

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	Kacchi biryani – Old Dhaka & Dhanmondi	Heritage biryani houses like Haji Biryani (Nazira Bazar) and Nanna Miar 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 Sultan's Dine have 4.1/5 from over 4 000 Google reviews and still generate long queues.
2	Morog polao & soups – Mohammadpur/Mirpur	Traditional chicken polao and hearty soups from stalls like Mona Mamar Haleem & Soup and Nawshad Soup on Salimullah Road are praised for thick, spiced broth and low prices (Tk60–80). Mirpur's Rofik Miyar Bhorta-Bhaater Hotel serves home-style bhorta with fried fish at Tk 100 and draws families.
3	Fuchka & chotpoti – Gulshan, Mohammadpur, city-wide	Street-food lanes like Gulshan-2's “Raater Kebab er Goli” host stalls such as Fuchka Bhai and Fuchka Mama serving crisp fuchka and doi chotpoti until 4 am. Mohammadpur offers creative variants like Shahi Doi Fuchka 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	<p>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.</p>
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Five biggest patterns across areas

- 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.
- 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.
- 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.
- 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.
- 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.

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)
Fuchka & chotpoti	Street-food lane by Gulshan-2 circle: Fuchka Bhai and Fuchka Mama 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

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

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Best restaurants

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

Durbin Bangla	Mutton paya, laal jhaal beef, ghee malai suji.	Foodies seeking rustic Bangladeshi fare.	Creative menu; small but unique.	15
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Best street-food spots

Spot	Must-try items	Hygiene notes	Best time
Gulshan-2 night lane	Fuchka, chotpoti, kebabs, halim, nihari, khichuri.	Crowded lane; Daily Star cautions about variable hygiene and suggests making the area pedestrian-only.	Evening–4 am
Shahjadpur Jheel Par cart	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
Baridhara DOHS Street Food Festival (seasonal)	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
Kacchi & Morog polao	Sultan's Dine (Dhanmondi 27) offers kacchi biryani with generous mutton pieces; mixed reviews note mild aroma but praise jali kabab and firni. Nanna Miar in Old Dhaka remains a benchmark, and diners often travel from Dhanmondi.	Mid	Lunch/dinner	17

Haleem & thick soup	Munna Mama Haleem on Salimullah Road serves rich haleem garnished with quail egg and served with luchi for Tk100; Mona Mamar Haleem & Soup sells similar bowls at Tk80 with quail egg.	Budget	Evening–late night	18
Beef & chicken chaap	Selim Kabab Ghar (50-year stall) offers beef and chicken chaap and brain fry for Tk130.	Budget	Evening	17
Motka tea & makhon malai tea	Khandani Tea cart's special motka tea topped with nuts for Tk35 and creamy makhon malai tea for Tk70.	Budget	Evening	16
Chitoi pitha	Cart near Suchona Community Centre sells egg chitoi and up to 25 accompaniments including bhorta and pickles.	Budget	Winter evenings	15
Raj kachori & doi fuchka	Shahi Doi Fuchka near Tokyo Square sells large raj kachori shells filled with chickpea mix (Tk150) and regular fuchka/doi fuchka.	Budget	Evening	16
Chicken soup	Nawshad Soup sells thick chicken soup with naga chilli for Tk60; over 25 years old.	Budget	Late night	15
Juices & milkshakes	Singapore Juice & Coffee House near Town Hall offers mango lassi, faluda and cashew milkshake.	Budget	All day	15
Momo & dumplings	Hot Momo Fiesta 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
Sultan's Dine (Dhanmondi)	Kacchi biryani with jali kabab and firni.	Families, groups.	Huge demand; long lines; moderate prices; inconsistent meat tenderness.	16

Appayon (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
Lambert Lounge (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
Salimullah Road (Mohammadpur)	Munna Mama Haleem, Selim Kabab Ghar, Khandani Tea, Nawshad Soup, chitoi pitha cart; long lines and community vibe【64209187584745†L214-L341】.	Street stalls; some hygiene concerns noted for Selim Kabab Ghar.	Evening–midnight
Nurjahan Road & Town Hall area	Hot Momo Fiesta, Singapore Juice & Coffee House, street snacks; lively youth crowd.	Generally clean; busy.	Evening
Satmasjid Road (Dhanmondi)	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
Hotpot & grill	Yama Hotpot & Grill 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

Authentic Chinese dishes	Huaxing Chinese Food (Sector 7) serves fiery Sichuan dishes and handmade noodles at low prices; hailed as a no-frills gem.	Budget— Mid	Lunch/dinner	16
Coffee & desserts	Uttara boasts branches of North End Coffee Roasters, Gloria Jean's and KOI Thé bubble tea shop.	Mid—Pre mium	Afternoon	15
Pakistani nihari & Korean street food	Chef's Avenue 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
Local burgers/pizzas	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
Yama Hotpot & Grill	Hotpot, BBQ meats, dipping sauces.	Groups, families.	Unique concept; long wait times; moderate pricing.	17
Huaxing Chinese Food	Mapo tofu, dumplings, handmade noodles.	Foodies seeking authenticity.	Basic décor; cash only.	16
Chef's Avenue	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
Sector 7 & 9 street lanes	Fuchka, shingara, grilled corn and local burgers sold from carts; popular on TikTok though lacking news sources (low confidence).	Varies.	Evening.
Mascot Plaza surroundings	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
Bhorta & fish fry	Rofik Miyar Bhorta-Bhaater Hotel 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
Clay-pot dishes & beef curry	Appayon Restaurant in Benarasi Palli serves polao (Tk50), bhuna khichuri, bhortas and slow-cooked handi beef with 52 spices.	Budget	Lunch-dinner	17
Pan-Asian cuisine	Lambert Lounge (Mirpur DOHS) offers dumpling platters, cream cheese rangoons, 12-treasure soup, steamed fish with lemon sauce and Naga prawns.	Mid-Premium	Dinner	16
Street corn soup	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
Nihari & bihari kebabs	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
Rofik Miyar Bhorta-Bhaater Hotel	Ten bhorta varieties, tilapia fry, hilsa fry.	Families craving homestyle meals.	Open midday until Maghrib; simple environment.	18
Appayon Restaurant	Handi beef curry, bhuna khichuri, bhortas.	Food explorers.	Clay-pot cooking enhances flavour; note on hand-wash hygiene.	17
Lambert Lounge	Pan-Asian dishes.	Couples and groups.	Upscale ambience; high price.	16

14.

Best street-food spots

Spot	Must-try items	Hygiene notes	Best time
Mirpur Beribadh road	Bhorta rice stalls including Rofik Miyar; vendors selling corn soup and roasted corn.	Open-air environment; generally clean.	Lunch–evening
Geneva Camp lanes	Nihari, shami kebabs, chap, biryani (Boba biryani, Kamal biryani).	Crowded refugee camp; basic hygiene.	Sehri–late night
Mirpur 10 Roundabout	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
Kebabs & nehari	Star Kabab & Restaurant 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
Mixed rice plates	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
Biryani & morog polao	Nearby Nazirabazar’s Hanif Biryani, Haji Biryani and Nanna Miar continue to attract patrons for lunch and sehri.	Mid	Lunch/Sehri	17
Nehari & paratha	Star Kabab & Restaurant (Paltan branch) serves nehari, rumali roti and mutton leg roast.	Budget	Late night	16
Phuchka & chotpoti	Hygienic Kamala carts 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

Afghani momo & grilled sandwiches	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
Jhuri chanachur & roasted corn	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
Tea & chatpati	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
Kacchi/mutton biryani	Legendary houses Hanif Biryani , Haji Biryani and Nanna Miar Biryani have operated for 70–85 years; people queue during sehri and midday.	Budget–Mid	Lunch/Sehri	19
Morog polao	Junu Polao Ghor and Amina Hotel serve morog polao cooked with aromatic spices; part of the “Old Dhaka food map”.	Budget	Lunch	17
Bakarkhani & naan	Wood-fired bakeries produce bakarkhani for Tk6–10; widely sold across Lalbagh and Nazira Bazar.	Budget	Morning/evening	17

Kebabs & chap	Nazira Bazar's Bismillah Kabab Ghar, Rahmania Kabab, Bot Tolar Kabab and Mira Mian's serve beef/chicken chap and seekh kebabs; some establishments over 30 years old.	Budget	Evening	18
Lassi & faluda	Beauty Lassi (since 1922) offers creamy lassi and faluda; remains popular according to TBS food-map article.	Budget	Afternoon/evening	16
Kala bhuna & Bhuna khichuri	Jagannath Vojanaloy and Beauty Boarding 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
Haji Biryani	Mutton biryani (no potatoes), served since 1939	Heritage lovers.	Consistently praised; long queues.	19
Hanif Biryani	Beef biryani with potatoes.	Foodies seeking spicy biryani.	Oilier; extremely popular during Ramadan.	18
Nanna Miar	Morog polao and biryani.	Balanced flavours.	Increased prices; limited seating.	17
Beauty Lassi & Faluda	Lassi, faluda, lemonade.	Snack seekers.	Historic ambiance.	16
Bismillah Kabab Ghar	Beef chap, chicken kebab.	Kebab fans.	Basic seating.	17

20.

Best street-food spots

Spot	Must-try items	Hygiene notes	Best time
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Nazira Bazar lanes	Hanif, Haji & Nanna biryani; Beauty Lassi; Bismillah Kabab; bakarkhani ovens.	Crowded but vibrant; some cleanliness issues; many stalls open until dawn.	Sehri/night
Chawkbazar Ramadan market	Shahi halim, bakarkhani, kebabs, parathas; stalls operate during Ramadan evenings.	Seasonal; safe if food is freshly cooked.	Ramadan evenings
Geneva Camp	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
Fried snacks & shawarma	Chillhouse stall offers chicken sandwich and shawarma with unique dips like tamarind chutney and shorisha sauce for Tk10-100.	Budget	Evening	15
Specialty coffee & drinks	Cafeista (student-run) serves North End coffee and cold drinks (Tk50-170).	Budget-Mid	Afternoon	15
Indian pani fuchka	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
Masala singara & pora ruti	Cafe Jhotpot 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
BRAC University lanes	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 chitoi 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/cafés	Top 2 street-food picks	Budget level*
Gulshan 2 / Banani / Baridhara	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)
Dhanmondi / Mohammadpur	Haleem & thick soups; Chaap & kebabs; Chitoi pitha & raj kachori	Sultan’s Dine; Appayon (Mirpur border); Lambert Lounge	Salimullah Road street-food trail; Nurjahan Road & Town Hall stalls	Budget to Mid
Uttara (Sectors 1–11)	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

Mirpur (1, 2, 10, 11 & DOHS)	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
Farmgate / Tejgaon / Karwan Bazar	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
Motijheel / Paltan	Biryani & morog polao; Nehari & paratha; Phuchka & chotpoti	Al Razzaque Hotel (Nazirabazar); Star Kabab & Restaurant; Bukhari Restaurant	Kamala carts by BRAC Bank; Nazirabazar lanes	Budget
Shahbagh / TSC / Segun Bagicha	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
Old Dhaka (Nazira Bazar, Chawkbazar, Lalbagh, Islampur)	Kacchi/mutton biryani; Kebabs & chap; Bakarkhani & mishti	Haji Biryani; Hanif Biryani; Beauty Lassi & Faluda	Nazira Bazar sehri lanes; Chawkbazar Ramadan market	Budget
Bashundhara / Badda / Rampura	Fried snacks & shawarma; Specialty coffee & drinks; Pani fuchka	Chillhouse stall; Cafeista café; Cafe Jhotpot	BRAC University lanes street vendors; Baridhara DOHS festival	Budget
Elephant Road / New Market	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

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

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*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	Haji Biryani	Mutton biryani	Nazira Bazar, Old Dhaka	Heritage biryani cooked without potatoes; crowds queue for decades.
2	Hanif Biryani	Beef biryani with potato	Nazira Bazar, Old Dhaka	Bold flavours and aromatic rice; popular during sehri.
3	Nanna Miar Biryani	Chicken biryani / morog polao	Nazira Bazar	Legacy biryani house serving succulent chicken; still widely loved.
4	Junu Polao Ghor	Morog polao	Lalbagh, Old Dhaka	Fluffy polao cooked with chicken; part of Old Dhaka food map.

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

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

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

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