

A small but cheerful restaurant with a few tables always busy with happy diners are a clear sign of good food and good value, and that is Kulcha King!





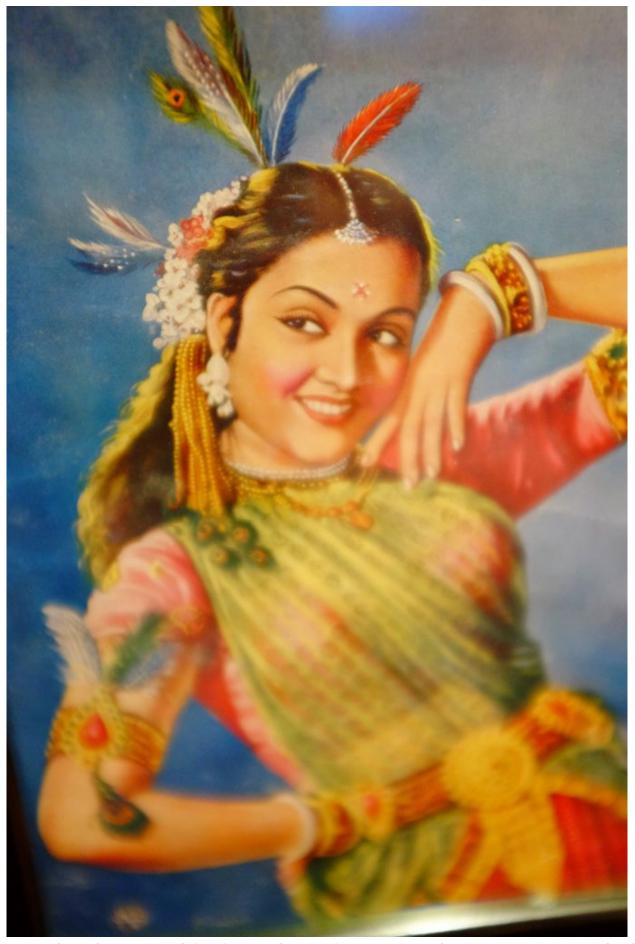
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Specializing in – you guessed it – the kulcha; and they offer eight types, as well as Kulcha Tacos, Rolls, and other creative variations.

For Indians, a kulcha needs no introduction, no matter what corner of the second most populous nation in the world you call home – but for non-Indians, a little introduction is in order.





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This is a kulcha.

(below, dude - above is a dancer...)





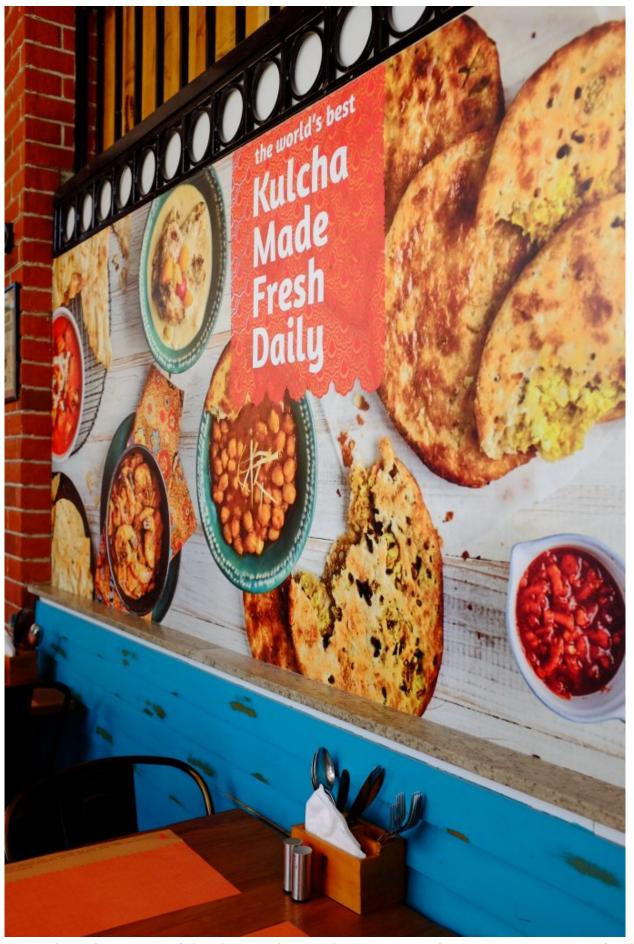
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A humble leavened flat bread, made of simple ingredients – wheat flour, salt, water, and a little yeast – the kulcha is a staple in northern India, its softness well-loved and served to dip in tasty curries.

In modern times, the traditional kulcha is stuffed with all sorts of delicious fillings – and that is where Kulcha King excels!





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You can choose from potato filling (aloo), fresh Indian cheese (paneer), cauliflower (gobi), and so on – and when I say 'potato' that doesn't mean just plain baked potato – no! This is Indian food we're talking about!!

Delicious combinations of herbs are in the mixture: cumin, fennel, cloves, peppercorns, coriander seeds, carom seeds, cardamom seeds, and so on... nothing is plain in India!





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And then of course the kulcha is served with various side dishes: a fantastic tamarind sauce, for instance, or a classic chickpea sauce!





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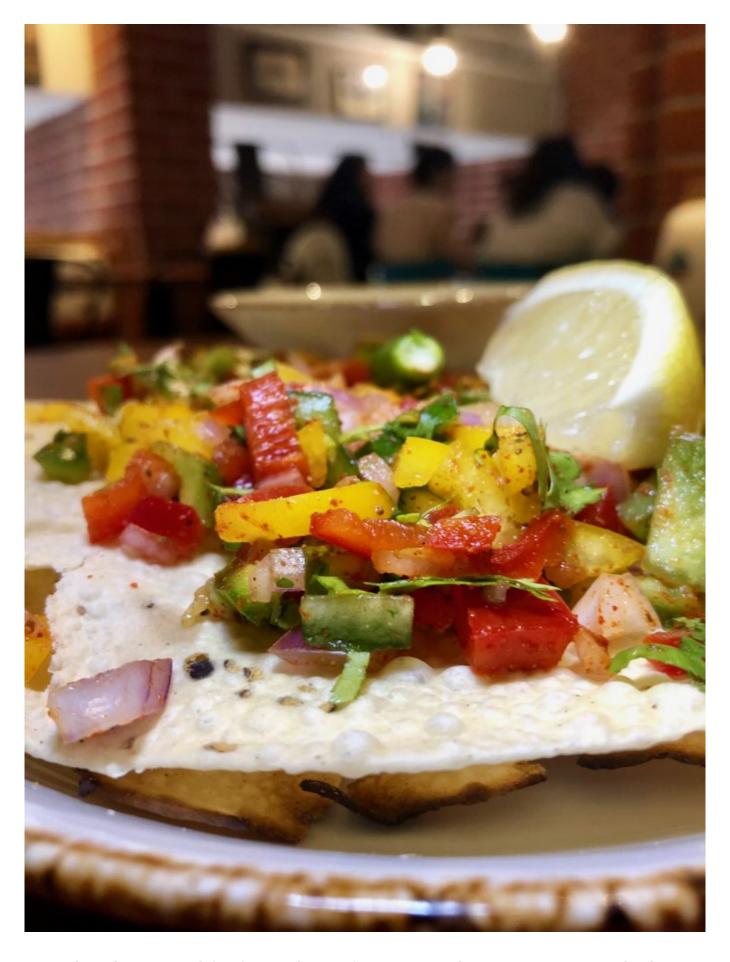


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But to reduce Kulcha King to just kulchas is unfair – it is true that is their specialization and their fame, and well-deserved! People at all times of day and night come in to enjoy a hot, freshly-baked kulcha, but the menu is far more extensive and elaborate!





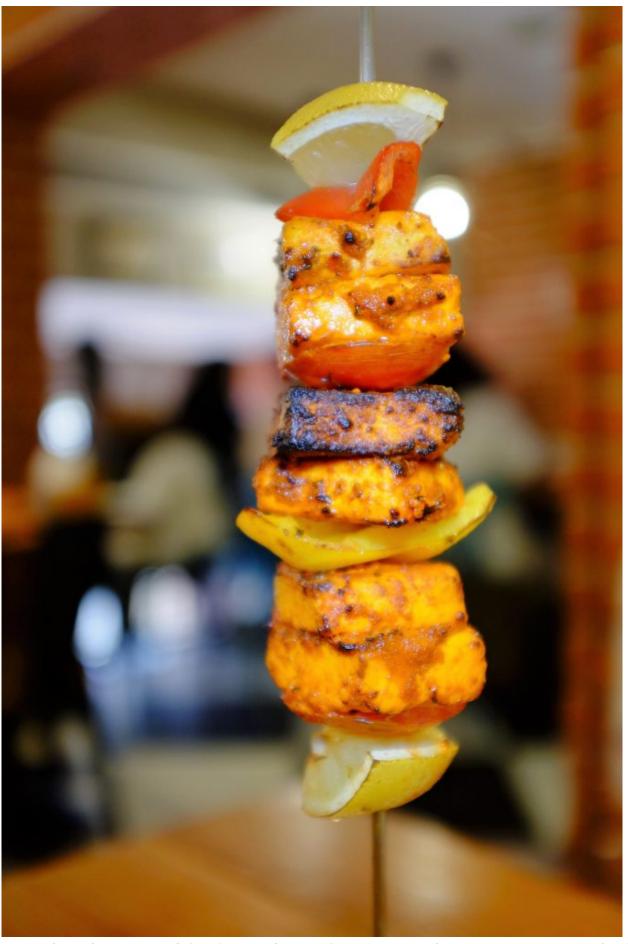
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A variety of snacky starters are served, each more delicious than the previous!

And Kulcha King also prepares a wicked biryani as well as barbequed meats. And, as with all Indian cuisine, the vegetarian options are excellent – here is a tandoori paneer, a grilled cheese.





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which makes for a lovely presentation at the table.





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And a good selection of curries and keemas are there to tickle your fancy.





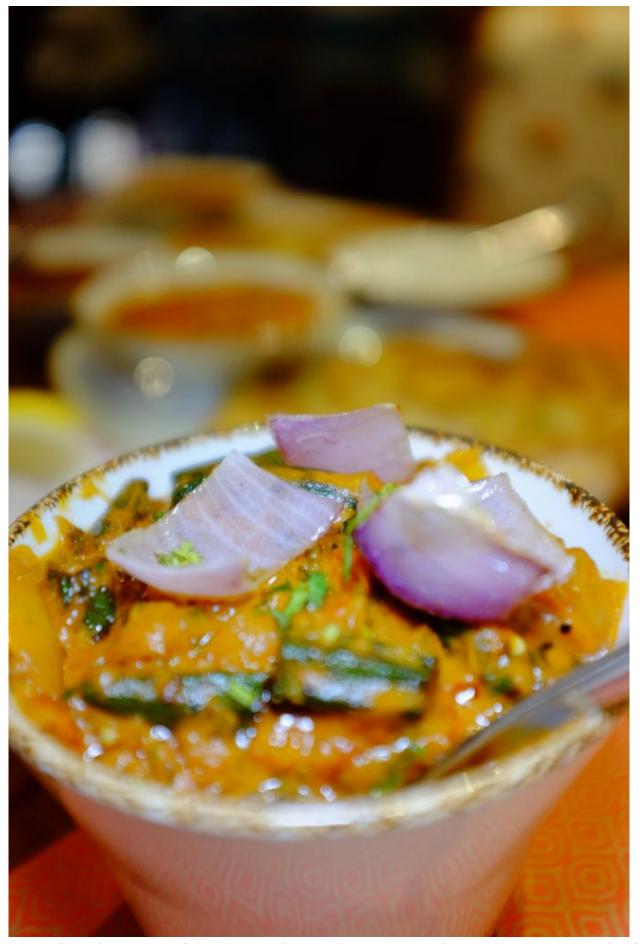
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And then Kulcha King also adds a trio of fresh lassi: sweet, mango, and salty; and then surprises with an excellent selection of desserts!





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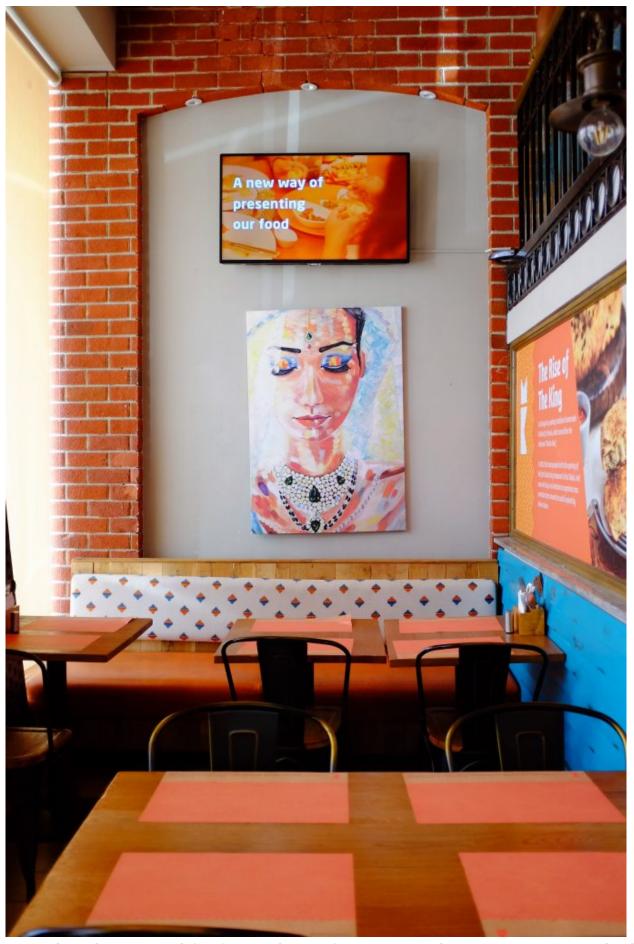
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And for a very reasonable price, you and your family and friends have just enjoyed a delightful and authentic Indian meal, like a King – yes, a Kulcha King!

So, for a wonderful Indian casual dining and snacking experience, look no further than the Kulcha King closest to you – and I haven't even mentioned the specials!





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