**Vada pav**

(Wada pav, Vada paav, Vada pao)

Vada pav is one of Mumbai's favorite sandwiches, its name referring to the key ingredients: *vada*, or spicy mashed potatoes that are deep-fried in chickpea batter, and *pav*, or white bread rolls. This iconic street food is said to have originated from a street vendor named Ashok Vaidya, who worked near the Dadar train station in the 1960s and 1970s.

He thought of a way to satiate the hungry workers, and concluded that the ideal dish should be portable, affordable, and easy to prepare. Ashok made vada pav, and its popularity skyrocketed, especially after the Shiv Sena, a Marathi-Hindu nationalist political party, started to promote the sandwich as an ideal working class snack.

Today, the sandwich is sold throughout Mumbai, both on street stands and in elegant restaurants, ideally accompanied by a hot red chutney with coconut, peanuts, garlic, tamarind, and chiles.

**MAIN INGREDIENTS**

**POTATO , GRAM FLOUR, GARLIC , HOT PEPPER , MUSTARD SEEDS, ASAFOETID, TURMERIC, CURRY LEAVES, CORIANDER SALT**

###### SERVE WITH

[Green Chutney](https://www.tasteatlas.com/green-chutney) [Cranberry Chutney](https://www.tasteatlas.com/cranberry-chutney) [Tamarind Chutney](https://www.tasteatlas.com/tamarind-chutney) [Garlic Chutney](https://www.tasteatlas.com/garlic-chutney) [Mint Chutney](https://www.tasteatlas.com/mint-chutney)

**Misal**

Misal is a specialty dish of the Indian state of Maharashtra, its name literally translated to *a mixture of everything*, so the ingredients vary from cook to cook. However, a combination of these ingredients is the most common in a typical misal: curd, pav, moth bean or pea curry, gravy, spiced potatoes, and garnishings such as onions, coriander, and tomatoes.

It is mandatory for a true misal to be spicy, while the base needs to be crunchy. Visually, it should look like a work of art, with lots of colors - typically red, brown, orange, and green. The earliest mention of the dish appeared around the early 20th century.

Since it is highly nutritious, easy to prepare, and relatively inexpensive, it remains one of the most popular meals in Maharashtra.

**MAIN INGREDIENTS**

CURD, PAV, MOTH BEAN OR PEA CURRY, GRAVY, SPICED POTATOES, AND GARNISHINGS SUCH AS ONIONS, CORIANDER, AND TOMATOES.

**Pav bhaji**

Pav bhaji is a popular street snack originating from the Indian state of Maharashtra. It consists of a vegetable curry that is typically served with a soft bread roll known as *pav*. The dish was invented in the 1850s as a midnight meal by street vendors who prepared it with all the leftover vegetables from the day, which were then mashed and combined with spices and ghee butter.

Originally, it was a quick and easy meal for Mumbai's textile mill workers, but today it is a favorite street snack that is also served in some restaurants in Mumbai. There are a lot of varieties of the basic pav bhaji, with added cheese, paneer, mushrooms, plantains, and even dried fruits thrown in the flavorful curry mix.

[**MUMBAI**](https://www.tasteatlas.com/mumbai)[**India**](https://www.tasteatlas.com/india)

**MAIN INGREDIENTS**

**GHEE, GARAM MASALA, CAULIFLOW, POTATO, PEAS, CARROT, BELL PEPPER**

**Modak**

(Mothagam, Kozhukattai, Modhaka, Kadubu, Kudumu, Kozhakkatta)

Modak is an Indian sweet dumpling believed to have originated in the state of Maharashtra. In India, modak is prepared in a variety of ways, and it is known under various names. Depending on the region, it is also referred to as *mothagam* or *kozhukattai* in Tamil, *modhaka* or *kadubu* in Kannada, or *kudumu* in Telugu.

The ingredients, preparation, and cooking methods also depend on regional differences. However, the most common variety is called *ukadiche modak*, the steamed variety made with rice flour and filled with a sweet concoction of grated coconut and jaggery.

Occasionally, wheat flour and semolina are used to make the modak shell, and the fillings might also include ingredients such as bananas, saffron, or nutmeg. Subsequently, prepared modak can be steamed, boiled, or fried, and sometimes it is even served raw.

**MAIN INGREDIENTS**

**RICE FLOUR, COCONUT, JAGGERY, CARDAMOM, NUTMEG, GHEE**

**Bhelpuri**

(Bhel Puri)

Bhelpuri (also spelled *bhel puri*) is a type of *chaat -* a savory snack that is commonly served in cafés and street carts throughout India. There is a lot of debate about what should go in a bhelpuri, but the most commonly used ingredients include puffed rice, ground nuts, potatoes, fried noodles, onions, and chilis.

Tamarind or date chutneys are commonly used to give the dish a spicy flavor. The dish is extremely popular in Mumbai, where it is usually enjoyed as a beach snack or comfort food. Although there is no clear evidence about the time of bhelpuri's origin, it is believed that the snack was invented by an unknown Gujarati migrant.

**MAIN INGREDIENTS**

PUFFED RICE, GROUND NUTS, POTATOES, FRIED NOODLES, ONIONS, AND CHILIS, TOMATO