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Food Trucks In Delhi NCR

January 6, 2015

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Long before last year's unexpected hit - *Chef* gave Jon Favreau a big ticket movie and gave us a decent food-centric story, food trucks had seeped deep into American culture. Serving everything from authentic German sausages to fusion Indian-Mexican fare, these gastronomic machines are a saviour for hungry locals as well as curious travellers. In fact, most of New York is known to eat street/truck fare and even popular restaurants in cities like San Francisco and Boston have jumped on the bandwagon to open experimental versions, but in India we only had the Chinese van to give us cheap food on the go.

All that is about to change with the advent of food trucks in the Capital courtesy first time entrepreneurs, adventurous foodies and even a major hotel chain that are ready to take on the challenge. And while the law governing food truck operations is still unclear in the country, the right authorities have started paying attention to this potential market. Riyaz Amlani, President of the National Restaurant Association of India (NRAI) told us, "Food trucks would be a super addition to the vibrant food scene. However, it will take a inter-department committee to arrange for licensing as the current laws are not conducive to trucks".

EGGjactly

The idea came to owner Vikrant Mishra a few months before *Chef* was released, but he happily nods his head when a customer suggests his venture is influenced by the film. From

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the kind of comfort food his 4-day old truck is dishing out to the fact that it is GPS-enabled and posts its whereabouts on Facebook and Twitter – EGGjactly's debut has been a successful one. A marketing man by profession, Vikrant kitted out and customised his truck to have a water storage on its roof for cooking and drinking as well as a holding bin at the bottom to ensure used water didn't create a mess on the street the truck is parked in.

The cheery looking, yellow truck currently serves lunch and dinner across various sectors of Gurgaon – Sector 14, 29, 44. Its name comes from their extensive eggy breakfast menu, though these are still in the works, and you can expect treats like **Anda Bhurjee Pav** (Rs 80) and **Hangover Breakfast Combo** (Rs 160) when it sets off. Until then, you can try the **Anda Curry with Rice** (Rs 130). If you catch them at lunchtime, don't miss out on the deliciously good **Chicken Wrap** (Rs 120) and also go for the **Belgian Waffles with Bananas and Dark Chocolate Ganache/Maple Syrup** (Rs 120). The heavenly smell of fresh waffles being made will make your stomach growl and the full portion is quite generous, but we thought it needed a little icing sugar.



In the evening, they also add burgers to the list and these are definitely a speciality. The fully stacked **Messy Burger** (Rs 240) with grilled lamb patty, grilled mushrooms, melted cheese, caramelised onions and the winner – a perfect fried egg that holds up well until you bite in – is so good that you will find yolk and cheese running down your fingers as you steal a moment with this beauty and then lick the remnants off quickly. They've also got their own versions of Maggi as well as sandwiches, pastas and pita pockets alongside thick shakes.

Vikrant is in the process of developing an app through which you'll be able to track the truck, place a pick-up order and even ask for delivery if they are in your neighbourhood. Eventually, he'll take the truck to Delhi and Noida as well.

P.S: The lines are already long at this newbie, so please be patient and wait for your order when you get there.

For more info, click [here](#)

The Lalit Food Truck

An offshoot of the popular hotel's hospitality wing, this truck brings in their gourmet expertise to the masses and is the passion project of forward thinking hotelier Keshav Suri. Currently operating at 2 locations – the World Trade Center in Barakhamba on weekday and the courtyard of the DLF Mall in Saket on weekends – it offers easy to eat staples. They are keeping the Mexican-inspired menu crisp rather than expansive, which we think is a great idea considering the average time it takes to cook something in a limited space.

We loved the crispy **Chicken Taco** (Rs 130), the juicy **Chicken Burger** (Rs 130) and the **Churros** with a sinful chocolate dip (Rs 100). There is also a **Vegetarian Falafel** (Rs 100) and **Tortilla Wrap** (Rs 125) on the menu along with **Handcut Fries** (Rs 70) that you can



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wash down with soft beverages like Snapple. And if you are making it a meal on the go, the combos (ranging from Rs 115-Rs 130) are a fab idea.



The staff and management are keeping a keen eye on the hygiene standards and are trying to make this project as green as possible. Their plan is to launch versions in Jaipur and Chandigarh soon. Once you place an order, the wait time isn't too bad but you never know what happens once people read this piece and start flocking there!

For more info, click [here](#)

Frugurpop

A brightly coloured pink truck selling popsicles – we love everything about that sentence! Frugurpop basically sells Paletaz (a version of Mexican popsicles) made from fresh fruits and free of any preservatives. Operating in Gurgaon as well as Mumbai, this startup by two entrepreneurs can be frequently found at festivals and farmers markets. If you are in town this weekend, go check them out at our popular [Gurgaon Farmers Market](#).

Once there, prepare to feel like a kid and get excited about these cutely packaged bundles of joy. Their vast range includes popsicles with chunks of juicy goodness such as the **Fruitilicious** (Rs 100) that comprises of strawberry, kiwi, peach and blueberries as well as creamier dessert on the go like **Tiramisu** (Rs 150). They look like ice-lollies but are made with a lot of love and have no artificial flavour. Plus, they have lower calories than most ice creams and taste so fresh that you wouldn't want to go back to store bought versions. Our picks include the slightly tart **Green Apple Mint Tea** (Rs 100) and the indulgent **Oreo Cookies n Cream** (Rs 150) that almost tasted too good to be true.



Currently parked at Sector 57 in Gurgaon, the truck is usually hired for private events and parties. You can also get their products home delivered for a minimum order.

For more info, click [here](#)

ALSO CHECK OUT:

SuperSucker



Karan Malik's SuperSucker has been operating in and around Sarita Vihar since last year and has also been spotted at many music fests including NH7 Weekender and VH1 Supersonic Goa. Keeping the menu full of quick moving items like wraps, burritos, burgers and sandwiches – the owner says they will now be focussing on *keema* delicacies in the form of *pao*, *kulchas* and even fries! Of their Indian Mexican Burritos the Chicken Minced is quite popular. They also don't believe in packaged drinks and instead dole out fresh smoothies made from blueberry mango and mango strawberry. Currently on a break till Feb 15th, you should definitely keep an eye out for this truck, which is also spotted at DLF Place, Saket on weekends.

For more info, click [here](#)

What TheTruck?



It's befitting that adventure junkie Gaurav Gianchandani's truck debuted at a race on the Buddh International Circuit last November. Nowadays, they can be found either at Sector 32 or South City 2 in Gurgaon.

The distinctive white and maroon truck's unique logo and of course, name can be spotted from afar. Or you can just follow your nose! Their bestsellers are the **Chilli Doggie Dog** and **Keema Pao** while other hot dogs, wraps and burgers are popular as well.

For more info, click [here](#)

Kobri



This unique food truck is part of a hospitality setup called Flavour Labs and was conceptualised in 2013 during the Stanford Business School's Ignite program in Bangalore. Finally launched in October of last year, Kobri is based in Gurgaon and mostly caters to the larger NCR region.

Besides their start, their food is what stands out at Kobri – inspired South Indian cuisine and global flavours. The company also has another truck called Hoppers that churns out healthy comfort fare.

When you find them parked at an event, do check out their signature **Idli Sandwiches** and **Dosa Wraps** with a choice of delectable fillings like spinach and mushroom in a white wine cream sauce topped with cheese and chilli flakes or crispy fish on a bed of beetroot and turnip roulade with in-house tartar sauce and fresh greens. The former are essentially *idli*-subs and the latter is like a crispy *dosa* taco. With offerings ranging from Rs 140-180, this one's a must try! to Rs 180.

For more info, click [here](#)

With inputs by **Kanika Mehta** and **Ayandrali Dutta**

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DEEPALI GUPTA

Imbiber of spirits, collector of food porn, partaker of music, worshipper of history and manipulator of words. Freshly minted Editor-in-Chief at TimesCity and Author of the Times Nightlife Guide, Delhi. Usually found pouring G&T's and proofing copy.

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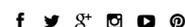
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