



ODIA POP-UP
by Nandita Das and Mona Lisa Bal at Chor Bizarre

Chor Bizarre, the newly reopened restaurant at Asaf Ali Road, serves regional Indian cuisine and authentic signature Kashmiri dishes in a setting that is unabashedly Indian. Originally debuting in 1990 as India's first theme restaurant, Chor Bizarre gained iconic status with its unique 'thieves market' ambience and authentic regional Indian cuisine.

It is especially known across the world for its Kashmiri dishes and was the first to bring the Wazwan as well as other delicacies from the kitchens of Kashmiri pandits out of the valley through its pop-ups across the country and the world.

Chor Bizarre has just held a pop up of **Purani Dilli** cuisine as well as brought its sister restaurant **Hosa** from Goa for a pop up to New Delhi. A forthcoming Pop-Up shall be of Odia Cuisine brought by critically acclaimed actor-filmmaker and food lover **Nandita Das**, who has acted in over 40 feature films across ten different languages and is a writer – director of Firaq, Manto and Zwigato. She has curated these dishes along with her culinary collaborator, **Mona Lisa Bal**. This pop-up promises to bring unique flavours from Odisha to New Delhi, further enriching the culinary experience for its regular guests.

Says **Nandita Das** *"I'm most excited to be creating this special Odia menu for this pop up. People often assume that I am Bengali. But I don't blame them as not much is known about Odisha and especially what they eat.*

Every summer holiday, till I was about 20, my father took me to Baripada, his hometown in Mayurbhanj. My grandmother, aunts and cousins would cook the most delicious meals, effortlessly. Odia cuisine has a nuanced use of spices that does not overpower the taste of the produce. Its simplicity makes it healthy and flavourful. I wonder if it was poverty that made them so creative with whatever they had or was it the patronage of the princely state that made the culinary art flourish!

My artist father is also a creative cook. He takes the flavours from his childhood and innovates many recipes that are now his own. Except for 'dahi baingan', which remains exactly how his mother made it. So, for other authentic dishes, I roped in my friend, Mona Lisa Bal, who has fed me many delicious meals in Bhubaneswar, to help me with the recipes and to oversee the chefs.

Our many Zoom calls will end soon and we will dive into the actual cooking and tasting at the Chor Bizarre kitchen. Just creating the menu was like reliving the memories of my childhood.

So, I was delighted when Chor Bizarre asked me to put together some of my favourite dishes and give a little taste of Odisha. Literally! So please don't miss this opportunity to experience the flavours of Odisha".

[Link to view the menu](#)

[Link to Nandita Das & Mona Lisa Bal Images](#)

Date & Time: November 29th – Dinner: 7pm & 9pm

November 30th & December 1st – Lunch 12 pm – 3 pm; Dinner 7 pm & 9 pm

Price: Veg 1300 (All Inclusive), Non veg 1600 (All Inclusive)

For reservations, please call 011-49947844 and +91 9910601574

Email us at chorbizarre.aa@oldworldhospitality.com



About Chor Bizarre

Chor Bizarre, New Delhi is one of India's most iconic restaurants and was India's first theme restaurant when it opened in 1990 at Hotel Broadway, New Delhi. Chor Bizarre is also India's first ISO 9002 certified restaurant. Serving regional Indian fare in a very interesting 'thieves market' atmosphere, Chor Bizarre was the first restaurant to bring Kashmiri cuisine out of the valley. It has propagated and paid tribute to the '**Wazwan**', the traditional Kashmiri feast, in innumerable functions and pop ups across India and overseas. Chor Bizarre has won several awards over the years, topping lists for its outstanding culinary offerings.

About Old World Hospitality

Beginning with Chor Bizarre in 1990, Old World Hospitality has created over a dozen much loved restaurant concepts like Indian Accent, Comorin, All American Diner, Oriental Octopus, Delhi 'O' Delhi, Past Times, Eatopia and many more.

Most of the O.W.H. restaurant brands have been moved into a new group company, **EHV International** which now owns and operates Indian Accent, New Delhi, Mumbai & New York, Comorin, Gurugram, Hosa and Fireback in Goa as well as Koloman in New York. All these concepts are market leaders and path breaking restaurants in their respective cuisines and are rolling out in multiple cities this year.

The group also has two catering divisions – luxe catering via Indian Accent on Location and corporate catering through Events Etc. www.oldworldhospitality.com.



FACT SHEET

Address	Broadway, 4/15 A, Asaf Ali Road, New Delhi, 110012
Telephone	011-49947844 , +91 9910601574
Social Media Handles	instagram.com/chorbizarreindia facebook.com//chorbizarre twitter.com/chor_bizarre
E-Mail Id	chorbizarre.aa@oldworldhospitality.com
Website	www.chorbizarre.com
Cuisine	Regional Indian, Emphasis on Kashmiri
Brand Chef	Srinivas A
Head of Bars	Varun Sharma
Restaurant Manager	Naveen Sharma
Area G. M	Vikram Taneja
Seating	72 pax
Average meal	₹1,200 per person (approx.)
Operating hours	Monday - Sunday Lunch 12 noon - 3 pm Afternoon Menu 3 pm - 7 pm Dinner 7 pm to 11 pm
Parking	Valet Available
Press Queries	namrata@tandemcommunication.net Please always copy manali.kadam@ehvinternational.com
Marketing s Corporate Queries	marketing@ehvinternational.com