



Chaat & co



Food for any occasion

Workplace | Corporate | Event catering

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Our Story

Chaat&co is an exciting new idea from Bombay Pantry, giving you an extended, Indian inspired street food menu that flows all day and into the night.

We are working in partnership with the best local suppliers to bring you the freshest ingredients, local provenance and outstanding taste.

Chaat&co was born out of our love for Indian Street Food, an experience like no other.

We had a dream to bring the colour, energy, aromas and incredible flavours to the streets of Ireland.

Our heritage in Indian cuisine started with Bombay Pantry, but we always thought that there was more that we could bring you, like an all day menu across breakfast, lunch and dinner.

Offering you an expanded choice of Indian inspired street food and incredible coffee with our beans sourced sustainably from the Araku Valley in India, all this together with the best local suppliers that Ireland has to offer.

We hope that our passion is shared, just as our grá and welcome for food that is worthy to Chaat about.

Our Suppliers

Bakery | Firehouse Bakery Delgany, Co.Wicklow
Honey | Mileeven Honey, Co.Kilkenny
Breakfast Meats | Hugh Maguire, Co.Meath
Chicken | Manor Farm, Co.Cavan
Lamb | Doyle Catering Meats, Co.Dublin
Fruit & Vegetables | Keelings, Co.Dublin
Sausage Rolls | The Pieman, Co.Dublin
Coffee Roasters | Ariosa Coffee, Co.Meath
Dairy | The Village Dairy, Co.Carlow

Our Sustainability Journey

We understand the importance of the part we all play in the sustainability of this planet.

All our food, including our meat is local, which is sourced from a range of trusted local partners.

Our packaging is recyclable and where possible compostable. For any event catering, we will look to use the minimum amount of disposable packaging possible and will work with clients to reduce, reuse, recycle.

Our Offer

Chaat&co - headed up by CEO Alan Russell and Head of culinary Steve Land, together they bring a wealth of experience and understanding of this market, having spent their careers cutting their teeth with some of the leading companies in this space, across Ireland and the UK.

We are keen to explore how we can best service your event or corporate hospitality needs. If your company is interested in providing a healthy breakfast, lunch or dinner for their employees, we can manage the set-up and delivery of your catering services for your entire staff. We create your choice of menu in advance based on your budget. Menus can be tailored to suit the event | office and dietary requirements.

Other areas of interest

Chaat Online ordering - have staff working late and want a delivered in solution? Talk to us about providing on account managed services.

Chaat Pantry - We are passionate about providing you with a wide range of fresh & healthy snacks, beverages & coffee services. Our service is managed to the highest level using our state of the art 10,000 square foot production facility. We pride ourselves on being a dynamic and innovative company catering to all aspects of our clients' needs.

For a taste of what we have to offer, see our sample menus

'Indian inspired street food & coffee'



Breakfast

hot and cold options available

Cold

Fruit pots and platters | Mocha overnight oat pots | Honey yoghurt pots

Bakery

Signature Peshwari croissants | Orange and cinnamon cronuts | Scones and muffins | Traybakes and bliss balls

Hot

Sausage rolls (meat & vegan options) with caramelised onion chutney | Breakfast Pav (bun) Bacon | Breakfast Pav (bun) with handmade smashed batata vada

Drinks

Filter coffee | Cold brew | Iced coffees | Mango lassi | Chilled Chai tea | Flavoured waters | Homemade lemonade

Evening

Spice up your event with a selection of our signature curries, created for every taste, fully customisable with choice of protein.

Choose from

Tikka Masala | Butter Masala | Korma | South Indian Curry | Massaman

with

House made paneer cheese | roasted vegetables & baby spinach | marinated breast of chicken | slow cooked marinated Irish lamb | tandoori prawns.

Lunch

hot and cold options available

Selection of mini Chaat Pots

Papdi Chaat - Crisp and flaky home made Papdi with chickpeas, fresh green chilli, red onion, chaat masala, coriander, cumin, lemon, pomegranate, mint, sev, tamarind and mint yoghurt dressings

Makai, Ki Chaat - Caramelised corn, cumin, chilli, lemon, coriander, savoury granola

Bhel Puri - Spiced puffed rice, savoury Bombay mix & peanuts with red onion, mango, tomato, pomegranate, chaat masala, finished with tamarind and mint dressings

Selection of Buddha Bowls

Baby spinach and mixed leaves, Goan roasted cauliflower, coriander seed & mint roasted carrots, chickpea salad, Indian slaw, smoked aubergine baigan bartha

Proteins - Grilled tandoori chicken | Baked beetroot falafels | Indian spiced Salmon

Toppings - Chilli & maple toasted seeds | Pomegranate seeds | Chopped chillies | Fresh coriander

Dressings - Mint & green chillies | Coriander yoghurt | Mango & coconut

Selection of Sliders

Served on a mini-brioche bun with tomato & mango chutney, Indian slaw
Buttermilk chicken or Buttermilk paneer & aubergine

Selection of Curry pots

Kerala Vegetable & steamed basmati rice
Chicken Tikka Masala & steamed basmati rice



Let's Chaat!

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