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(469) 926-4589

2023 W McDermott Dr #120,
Allen, TX 75013

Design Studio | 682-331-1495

WE PREPARE EVERYTHING FRESH, SO PLEASE BE PATIENT | 18% Gratuity added on parties of 6 or more.



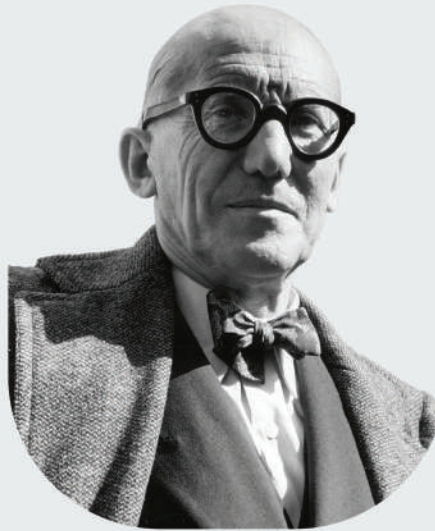
FOOD ALLERGY WARNING

If you have a food allergy or special dietary needs please notify a member of our hospitality team. Thank you.



Punjabi Flavors Passed Down Through Generations





Le Corbusier

Charles-Édouard Jeanneret-Gris

Birth:	6 October 1887 La Chaux-de-Fonds, Neuchâtel, Switzerland
Death:	27 August 1965 (aged 77) Roquebrune-Cap-Martin, Alpes-Maritimes, France
Nationality:	Swiss, French
Occupation:	Architect

CHARLES-ÉDOUARD JEANNERET, known as Le Corbusier, was a Swiss-French architect, designer, painter, urban planner and a writer, who was one of the pioneers of what is now regarded as modern architecture.

Le Corbusier's largest and most ambitious project was the design of Chandigarh, the capital city of the Punjab and Haryana States of India, created after India received independence in 1947.

Le Corbusier was contacted in 1950 by Indian Prime Minister Jawaharlal Nehru, and invited to propose a project. An American architect, Albert Mayer, had made a plan in 1947 for a city of 150,000 inhabitants, but the Indian government wanted a grander and more monumental city. Le Corbusier worked on the plan with two British specialists in urban design and tropical climate architecture, Maxwell Fry and Jane Drew, and with his cousin, Pierre Jeanneret, who moved to India and supervised the construction until his death.



Chef Gagan Pannu, the owner and Executive Chef at Chandigarh Bites, is originally from Chandigarh. She skillfully infuses her culinary creations with the authentic flavors of her Punjabi heritage, delighting both you and your family.

OUR INSPIRATION

Our inspiration for starting "Chandigarh Bites", the "desi khana" restaurant, in the USA was deeply rooted in our love for the vibrant city of Chandigarh. As immigrants, we carried with us the flavors, memories, and cultural richness of our hometown. Chandigarh, known as "The City Beautiful", captivated us with its meticulously planned architecture, serene green spaces, and a culinary scene that blended the best of both Punjab and Haryana.

We envisioned bringing a slice of Chandigarh's gastro-nomic magic to our new home for our brothers and sisters. Our restaurant is a tribute to the traditional Punjabi and Haryanvi cuisines that thrive in the heart of Chandigarh. From the bustling street-side stalls to the elegant fine-dining establishments, we wanted to recreate that diverse and delightful food journey for our patrons.

"Chandigarh Bites" is more than just a place to eat; it's an experience—a celebration of flavors, warmth, and community. Our menu features iconic dishes like sarson da saag, makki di roti, and chhole bhature, alongside lesser-known gems that evoke memories of home. The walls adorned with Chandigarh-themed art, the lively ambiance, and the aroma of spices—all come together to transport our guests to the heart of "The City Beautiful".

Our mission is simple: to share the love, nostalgia, and culinary heritage of Chandigarh with our customers. Whether you're a Chandigarh native missing the taste of home or someone curious about exploring North Indian cuisine, "Chandigarh Bites" welcomes you to savor the essence of our beloved city, one flavorful bite at a time.

*Let's create
Our lovely home...
Away from home!*

DRINKS

BOTTLED WATER 1.99

Bottle of water.

SOFT DRINK CANS 2.99

Coke/Sprite in a can.

TEA 2.99

Tea flavored with ginger, cloves, green cardamom.

MASALA SODA 4.99

Coke served with lemon & chef spl. masala.

JALJEERA 4.99

Jaljeera is a symphony of flavors, with its ingredients selected to create a harmonious blend.

LASSI 4.99

Yogurt drink in salt/sweet/mango flavor.

ROOH AFZA 5.49

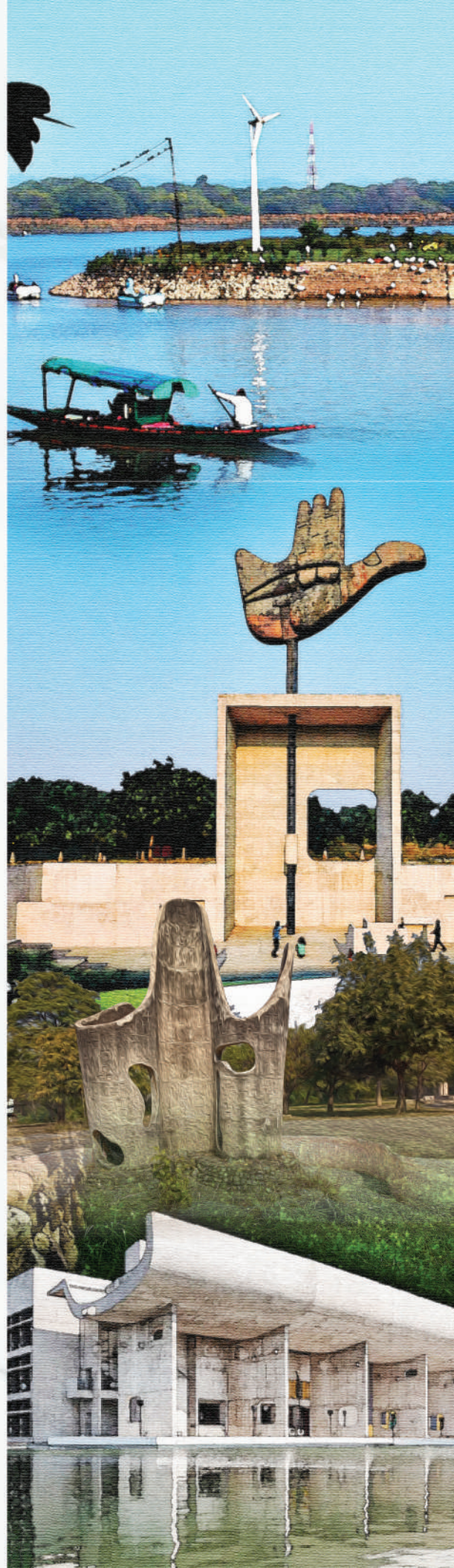
Rooh afza mixed in milk or water.

LEMON SODA 5.49

Sparkling soda served with lemon & chef spl. masala.

MANGO MASTANI 9.99

Refreshing mango flavor drink.



VEG APPETIZER

SAMOSA (2pcs) 5.99

Fried pastry with a savoury filling, including ingredients such as spiced potatoes, onions, peas.

BREAD PAKORHA 8.99

Bread filled with spiced potatoes & fried to crispy perfection.

VEG MIX PAKORHA 9.99

Mix veggies mixed with spices, besan batter & fried to crispy perfection.

PANEER PAKORHA 11.99

Paneer cubes split and filled with mint chutney & fried to crispy perfection.

DAHI KABAB (6pcs) 11.99

Hung yogurt kabab spiced with home made spices.

TANDOORI SOYA CHAAP 13.99

Soya chaap marinated in our home made spice & cooked in clay oven.

MALAI SOYA CHAAP 13.99

Soya chaap marinated in our home made malai sauce & spices mix cooked in clay oven garnished with chef special malai sauce.

HARIYALI SOYA CHAAP 13.99

Soya chaap marinated in our home made spices, mint/coriander mix & cooked in clay oven.

TANDOORI PANEER TIKKA 14.99

Paneer marinated in our home made spices & cooked in clay oven.

MALAI PANEER TIKKA 14.99

Paneer marinated in our home made malai sauce & spices mix cooked in clay oven. Garnished with chef special malai sauce.

HARIYALI PANEER TIKKA 14.99

Paneer marinated in our home made spice, mint/coriander mix & cooked in clay oven.

AFGANI PANEER TIKKA 14.99

Paneer marinated with cream based marination and chef spl. spices.



NON-VEG APPETIZER

TANDOORI CHICKEN15.99

2 leg qrt. marinated over night in our home made spice & cooked in clay oven.

TANDOORI CHICKEN TIKKA.....15.99

Boneless chicken marinated over night in our home made spice & cooked in clay oven.

AFGANI CHICKEN TIKKA.....15.99

Boneless chicken marinated over night in our Creamy spice blend & cooked in clay oven.

MALAI CHICKEN TIKKA15.99

Boneless chicken marinated in home made malai sauce & spices mix cooked in clay oven.

HARIYALI CHICKEN TIKKA15.99

Boneless chicken marinated in our home made spices, mint/coriander mix & cooked in clay oven.

CHICKEN SEEKH KABAB16.99

Minced chicken mixed with chef special spices & cooked in clay oven.

AMRITSARI FISH FRY16.99

Fish fillet marinated in special Punjabi spices & fried to crispy perfection.

FISH TIKKA17.99

Fish marinated in special Punjabi spices & cooked in clay oven.

MUTTON SEEKH KABAB18.99

Minced goat meat mixed with chef special spices & cooked in clay oven.

MUTTON BHUNA20.99

Semi thick gravy mutton cooked with chef special spices served with bell peppers & onions.

LAMB CHOPS29.99

Lamb chops marinated with chef spl. spices served with assorted vegetable.

Specials CHANDIGARH BITES

(Add Raita, achar \$1.99)

PARATHA9.99

Aaloo/Aaloo-Pyaaj/Gobi/Paneer/Mulli/Mix.

MULLI/MIX MAKKI DI ROTI11.99

2 makki di roti served with raita & makhan.

CHHOLE BHATURE12.99

2 Bhatura served with dhaba style chhole.

MUTTON KEEMA PARATHA.....15.99

Keema Paratha is a delicious unleavened Indian flatbread that's stuffed with a flavorful minced meat mixture.

AMRITSARI KULCHA.....15.99

Amritsari kulcha served with punjabi chhole, Special chutney, punjabi makhan & dahi.

KULCHA WITH GRAVY16.99

Paneer/Chicken

KULCHA WITH GRAVY19.99

Mutton

SARSON KA SAAG (Seasonal)17.99

Add Paneer \$1/Chicken \$2/Mutton \$3

HALWA PURI10.99

Sooji halwa & dry black chana served with 2 poori (Prepared without onion & garlic)

NUTRI KULCHA.....11.99

Amritsari style nutri served with 2 kulcha

PANEER BHURJI KULCHA12.99

Amritsari style paneer bhurji served with 2 kulcha

KEEMA KULCH.....16.99

Chef spl. mutton keema served with 2 kulcha

DESSERT

RAS MALAI (3pcs) 6.99

Flattened milk balls flavored with cardamom & milk syrup.

GULAB JAMUN (2pcs) 6.99

Deep fried donuts made of khoya, soaked in cardamom flavored sugar syrup.

SOOJI HALWA 7.99

Samolina (sooji) cooked with desi ghee, sugar syrup & nuts.

KHEER 7.99

Rice pudding made with rice, milk, sugar, cardamom & nuts.

GAJAR HALWA..... 8.99

Grated carrots cooked to perfection with milk, sugar & nuts.

SHAHI TUKRA 9.99

Dessert made with ghee fried bread, rabri, saffron & nuts.

RABRI GULAB JAMUN..... 10.99

Rich & decadent Indian dessert that artfully combines two classic sweets: soft, syrupy gulab jamuns served with luscious, creamy rabdi.

CHAATS

PAPDI CHAT 6.99

Crispy papdi dipped in sweet dahi & chutney sprinkled with chef special spices. Garnished with boiled potato & sev.

DAHI BHALLE..... 7.99

Home made bhalle served with sweet dahi & tangy chutney sprinkled with chef special spices, garnished with sev.

MIX CHAT 8.99

Crispy papdi & home made bhalle served with sweet dahi & tangy chutney sprinkled with chef special spices, garnished with boiled potato & sev.

BHEL PURI 8.99

Bhel mixed with chef special spices & chutney, garnished with onions, cilantro & lemon juice.

DAHI PURI 8.99

Dahi Puri is a crunchy, savory dish packed with layers of tangy, sweet, and spicy flavors.

SAMOSA CHAT 9.99

Crispy fried samosa served with chutney & chef special chhole, garnished with onions & cilantro.

AALOO TIKKI..... 9.99

Two tikki fried to perfection served with chutney & chef special spice, garnished with onions & cilantro. (Add chhole for \$0.99)

THALI

(Served Monday to Friday Lunch Only)

CHD-BTS SPECIAL THALI..... 11.99

Choice of rajma/kadhi pakora/chhole curry With rice, pickle & onion.

VEG THALI 14.99

Veg appetizer, paneer dish, dal, sabzi, raita, rice, Butter naan, papad & sweet.

CHICKEN THALI..... 15.99

Non-veg appetizer, chicken dish, dal, sabzi, raita, Rice, butter naan, papad & sweet.

MUTTON THALI 17.99

Non-veg appetizer, mutton dish, dal, sabzi, raita, Rice, butter naan, papad & sweet.

SARSON KA SAAG (Seasonal) 15.99

2 makki ki roti served with saag.

A LA CARTE VEG

(Add RICE \$2.49, Add Naan-Butter/Garlic/Bullet \$3.49)

DAL TADKA..... 13.99

Chana dal, moong dal, masoor dal cooked with onions, tomatoes, ginger & garlic.

DAL MAKHNI..... 13.99

Black lentils & rajma simmer cooked with garlic, ginger, tomatoes & onions.

AALOO GOBI 14.99

Cauliflower & potatoes cooked with onions, tomatoes & ground spices.

KADHI PAKORHA..... 14.99

Perfect blend of dahi, besan & chef special spice mix garnished with pakorha.

RAJMA MASALA 14.99

Kidney beans cooked with ginger, garlic & chef special blend of spices.

CHHOLE MASALA..... 14.99

Chickpeas cooked with onion, tomato, ginger, garlic & homemade spices.

KALE CHANE DI TARI 14.99

Chef spl. flavoured gravy-based curry recipe prepared with black chickpeas and assorted dry spices.

BAINGAN KA BHARTA 14.99

Grilled smoky egg plant mixed with onion, tomato, blend of garlic, ginger & Indian spices.

METHI AALOO 14.99

Aloo methi sabji is a simple, flavorful Indian dish of pan-fried potatoes and fresh fenugreek leaves.

BHINDI MASALA..... 14.99

Okra (Bhindi) sauted with onions & green chillies.

MASALA AALOO 14.99

Potatoes mixed with Indian spices.

PALAK CHANNA..... 14.99

Combination of palak & channa cooked with spices.

PALAK KOFTA 14.99

Blend of grated veggies, paneer balls fried with combination of palak & spices.

MALAI KOFTA..... 14.99

Blend of grated veggies, paneer balls fried & cooked with rich creamy sauce.

PALAK PANEER..... 15.99

Combination of palak & paneer cooked with spices.

MATAR PANEER..... 15.99

Peas & paneer cooked in rich gravy made with tomatoes & onions.

SHAHI PANEER 15.99

Paneer cooked in tomato gravy with cream.

KARAHI PANEER 15.99

Paneer cooked with onions, bell pepper, tomato & karahi masala.

KALI MIRCH PANEER..... 15.99

Paneer cooked in cream & finished with fresh ground black pepper.

PANEER LABABDAR..... 15.99

Gravy made of cashew, fresh tomato cooked with sautéed onions & spices.

PANEER BUTTER MASALA 15.99

Paneer cooked with chef spl. makhni gravy.

CHEF Spl. PANEER 15.99

Paneer cooked in chef spl. cilantro, palak & Onion gravy.

PANEER DO PAYAZA 15.99

Paneer do pyaza is a recipe with delicious, aromatic gravy that has mild hints of sweet and slightly tangy taste.

METHI MALAI PANEER 15.99

Fresh methi leaves, paneer & cream in a rich, sweet & creamy curry.

METHI MALAI MATAR..... 15.99

Fresh methi leaves, matar & cream in a rich, sweet & creamy curry.

VEG. BUTTER CHICKEN 15.99

Tandoori soya chaap cooked in rich sweet buttery makhni sauce (contains nuts).

KARAHI SOYA CHAAP 15.99

Soya chaap cooked with onions, bell pepper, tomato & karahi masala.

CREAMY SOYA CHAAP 15.99

Soya chaap cooked with rich creamy sauce.

CHEF Spl. PANEER BHURJI 17.99

Scrambled paneer (Indian cottage cheese) cooked with onion, tomatoes & chef spl. spices.



A LA CARTE NON-VEG

(Add RICE \$2.49, Add Naan-Butter/Garlic/Bullet \$3.49)

- EGG BHURJI** 12.99
Scrambled eggs cooked with onion, tomatoes & spices.
- CHICKEN TARI WALA**..... 15.99
Dhaba style chicken curry.
- BUTTER CHICKEN** 15.99
Chicken tikka in rich sweet buttery makhni sauce (contains nuts).
- METHI MALAI CHICKEN** 15.99
Chicken cooked with fresh methi leaves & cream in a rich aromatic gravy.
- PALAK CHICKEN**..... 15.99
Chicken cooked in tempered spinach puree.
- CHICKEN TIKKA MASALA** 15.99
Grilled marinated chicken cooked in rich creamy sauce.
- KARAHİ CHICKEN** 15.99
Chicken cooked with tomatoes simmered down to their sweet & tangy taste with indian spices.
- CHEF Spl. CHICKEN**..... 15.99
Chicken cooked in chef spl. cilantro, palak & Onion gravy.
- KALI MIRCH CHICKEN** 15.99
Chicken cooked in cream & finished with fresh ground black pepper.
- CHICKEN LABABDAR**..... 15.99
Gravy made of a spicy cashew, fresh tomato cooked with sautéed onions & spices.
- MACHHI TARI WALI**..... 16.99
Dhaba style seasonal fish curry.
- BAKRA TARI WALA** 18.99
Mutton cooked in Punjabi spices & cilantro based gravy.
- KARAHİ MUTTON**..... 18.99
Mutton cooked with onion, tomatoes, green chillies, ginger, garlic in Indian spices.
- MUTTON ROGAN JOSH** 18.99
Slow cooked mutton curry with a heady combination of intense spices in a creamy tomato curry sauce.
- PALAK MUTTON** 18.99
Mutton cooked in tempered spinach puree.
- MUTTON KEEMA** 19.99
Minced mutton keema mixed with Indian spices & peas.

RICE

- PLAIN RICE** 4.99
Basmati rice.
- ZEERA RICE**..... 7.99
Basmati rice seasoned with cumin seeds & fresh cilantro
- PEAS PULAO** 9.99
Rice cooked with green peas & herbs.
- BIRYANI RICE** 10.99
*Basmati rice cooked with aromatic spices.
Paneer/Chicken-\$2/Mutton-\$4*
- VEG PULAO** 12.99
*Vegetables cooked with basmati rice.
Paneer/Chicken-\$2/Mutton-\$4*



BREAD

- TANDOORI ROTI**..... 3.49
100% whole wheat roti cooked in clay oven.
- MAKKI DI ROTI (Seasonal)** 3.49
100% corn flour roti.
- BUTTER ROTI**..... 3.99
100% whole wheat roti cooked in clay oven with butter.
- BUTTER NAAN**..... 3.99
Naan bread cooked in clay oven with butter.
- GARLIC NAAN**..... 4.49
Naan topped with crushed fresh garlic.
- BULLET NAAN** 4.49
Naan seasoned with thai chilli.
- ONION NAAN** 4.49
Naan topped with finely chopped red onions.
- LACHHA PARATHA**..... 5.99
Crispy & layered whole wheat bread.
- PUDINA PARATHA** 6.99
Crispy & layered whole wheat bread garnished with pudina.
- AJWAIN PARATHA**..... 6.99
Crispy & layered whole wheat bread garnished with ajwain.
- CHEF Spl. NAAN** 6.99
Naan topped with kalonji, seasme seeds, garlic, thai chilli, ginger & cilantro.
- CHILLI CHEESE NAAN** 8.99
Naan stuffed with a mix of cheddar & mozzarella cheese & thai chillies.
- BREAD BASKET** 14.99
Choice of 4 naans (butter/garlic/bullet/onion).