Category	Creative Idea (Recipe/Concept)	Description
Gourmet Build-Your-Own	1. Artisanal Raj Kachori Bar (Deconstructed & DIY)	A grand display with large, crisp raj kachori shells, surrounded by bowls of premium fillings: spiced sprouted lentils, black chickpeas, sweet potato cubes, avocado salsa, diverse chutneys (smoked chili-tamarind, beetroot-mint, mango-ginger), gourmet yogurts (saffron-infused, plain Greek), and exotic garnishes like edible flowers, truffle sev, and microgreens.
	2. "Pani Puri Mixology" Fountain & Infusion Bar	A stunning fountain circulating classic spicy pani, alongside separate dispensers or decanters for innovative infusions like Kaffir Lime & Lemongrass Pani, Berry & Mint Pani, or a fiery Ghost Pepper & Tamarind Pani. Guests choose their pur-puri and fill from the fountain/dispensers.
	3. Avocado Dahi Puri with Quinoa & Roasted Chickpea Medley	Crispy puris filled with creamy avocado mash, seasoned quinoa, perfectly roasted chickpeas, chilled sweet yogurt, and unconventional toppings like sumac, toasted pumpkin seeds, and a drizzle of balsamic glaze.
	4. Sweet Potato & Kale Chaat with Pomegranate Glaze	A vibrant and healthy chaat featuring crispy sweet potato fries and kale crisps, tossed with a light yogurt dressing, fresh mint, cilantro, and a tangy-sweet pomegranate molasses glaze.
Regional Chaat Spotlights	5. Lucknowi Basket Chaat (Edible Baskets) with Crispy Kale	Delicate, edible noodle baskets filled with a rich and complex Lucknowi chaat mixture, topped with crispy kale, sweet potato threads, and a special blend of fragrant spices, offering a textural and flavorful experience.
	6. Bengali Jhal Muri & Ghugni Bar with Gondhoraj Lime	A live station where Jhal Muri is tossed fresh with puffed rice, roasted peanuts, mustard oil, and the fragrant Gondhoraj lime. Alongside, a rich and spicy Ghugni (yellow pea curry) is served.
	7. Mumbai Street Style Vada Pav & Dabeli Counter	Freshly prepared Vada Pav (spiced potato fritter in a bun) and Dabeli (spiced potato mixture in a bun with pomegranate, peanuts), served with various dry and wet chutneys, and optional cheese or butter additions.
	8. Agra ki Aloo Tikki Chole with Tamarind-Date Caviar	Crispy, golden Aloo Tikkis served with a robust and spicy Chole curry, garnished with molecular tamarind-date caviar, spiced yogurt, and fresh cilantro.
	9. Delhi-style Dahi Bhalla with Sprouted Moong & Roasted Cumin	Soft, spongy dahi bhallas generously smothered in sweet and tangy yogurt, topped with sprouted moong, a fiery red chili powder, roasted cumin powder, and a dash of black salt.
	10. Palak Patta Chaat with Berry Chutney	Crispy fried spinach leaves (palak patta) as the base, topped with spiced potatoes, chickpeas, a mix of sweet yogurt, and an unconventional mixed berry chutney, offering a unique sweet-savory balance.
Innovative Chaat Concepts	11. Corn & Bell Pepper Bhel with Chipotle-Lime Dressing	A vibrant and fresh bhel made with steamed corn kernels, colorful bell peppers, finely chopped onions, and a zesty chipotle-lime dressing, with a blend of crispy textures.
	12. Quinoa & Sprouted Bean Salad Chaat	A healthy and flavorful chaat featuring protein-rich quinoa, a mix of sprouted beans, diced vegetables, and a light, tangy dressing with a hint of chaat masala.

	13. Tandoori Paneer & Pineapple Chaat	Skewered pieces of tandoori paneer and grilled pineapple, lightly tossed with a sweet chili sauce, bell peppers, and fresh cilantro, offering a smoky, sweet, and tangy profile.
	14. Mushroom & Truffle Chaat with Parmesan Shavings	An earthy and luxurious chaat with sautéed wild mushrooms, a hint of truffle oil, crisp sev, and generous shavings of Parmesan cheese, bringing a gourmet twist.
	15. Sweet Corn & Jalapeño Chaat with Nacho Crisps	A spicy and crunchy chaat featuring sweet corn, finely diced jalapeños, onions, tomatoes, and crushed nacho crisps, bound together with a tangy dressing.
	16. Mediterranean-Indian Fusion Chaat (Hummus, Falafel, Tandoori Chickpeas)	A unique fusion chaat where components like creamy hummus, crispy falafel, and tandoori-spiced chickpeas are layered with traditional chaat chutneys and a tahini-yogurt drizzle.
	17. Edible Flower & Microgreen Chaat	A visually stunning chaat with a base of crispy elements, dressed with light chutneys and yogurt, generously garnished with a vibrant array of edible flowers and fresh microgreens.
	18. Deconstructed Pani Puri with Flavored Popping Boba	Puris served individually with potato-chickpea filling, and guests add different flavored popping boba (e.g., green apple, strawberry, lychee) instead of traditional pani.
	19. Besan Chilla Tacos with Spicy Paneer Bhurji	Mini savory besan chilla (chickpea flour pancakes) folded like tacos, filled with a spicy and flavorful paneer bhurji, topped with pickled onions and a drizzle of mint chutney.
	20. Crispy Rice Paper Rolls with Indian Spiced Vegetables	Fresh and light rice paper rolls filled with julienned vegetables, sprouts, and Indian spices, served with a sweet chili-tamarind dipping sauce.