

What are the Popular Mumbai street foods?

Mumbai is the commercial capital of India. It is home for most of the businesses and the film industry of India popularly known as Bollywood. Besides its seashore and cosmopolitan culture, Mumbai is also known for its street foods.

Street foods of Mumbai are the best and probably the cheapest solution for millions of people who work from 9 to 5. With a bevy of tastes, textures and mixes, there is something for everyone. The best way to enjoy the street foods is to eat them fresh. Here are some of the popular Mumbai street foods that are a favorite with the locals and the tourists visiting the city.

Bhelpuri

If you are in a rush and want a quick bite, there can be nothing better than bhelpuri. This is a savory mix of cilantro, boiled potato, sev or noodles made from chickpea flour and puffed rice garnished with cilantro sauce along with chili and mint chutney. Instead of a spoon, a disc made from wheat flour is deep fried and used as a spoon. Another version of this food is sev puri, which is a mix of sauces, onion, and sev topped by fresh cilantro leaves.

Batata Vada

This is another favorite with people who are constantly on the run. Batata is the Indian name for potato dumpling which is deep fried and cooked with mustard seeds, turmeric and curry leaves. This is then stuffed into a pav or a mini loaf and served with a choice of different chutneys like cilantro or garlic.

Pav Bhaji

Bhaji is another word for vegetable. This is a smooth blend of tomato, cauliflower, peas, carrots, and potatoes that is spiced up by pav bhaji masala, chili powder, cumin, coriander, and turmeric. The bhaji is served garnished with butter, onions, and lime wedges on the side. The pav is toasted and generously buttered. Most vendors use a griddle to cook the concoction.

Dosa

Though it is originally a part of traditional South Indian cuisine, it has now become an integral part of Mumbai street food. This is a made to order pancake prepared from lentil and rice along with a potato stuffing. Traditionally it is accompanied by chutneys made from coconut along with a stew made from lentils which is known as Sambhar.

Pani Puri

The literal translation of pani puri is "water balls". You can get them at the bhelpuri stands. It is made by frying small portions of dough in oil which get puffed up. These are then stuffed with chickpeas, boiled potato and filled with spicy water which includes chili and chat masala along with tamarind chutney. You are supposed to take the entire puri with its fillings into the mouth, which then explodes into your mouth.

These are some of the well-known street foods of Mumbai. Other famous Mumbai street foods include Bombay sandwich, kebabs and egg omelets. Street food is not only affordable but since it's made fresh and served piping hot, it is hygienic as well!