



## An Ideal Indian Restaurant In Chicago Serving Heavenly Platters



India is known as the land of spices and flavorsome food. Almost every year 1.5 million American citizens visit India, most of them to enjoy the rich culture, heritage, and food.

But do you need to spend so much of your hard-earned money to travel when you can get authentic Indian food right here? We are about to introduce you to the [best Indian restaurant in Chicago](#) that will help you to satisfy your tastebuds. EggHolic serves you at various locations in the continent of America, it is one of the fastest growing Indian food chains, making amazing noise in the food industry.

With four locations already under its belt and six new ones coming up it continues to serve authentic flavors of India across the nation. One can find this outlet not only in Chicago, but also in Schaumburg, Irving, and Louisville. The coming soon branches include Catonsville, New York, Niles, and more.

As you can guess from the name, the restaurant started by serving zesty egg dishes but now is expanding itself by including delicious paneer dishes and a finger-licking chicken platter.

# Try Delicious Indian Food In Chicago

The menu at this Indian restaurant is so vast and has so many options to choose from. It spans from Indian street food to delicacies from the entire sub-continent. Place your order online today or visit our authentic Indian restaurant. Here are a few of the highly flavored dishes for you:

## Masala Papad

Rolled out as thin paper and then roasted in the oven making your mouth crunch. It is topped off with diced tomatoes, onions, and cilantro with a pinch of salt, spices, and tangy lemon juice to taste. This low-calorie Indian appetizer is served before the main course or can be a stand-alone snack with desi tea in the morning!

## Lapeti

You find this mouthwatering dish on the streets of Gujarat. It is an enjoyable dish as at first sight, it seems like a burrito but once you savor it, you get to know that it is an omelet wrap stuffed with shredded egg and cheese. The specialty is the cheese that adds its own taste to the whole experience.

## Red Fry Curry

The Dhaba-Style egg curry is cooked for over thirty minutes with fresh ingredients to give the flavor of the shimmering gravy that is poured over the boiled eggs. The superbly delicious curry includes tomato and onion mixed with delightful spices making it lip-smacking. Not too spicy nor too hot but will burst your mouth with flavor. Pair it with Jeera Rice from Eggholic and you get an ideal meal to relish for the evening.

## Egg Bhurji

Want to taste an exotic way of your scrambled egg, then give this dish a try from Eggholic. The Indian twist to the bland scrambled eggs, adds a delectable taste to your brunch.

One of the easiest egg recipes. Usually paired with roti or bun.

## Anda Masala

As the name suggests Anda is Egg in Hindi and masala is spices. A mixture of eggs stuffed between two loaves of bread, this mixture has a beautiful amalgamation of zesty species with eggs.

This protein-filled egg sandwich is also nutritional as it has various types of veggies. This can be easily your breakfast favorite or a mid-day snack.

## Bhel

Famous [Indian street food](#) from the corners of Mumbai. Bhel is a blend of different flavors such as sour, tangy, crispy, sweet, salty, and crunchy. It incorporates puffed rice, boiled potatoes, wafers, onion, tomato, cilantro, and various chutneys, herbs, and ground spices. For all the health freaks out there, it holds good nutritious value.

## Anda Rice

A crowd pleaser this fluffy rice is combined with herbs, spices, and, egg. The paste is made by grounding the green chilies. An easy weeknight meal, this platter is wholesome.

## Amdavadi Touch

This is essentially our take on the classic club sandwich. The Indianise version is vegetarian and filled with the goodness of vegetables like cucumbers, tomato, and onion slices and with that, there is a layer of the zingy cilantro chutney. Buttered on the outside and grilled till the contents are cooked and the bread turns light brown. This sandwich will make you forget that there is no meat or bacon in it.

## Paneer Lajavab

This well-prepared dish is based on the savory mint gravy, coming right to your table from the wonderful land of Punjab. This dish is aromatic and leaves you tempted for more. The gravy

prepared is simmered on the stove with paneer to add lusciousness.

## Conclusion

In the end, hoping that now you know what to look for on your next visit to EggHolic, an [Indian restaurant in Chicago](#). The various taste pallets available here are appetizing and once you go there you can't resist the want of more. With these delectable food choices, EggHolic also has a wide range of Indian drinks like Masala Chaas, Desi chai, Mango Lassi, Rajwadi lassi, and Mango Mastani.

Americans loving Indian food must visit here for the bonafide dishes that have all the feels of India. Looking for a business opportunity and want to leave your 9 to 5 and start something new that you call your own. EggHolic also offers franchises. Visit the website now and start your entrepreneurial journey with the best in business!