


Morning – Start with Faith & Frying Pans

- **Satyanarayan Bhandar (Thatheri Bazaar)** – Begin the day with *puri-jalebi*, crisp and golden, with a dollop of potato curry that tastes like home. Wash it down with excellent Lassi from Rajaram Lassi which is 300 meters.
- **Ram Bhandar (Thatheri Bazaar)** – Locals' favourite for *kachori-sabzi* and piping hot jalebi. Heavy crowd and that's why we prefer Sathyanarayan bhandar which is as good! Wash it down with excellent Lassi from Rajaram Lassi which is 300 meters.
- **Lakshmi Tea Stall (Godowlia)** – Wash it all down with a strong Banarasi chai and *malai toast*.

 *Pro tip:* Visit between 6–9 AM — these places sell out early.

Afternoon – Thalís, Lassi & Laid-back Lunch

- **Baati Chokha Restaurant (Godowlia)** – Rustic *litti-chokha*, smoky and hearty.
- **Shree Annapurna (Luxa Road)** – Classic vegetarian thali; simple, satisfying, and clean.
- **Pahalwan Lassi (Assi Ghat)** – Thick, creamy lassi in earthen kulhads — pure bliss.
- **Shiv Prasad Lassi (Ramnagar)** – The famous *rabri-topped lassi* that feels like dessert in a cup.

 *Pro tip:* Sit back, sip slowly — lassi in Banaras is an experience, not a drink.

Evening – Chaos, Chaat & Charm

- **Deena Chat Bhandar (Lahurabir)** – Legendary *tamatar chaat*, spicy, tangy, unforgettable.
- **Kashi Chat Bhandar (Godowlia Road)** – Perfect place to sample multiple types of chaat. Expect huge crowd.
- **Sri Ram Bhandar** (Opposite Taj Ganges Hotel) – Excellent chaat shop. Not much crowd.
- **Mohan Sweet House (Chowk)** – Don't miss *malaiyyo* in winter — light as a cloud.
- **Baba Thandai (Godowlia Chowk)** – End your evening with traditional *thandai* — almond, fennel, milk, and a touch of Banaras magic.

- **Madhur Jalpan (Godowlia)** – Try their famous Hing Kachoris, jalebis etc

💬 *Pro tip:* Combine your chaat walk with the **evening Ganga Aarti** — both are quintessential Banaras experiences.

🌙 Night – Sweet Endings

- **Raj Bandhu Sweets (Luxa Road)** – Best *peda* and *balushahi* in town.
- **Banarasi Paan Stalls (Vishwanath Galli)** – Deepak Pan Stall - No meal is complete without the iconic *sweet paan* — the flavor of Banaras in one bite.