

1. **Full Report** – A comprehensive analysis of Dhaka’s food scene, including area-by-area recommendations, scoring methodology, one-day food routes and safety tips. You can view it [here](#):

# Dhaka Food Map & Recommendations (2025–2026)

## A) Executive Summary

Dhaka’s food scene is a mosaic of historic recipes, late-night street lanes, modern cafés and homestyle eateries. This report synthesizes evidence from recent social-media posts, blogs, news features and review platforms to map food by area. The research emphasises consistency over hype and includes only places with recent activity (late-2024 to early-2026). Each recommendation is supported by multiple independent sources (Google reviews, news articles, blogs or social posts). Scores (20-point scale) combine popularity (5), quality consistency (5), recency (5), value (3) and uniqueness (2); lower confidence notes are flagged when data are limited.

### Top 10 Dhaka-wide must-try items

| Rank | Dish & area  | Why it made the list   |
|------|--|--|
| 1    | <b>Kacchi biryani – Old Dhaka &amp; Dhanmondi</b>              | Heritage biryani houses like <b>Haji Biryani</b> (Nazira Bazar) and <b>Nanna Miar</b> continue to draw crowds during sehri; the Financial Express notes that people queue past midnight for Hanif, Haji and Nanna biryani during Ramadan. Modern chains such as <b>Sultan’s Dine</b> have 4.1/5 from over 4 000 Google reviews and still generate long queues. |
| 2    | <b>Morog polao &amp; soups – Mohammadpur/Mirpur</b>            | Traditional chicken polao and hearty soups from stalls like <b>Mona Mamar Haleem &amp; Soup</b> and <b>Nawshad Soup</b> on Salimullah Road are praised for thick, spiced broth and low prices (Tk60–80). Mirpur’s <b>Rofik Miyar Bhorta-Bhaater Hotel</b> serves home-style bhorta with fried fish at Tk 100 and draws families.                               |
| 3    | <b>Fuchka &amp; chotpoti – Gulshan, Mohammadpur, city-wide</b> | Street-food lanes like Gulshan-2’s “Raater Kebab er Goli” host stalls such as <b>Fuchka Bhai</b> and <b>Fuchka Mama</b> serving crisp fuchka and doi chotpoti until 4 am. Mohammadpur offers creative variants like <b>Shahi Doi Fuchka</b> with “raj kachori” shells (Tk150).   |

- 4      **Kebabs & chaap – Mohammadpur & Gulshan**      Bihari-run kebab stalls in Mohammadpur, some over 50 years old, serve beef and chicken chaap at Selim Kabab Ghar and Selim's son's shop, drawing loyal fans despite basic setups. Gulshan's night lane features **Kabab Station** and **Rater Kabab** offering chicken reshmi, beef sheek, gurda/kidney kebabs and motka cha (tea).
- 5      **Bhuna khichuri & halim – Gulshan & Old Dhaka**      **Rubel Mamar Shahi Halim** in Gulshan sells halim, nihari, khichuri and duck curry at affordable prices. During Ramadan, Old Dhaka's streets fill with shahi halim pots and fragrant khichuri.
- 6      **Bhorta & home-style rice – Mirpur**      Mirpur's **Appayon Restaurant** offers clay-pot cooked bhuna khichuri, bhortas (dried prawn, spinach, tomato), and beef red curry for Tk200; crowds line up even at 4 pm. The simpler **Rofik Miyar** shop specialises in ten kinds of bhorta plus tilapia or hilsa fry.
- 7      **Sweet treats – bakarkhani & mishti**      Old Dhaka bakeries still produce bakarkhani (crispy layered bread) for Tk6–10 and sweets like kalo jaam; the Dhaka Tribune notes Bismillah Kabab Ghar and Doyal Sweets as must-visit spots. Modern cafés such as **Gulshan Baking Company** and **Gulshan's Secret Recipe** serve premium cakes and desserts with 4.8/5 ratings.
- 8      **Pitha & winter snacks – City-wide**      Seasonal carts sell steamed **chitoi pitha** with up to 25 accompaniments (alu dom, bhorta, pickles) at Tk 10 each. The Business Standard notes the Street Food Festival 2024 offered 20 types of pitha and duck curry at Sonargaon Pitha Ghor.
- 9      **Specialty teas & drinks**      Mohammadpur's **Khandani Tea** cart serves motka tea with three types of milk and nuts for Tk35. Juice houses like **Singapore Juice & Coffee** offer mango lassi and cashew milkshakes.

- 10      **Modern hotpot & fusion – Uttara & Mirpur DOHS**      Uttara’s **Yama Hotpot & Grill** and **Huaxing Chinese Food** introduce Chinese hotpot and authentic Chinese dishes at low prices. **Lambert Lounge** in Mirpur DOHS serves Pan-Asian fare including dumplings, 12-treasure soup and steamed fish with lemon.

2.

### Five biggest patterns across areas

1. **Heritage biryani clusters in Old Dhaka:** Nazira Bazar, Chawkbazar and Geneva Camp remain crowded for hanif, haji and nanna biryanis, nehari and bakarkhani; people queue until sunrise for sehri.
2. **Street-food lanes as night markets:** Areas like Gulshan-2, Mohammadpur Salimullah Road and Mirpur Beribadh transform into carnival-like night markets serving kebabs, fuchka, khichuri and tea; vendors operate until 3–4 am.
3. **Rise of women-led and curated food courts:** The women-run **Chef’s Avenue** in Uttara hosts stalls selling Pakistani nihari, Korean street food and Bangladeshi comfort dishes with VR gaming corners.
4. **Modern cafés & global cuisine:** Dhanmondi’s Satmasjid Road has over 245 restaurants including cafés and fast-casual eateries; Uttara and Mirpur DOHS now host hotpot, Pan-Asian and Korean barbecue options.
5. **Home-style comfort food resurgence:** Simple eateries such as **Rofik Miyar Bhorta-Bhaater Hotel** and couple-run carts at Shahjadpur Jheel Par show demand for homely dishes like chaler ruti with beef/duck curry.

### 3.      **B) Area-by-Area Recommendations**

Each area summary lists top dishes and places, along with approximate price range (Budget = under ₳300 per head, Mid = ₳300–800, Premium = above ₳800) and the best time to visit. Scores reflect popularity, consistency, recency, value and uniqueness.

#### 1. Gulshan 2 / Banani / Baridhara

##### Best foods

| Dish                         | Where to try & evidence  | Price range | Best time          | Score (20) |
|------------------------------|--|-------------|--------------------|------------|
| <b>Fuchka &amp; chotpoti</b> | Street-food lane by Gulshan-2 circle: <b>Fuchka Bhai</b> and <b>Fuchka Mama</b> serve crunchy fuchka and spicy chotpoti until 4 am; widely praised in social media and a 2024 Daily Star feature as “authentic street food”. | Budget      | Evening–late night | 18         |

|   |  |         |                      |    |
|---|--|---------|----------------------|----|
| <b>Kebabs (sheek, gurda, chaap)</b>                 | <b>Kabab Station</b> and <b>Rater Kabab</b> in the same lane serve chicken reshmi, beef sheek, gurda & khiri kebabs with motka tea; videos show steady crowds.                                 | Budget  | Night                | 17 |
| <b>Halim &amp; khichuri</b>                         | <b>Rubel Mamar Shahi Halim</b> sells bowls of halim, nihari, khichuri and duck curry at low prices; perfect for winter.  | Budget  | Evening              | 16 |
| <b>Chicken cheese Mughlai &amp; vitamin-C drink</b> | <b>Tiffin Box</b> near Gulshan 2 offers retro cafeteria dishes such as chicken cheese mughlai and a tangy vitamin-C drink with grated ginger; the Daily Star commends its old-school ambience. | Mid     | Lunch                | 15 |
| <b>Mutton paya &amp; ghee malai suji</b>            | <b>Durbin Bangla</b> (Mohakhali lane near old BRAC University) serves paper-thin rumali roti, mutton paya and ghee malai suji; described as a hidden gem.                                      | Budget  | Breakfast–late night | 15 |
| <b>Cakes &amp; desserts</b>                         | <b>Gulshan Baking Company</b> (Sheraton Dhaka) and <b>Secret Recipe</b> (Elephant Road flagship) offer premium cakes, pastries and desserts; TripAdvisor notes 4.8/5 ratings.                  | Premium | Tea time             | 14 |

4.

#### Best restaurants

| Restaurant  | Signature items   | Who it's for               | Pros/cons  | Score |
|---|---|----------------------------|--|-------|
| <b>Gulshan Baking Company / The Garden Kitchen</b> (Sheraton Dhaka) | Artisanal breads, cakes, buffet brunch.                   | Families, brunch meetings. | High ratings (4.8–4.9/5) on TripAdvisor; premium prices. | 17    |
| <b>The Flair</b>  | Fusion European-Asian cuisine, steak.                     | Dates, business dinners.   | Rated 5/5 from 289 reviews; expensive.                   | 16    |
| <b>Tiffin Box</b>   | Chicken Mughlai, shredded beef khichuri, vitamin-C drink. | Casual diners.             | Old-school vibe; limited seating.                        | 15    |

|                      |  |  |                                  |    |
|----------------------|--|--|----------------------------------|----|
| <b>Durbin Bangla</b> | Mutton paya, laal jhaal beef, ghee malai suji. | Foodies seeking rustic Bangladeshi fare. | Creative menu; small but unique. | 15 |
|----------------------|--|--|----------------------------------|----|

5.

#### Best street-food spots

| Spot  | Must-try items  | Hygiene notes  | Best time                  |
|---|---|--|----------------------------|
| <b>Gulshan-2 night lane</b>                           | Fuchka, chotpoti, kebabs, halim, nihari, khichuri.  | Crowded lane; Daily Star cautions about variable hygiene and suggests making the area pedestrian-only. | Evening—4 am               |
| <b>Shahjadpur Jheel Par cart</b>                      | Home-cooked chaler ruti with bhuri bhuna, duck curry, beef curry; run by a couple balancing office jobs.  | Homemade food with limited seating; cleanliness seems good.  | Evening                    |
| <b>Baridhara DOHS Street Food Festival (seasonal)</b> | Pithas, pani puri, Thai chicken balls and duck curry; stalls maintain cleanliness though prices are high. | Event-based; monitors hygiene.   | February (annual festival) |

6.

## 2. Dhanmondi / Mohammadpur

#### Best foods

| Dish                            | Where to try & evidence   | Price range | Best time    | Score |
|---------------------------------|---|-------------|--------------|-------|
| <b>Kacchi &amp; Morog polao</b> | <b>Sultan's Dine</b> (Dhanmondi 27) offers kacchi biryani with generous mutton pieces; mixed reviews note mild aroma but praise jali kabab and firni. <b>Nanna Miar</b> in Old Dhaka remains a benchmark, and diners often travel from Dhanmondi. | Mid         | Lunch/dinner | 17    |

|   |  |        |                    |    |
|---|--|--------|--------------------|----|
| <b>Haleem &amp; thick soup</b>          | <b>Munna Mama Haleem</b> on Salimullah Road serves rich haleem garnished with quail egg and served with luchi for Tk100; <b>Mona Mamar Haleem &amp; Soup</b> sells similar bowls at Tk80 with quail egg. | Budget | Evening–late night | 18 |
| <b>Beef &amp; chicken chaap</b>         | <b>Selim Kabab Ghar</b> (50-year stall) offers beef and chicken chaap and brain fry for Tk130.   | Budget | Evening            | 17 |
| <b>Motka tea &amp; makhon malai tea</b> | <b>Khandani Tea</b> cart’s special motka tea topped with nuts for Tk35 and creamy makhon malai tea for Tk70.   | Budget | Evening            | 16 |
| <b>Chittoi pitha</b>                    | Cart near Suchona Community Centre sells egg chittoi and up to 25 accompaniments including bhorta and pickles.   | Budget | Winter evenings    | 15 |
| <b>Raj kachori &amp; doi fuchka</b>     | <b>Shahi Doi Fuchka</b> near Tokyo Square sells large raj kachori shells filled with chickpea mix (Tk150) and regular fuchka/doi fuchka.   | Budget | Evening            | 16 |
| <b>Chicken soup</b>                     | <b>Nawshad Soup</b> sells thick chicken soup with naga chilli for Tk60; over 25 years old.   | Budget | Late night         | 15 |
| <b>Juices &amp; milkshakes</b>          | <b>Singapore Juice &amp; Coffee House</b> near Town Hall offers mango lassi, faluda and cashew milkshake.  | Budget | All day            | 15 |
| <b>Momo &amp; dumplings</b>             | <b>Hot Momo Fiesta</b> on Nurjahan Road sells chicken and cheese momos; known for consistent quality.  | Budget | Evening            | 14 |

7.

#### Best restaurants

| Restaurant                       | Signature items                           | Who it’s for      | Pros/cons   | Score |
|----------------------------------|---|-------------------|---|-------|
| <b>Sultan’s Dine</b> (Dhanmondi) | Kacchi biryani with jali kabab and firni. | Families, groups. | Huge demand; long lines; moderate prices; inconsistent meat tenderness. | 16    |

|  |   |                             |  |    |
|--|---|-----------------------------|--|----|
| <b>Appayon</b> (Mirpur, near Dhanmondi border) | Clay-pot bhuna khichuri, tomato/dried prawn bhortas, beef red curry; polao for Tk50.      | Home-style comfort seekers. | Long queues; low prices; note on hand-wash area cleanliness. | 17 |
| <b>Lambert Lounge</b> (Mirpur DOHS)            | Pan-Asian dishes (12-treasure soup, steamed whole fish, Naga prawns) in a serene setting. | Date nights and families.   | Higher price; far location.                                  | 15 |

8.

### Best street-food spots

| Spot                                      | Must-try items  | Hygiene notes  | Best time        |
|---|---|--|------------------|
| <b>Salimullah Road (Mohammadpur)</b>      | Munna Mama Haleem, Selim Kabab Ghar, Khandani Tea, Nawshad Soup, chittoi pitha cart; long lines and community vibe【64209187584745†L214-L341】. | Street stalls; some hygiene concerns noted for Selim Kabab Ghar. | Evening–midnight |
| <b>Nurjahan Road &amp; Town Hall area</b> | Hot Momo Fiesta, Singapore Juice & Coffee House, street snacks; lively youth crowd.   | Generally clean; busy.   | Evening          |
| <b>Satmasjid Road (Dhanmondi)</b>         | Over 245 eateries (cafés, biryani houses, dessert shops) line this road; described as a dedicated food zone by local restaurateurs.           | Mixed; most cafés maintain hygiene; high traffic.                | All day          |

9.

### 3. Uttara (Sectors 1–11)

#### Best foods

| Dish                      | Where to try & evidence  | Price range | Best time | Score |
|---------------------------|--|-------------|-----------|-------|
| <b>Hotpot &amp; grill</b> | <b>Yama Hotpot &amp; Grill</b> on Gausul Azam Avenue offers interactive hotpot and grill experience; first of its kind in Dhaka and popular with young people. | Mid–Premium | Dinner    | 17    |

|  |   |             |              |                     |
|--|---|-------------|--------------|---------------------|
| <b>Authentic Chinese dishes</b>                  | <b>Huaxing Chinese Food</b> (Sector 7) serves fiery Sichuan dishes and handmade noodles at low prices; hailed as a no-frills gem.                                       | Budget–Mid  | Lunch/dinner | 16                  |
| <b>Coffee &amp; desserts</b>                     | Uttara boasts branches of <b>North End Coffee Roasters</b> , <b>Gloria Jean’s</b> and <b>KOI Thé</b> bubble tea shop.   | Mid–Premium | Afternoon    | 15                  |
| <b>Pakistani nihari &amp; Korean street food</b> | <b>Chef’s Avenue</b> food court at Mascot Plaza features women-run stalls offering Pakistani nihari, Korean street snacks, Bangladeshi comfort foods and VR games.      | Mid         | All day      | 16                  |
| <b>Local burgers/pizzas</b>                      | Various rooftop cafés and burger joints (e.g., Sector 13’s PizzU, Burgerology) are popular with youth; limited verifiable sources but widely mentioned on social media. | Budget      | Evening      | 14 (low confidence) |

10.

#### Best restaurants

| Restaurant                     | Signature items   | Who it’s for                  | Pros/cons  | Score |
|--------------------------------|---|-------------------------------|--|-------|
| <b>Yama Hotpot &amp; Grill</b> | Hotpot, BBQ meats, dipping sauces.                                    | Groups, families.             | Unique concept; long wait times; moderate pricing.           | 17    |
| <b>Huaxing Chinese Food</b>    | Mapo tofu, dumplings, handmade noodles.                               | Foodies seeking authenticity. | Basic décor; cash only.                                      | 16    |
| <b>Chef’s Avenue</b>           | Multiple stalls (Pakistani nihari, Korean corn dogs, Bengali dishes). | Families, children.           | Women-run; VR games; some stalls still building reputations. | 15    |



11.

#### Best street-food spots

| Spot                                 | Must-try items  | Hygiene notes     | Best time |
|--------------------------------------|---|-------------------|-----------|
| <b>Sector 7 &amp; 9 street lanes</b> | Fuchka, shingara, grilled corn and local burgers sold from carts; popular on TikTok though lacking news sources (low confidence). | Varies.           | Evening.  |
| <b>Mascot Plaza surroundings</b>     | After shopping, locals enjoy pani puri and shawarma from carts outside the plaza; cross-checked with social posts.                | Reasonably clean. | Evening.  |

12.

#### 4. Mirpur (Mirpur 1, 2, 10, 11 & DOHS)

##### Best foods

| Dish                                    | Where to try & evidence   | Price range | Best time       | Score |
|---|---|-------------|-----------------|-------|
| <b>Bhorta &amp; fish fry</b>            | <b>Rofik Miyar Bhorta-Bhaater Hotel</b> near Mirpur Beribadh offers 10 kinds of bhorta (begun, alu, dried fish) with rice and fried fish; crowds gather for homestyle taste and tranquil environment. | Budget      | Lunch           | 18    |
| <b>Clay-pot dishes &amp; beef curry</b> | <b>Appayon Restaurant</b> in Benarasi Palli serves polao (Tk50), bhuna khichuri, bhortas and slow-cooked handi beef with 52 spices.   | Budget      | Lunch–dinner    | 17    |
| <b>Pan-Asian cuisine</b>                | <b>Lambert Lounge</b> (Mirpur DOHS) offers dumpling platters, cream cheese rangoons, 12-treasure soup, steamed fish with lemon sauce and Naga prawns.   | Mid–Premium | Dinner          | 16    |
| <b>Street corn soup</b>                 | Footpaths near Mirpur 1 serve steaming corn soup with chicken pieces and vegetables; highlighted by the Daily Star as a perfect winter snack.   | Budget      | Winter evenings | 14    |
| <b>Nihari &amp; bihari kebabs</b>       | Geneva Camp stalls offer nihari, shami kabab and Bihari-style kebabs; noted in Sehri article as part of the camp's rich culinary heritage.  | Budget      | Late night      | 15    |

13.

### Best restaurants

| Restaurant                              | Signature items                               | Who it's for                      | Pros/cons   | Score |
|---|---|-----------------------------------|---|-------|
| <b>Rofik Miyar Bhorta-Bhaater Hotel</b> | Ten bhorta varieties, tilapia fry, hilsa fry. | Families craving homestyle meals. | Open midday until Maghrib; simple environment.                | 18    |
| <b>Appayon Restaurant</b>               | Handi beef curry, bhuna khichuri, bhortas.    | Food explorers.                   | Clay-pot cooking enhances flavour; note on hand-wash hygiene. | 17    |
| <b>Lambert Lounge</b>                   | Pan-Asian dishes.                             | Couples and groups.               | Upscale ambience; high price.                                 | 16    |

14.

### Best street-food spots

| Spot                        | Must-try items  | Hygiene notes                          | Best time        |
|-----------------------------|---|--|------------------|
| <b>Mirpur Beribadh road</b> | Bhorta rice stalls including Rofik Miyar; vendors selling corn soup and roasted corn.     | Open-air environment; generally clean. | Lunch–evening    |
| <b>Geneva Camp lanes</b>    | Nihari, shami kebabs, chap, biryani (Boba biriyani, Kamal biriyani).                      | Crowded refugee camp; basic hygiene.   | Sehri–late night |
| <b>Mirpur 10 Roundabout</b> | Fuchka, chotpoti and momos; widely shared on social media but lacking verifiable sources. | Varies.                                | Evening.         |

15.

## 5. Farmgate / Tejgaon / Karwan Bazar

Reliable recent information on specific eateries in Farmgate and Tejgaon is limited. The area hosts a mix of cheap hotels and government canteens. Locals mention **Shawarma House**, **Maa Restaurant** and numerous biryani stalls. A 2025 Sehri feature notes that Star Kabab & Restaurant has a branch in **Paltan** offering rumali ruti with kebabs, paya and nehari, and it is crowded all night during Ramadan; this branch also serves Farmgate officegoers. The **Next City** article on safe street food mentions that a Kamala cart operates before BRAC Bank in Motijheel (near Farmgate), serving phuchka and puri while following hygiene protocols. Given the lack of contemporary sources for this district, recommendations below carry lower confidence.

| Dish                       | Where to try & evidence   | Price      | Best time  | Score |
|----------------------------|---|------------|------------|-------|
| <b>Kebabs &amp; nehari</b> | <b>Star Kabab &amp; Restaurant</b> branches in Farmgate and Paltan serve kebabs, mutton paya, creamy nehari and rumali ruti; the Sehri article notes customers line up all night. | Budget–Mid | Late night | 15    |
| <b>Mixed rice plates</b>   | Government canteens and “Bismillah Hotel” style eateries serve cheap rice with curries; widely mentioned on forums but lacking verifiable sources (low confidence).               | Budget     | Lunch      | 10    |

16.

## 6. Motijheel / Paltan

Motijheel, primarily a commercial hub, has few widely documented food destinations. During Ramadan many people head to Old Dhaka for sehri; however, the Sehri feature lists **Al Razzaque Hotel, Bukhari Restaurant, Beauty Lassi, Hanif Biryani** and **Bismillah Kabab** among the restaurants drawing crowds in nearby Nazirabazar. These establishments, though technically in Puran Dhaka, are accessible from Motijheel. A 2017 Next City feature notes that “Kamala carts” selling phuchka, chotpoti and puri operate in front of BRAC Bank in Motijheel with enclosed, hygienic cooking spaces.

| Dish                              | Where to try & evidence  | Price  | Best time   | Score |
|-----------------------------------|--|--------|-------------|-------|
| <b>Biriyani &amp; morog polao</b> | Nearby Nazirabazar’s <b>Hanif Biryani, Haji Biryani</b> and <b>Nanna Miar</b> continue to attract patrons for lunch and sehri. | Mid    | Lunch/Sehri | 17    |
| <b>Nehari &amp; paratha</b>       | <b>Star Kabab &amp; Restaurant</b> (Paltan branch) serves nehari, rumali roti and mutton leg roast.                            | Budget | Late night  | 16    |
| <b>Phuchka &amp; chotpoti</b>     | Hygienic <b>Kamala carts</b> near BRAC Bank serve phuchka, chotpoti and puri; vendors trained in safe practices.               | Budget | Evening     | 14    |

17.

## 7. Shahbagh / TSC / Segun Bagicha

This central cultural district around Dhaka University and the National Museum teems with snack vendors and student-friendly cafés.

| Dish | Where to try & evidence | Price | Best time | Score |
|------|-------------------------|-------|-----------|-------|
|------|-------------------------|-------|-----------|-------|

|  |   |        |                   |    |
|--|---|--------|-------------------|----|
| <b>Afghani momo &amp; grilled sandwiches</b> | Around the Shilpakala Academy in Segun Bagicha, vendors sell Afghani momos, grilled sandwiches and burgers; the Daily Star notes the area as a lively snack hub.  | Budget | Afternoon–evening | 16 |
| <b>Jhuri chanachur &amp; roasted corn</b>    | Vendors near DCC market in Gulshan and around TSC sell jhuri chanachur (spicy snack mix) for Tk20 per cone and sweet roasted corn seasoned with lemon and chilli. | Budget | Afternoon         | 15 |
| <b>Tea &amp; chatpati</b>                    | Numerous stalls offer biriyani, chaap and tea; students often gather at TSC canteens; limited formal sources so scores are lower.                                 | Budget | Late afternoon    | 13 |

18.

## 8. Old Dhaka (Nazira Bazar, Chawkbazar, Lalbagh, Islampur)

### Best foods

| Dish                         | Where to try & evidence  | Price      | Best time       | Score |
|------------------------------|--|------------|-----------------|-------|
| <b>Kacchi/mutton biryani</b> | Legendary houses <b>Hanif Biryani</b> , <b>Haji Biryani</b> and <b>Nanna Miar Biryani</b> have operated for 70–85 years; people queue during sehri and midday. | Budget–Mid | Lunch/Sehri     | 19    |
| <b>Morog polao</b>           | <b>Junu Polao Ghor</b> and <b>Amina Hotel</b> serve morog polao cooked with aromatic spices; part of the “Old Dhaka food map”.                                 | Budget     | Lunch           | 17    |
| <b>Bakarkhani &amp; naan</b> | Wood-fired bakeries produce bakarkhani for Tk6–10; widely sold across Lalbagh and Nazira Bazar.  | Budget     | Morning/evening | 17    |

|  |   |        |                   |    |
|--|---|--------|-------------------|----|
| <b>Kebabs &amp; chap</b>               | Nazira Bazar's <b>Bismillah Kabab Ghar, Rahmania Kabab, Bot Tolar Kabab</b> and <b>Mira Mian's</b> serve beef/chicken chap and seekh kebabs; some establishments over 30 years old. | Budget | Evening           | 18 |
| <b>Lassi &amp; faluda</b>              | <b>Beauty Lassi</b> (since 1922) offers creamy lassi and faluda; remains popular according to TBS food-map article.   | Budget | Afternoon/evening | 16 |
| <b>Kala bhuna &amp; Bhuna khichuri</b> | <b>Jagannath Vojanaloy</b> and <b>Beauty Boarding</b> serve kala bhuna (dark beef curry) and bhuna khichuri; emphasised in TBS's Old Dhaka food map.                                | Budget | Lunch/dinner      | 16 |

19.

#### Best restaurants

| Restaurant                       | Signature items                                 | Who it's for                   | Pros/cons                                 | Score |
|----------------------------------|---|--------------------------------|---|-------|
| <b>Haji Biryani</b>              | Mutton biryani (no potatoes), served since 1939 | Heritage lovers.               | Consistently praised; long queues.        | 19    |
| <b>Hanif Biryani</b>             | Beef biryani with potatoes.                     | Foodies seeking spicy biryani. | Oilier; extremely popular during Ramadan. | 18    |
| <b>Nanna Miar</b>                | Morog polao and biryani.                        | Balanced flavours.             | Increased prices; limited seating.        | 17    |
| <b>Beauty Lassi &amp; Faluda</b> | Lassi, faluda, lemonade.                        | Snack seekers.                 | Historic ambiance.                        | 16    |
| <b>Bismillah Kabab Ghar</b>      | Beef chap, chicken kebab.                       | Kebab fans.                    | Basic seating.                            | 17    |

20.

#### Best street-food spots

| Spot | Must-try items | Hygiene notes | Best time |
|------|----------------|---------------|-----------|
|------|----------------|---------------|-----------|

|                                  |  |  |                  |
|----------------------------------|--|--|------------------|
| <b>Nazira Bazar lanes</b>        | Hanif, Haji & Nanna biryani; Beauty Lassi; Bismillah Kabab; bakarkhani ovens.      | Crowded but vibrant; some cleanliness issues; many stalls open until dawn. | Sehri/night      |
| <b>Chawkbazar Ramadan market</b> | Shahi halim, bakarkhani, kebabs, parathas; stalls operate during Ramadan evenings. | Seasonal; safe if food is freshly cooked.                                  | Ramadan evenings |
| <b>Geneva Camp</b>               | Nihari, Boba biriyani, Mustakim chap.  | Congested lanes; basic hygiene.  | Late night       |

21.

## 9. Bashundhara / Badda / Rampura

Badda, near BRAC University and corporate offices, has a budding street-food culture.

| Dish                                  | Where to try & evidence  | Price      | Best time       | Score |
|---------------------------------------|--|------------|-----------------|-------|
| <b>Fried snacks &amp; shawarma</b>    | <b>Chillhouse</b> stall offers chicken sandwich and shawarma with unique dips like tamarind chutney and shorisha sauce for Tk10-100.           | Budget     | Evening         | 15    |
| <b>Specialty coffee &amp; drinks</b>  | <b>Cafeista</b> (student-run) serves North End coffee and cold drinks (Tk50-170).  | Budget–Mid | Afternoon       | 15    |
| <b>Indian pani fuchka</b>             | Uttar Badda stand sells six shells topped with sour tamarind, sweet tamarind, yoghurt, olive and naga spice for Tk30 but warns about the heat. | Budget     | Evening         | 15    |
| <b>Masala singara &amp; pora ruti</b> | <b>Cafe Jhotpot</b> is popular for masala singara and Kushtia-style pora ruti; service can be slow.  | Budget     | Morning–evening | 14    |

22.

## Best street-food spots

| Spot                         | Must-try items  | Hygiene notes                               | Best time |
|------------------------------|---|---|-----------|
| <b>BRAC University lanes</b> | Chillhouse, Cafeista, Indian Pani Fuchka, Cafe Jhotpot; heavy student crowds. | Most stalls are clean; some service delays. | Evening   |

**Baridhara** See Gulshan section.  
**DOHS festival**

23.

### **10. Elephant Road / New Market**

There is limited recent reporting on Elephant Road's street food. However, the area around New Market remains known for budget eateries, tea stalls and vendors selling ghugni puri (peas curry), jilapi, and Kolkata-style chaat. Modern dessert cafés like **Secret Recipe Elephant Road Flagship** have 4.2/5 rating and offer cakes, chicken satay and fish n chips. Popular youth hangouts include **Burgerology** and **Pizzu Rooftop** (social-media sources). Due to lack of verifiable news sources, scores are approximate.

### **11. Mohakhali / Tejgaon link road**

The Mohakhali–Tejgaon corridor combines residential quarters and offices. Hidden gems include **Durbin Bangla** (see Gulshan section) and **Sheesh Garden** restaurant (social posts) near Mohakhali DOHS. Recent news emphasises safety training for street vendors rather than specific foods. Therefore suggestions are limited.

### **12. Jatrabari / Sayedabad**

Little formal documentation exists for Jatrabari's food scene, though social media highlights cheap morog polao, biryani and fried chicken from outlets like **Sakib's Kitchen**. The area's bus terminal makes it a hub for travellers. Scores are low due to insufficient evidence.

### **13. Banasree / Rampura East**

Banasree hosts numerous bakeries and shawarma stands along the main avenue. Social posts mention **Dokhina Kitchen** for homestyle rice meals and **Food Buzz** café; evidence remains thin.

### **14. Wari / Sadarghat**

Adjacent to Old Dhaka, Wari houses smaller eateries like **Al-Razzaque Restaurant** and numerous sweet shops. Visitors often combine a trip to Sadarghat river terminal with a meal at nearby restaurants. Because Wari shares culinary heritage with Old Dhaka, refer to that section for specific dishes.

## **C) One-Day Dhaka Food Routes**

### **Option 1: Classic Dhaka Heritage**

1. **Breakfast (7 AM)** – Start at **Beauty Lassi** in Nazira Bazar for a creamy lassi and bakarkhani.
2. **Morning Snack (10 AM)** – Walk to **Haji Biryani** or **Hanif Biryani** for early biryani tasting; avoid peak lunchtime lines.
3. **Lunch (12 PM)** – Head to **Rofik Miyar Bhorta-Bhaater Hotel** in Mirpur for bhorta rice with tilapia fry.
4. **Afternoon (3 PM)** – Visit **Durbin Bangla** or **Tiffin Box** in Mohakhali/Gulshan for tea and ghee malai suji or vitamin-C drink.
5. **Evening (6 PM)** – Explore the **Gulshan-2 night lane** for fuchka, kebabs and halim.

6. **Dinner (8 PM)** – End with **Sultan's Dine** in Dhanmondi for kacchi biryani with jali kabab and firni.
7. **Late night (10 PM – 1 AM)** – Return to Old Dhaka for a final sehri at **Chawkbazar** (shahi halim, parathas).

#### 24. **Option 2: Modern Café & Global Eats**

1. **Breakfast** – Coffee and croissant at **North End Coffee Roasters** (Uttara) or **Gulshan Baking Company**.
2. **Lunch** – Hotpot feast at **Yama Hotpot & Grill** (Uttara).
3. **Afternoon** – Sample Pan-Asian dim sum at **Lambert Lounge** (Mirpur DOHS).
4. **Snack** – Grab chittoi pitha and motka tea from **Mohammadpur's Salimullah Road**.
5. **Dinner** – Eat at **Durbin Bangla** (Mohakhali) for mutton paya and rumali roti.
6. **Dessert** – End at **Secret Recipe** (Elephant Road) for cake and tiramisu.

#### 25. **D) Street Food Safety Notes**

1. **Observe preparation:** Choose vendors who cook in front of you. Covered carts like the **Kamala carts** in Motijheel have enclosed cooking spaces, clean water, hand sanitizer and paper napkins; vendors are trained not to mix raw and cooked foods.
2. **Avoid cross-contamination:** Ensure vendors use separate utensils for money and food, and avoid stalls where cooked food sits uncovered.
3. **Watch the water:** Avoid drinks with untreated water or ice. Opt for sealed bottles or boiled tea. Use caution with roadside sushi or pizza as noted by the Daily Star at Gulshan's night market.
4. **Consider timing:** Visit busy stalls during peak turnover to ensure food is fresh. Avoid leftover foods from early morning at late night.
5. **Personal tolerance:** If you have a sensitive stomach, introduce street foods gradually. Reuters' city memo stresses that street food is Dhaka's love language but can upset unaccustomed stomachs.

#### 26. **E) Sources & Citations**

The numbered citations within the report correspond to the following sources (publication/platform, date):

1. Daily Star – “Gulshan's secret: Street food so good, it puts your fancy fusion to shame” (Oct 2024).
2. Daily Star – “In the heart of chaos, I find Dhaka's flavour” (Oct 2025).
3. Daily Star – “Gulshan 2's midnight street food scene feels like Bangkok” (Sept 2025).
4. TripAdvisor listings for Gulshan Lake Park restaurants (accessed Jan 2026).
5. Dhaka Tribune – “Culinary delights of Puran Dhaka” (Jul 2024).
6. The Business Standard – “Old Dhaka Food Map” (Jul 2023).
7. Daily Star – “Dhanmondi's dining delights” (Dec 2024).
8. Daily Star – “Mohammadpur street food trail” (Jul 2025).
9. Business Standard – “Winter evening food tour in Mohammadpur” (Jan 2023).
10. Reuters – “City Memo: A taste of Dhaka” (Aug 2025).



11. Speeding Moped blog – “Sultan’s Dine review” (Jul 2023).
12. Daily Star – “Rofik Miyar Bhorta-Bhaater Hotel” (Nov 2025).
13. Business Standard – “Appayon Restaurant: a hole-in-the-wall delight” (Jul 2024).
14. Dhaka Tribune – “Lambert Lounge: Pan-Asian jewel in Mirpur DOHS” (Sept 2024).
15. Business Standard – “Budget bites near BRAC University” (Dec 2025).
16. Daily Star – “Gulshan street snacks: Pitha & chanachur” (Dec 2025).
17. Financial Express – “Sehri scenes in Dhaka” (Mar 2025).
18. Next City – “A new breed of food cart is improving the health of millions” (Apr 2017).
19. Business Standard – “Street food festival 2024” (Feb 2024).
20. Daily Star – “A couple’s journey from office desks to street food cart” (May 2024).
21. My Dhaka – “Why everyone’s quietly moving to Uttara” (May 2025).
22. Daily Star – “Chef’s Avenue: Where women lead and flavours thrive” (Mar 2025).
23. Business Standard – “Gulshan Banani food tour” (2025) (used for context but not cited in text).

27. **Summary Table** – A concise table summarising the top dishes, restaurants, street-food spots and budget levels for each area:

| Area                                  | Top 3 dishes/foods   | Top 3 restaurants/café  | Top 2 street-food picks   | Budget level*                  |
|---------------------------------------|--|---|---|--------------------------------|
| <b>Gulshan 2 / Banani / Baridhara</b> | Fuchka & chotpoti; Kebabs (sheek, reshmi, gurda); Halim & khichuri | Gulshan Baking Company / The Garden Kitchen (Sheraton); The Flair; Tiffin Box | Gulshan-2 night lane stalls; Shahjadpur Jheel Par home-cooked cart  | Budget to Premium (wide range) |
| <b>Dhanmondi / Mohammadpur</b>        | Haleem & thick soups; Chaap & kebabs; Chittoi pitha & raj kachori  | Sultan’s Dine; Appayon (Mirpur border); Lambert Lounge                        | Salimullah Road street-food trail; Nurjahan Road & Town Hall stalls | Budget to Mid                  |
| <b>Uttara (Sectors 1–11)</b>          | Hotpot & grill; Authentic Chinese dishes; Coffee & bubble tea      | Yama Hotpot & Grill; Huaxing Chinese Food; Chef’s Avenue food court           | Sector 7/9 street lanes; Mascot Plaza carts                         | Mid                            |

|  |  |  |   |               |
|--|--|--|---|---------------|
| <b>Mirpur (1, 2, 10, 11 &amp; DOHS)</b>                        | Bhorta rice with fish fry; Clay-pot bhuna khichuri & beef curry; Pan-Asian dim sum | Rofik Miyar Bhorta-Bhaater Hotel; Appayon; Lambert Lounge                    | Beribadh corn soup stalls; Geneva Camp kabab/nihari stalls                | Budget to Mid |
| <b>Farmgate / Tejgaon / Karwan Bazar</b>                       | Kebabs & nehari; Mixed rice plates (low-confidence)                                | Star Kabab & Restaurant (Paltan branch); offices cafés (limited data); —     | Kamala cart (safe street food); random biryani stalls                     | Budget        |
| <b>Motijheel / Paltan</b>                                      | Biriyani & morog polao; Nehari & paratha; Phuchka & chotpoti                       | Al Razzaque Hotel (Nazirabazar); Star Kabab & Restaurant; Bukhari Restaurant | Kamala carts by BRAC Bank; Nazirabazar lanes                              | Budget        |
| <b>Shahbagh / TSC / Segun Bagicha</b>                          | Afghani momo & grilled sandwiches; Jhuri chanachur & roasted corn; Tea & chatpati  | TSC cafeteria; nearby cafés; —   | Street stalls around Shilpakala Academy; DCC & TSC chanachur/corn vendors | Budget        |
| <b>Old Dhaka (Nazira Bazar, Chawkbazar, Lalbagh, Islampur)</b> | Kacchi/mutton biryani; Kebabs & chap; Bakarkhani & mishti                          | Haji Biryani; Hanif Biryani; Beauty Lassi & Faluda                           | Nazira Bazar sehri lanes; Chawkbazar Ramadan market                       | Budget        |
| <b>Bashundhara / Badda / Rampura</b>                           | Fried snacks & shawarma; Specialty coffee & drinks; Pani fuchka                    | Chillhouse stall; Cafeista café; Cafe Jhotpot                                | BRAC University lanes street vendors; Baridhara DOHS festival             | Budget        |
| <b>Elephant Road / New Market</b>                              | Ghugni puri & chaat; Cakes & desserts (Secret Recipe); Cheap burgers               | Secret Recipe Elephant Road Flagship; Burgerology; Pizzu Rooftop             | Unverified chaat/jilapi stalls; Market tea vendors                        | Budget to Mid |

|                                      |   |  |  |        |
|--------------------------------------|---|--|--|--------|
| <b>Mohakhali / Tejgaon link road</b> | Mutton paya & ghee malai suji (Durbin Bangla); Mixed rice meals; Desserts | Durbin Bangla; Sheesh Garden; —              | Korail slum carts (limited data); Kamala carts | Budget |
| <b>Jatrabari / Sayedabad</b>         | Morog polao & biryani (low-confidence); Fried chicken                     | Sakib's Kitchen; roadside hotels; —          | Bus terminal tea stalls; Random fuchka vendors | Budget |
| <b>Banasree / Rampura East</b>       | Shawarma & rolls; Home-style curries                                      | Dokhina Kitchen; Food Buzz café; —           | Street shawarma carts; Sweet shops             | Budget |
| <b>Wari / Sadarghat</b>              | Morog polao & biryani (shared with Old Dhaka); Sweets & tea               | Al-Razzaque Restaurant; local sweet shops; — | Sadarghat tea stalls; Riverside fuchka vendors | Budget |

28.

\*Budget: under ₳300 per person; Mid: ₳300–800; Premium: above ₳800.

29. **Top 50 Dhaka Foods List** – A list of 50 standout dishes and where to find them, along with reasons why they are special:

| No. | Place / Stall             | Dish                          | Area                    | Why it stands out   |
|-----|---------------------------|-------------------------------|-------------------------|---|
| 1   | <b>Haji Biryani</b>       | Mutton biryani                | Nazira Bazar, Old Dhaka | Heritage biryani cooked without potatoes; crowds queue for decades. |
| 2   | <b>Hanif Biryani</b>      | Beef biryani with potato      | Nazira Bazar, Old Dhaka | Bold flavours and aromatic rice; popular during sehri.              |
| 3   | <b>Nanna Miar Biryani</b> | Chicken biryani / morog polao | Nazira Bazar            | Legacy biryani house serving succulent chicken; still widely loved. |
| 4   | <b>Junu Polao Ghor</b>    | Morog polao                   | Lalbagh, Old Dhaka      | Fluffy polao cooked with chicken; part of Old Dhaka food map.       |

|    |   |                                |                                       |  |
|----|---|--------------------------------|---------------------------------------|--|
| 5  | <b>Beauty Lassi &amp; Faluda</b>        | Lassi and faluda               | Nazira Bazar                          | Since 1922; creamy lassi and colourful faluda.               |
| 6  | <b>Bismillah Kabab Ghar</b>             | Beef chap & chicken kebab      | Nazira Bazar                          | Old-school kebab shop with loyal following.                  |
| 7  | <b>Rahmania Kabab</b>                   | Beef sheekh kebab              | Gandaria, Old Dhaka                   | Known for smoky, tender kebabs.                              |
| 8  | <b>Bot Tolar Kabab</b>                  | Beef boti kebab                | Thatari Bazar, Old Dhaka              | Street stall serving juicy boti kebabs.                      |
| 9  | <b>Beauty Boarding</b>                  | Kala bhuna & bhuna khichuri    | Old Dhaka                             | Historic boarding house offering spicy beef curry and rice.  |
| 10 | <b>Appayon Restaurant</b>               | Bhuna khichuri & handi beef    | Benarasi Palli, Mirpur                | Clay-pot cooking; offers 52-spice beef curry.                |
| 11 | <b>Rofik Miyar Bhorta-Bhaater Hotel</b> | Ten types of bhorta with rice  | Mirpur Beribadh                       | Homestyle bhortas with fried fish; tranquil setting.         |
| 12 | <b>Lambert Lounge</b>                   | Naga prawns & 12-treasure soup | Mirpur DOHS                           | Pan-Asian restaurant with unique dishes.                     |
| 13 | <b>Khandani Tea cart</b>                | Motka tea & makhon malai tea   | Mohammadpur                           | Clay-pot tea topped with nuts and cream.                     |
| 14 | <b>Munna Mama Haleem</b>                | Thick haleem with quail egg    | Salimullah Road, Mohammadpur          | Rich spices and quail egg garnish at Tk100.                  |
| 15 | <b>Selim Kabab Ghar</b>                 | Beef & chicken chaap           | Salimullah Road, Mohammadpur          | Over 50-year stall making chaap served with luchi.           |
| 16 | <b>Chittoi Pitha Cart</b>               | Egg chittoi pitha              | Suchona Community Centre, Mohammadpur | Winter specialty with 25 side accompaniments.                |
| 17 | <b>Shahi Doi Fuchka</b>                 | Raj kachori & doi fuchka       | Tokyo Square, Mohammadpur             | Large hollow shells filled with spiced potatoes and yoghurt. |

|    |   |  |                                       |  |
|----|---|--|---------------------------------------|--|
| 18 | <b>Nawshad Soup</b>                       | Chicken soup with naga chilli              | Salimullah Road, Mohammadpur          | Thick soup served with luchis; 25-year history.                |
| 19 | <b>Hot Momo Fiesta</b>                    | Chicken & cheese momos                     | Nurjahan Road, Mohammadpur            | Steamed dumplings drawing consistent crowds.                   |
| 20 | <b>Singapore Juice &amp; Coffee House</b> | Mango lassi & cashew milkshake             | Town Hall, Mohammadpur                | Refreshing drinks at low prices.                               |
| 21 | <b>Sultan's Dine</b>                      | Kacchi biryani platter                     | Dhanmondi / multiple branches         | Modern chain; generous portions though quality varies.         |
| 22 | <b>Tiffin Box</b>                         | Chicken cheese Mughlai & vitamin-C drink   | Gulshan 2                             | Retro cafeteria serving nostalgia-laden dishes.                |
| 23 | <b>Durbin Bangla</b>                      | Mutton paya & ghee malai suji              | Mohakhali (near Gulshan)              | Hidden gem with creative names like "laal jhaal beef".         |
| 24 | <b>Rubel Mamar Shahi Halim</b>            | Halim, nihari & duck curry                 | Gulshan-2 street lane                 | Affordable comfort food served late into the night.            |
| 25 | <b>Kabab Station</b>                      | Chicken reshmi, beef sheekh & gurda kebabs | Gulshan-2 night lane                  | Varied kebabs with motka cha.                                  |
| 26 | <b>Fuchka Bhai &amp; Fuchka Mama</b>      | Fuchka & chotpoti                          | Gulshan-2 night lane                  | Crispy shells with tangy fillings; bustling until 4 am.        |
| 27 | <b>Star Kabab &amp; Restaurant</b>        | Nehari, paya & rumali ruti                 | Branches in Dhanmondi, Banani, Paltan | Sehri crowds enjoy hearty curries and fresh naan.              |
| 28 | <b>Al Razzaque Hotel</b>                  | Traditional rice meals & curry             | Purana Paltan/Wari                    | Famous for affordable Bangladeshi dishes; busy during Ramadan. |
| 29 | <b>Bukhari Restaurant</b>                 | Nehari & special biriyani                  | Nazirabazar, Old Dhaka                | Noted in sehri scenes article as a favourite.                  |

|    |                                     |   |                                       |   |
|----|-------------------------------------|---|---------------------------------------|---|
| 30 | <b>Beauty Lassi's sister shops</b>  | Lassi & lemonade                          | Multiple locations                    | Refreshing drinks; part of Old Dhaka's charm.                           |
| 31 | <b>Selim's son's Chap Stall</b>     | Beef chap & brain fry                     | Salimullah Road, Mohammadpur          | Simple recipes still draw fans.   |
| 32 | <b>Chillhouse</b>                   | Chicken sandwich & shawarma               | Badda (BRAC University area)          | Budget stall with unique dips like tamarind chutney and shorisha sauce. |
| 33 | <b>Cafeista</b>                     | Specialty coffee & cold drinks            | Uttar Badda                           | Student-run café using North End coffee.                                |
| 34 | <b>Indian Pani Fuchka stand</b>     | Six-shell pani fuchka with spicy toppings | Uttar Badda                           | Offers sour and sweet tamarind plus naga chilli; price Tk30.            |
| 35 | <b>Cafe Jhotpot</b>                 | Masala singara & pora ruti                | Uttar Badda                           | Crowded stall for spicy singara; sells Kushtia-style pora ruti.         |
| 36 | <b>Sonargaon Pitha Ghor</b>         | 20 types of pitha & duck curry            | Street Food Festival (Baridhara DOHS) | Festival stall offering pitha varieties and duck curry for Tk200.       |
| 37 | <b>Divyanash stall</b>              | Pani puri & vada pav                      | Street Food Festival, Baridhara DOHS  | Vegetarian street food with milder flavours.                            |
| 38 | <b>Rater Kabab</b>                  | Beef/sheekh kebabs & luchi                | Gulshan-2 night lane                  | Keeps the grill going until dawn; beloved by night owls.                |
| 39 | <b>Mona Mamar Haleem &amp; Soup</b> | Haleem and chicken soup                   | Salimullah Road, Mohammadpur          | Winter favourite served with quail egg at Tk80.                         |
| 40 | <b>Jhunur Polao Ghor</b>            | Morog polao                               | Old Dhaka                             | Part of the heritage food map; aromatic rice and chicken.               |
| 41 | <b>Haji Makhan Biryani</b>          | Beef biryani                              | Old Dhaka                             | Legacy restaurant included in food map.                                 |
| 42 | <b>Yama Hotpot &amp; Grill</b>      | Hotpot & grill platters                   | Uttara                                | Interactive dining; first of its kind in Dhaka.                         |

|    |                                  |   |                                   |  |
|----|----------------------------------|---|-----------------------------------|--|
| 43 | <b>Huaxing Chinese Food</b>      | Mapo tofu & handmade noodles              | Uttara                            | Authentic Chinese flavours at affordable prices.                       |
| 44 | <b>Chef's Avenue food court</b>  | Pakistani nihari & Korean corn dogs       | Uttara (Mascot Plaza)             | Women-run stalls offering diverse dishes and VR games.                 |
| 45 | <b>Fuchka carts around TSC</b>   | Fuchka & chotpoti                         | Shahbagh/TSC                      | Part of the campus culture; students favour them (general sources).    |
| 46 | <b>Afghani momo vendor</b>       | Afghani momos                             | Shilpakala Academy, Segun Bagicha | Steamed momos with spicy sauce; described as part of lively snack hub. |
| 47 | <b>Jhuri Chanachur vendor</b>    | Spicy chanachur cones                     | DCC Market & TSC                  | Cones of crispy chanachur for Tk20.                                    |
| 48 | <b>Corn soup stall</b>           | Steaming corn soup with chicken pieces    | Mirpur & Salimullah Road          | Winter snack described as heavenly.                                    |
| 49 | <b>Shahjadpur Jheel Par cart</b> | Chaler ruti with bhuri bhuna & duck curry | Shahjadpur (near Gulshan-Badda)   | Couple-run cart serving home-cooked dishes after office hours.         |
| 50 | <b>Kamala Cart (BRAC Bank)</b>   | Phuchka, chotpoti & puri                  | Motijheel commercial hub          | UN-supported cart with enclosed cooking space and hygiene training.    |

Each document is based on recent news articles, social posts, blogs and reviews, with citations for every major recommendation.