

Haryana Tourism
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Food Fiesta at Surajkund International Crafts Mela

On Sunday morning, sea of spectators thronged the Surajkund International Crafts Mela at Surajkund, Faridabad. After bagging the best of handlooms and handicrafts, it was the multi-cuisine Food Court tantalising the taste buds with a scrumptious spread.

Lebanese cuisine on a platter

Food stall of Lebanon is a treat for those who love the Mediterranean food. The main dishes prepared by them include falafel (made from chickpea), zaatar (kind of roll) served with salad comes in two options: stuffed with mixed vegetable and chicken mix. Then there is Lebanese traditional platter. The Lebanese stall is also doing a brisk business.

Tempting soya dishes

Dishes made from soya are a great hit at the Mela. Jainul Ali of Vezlay Foods Pvt. Ltd, who has set up a stall of soya food items, enlists the range of his fast selling items viz 'soya rogan josh,' soya chop biryani,' 'soya shammi kebab' and 'soya seekh kebab.' "Our range of food items is attracting vegetarians a lot and it is pure soya sans 'maida' that makes it light on stomach," tells Ali.

Authentic flavours of Telangana

The food stall of Telangana at the Food Court of the Mela is serving delicacies of the state. A beeline of customers at the Telangana stall are enjoying perfectly cooked chicken *dum biryani*, mutton *dum biryani*, steam rice with *Mamsam*, *Mirchi bajji*, Telangana *Mamsam*. These dishes are priced at pocket-friendly rates starting from Rs 50-250.

Grilled delights

The Mughlai corner dishing out grilled food items including 'paneer tikka', 'tangri kebab' and 'chicken tikka' is finding many takers. And not to miss, the sizzling mutton and chicken 'biryani' dished out by traditional Hyderabad chefs. These are priced from Rs 60-Rs 200.

Kashmir specialties

Khane ke Zaiqa food stall at the Mela is presenting flavours from Kashmir that include kahwa, paneer kaju stuffed dum alo, kashmiri rajmah, chicken biryani, mutton rogan josh, keema kofta, special mix vegetarian biryani, kesar phirni and so on. The price range of its food items varies from Rs 60-250.

Taste of South India

South Indian food stall also has a strong following. South Indian food stalls are rustling up main dishes include 'dosa', 'uttapam' and 'aloo bonda' Apart from that the stall also serves 'samosa', sandwiches, 'kachori' and vegetarian 'momos' to those who want to snack.

Wide variety for 'kulfi'

'Tilak Raj di kulfi' stall is never free as 'kulfi' continue to throng it to get their favourite sweet-cold bites. The stall serves 'malai kulfi,' 'pista kulfi,' chocolate 'kulfi', mango 'kulfi', 'paan kulfi' and special 'matka kulfi.'

Rajasthani delicacies

Food items from the neighbouring Rajasthan have always enticed visitors at the Mela. At the Rajasthani food stall, authentic dishes from the desert state are being served like 'dal baati churma', 'piyaz kachori', 'bajre ki roti', 'missi roti', 'gatte ki subzi' and 'ker sangria.'

Young chefs tossing a special fare

The food stall of State Institute of Hotel Management, Faridabad offers a wide range of items from saag maaki to chole bature, dal makhni and gajar ka halwa. These are being prepared keeping in view the preferences of the visitors.