

A bowl of steaming corn soup peppered with chunks of soft bone-in chicken pieces floating perfectly with vegetables like papaya, carrots, and beans; an unusual combination in corn soup, but one spoon and you are flying; add a dash of the served chilli-vinegar condiment and you are in heaven. This soup is that awesome and strangely, it is found in a street food in a tiny shop that sits on the crammed footpath of Salimullah Road in Mohammadpur.

Of course, you associate Mohammadpur with kebabs and chaaps, and needless to say, their succulent soft sheek of beef is the best Dhaka city has to offer. A bite into the soft puffed-up balls of hot *luchi* with their brain kebab or beef *chaap* is all you need to forget the woes of your tiring day.

Order a small terracotta cup of sweetened 'Khandani tea' (a special brew mixed with nuts and topped with powdered milk) and dip the *luchi* — what more do you need for dessert? A *kulfi* in chocolate-filled *malai*; the tiny icicles cools off your palate after all that food adventure. A tall glass of salted orange juice in ice is another option to cleanse your taste buds too.

The tea stalls offer all kinds of gourmet tea, from chocolate *tandoori* to pistachio, and the red-hot terracotta cups kept on fire *tandoors* lend that extra gusto to the roadside stalls. The cool *paanwala* with his multi-coloured condiments rustles up a fire *paan* that adds a shriek of excitement to the already buzzing streets.

The best part of the street food there is that you can enjoy your grub sitting on the walkway, under big shady trees, as the city zooms past you. The streets let you find a spot to sit or park and enjoy, unlike other places where you have to sit inside the restaurants. The *al fresco* style tin sheds and wooden benches add that raw excitement to your food adventure, and without a care in the world, you gulp your *haleem* or *momo* and stare at the next stall planning for the next feast.

— RBR

Photo: Sazzad Ibne Sayed

