for extra flavor and texture. Roasted chana jor can be stored for a longer period of time than fresh chana, making it a convenient and popular snack.



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Hing chana is an Indian snack made from roasted chickpeas (chana) and Asafoetida (hing). The chickpeas are first roasted until golden brown, and then topped with Asafoetida, along with other spices like red chili powder, cumin powder, coriander powder, and salt. Hing chana is a popular snack in India and is enjoyed as a savory and spicy treat. It is a good source of protein and is gluten-free.



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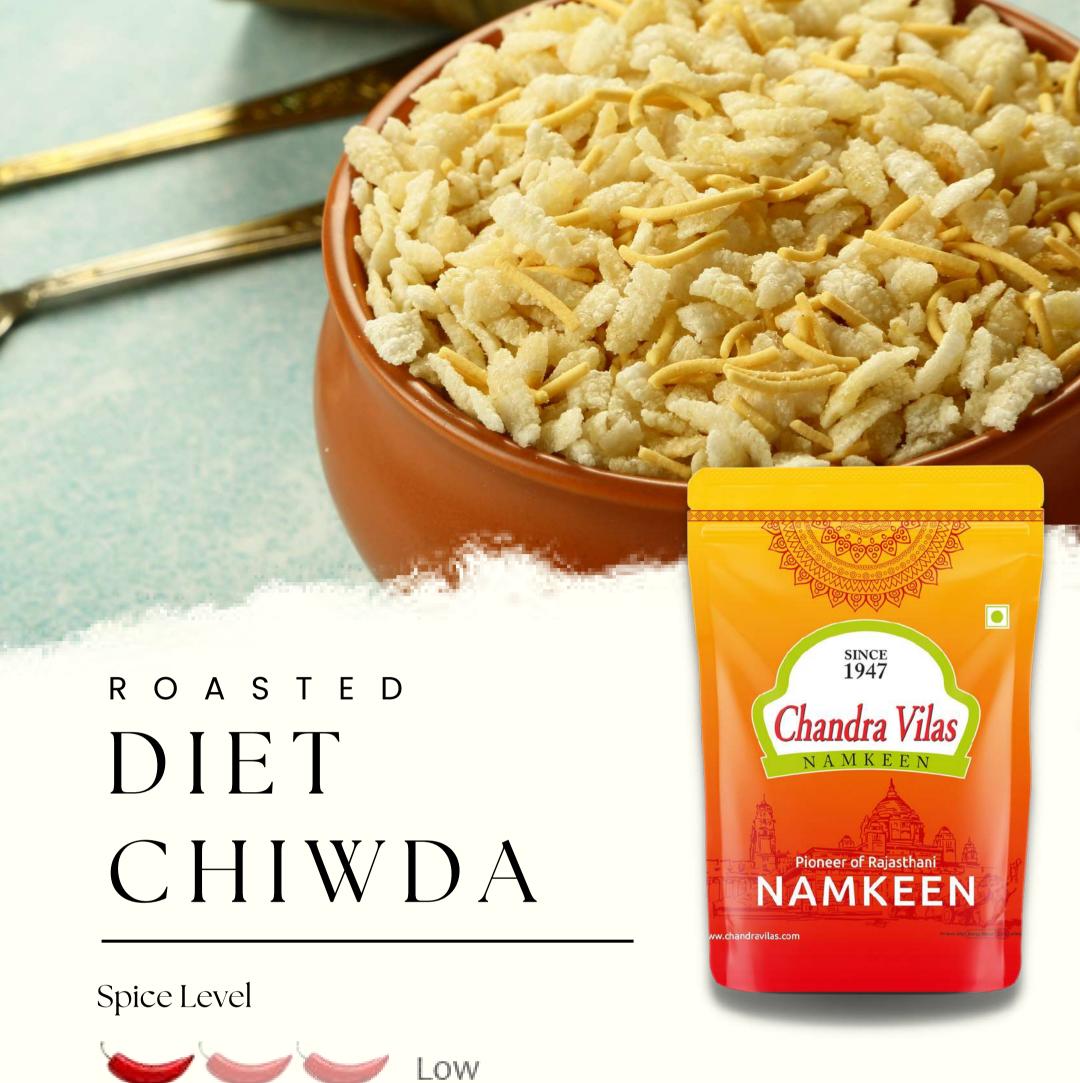


Medium

Moong Masala is an Indian snack made from roasted chickpeas (chana) and Asafoetida (hing). The moong are first roasted until golden brown, and then topped with Asafoetida, along with other spices like red chili powder, cumin powder, coriander powder, and salt. It is a popular snack in India and is enjoyed as a savory and spicy treat. It is a good source of protein and is gluten-free.



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Diet chiwda is a variation of the traditional Indian snack chiwda, which is made with healthier ingredients to cater to those on a diet. Chiwda is a type of flattened rice snack that is made by roasting or frying flattened rice, peanuts, and various spices. Diet chiwda is made by using ingredients that are lower in fat, calories and have high nutritional value. The ingredients used in diet chiwda can vary but it typically contains flattened rice (poha), roasted and lightly salted peanuts, roasted almonds, roasted chana dal, roasted sesame seeds, and minimal use of oil. It can also be made with other ingredients like oats, wheat flakes, corn flakes etc. depend on your requirement. It is a crunchy and flavorful snack that can be enjoyed as a healthier alternative to

regular chiwda.

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Medium

Roasted moong chips are a popular Indian snack made from roasted and pressed moong dal (split green gram). The moong dal is first washed and soaked, then sun-dried or oven-dried, and finally deep-fried until crispy. The roasted moong dal is topped with a variety of spices such as red chili powder, cumin powder, coriander powder, and salt to create a flavorful and crunchy snack. Roasted moong chips are a great source of protein and are glutenfree. They are enjoyed as a snack on their own or can be added to various dishes for extra flavor and texture. They can be stored for a longer period of time than fresh moong dal, making it a convenient and popular snack.



SHOP NOW



Roasted chana chips are a popular Indian snack made from roasted and pressed chana dal. The chana dal is first washed and soaked, then sun-dried or oven-dried, and finally deep-fried until crispy. The roasted chana dal is topped with a variety of spices such as red chili powder, cumin powder, coriander powder, and salt to create a flavorful and crunchy snack. Roasted moong chips are a great source of protein and are gluten-free. They are enjoyed as a snack on their own or can be added to various dishes for extra flavor and texture. They can be

stored for a longer period of time than fresh moong dal,

making it a convenient and popular snack.



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Roasted mogar chips are a popular Indian snack made from roasted and pressed moong dal (split green gram). The moong dal is first washed and soaked, then sun-dried or oven-dried, and finally deep-fried until crispy. The roasted mogar dal is topped with a variety of spices such as red chili powder, cumin powder, coriander powder, and salt to create a flavorful and crunchy snack. Roasted moong chips are a great source of protein and are glutenfree. They are enjoyed as a snack on their own or can be added to various dishes for extra flavor and texture. They can be stored for a longer period of time than fresh moong dal, making it a convenient and popular snack.



SHOP NOW



Medium

Roasted soya bean moong dal protein mix is a blend of roasted and soya beans and moong dal. Soya beans are a good source of protein and are often used as a meat substitute. Moong dal is also a good source of protein and is a staple in Indian cuisine. The soya beans and moong dal are first roasted until golden brown then mixed with a variety of spices such as red chili powder, cumin powder, coriander powder, and salt to create a flavorful and nutritious snack. This mix can be enjoyed as a snack on its own, or added to dishes for extra flavor and protein. It is a healthy and convenient snack option for vegetarians, vegans and also for people looking for high protein low carb snack.



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Roasted flax seeds are a popular health food made from roasted flax seeds. Flax seeds are known for their high levels of omega-3 fatty acids, fiber, and antioxidants. To make roasted flax seeds, the seeds are first cleaned, then roasted in a dry pan or oven until they are golden brown and have a nutty aroma. Roasted flax seeds can be eaten on their own as a snack, or added to a variety of dishes such as yogurt, oatmeal, smoothies, or salads. They can also be ground and added to flour, bread, and other baked goods. It is a great source of omega-3 fatty acids, antioxidants, and fiber, and is also gluten-free.



SHOP NOW



The Potato Pipe snack is a delicious and unique snack that combines the savoury flavour of fried potatoes. It is made by taking slices of potato that have been hollowed out, and then frying them to crispy perfection. The fried potato pipe snack is a fun and tasty way to enjoy a savory and satisfying snack. It is perfect for parties, gatherings, or simply as a tasty treat to enjoy at home. The hollowed-out potato slices are filled with a variety of flavorful fillings, such as cheese, bacon, herbs, and spices, making every bite a delicious surprise. Not only is the fried potato pipe snack tasty, but it is also a healthier alternative to traditional fried snacks. Potatoes are a good source of fiber and vitamins. The fried potato pipe snack is a perfect choice for those who love the unique combination of novelty and deliciousness in their snacks.



AVAILABLE ON COUNTER





Kurkure is a popular snack food that originated in India and is now enjoyed by people all over the world. It is a crunchy, spicy, and tangy snack that is made from a blend of cornmeal, rice meal, and a variety of spices and seasonings. Kurkure is known for its unique texture, which is both crispy and crunchy, making it a satisfying snack to munch on. The combination of spices used in the recipe gives the snack a bold and zesty flavour that is hard to resist.

The ingredients used to make Kurkure are carefully chosen to provide a snack that is not only delicious but also nutritious. It is made with 100% vegetarian ingredients, including real vegetables like corn and rice, and is free from artificial colours and flavours.



AVAILABLE ON COUNTER





Salted chips are a classic and beloved snack food that has been enjoyed by people for generations. They are made from thinly sliced potatoes that are deep-fried until crispy and then seasoned with a simple yet delicious blend of salt and spices.

The combination of salt and crunchiness makes salted chips an irresistible snack that is perfect for satisfying cravings or for sharing with friends and family. They are a great addition to any party, picnic, or other social gatherings.

Salted chips are also versatile snacks that can be enjoyed on their own or used as a base for other tasty treats. They can be used to scoop up your favourite dips or as a topping for nachos, making them a versatile and delicious addition to any meal.



AVAILABLE ON COUNTER



Medium

Aloo Papdi is a delicious and savoury snack that is popular street food in India. It is made from a blend of mashed potatoes, flour, and spices that are rolled out into thin, crispy discs and deep-fried until golden brown.

Aloo papdi is a versatile snack that can be enjoyed on its own or used as a base for other tasty treats. It can be used to scoop up your favourite dips, or as a topping for chaat or bhel puri, making it a versatile and delicious addition to any meal.

The ingredients used to make potato papdi are carefully chosen to provide a snack that is both tasty and of high quality. The potatoes used are handpicked and carefully mashed to ensure consistent texture and flavour. The flour used is of high quality, ensuring a crispy finish.



AVAILABLE ON COUNTER





Roasted fox nuts, also known as makhana, are a popular and healthy snack that is widely consumed in India and other parts of Asia. They are derived from the lotus plant, and are harvested from the seed pod of the lotus flower.

The fox nuts are carefully harvested and then roasted to perfection, creating a crunchy and satisfying snack that is also packed with nutritional benefits. They are naturally gluten-free and low in calories, making them a great snack for people with dietary restrictions or those who are watching their weight.



AVAILABLE ON COUNTER





Disco papdi is a popular and flavorful snack food that originated in India. It is a thin, crispy, and crunchy snack that is made by frying a blend of flours, spices, and seeds until golden brown.

The unique name "disco papdi" is derived from the disc-like shape of the snack, which resembles a small, shiny disco ball. The crunchy texture and delicious blend of spices and seeds make disco papdi a popular choice among snack lovers.

Disco papdi is a versatile snack that can be enjoyed on its own or used as a base for other tasty treats. It can be used to scoop up your favorite dips or as a topping for chaat or bhel puri, making it a versatile and delicious addition to any meal.



AVAILABLE ON COUNTER





Chaat papdi is a popular Indian snack that is known for its sweet, tangy, and savory flavors. It is a crunchy, bite-sized snack that is made by layering crispy fried dough wafers with boiled potatoes, chickpeas, onions, and a variety of sweet and spicy chutneys and sauces.

The dish is typically garnished with fresh coriander leaves and a sprinkle of chaat masala, a spice blend made from a mix of ground spices, such as cumin, coriander, and chili powder. The result is a delicious and satisfying snack that is a favorite of many people in India and around the world.

Chaat papdi is a versatile snack that can be enjoyed on its own or as a topping on other dishes, such as bhel puri or dahi puri. It is perfect for serving at parties or as a quick and easy snack to share with friends and family.



AVAILABLE ON COUNTER



Sindhi Pakwan is a traditional breakfast dish that originated in the Sindh province of Pakistan. It is a crispy, deep-fried flatbread that is typically served with a spicy chana dal (split chickpea) curry, making it a delicious and satisfying meal to start the day.

The flatbread used to make Sindhi Pakwan is made from a dough of all-purpose flour, semolina, and a blend of spices, such as cumin, coriander, and turmeric. The dough is then rolled out into flat discs and deep-fried until golden brown and crispy. The result is a delicious, crunchy flatbread that is perfect for soaking up the spicy chana dal curry.

The chana dal curry is a flavorful dish made from split chickpeas that are simmered with a blend of spices, such as cumin, coriander, garam masala, and chili powder. The curry is typically garnished with fresh coriander leaves and a squeeze of lemon juice, which adds a bright and tangy flavor to the dish.



AVAILABLE ON COUNTER





Fried Masala Mutter is a delicious and crunchy twist on the traditional Indian dish, Masala Mutter. It is made by coating green peas in a spiced batter and deep-frying them until golden brown and crispy.

To prepare Fried Masala Mutter, fresh or frozen green peas are coated in a batter made from a blend of chickpea flour, rice flour, and a mix of spices, such as cumin, coriander, garam masala, and chili powder. The coated peas are then deep-fried until crispy and golden brown, creating a crunchy exterior that is bursting with flavor.

Fried Masala Mutter is a popular snack or appetizer that is perfect for sharing with friends and family.



AVAILABLE ON COUNTER



Medium

Gol Gappe, also known as Pani Puri or Puchka, is a popular Indian street food that is loved by people all over the country. It is a round, crispy, and hollow fried ball that is stuffed with a spicy potato filling and filled with a tangy tamarind water. filled with a mashed potato and chickpea filling that is mixed with spices, such as cumin, coriander, and chili powder. The filling is then drizzled with tangy tamarind water that is made by mixing tamarind paste, spices, and water, which adds a burst of sour and spicy flavors to the dish. Gol Gappe is typically served as a snack or appetizer, and is perfect for sharing with friends and family. It is often sold by street vendors who make the dish fresh on the spot, adding to its popularity and charm. The dish is typically garnished with fresh coriander leaves and a sprinkle of chaat masala, a spice blend made from a mix of ground spices, such as cumin, coriander, and chili powder.



AVAILABLE ON COUNTER





Papad Churi is a popular Indian snack that is made by crushing crispy papads, also known as papadums, into small pieces and mixing them with a variety of spices and other ingredients. It is a quick and easy snack that is loved by people all over the country.

To prepare Papad Churi, crispy papads made from lentil flour, rice flour, or potato starch are roasted over an open flame or in an oven until they become crispy and crunchy. The roasted papads are then crushed into small pieces and mixed with spices, such as cumin, coriander, chilli powder, and salt, as well as other ingredients like chopped onions, tomatoes, and green chillies. The mixture is then tossed together to create a delicious and flavorful snack.

Papad Churi is typically served as a snack or appetizer and is perfect for sharing with friends and family. It is often enjoyed as a side dish with meals, or as a crunchy accompaniment to other snacks, such as samosas or pakoras.



AVAILABLE ON COUNTER



Soft Besan Papdi is a popular Indian snack that is made from chickpea flour, also known as besan. It is a soft, melt-in-your-mouth snack that is loved by people all over the country.

To prepare Soft Besan Papdi, a batter is made from a blend of besan, rice flour, and a mix of spices, such as cumin, coriander, garam masala, and chilli powder. The batter is then rolled out into thin rounds and cooked on a griddle until they are soft and pliable. The cooked papdi rounds are then cut into small pieces and served as a snack or appetizer.

Soft Besan Papdi is typically served with a variety of dipping sauces, such as mint chutney, tamarind chutney, or yogurt dip. It is also commonly used as a base for other dishes, such as chaats or sev puri.



AVAILABLE ON COUNTER



Fine Sev is a popular Indian snack that is made from gram flour, also known as besan. It is a thin, crispy noodle-like snack that is loved by people all over the country.

To prepare Fine Sev, a batter is made from a blend of besan, water, and a mix of spices, such as cumin, coriander, and chili powder. The batter is then put through a sev maker or a press with a fine sieve to create thin, noodle-like strands of sev. The sev is then deep-fried in hot oil until it is crispy and golden brown.

Fine Sev is typically served as a snack or appetizer, and is perfect for sharing with friends and family. It is often enjoyed as a topping for other dishes, such as chaats, which are popular Indian street foods. Fine Sev can also be used as a garnish for soups or stews, or as a crunchy accompaniment to other snacks, such as samosas or pakoras.



AVAILABLE ON COUNTER





Rajasthani Sabji Gatta is meant for gatte ki sabji prepared in Rajasthan. Gatte ki sabji is a traditional dish from Rajasthan, India. It is made with besan (gram flour) and spices, shaped into small balls (gatte) and then cooked in a spicy yogurt based gravy. It is usually served with rice or roti. It is a popular vegetarian dish known for its unique texture and flavors.



AVAILABLE ON COUNTER





Sev Bundi is a popular Indian snack that combines two crunchy, delicious treats - fine sev and tiny, crispy balls of chickpea flour called bundi. It is a unique and flavorful snack that is loved by people all over the country.

To prepare Sev Bundi, a batter is made from a blend of besan, water, and a mix of spices, such as cumin, coriander, and chili powder. The batter is then put through a sev maker or a press with a fine sieve to create thin, noodle-like strands of sev. The remaining batter is then dropped into hot oil through a sieve to create small, crispy balls of bundi. Both the sev and bundi are then mixed together and flavored with a variety of spices, such as salt, chaat masala, and red chili powder.

Sev Bundi is typically served as a snack or appetizer and is perfect for sharing with friends and family.



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