










































Name	Image1	Description
<a href="#">Tandoori chicken</a>		Chicken portions, marinated with spice, and cooked in an oven ( <a href="#">Tandoor</a> ). Chicken Have with dip.
<a href="#">Sooji Halwa</a>		<a href="#">Semolina</a> cooked with clarified butter and Dry fruits. <a href="#">Semolina</a> (Suji), clarified butter, cashew nuts.
<a href="#">Shahi paneer</a>		
<a href="#">Samosa</a>		Potatoes, onions, peas, coriander, and lentils.
<a href="#">Rajma</a>		Main. <a href="#">Kidney beans</a> & assorted spices.
<a href="#">Poha</a>		specialty from Madhya Pradesh. Common snack in Central part of India. Flattended rice, potato, turmeric.







Name	Image1	Description
<a href="#">Paratha</a>		Bread. Wheat flour. Can be stuffed: Common stuffings: potato mixture, <a href="#">paneer</a> , muli(white radish).
<a href="#">Palak Paneer</a>		Cottage cheese cubes in spinach gravy. Spinach, <a href="#">Paneer</a> .
<a href="#">Palak Daal</a>		Spinach with toor daal.
<a href="#">Navrattan korma</a>		
<a href="#">Naan</a>		Oven-baked soft flatbread. Refined wheat flour.
<a href="#">Methi Saag,</a> <a href="#">Chaulai Saab</a>		Veggie leaves sauteed in oil and garlic with little masalas. Cooked mostly in Central part of India.
<a href="#">Makki di</a> <a href="#">roti,</a> <a href="#">Sarson Da</a> <a href="#">Saag</a>		Punjabi speciality.
<a href="#">Kofta</a>	 	Gram flour balls fried with vegetables. Gram flour, veggies, rolled into balls with gram flour and fried in oil and then cooked with curry.
<a href="#">Khichdi</a>		Rice cooked with daal and veggies and sauteed.
<a href="#">Kheer</a>		Rice Cooked with Milk and dry fruits. Milk and Rice, dry Fruits.






Name	Image1	Description
<a href="#">Kachori</a>		Rajasthani /marwari special.
<a href="#">Gobhi Aloo</a>		Cauliflower with potatoes sauteed with garam masala.
<a href="#">Gajar matar aloo</a>		
<a href="#">Gajar ka Halwa</a>	 	A sweet dish native to U.P./ <a href="#">Punjab</a> . Carrot, Milk, <a href="#">Ghee</a> , Cashew.
<a href="#">Dum Aloo</a>		Potatoes cooked in Curry.
<a href="#">Dal makhani</a> (Kali Dal)		Main. A typical type of lentil is used.
<a href="#">Dal</a> fry with <a href="#">tadka</a>		Typical north Indian tadka.
<a href="#">Dal</a>		Main. Assorted types of lentils, such as toor, urad, chana, masoor dal.
<a href="#">Daal Puri</a>		Stuffed dal in parathas.
<a href="#">Daal Baati Churma</a>		Rajasthani special.
<a href="#">Chole bhature</a>		Main. <a href="#">Chick peas</a> , assorted spices, wheat flour and yeast for bhatura.
<a href="#">Chicken Razala</a>		Bhopali style chicken cooked in a rich gravy with mint.

Name	Image1	Description
Chawalhawal		Rice.
<a href="#">Chapati</a>		Bread. Whole wheat flour.
<a href="#">Biryani</a>		Main or side dish. Rice, optional spices, optional vegetables or meats Can have with plain yogurt.
<a href="#">Bhindi Masala</a>		Okra sautéed with onions and tomatoes.
<a href="#">Bhatura</a>		Bread. Wheat flour, fried.
<a href="#">Bharwein karela</a>		
<a href="#">Bharwaan tinde</a>		
<a href="#">Bharwaan baigan</a>		
<a href="#">Baigan bharta</a>		<a href="#">Eggplant</a> (Baingan) cooked with tomatoes or onions.
<a href="#">Baati</a>		<a href="#">Ghee</a> ( <a href="#">Clarified butter</a> ). Wheat flour.
<a href="#">Arbi masala</a>		Edoes cooked in onion tomato masala.
Amritsari <a href="#">Kulcha</a>		



Name	Image	Description
<a href="#">Dosa</a>		Pancake/Hopper. Ground rice, Urad dal.
<a href="#">Idli</a>		Steamed cake of fermented <a href="#">rice</a> and <a href="#">pulse</a> flour. Rice, Urad dal.
Wheat <a href="#">Upma</a>		A Breakfast dish and Snack.Upma prepared from Wheat Dhalia <a href="#">Rava</a> .
<a href="#">Obbattu</a> (holige,bo bbattu, <a href="#">Pooran- poli</a> )		A stuffed (Moong gram dal and jaggery or coconut poornam) <a href="#">paratha</a> . Dish native to South and West <a href="#">India</a> in the states of ( <a href="#">Karnataka</a> , <a href="#">Andhra Pradesh</a> and <a href="#">Maharashtra</a> ).
<a href="#">Bonda</a>		Snack. Potatoes, gram flour.
<a href="#">Bajji</a>		Vegetable Fritters.
<a href="#">Pesarattu</a>		Dosa (Pancake or Crepe) of <a href="#">Andhra Pradesh</a> made from Moong Dal (lentils), grains and spice batter.

Name	Image	Description
<a href="#">Koshambri</a>		A Cucumber salad dish popular in Karnataka. Prepared during festivals.
<a href="#">Vada</a>		Savory Donut. Urad dal.
<a href="#">Goli bajje</a>		Snack. Gram flour.
<a href="#">Puttu</a>		Ground Rice.
<a href="#">Uttapam</a>		Rice Pancake/Hopper with a topping of onions/tomatoes/coconut.
<a href="#">Kuzhakkattai</a>		Dumplings. Rice flour, jaggery, coconut.
<a href="#">Payasam</a>		Rice Dessert. Rice, milk.
<a href="#">Kanji</a>		Porridge. Rice.





Name	Image	Description
<a href="#">Kuzhambu</a>		Thick Soup with coconut. Coconut, vegetables.
<a href="#">Appam</a>		Pancake, thicker at center. Ground rice.
<a href="#">Idiappam</a>		Steamed rice noodles/vermicelli. Ground rice.
<a href="#">Chicken 65</a>		Popular deep fried chicken preparation. Chicken, onion, ginger.
<a href="#">Pongal</a>		Pulao. Rice.
<a href="#">Parotta</a>		Layered kerala parotta made with maida and dalda.
<a href="#">Avial</a>		Cocunut paste, curd mixed with vegetables and some spices.






Name	Image	Description
<a href="#">Sambar</a>		Lentil soup with vegetables and masala mixed with rice and taken.
<a href="#">Bisi Bele Bath</a>		Rice preparation with vegetables.
<a href="#">Koottu</a>		Vegetable, daal or lentil mixture boiled in water.
<a href="#">Varuval</a>		Vegetables shallow fried in oil.
<a href="#">Thayir sadam,</a> <a href="#">Mosaranna</a>		Curd rice.
<a href="#">Biryani</a>		Spicy rice dish with vegetables or chicken or mutton or fish or prawns.
<a href="#">Sakkara pongal</a>		Sweet rice dish.














Name	Image	Description
<a href="#">Indian omelette</a>		Egg omelette or veg omelette.
<a href="#">Masala Dosa</a>		Dosa with masala and potato.







West[\[edit source](#) | [editbeta](#)]






Name	Image	Description	No
<a href="#">Vada pav</a>		Burger. Gram flour, potatoes, chilli, garlic, ginger.	
<a href="#">Dahi vada</a>		Fried lentil balls in a yogurt sauce. Lentils, yogurt.	
<a href="#">Puri</a>		Bread. Wheat flour.	
<a href="#">Bombil fry</a>		Main Course. Bombay Duck (Fish).	








Name	Image	Description	No
<a href="#">Kombdi vade</a>	 A plate of golden-brown fried breads (vade) served with a green chutney and garnished with sliced tomatoes and onions.	Chicken Curry with Bread. Chicken.	
<a href="#">Vindaloo</a>	 A bowl of dark, spicy Goan pork vindaloo, garnished with fresh herbs and served with a side of rice.	Goan pork vindaloo. Pork, goan red chilli paste.	
<a href="#">Veg Kolhapuri</a>		Vegetarian dish. Mixed vegetables.	
<a href="#">Dhokla</a>	 A plate of golden-brown dhokla (lentil snack) garnished with fresh green chutney and sliced tomatoes.	Lentil snack. Gram.	
<a href="#">Pohe</a>	 A plate of flattened rice (pohe) garnished with fresh green chutney and sliced tomatoes.	Vegetarian Snack. Flattened rice.	
<a href="#">Sabudana Khichadi</a>		Vegetarian Snack. Sago.	
<a href="#">Koshimbir</a>		Salad. Salad/side-dish.	
<a href="#">Upmaa</a>	 A plate of upmaa (semolina) garnished with fresh green chutney and sliced tomatoes.	Vegetarian snack. Semolina.	
<a href="#">Thalipeeth</a>		Savoury pancake. Mixed grain flour.	







Name	Image	Description	No
<a href="#">Pooran-poli</a>		Sweet stuffed bread. Wheat flour, gram.	
<a href="#">Modak</a>		Sweet coconut dumplings. Rice flour, coconut.	
<a href="#">Chakli</a>		Savoury snack. Mixed grain flour.	
<a href="#">Chivda</a>		Mixture. Flattened rice, groundnut, chana, masala.	
<a href="#">Pav Bhaji</a>		Veg main dish. Mix curry of onion, capsicum, peas, cauliflower potatoes.	

Name	Image	Description	No
<a href="#">Khakhra</a>		Snack. Wheat flour, methi.	
<a href="#">Jalebi</a>		Sweet maida & grained semolina flour, baking powder, curd, sugar.	
<a href="#">Dum aaloo</a>		Veg. Main dish. Potatoes deep fry, yogurt, coriander powder, ginger powder.	
<a href="#">Khakhra</a>		Snack. Wheat flour, methi.	
<a href="#">Bhakhri</a>		Bread. Whole wheat flour, thicker than rotli, crispy.	
<a href="#">Khandvi</a>		Snack. Besan.	

Name	Image	Description	No
Lilva <a href="#">Kachori</a>		Snack. Lilva and whole wheat flour.	
<a href="#">Chaat</a>		Snack	
<a href="#">Panipuri</a>		Snack	
<a href="#">Malpua</a>		Sweet	
Ghebar or <a href="#">Ghevar</a>		Sweet from Surat	
<a href="#">Sohan papdi</a>		Sweet	

Name	Image	Description	No
<a href="#">Sukhdi</a>	 A white plate with several square, golden-brown sweets.	Sweet	
<a href="#">Barfi</a>	 A white plate with several square, light-colored sweets.	Sweet	
<a href="#">Laddu</a>	 A round metal tray filled with many small, round, yellow sweets.	Sweet	
<a href="#">Shrikhand</a>	 A metal bowl containing a thick, white yogurt-based dessert topped with ground nuts and saffron.	Sweet A thick yogurt-based sweet dessert garnished with ground nuts, cardamom, and saffron.	
<a href="#">Gur</a>	 A large, rectangular block of unrefined brown sugar with a small red seal at the bottom.	Sweet unrefined brown sugar sold in blocks[3].	
<a href="#">Gatta curry</a>		Curry. Steamed dumplings made from chickpea flour cooked in a spiced yoghurt sauce.	

Name	Image	Description	No
<a href="#">Puri Bhaji</a>		Breakfast or Snack	so G
<a href="#">Dal</a>		Lentils.	
<a href="#">Bhaji</a>		Fried Vegetables.	
<a href="#">Sabji (curry)</a>		Different green or other vegetables.	
<a href="#">Chhenagaja</a>		Dessert. Cottage cheese, flour, sugar syrup.	
<a href="#">Chhenapoda</a>		Dessert. Cottage cheese, flour, sugar syrup.	
<a href="#">Mishti Doi</a>		Dessert. Curd, sugar syrup and /or jaggery.	

Name	Image	Description	No
<a href="#">Rosgulla</a>		Dessert. Cottage cheese, flour and sugar syrup.	
<a href="#">Machher Jhol</a>		Curry. Fish, various spices.	
<a href="#">Pakhala</a>		Rice. Fermented rice, yoghurt, salt, seasonings.	
<a href="#">Ilish</a> or Chingri Bhabe		Curry. Ilish (Hilsha fish) or prawn, coconut, mustard, steamed.	
<a href="#">Shondesh</a>		Dessert. Milk, sugar.	
<a href="#">Momo</a>		Snacks. It is a Sikkim specialty.	