

Experience the Authentic Flavours of Jharkhand in Bharat Parv at Red Fort

IHM Ranchi Stall Showcases Indigenous and Millet-Based Cuisine under Jharkhand Tourism

प्रविष्टि तिथि: 27 JAN 2026 1:56PM by PIB Delhi

Visitors to 25th Bharat Parv at Red Fort is invited to savour the authentic and time-honored flavours of Jharkhand at the Institute of Hotel Management (IHM) Ranchi Stall, presented under the esteemed umbrella of Jharkhand Tourism. Thoughtfully curated by IHM Ranchi, the stall offers a culinary journey through the state's rich food heritage, rooted in tribal traditions, rural practices, and sustainable, millet-based cuisine.



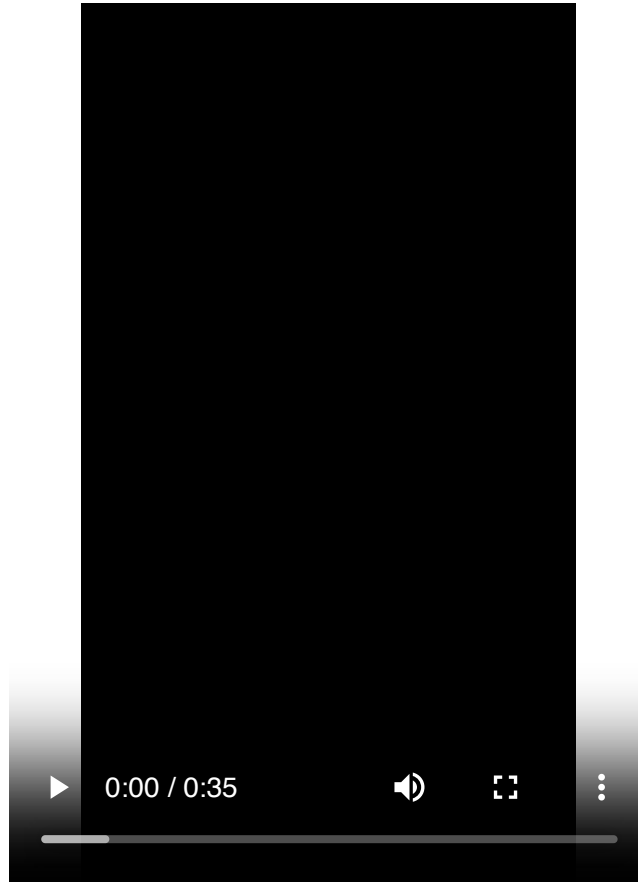
Designed to reflect authenticity and simplicity, the stall features a rustic blackboard-style menu presentation, symbolising the earthy roots of Jharkhand's food culture. This visual approach complements the philosophy of the menu—celebrating indigenous ingredients, traditional cooking methods, and the cultural stories behind each dish.

The menu highlights a wide range of traditional and festive preparations that represent everyday food practices across Jharkhand. A signature offering, Dhuska with Aalo Chana ki Sabji, features crispy fermented lentil-rice bread served with a wholesome potato and chickpea curry, a beloved comfort dish across the state. Traditional sweets such as Arsha Pitha, made from rice flour and jaggery, showcase age-old festive recipes, while lesser-known indigenous snacks like Dumbu invite visitors to explore Jharkhand's unique culinary identity.

A key focus of the IHM Ranchi stall is its emphasis on millet-based cuisine, aligning with national initiatives promoting nutrition, sustainability, and climate-resilient agriculture. Innovative offerings such as Ragi Sev and Ragi Samosa reinterpret popular snacks using nutrient-rich finger millet. Wholesome meal options like Chawal Chilka with Sabji and Madua Chilka with Sabji reflect traditional grain-based diets, paired with seasonal vegetables to provide balanced and nourishing meals.

The beverage selection includes Chawal ki Chai, a distinctive rice-based tea that offers a mild, comforting alternative to conventional tea, further highlighting the use of local ingredients and culinary innovation rooted in tradition. For gifting and take-away, attractively packaged items such as Madua Cookies and Madua Ladoo combine traditional flavours with modern convenience. Contemporary offerings like the Madua Ragi Wrap add a modern touch, blending indigenous grains with familiar formats to appeal to a diverse audience.

Through this thoughtfully curated menu, the IHM Ranchi stall at Bharat Parv not only celebrates Jharkhand's culinary heritage but also promotes sustainable food practices, nutritional awareness, and cultural pride, offering visitors an authentic taste of the state's rich and diverse food traditions.



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इस विज्ञप्ति को इन भाषाओं में पढ़ें: Urdu , हिन्दी