

BLR Street Food Spl.

Indiranagar VV Puram Koramangala

Indiranagar

Like the area surrounding any college, the streets around Indiranagar are dotted with a variety of eateries and street food stalls patronised for good reason by the students whom they serve.

Here are a few that you could check out:

Hatti Kaapi – Superlative filter coffee. Best of South-Indian tiffin snacks – Maddur Vada, Masala Bun, Vada Pao, Idly, Vada. Hazelnut Cold Coffee.

Khawa Karpo – Hole-in-the-wall Tibetan joint frequented by students. Thukpa, Honey Potato Wedges, Ting-Mo and Chicken Shap-tak.

Juice Junction – Freshly prepared fruit juices, fruit salad.

Soori Chats – South-Indian Bhel Puri.

String them together to form the Indiranagar. This area is full of eateries of varying budgets. Among the mid-range restaurants you could also try Meghana Biryani for Andhra style biryani, Empire Restaurant for Dosa Chicken and Truffles Ice and Spice for continental cuisine.

VV Puram

VV Puram is Bangalore's most famous Food Street and a complete must-do for anyone visiting or staying in Bangalore. Till you get there and try the food, you really don't know what you're missing. This guide attempts to cover almost each of the outlets starting from when one enters the street at Sajjan Rao Circle. Before that a few basic guidelines about this food street and what we suggest you keep in mind while planning this gastronomical adventure.

- To taste maximum number of dishes and make the most of this trail, do it in a group of 8 or more people (who do not mind sharing food). There is so much on offer that just a couple of bites of the top items at each joint will fill you up to a point when the senses may crave but the stomach will refuse to take in any more. No point eating one or two items and heading back, we say.
- VV Puram comes alive around 7:30 – 8:00 in the evening. While some of the shops start serving from 5:30-6:00 PM onwards, all of them are ready only by 7:00 PM.
- Weekends are extremely crowded so get there a little early. The crowds can mean having to wait a fair bit of time at some of the shops.
- Finding parking is not extremely easy on weekends – try one of the roads leading into Sajjan Rao Circle if you can't find parking around the circle itself.
- Do use dustbins to dispose of the plates etc. Most shops will have dustbins placed at prominent locations.
- Try and avoid wasting food.

Not-what-this-street-is-known-for but can-try shops because their food is good:

- Mumbai Pao Bhaji, Dabeli, Tawa Pulao,
- Punjabi chaats (pani puri, papdi chaat, bread pakora, cutlets)
- Paranthas / Rajasthani roti sabzi,
- Lassi / Rose Milk / Kulfi
- Chinese
- Sandwiches

Now a quick overview of the food before we get into the specifics of what each of the joints serve. There are about 15 outlets serving different types of food (listed below outlet by outlet). We would classify the food varieties into the following categories in decreasing order of specialty – from must-have to do-try to not-what-this-is-known-for. That is not to say that food listed in the last category is not good – it's just not what this street is known for. Also, some of those in the last category are relatively new additions to this otherwise old food street, and purists that we are, we would like to call them out.

Koramangala

Koramangala is another of Bangalore's hip and happening party and food districts, housing restaurants specializing in any cuisine you can think of. It is 4 kms from Royal Orchid down a straight road – the intermediate ring road. Koramangala has super interesting street-side joints, standing shoulder to shoulder with their more sophisticated, up-market cousins. An interesting Rajasthani place, a hole-in-the-wall Tibetan joint, Bhajji Carts, Pao Bhaji vans ... lots to explore in this part of the city.

(Quick advice on the traffic scene. Getting from Royal Orchid to Koramangala can take anywhere from 7 mins to 45 mins – it is a simple function of the time of day and traffic scenario. During office hours (read 8:30 AM – 10:30 AM and 5:30 PM – 7:30 PM) the 45 min time frame is what you should budget for.)

It's worth splitting Koramangala into two sections. The area around Jyoti Nivas College has a buzzing student vibe. Then there is 80 ft Rd Koramangala that has what could be called the Koramangala Food Street for the string of street-side food stalls it hosts. (Koramangala actually had a food street (read about it [here](#)) which was relocated by the Municipal authorities a few months ago. There is hope that the authorities will allow the vendors to come back and set up the street the way it was but for now all the vendors have relocated from there.)

Must-have:

- Special South-Indian fare – Akki Roti / Ragi Roti / Paniyaram or paddus / Kodu Bele
- Special South-Indian sweet paranthas – Dal / Hollige
- Hot Jalebis / Gulab Jamun
- Bhajjis & Bondas
- Gulkun Ice-cream

Do-try:

- Regular South-Indian Tiffin – Dosas & Uttapams (made with generous amounts of pure ghee), Idli, Vadas, Lemon Rice, Curd Rice, Vermicelli Upma

For an outlet by outlet guide on what to eat where, head here – [The Ultimate VV Puram Street Food Experience Guide by BLR Street Food](#).

About

Streets are the lifeline of a city – like veins running across leaves, they criss-cross a city giving it shape and character. The life and stories on its streets are a password to the character of a city ... its essence, culture, history, architecture, food and its issues. The best way to get to know a city is to walk around its lanes and by-lanes and explore its streets. BLR Street is an attempt to capture the life and times of the streets of cities across the world, starting with India.

Local food, especially street food and popular local eateries are perhaps the best gastronomical introduction to a city – its ingredients, flavours and spices are the easiest way to get under the skin or umm ... into the stomach of a city. However, discovering the best local places to eat in a city is best done with a foodie friend who knows the small nooks and joints that serve exceptionally good food. That is the inspiration behind BLR Street. To be that local foodie friend who helps travelers find the best of local and street food, the joints where food and conversation flow and the cultural nuances of the city come the fore.

The joints we cover include the hole-in-the-wall local eateries that are difficult to spot, famous street food vendors and small, cozy cafes that serve as a perfect meeting spot for adda sessions, quick bites, refreshing chai, addictive coffee and superb snack food.

The best local eateries in each city is what Talking Street will talk to you about, peppered with posts about the vendors, stall-owners, peddlers and pavement dwellers. Happy listening!

P.S. Here's a perfect introduction to us, courtesy Village Talkies.

Color codes:

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Primary color #292c33

Active color #cd853f

Active tab bg #dcdcdc

Normal tab bg #e6e6e6

Page background #292c33

Container bg #f5f5f5