



## JAWsome at Cha Bar for the Food Lovers

**New Delhi, August 11, 2017:** Cha Bar, Delhi's most popular and frequented Tea Café organized JAWsome, an interactive meet for the Delhi food lovers. The food meet was organized in the presence of Abhishek Basu, Executive Chef, The Park with an experiential set up showcasing the latest offerings by Cha Bar, extending its much loved menu. The latest range of exquisite food, showcased at the event by Cha Bar, promises to give consumers a whole new experience this season and satiate their never ending craving for the specific elements they truly love.

Cha Bar's elaborate tea menu ranging from the Flowering Teas, Organic Teas, Herbal Teas, Diet Teas, Fruit Teas, to the exclusive range of Darjeeling, Nilgiri, Sikkim and Oolong, complimented by the best in Arabic, Chinese, Japanese, Moroccan, Russian, Sri Lankan, South African and Thai Teas – make up for our nearly 160 varieties on offer to create pure joy for our customers as they browse through a book by their favorite author. Whether one prefers a rich, full-bodied, strong flavor, or a light fragrant taste, Cha Bar offers a wide and enviable choice. Cha Bar believes that there is indeed nothing quite like a good cup of tea and a plate full of awesome food so every cup of blend and every dish of food it serves has journeyed, be it from the Dhabas in India or from across the Globe from other cultures. Following the promise to provide a differentiated experience Cha Bar has added 15 new offerings to its menu.

Making the simplest of savories interesting with a tasteful twist in the recipes, Cha Bar is sure that the exciting new range will make way into its customers' hearts. From plain salads to wraps, burgers with a desi twist or desserts, the range has everything to suit their well explored palate.

To start with the latest menu offers an interesting wrap, **Burrito**, a Mexican roll served with salsa with kidney beans, lettuce and peppers. Adding another international flavor to the menu, Cha Bar will serve a tangy **Greek Salad** made with fresh vegetables and goes perfect with the heavy summers.

The carte is appetizing for the vegetarians and non-vegetarians every bit. Customers can write their own bread stories with Cha Bar's white, whole wheat, multigrain or focaccia breads which are served plain, toasted or grilled and settle upon people's favorite garnishing. Under the Bread Story segment, some amazing sandwiches added to the latest menu are **Summer Cucumber Feta with Mint**, **Chicken Mortadella** with jalapeno & cheddar cheese and **Shredded Chicken** made with hand torn chicken, gherkins and olives among bounty others.



Considering the love for Indian cuisine and local palate, Cha Bar has added a list of Indian diet to the latest menu. Food lovers will be able to taste a diversified range of Indian food which includes **Chicken Koliwada** a Maharashtrian special fried chicken served with tomato and mint chutney, much loved **Matar Kulcha**, **Karari Aloo Tikka** and **Vada Pao**. The menu will also have **Hindustani Vegetable Burger** with its desi twist, served with fries and salad.

Extending the Indian offering the refreshed menu will have **Kori Sukka Poppiah Rolls** inspired from Mangalorean cuisine under the Small Nibbles segment. The segment will also have **Lamb Albondigas**, a platter of Spanish meat balls served with garlic bread.

Indians are known for their sweet tooth. Post the exquisite feast at Cha Bar, customers love to pamper themselves with sweets. With the latest additions in the desserts segment consumers will be able to indulge in a mouthwatering journey with **Palmier (French Heart) cookies**, **Flurys Famous Rum Balls** and **Pineapple Pastries**.

This exciting new range of delicious items is added to Cha Bar's existing menu of Ala Carte savories such as fresh wholesome salads like the Mediterranean salad, classic Caesar with a choice of dressings that are perfect for a nutritious meal wide. Scrumptious finger foods like chilli cheese toasties, cha piazzi, cocktail sausage rolls and fish and chips are the ideal appetizers to share with friends and family.

Cha Bar Menu is refreshed regularly with additional varieties of exotic Teas and scrumptious snacks with in-house experts at Apeejay Tea Group with experience of nurturing tea in our plantations dating back more than a 100 years and renowned Chefs of the Apeejay Surrendra Park Hotels with nearly 5 decades of experience in fine hospitality and award winning Food & Beverage offerings.