

EXPLORING THE CULINARY TRAIL OF OLD DELHI

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ABSTRACT

Forget the tourist traps! This expedition dives deep into the labyrinthine heart of Old Delhi, where history whispers on every spice. Laden breeze. Our odyssey begins at Karim's, a legendary haunt were generations. Old recipes cast a spell with their melt in your mouth mutton curries.Next, we weave through the labyrinthine by lanes of Matia Mahal. Here, the air hangs heavy with the intoxicating aroma of sizzling kebabs at Quereshi Kabab, a secret haven for succulent skewers passed down through family lore. Paratha Wali Gali, a hidden lane teeming with life, beckons with its endless symphony of crispy, stuffed parathas – a testament to the city's mastery of flatbreads.

But Old Delhi is more than just Savory delights. Padam Chaat Corner and Bishan Swaroop Chaat Bhandar are vibrant explosions of flavour, a kaleidoscope of textures and tangy chutneys that redefine Delhi's famed street food culture.

Our journey wouldn't be complete without a sweet surrender. Chaina Ram Sindhi Halwai's legendary jalebis, their syrupy coils a fiery orange against the bustling backdrop, are pure indulgence. To cleanse the palate, Natraj Dahi Bhalla offers a symphony of creamy yogurt dumplings and tangy chutneys – a refreshing counterpoint.

This exploration transcends mere taste buds. We peel back the layers of history, uncovering the stories woven into each dish. We will delve into the cultural influences that shaped Old Delhi's cuisine, the significance of each spice, and the generations old traditions that bind families and street vendors in a delicious communion.

This paper isn't just a guide; it's an invitation. Join us on an immersive adventure, where every bite unravels the heart and soul of this historic city. Let Old Delhi whisper its secrets to you, one delicious morsel at a time.

Key words: Old Delhi, cuisine, culinary tourism history, cultural tourism

INTRODUCTION

Are you tired of the same old tourist traps, with their overpriced curries and watered. Down flavours? Craving a taste of the real Old Delhi, where history meets spice on every corner? Then ditch the guidebooks and pack your adventurous spirit – we're embarking on a secret diner's adventure through the heart of this captivating city.

Imagine yourself navigating a maze of narrow streets, the air thick with the intoxicating aroma of sizzling kebabs and freshly fried delights. We'll start our journey at the legendary Karim's, a hidden gem where generations have perfected the art of melt in your mouth mutton curries. Here, the secret lies not just in the recipe, but in the stories whispered within the ancient walls, a taste of Old Delhi's rich culinary heritage.



But our adventure doesn't stop there. We will delve deeper into the labyrinthine by lanes of Matia Mahal, where a hidden gem awaits – Quereshi Kabab. This is not your average kebab stand; it's a family secret passed down through time, each skewer bursting with flavour and a legacy that whispers on the smoke-tinged breeze.

Feeling peckish? We'll then weave our way towards Paratha Wali Gali, a secret lane exploding with life. Here, the art of the flatbread takes centre stage. Crispy parathas, stuffed with an endless variety of delicious fillings, are a testament to Old Delhi's mastery of simple yet satisfying fare.

But wait, there's more! Old Delhi is not just about savoury delights. We will add a pop of colour and a burst of flavour with a visit to Padam Chaat Corner and Bishan Swaroop Chaat Bhandar. These vibrant stalls are a kaleidoscope of textures and tangy chutneys, a true explosion on your taste buds and a representation of Delhi's famed street food culture in its purest form.

No culinary adventure is complete without a touch of sweetness. Chaina Ram Sindhi Halwai awaits with their legendary jalebis. Imagine coils of fiery orange, glistening with syrup, a sweet indulgence against the backdrop of the bustling city. To cleanse the palate and add a touch of cool refreshment, we'll then head to Natraj Dahi Bhalla. Here, creamy yogurt dumplings bathe in a symphony of tangy chutneys, a perfect counterpoint to the sweetness that came before.

This exploration goes far beyond a simple list of restaurants. With every bite, we'll peel back the layers of history, uncovering the stories woven into the fabric of each dish. We'll discover the cultural influences that shaped Old Delhi's unique cuisine, the significance of each spice that tantalizes your senses, and the generations old traditions that bind families and street vendors in a delicious communion.

Forget the crowds and the tourist traps. This research paper isn't just a guide; it's an invitation to an immersive adventure. Join us on a journey where every bite unravels the heart and soul of this historic city. Let Old Delhi whisper its secrets to you, one delicious morsel at a time. Prepare to be surprised, tantalized, and ultimately, deeply satisfied as you embark on this secret diner's adventure through the heart of Old Delhi.

LITRATURE REVIEW

The perceived image of a place can be formed by its cuisine (Beerli & Martin, 2004).

Due to its ability to capture a nation's tradition and way of living, cuisine plays a crucial factor in drawing visitors to a particular location. The choice of a location is significantly influenced by the food. A location's cuisine can also be labelled as cultural tourism. It is not just a fundamental requirement for tourists but it is also a cultural component that can enhance how a place is presented. A location's reputation can be shaped by its food culture(Semwal, 2023a). Additionally, culinary tourism promotes a location's social, economic, and ecological growth in addition to its visitor attractiveness. The establishment of roadside food stalls, huge food parks, themed restaurants, and food stalls that serve authentic local dishes to tourists in an eco-friendly environment are some of the ways that Northeast India's tourism industry may boost tourism through the nation's diverse foods (Baruah, 2016)



A city that has garnered so much negative reputation for civility and culture may be granted some redemption for its evolved palate(Semwal et al., 2024). Popular food critic and historian, Pushpesh Pant has compared food of Delhi to a Lachha Paratha (layered bread), where each layer adds to the diverse character of its cuisine (Pant, 2013). The city's cuisine has changed over the centuries from the times of Hindu Rajput rulers like Tomar and Chauhan (9th to 12th century) promoting Marwari, Kayasth or Baniya food of Old Delhi (Vishal, 2015; Dekaphukan, 2019).

The Muslim rulers like Ghori, Mamluk and Mughals brought about the 'Karim' style rich non vegetarian cuisine to Delhi. The British rule gave Delhi a taste for 'Keventers' (Milk Shake) and 'Wenger's' (Patisserie). Post partition, influx of Punjabi refugees, gave Delhi its taste for butter chicken (Moti Mahal) and dal makhani (black Lentils) (Soofi, 2010). Post Independent industrialization brought about large number of migrants from Bengal and South India, resulting in opening of Bengali Mithai shops and Udipi restaurants. The expansion of Delhi into National Capital Region (NCR) and growth of services and IT sectors post 2000, has resulted in popularity of many new dishes like Momos, Thukpa, Litti Chokha, Vada Pao etc (Gupta & Gordon, 2004). The last two decades also saw a major growth in international travel resulting in a global palate for Delhi. Dishes like Sushi, Shawarma, Kimchi or Tacos are no longer alien to a Delhi walla's palate (Dehlvi & Khan, 2017).

Confining the multi cultural capital city of a diverse country like India into a single image may be an exercise in futility(Semwal, 2023b). Vishal (2015), when writing about Delhi's food culture states that "there is no one Delhi." This is quite understandable for a city that has encompassed at least seven historic cities. Delhi's image of co existing subcultures, spills over to its cuisine as well. Delhi's food image is formed by its many cultures and cuisines – Purani Dilli ka khana, quaint food joints of Hauz Khas Village, elite restaurants of Cyber Hub on Delhi Gurgaon border, Punjabi influence of West Delhi, adventurous foodies of South Delhi etc.

RESEARCH MEATHODLOGY

This research employs a descriptive approach, aiming to capture the essence of Old Delhi's hidden culinary gems. To gather firsthand experiences, we'll utilize a self developed questionnaire designed to explore preferences, unique finds, and insights from those who know the city's food scene best – the adventurous local explorers themselves.



Here's an analysis of the data collected in tabular form type of food people are most interested in trying on a culinary trail



Food Preference	Local specialties	Non Vegetarian	Street food	Sweets and desserts	Vegetarian
Female	2	4	6	0	5
Male	5	15	20	3	21



From the data, we can observe the following:

1. Male vs. Female Preferences :

- The majority of respondents are male, with a significant preference for vegetarian food (21 respondents) and street food (20 respondents).
- Female respondents show a more balanced preference across different food types, with a slight inclination towards street food (6 respondents) and a similar number of respondents for vegetarian (5 respondents) and non vegetarian options (4 respondents).

2. Overall Food Preferences :

- . The most popular food choice overall is vegetarian, followed closely by street food among all respondents.
- . Local specialties and non vegetarian options are also favoured, but to a lesser extent.
- . Sweets and desserts are the least preferred among the listed options.

3. Variability in Preferences :

- There's considerable variability in preferences among male respondents, with a relatively even distribution across street food, vegetarian, and non vegetarian options. Local specialties also receive some attention but to a lesser degree.
- Female respondents show a more limited range of preferences, with street food being the most popular choice followed by vegetarian options.

4. Implications :

- The popularity of street food among both genders suggests a strong interest in exploring local culinary experiences and possibly a preference for casual dining environments.
- The high number of male respondents interested in vegetarian food is notable and suggests a growing trend towards plant.based diets or at least an openness to exploring vegetarian options.
- . Local specialties, while less favored overall, still hold significant appeal, particularly among male respondents.

Overall, the data indicates a diverse range of food preferences, with street food and vegetarian options being particularly popular across genders, highlighting the importance of culinary diversity and exploration in gastronomic experiences.



Here's the analysis of the data on whether respondents would be more interested in a solo culinary experience or a group tour:

Preference	Group tour	No preference	Solo
Female	15	2	4
Male	44	9	12

From the data, we can infer the following:

Would you be more interested in a solo culinary experience or a group tour? 84 responses



1. Male vs. Female Preferences :

- Male respondents overwhelmingly prefer group tours (44 respondents) over solo experiences (12 respondents) and having no preference (9 respondents).
- Female respondents also show a preference for group tours (15 respondents), but to a lesser extent than male respondents. Solo experiences are less popular among female respondents (4 respondents), and there are fewer respondents with no preference (2 respondents).

2. Overall Preferences :

• Group tours are the most favored choice overall among both genders, indicating a preference for shared culinary experiences and possibly the social aspect of group tours.



- Solo experiences are less popular but still have a significant number of respondents, particularly among male respondents.
- A notable proportion of respondents, particularly male respondents, express no preference, indicating flexibility in their choice of culinary experience.

3. Gender Disparity :

- There's a clear gender disparity in preference for group tours, with male respondents showing a much stronger inclination towards this option compared to female respondents.
- . Male respondents also exhibit a higher preference for solo experiences compared to female respondents.

4. Implications :

- The popularity of group tours suggests that many respondents value the social aspect and possibly the convenience of organized culinary experiences.
- Male respondents, in particular, seem more inclined towards both group tours and solo experiences, indicating a wider range of preferences compared to female respondents.
- Female respondents, while also favoring group tours, might appreciate more intimate or personalized culinary experiences, as indicated by the smaller but still notable preference for solo experiences.

Overall, the data highlights the diverse preferences regarding culinary experiences, with group tours being the most popular choice overall, especially among male respondents, but with a significant proportion of respondents also expressing interest in solo experiences or having no preference.

Here's the analysis of the data on the importance of trying authentic local cuisine when traveling:

Gender	Importance	Count	
Male	Extremely important	14	
Male	Not important at all	10	
Male	Moderately important	21	
Male	Somewhat important	28	
Male	Very important	10	

From the data, we can infer the following:



Gender	Importance	Count
Female	Extremely important	4
Female	Not important at all	3
Female	Moderately important	11
Female	Somewhat important	9
Female	Very important	2

How important is it for you to try authentic local cuisine when traveling? 84 responses



1. Male vs. Female Preferences :

- Male respondents are more evenly distributed across different levels of importance assigned to trying authentic local cuisine when traveling. The majority of male respondents find it moderately important (21 respondents) or somewhat important (28 respondents).
- Female respondents also show a varied range of importance levels, but there's a notable proportion who find it moderately important (11 respondents) or somewhat important (9 respondents).

2. Overall Preferences :

- The most common response for both genders is finding trying authentic local cuisine to be somewhat important, suggesting that while it's not of the highest priority, it's still a consideration for many travelers.
- . There's a significant proportion of respondents, especially male respondents, who find it moderately important.
- . Extreme views (extremely important or not important at all) are less common among both genders.

3. Gender Disparity :

- Male respondents are slightly more inclined towards finding trying authentic local cuisine to be somewhat important or moderately important compared to female respondents.
- . Female respondents are less likely to consider it extremely important compared to male respondents.

4. Implications :

- The data suggests that trying authentic local cuisine is generally valued by travelers, with a majority assigning some level of importance to it.
- Male respondents, in particular, exhibit a broader range of perspectives on the importance of trying local cuisine, with more respondents falling into the moderately important or somewhat important categories.
- Female respondents are slightly less likely to prioritize trying authentic local cuisine compared to male respondents but still show a significant interest in it.

Overall, the data indicates that trying authentic local cuisine is an important aspect of travel for many respondents, with a majority assigning some level of importance to it, although the degree of importance varies among individuals.

Here's the analysis of the data on the preferred time of day for a culinary trail:

Gender	Preferred Time	Count	
Male	Morning	21	
Male	Afternoon	31	
Male	Evening	24	
Female	Morning	9	
Female	Afternoon	9	
Female	Evening	7	



What time of the day would you prefer for a culinary trail? 84 responses



From the data, we can infer the following:

1. Male vs. Female Preferences :

- Male respondents show a relatively even distribution across all three time slots, with a slight preference for afternoons (31 respondents) followed closely by mornings (21 respondents) and evenings (24 respondents).
- Female respondents also exhibit a preference for mornings (9 respondents) and afternoons (9 respondents), but with fewer respondents overall. Evenings are the least favored time slot among female respondents, with 7 respondents.

2. Overall Preferences :

- . Afternoons are the most popular time slot overall among all respondents, followed by mornings and evenings.
- There's a notable preference for morning and afternoon culinary trails among both genders, indicating a preference for exploring food during daytime hours.
- . Evenings are still a popular time slot, but to a lesser extent compared to mornings and afternoons.

3. Gender Disparity :

- . Male respondents have a more balanced distribution across all time slots compared to female respondents.
- Female respondents are slightly more inclined towards morning and afternoon culinary trails, while evenings are less favored among female respondents.



4. Implications :

- The data suggests that there's a significant interest in culinary trails across different times of the day, with a majority of respondents expressing a preference for morning, afternoon, or evening trails.
- Afternoons emerge as the most favored time slot, possibly due to its convenience and suitability for exploring food.
- Morning trails are also popular, likely appealing to those who prefer to start their culinary explorations early in the day.
- Evenings, while still popular, are less favored compared to mornings and afternoons, indicating that daytime culinary experiences might be preferred by a majority of respondents.

Overall, the data highlights a varied preference for the timing of culinary trails, with a majority of respondents showing interest in exploring food during morning, afternoon, or evening hours, although there are slight variations in preferences between male and female respondents.

Here's the analysis of the data on how respondents prefer to travel during a culinary trail:

Gender	Mode of Travel	Count	
Mal	Walking	32	
Male	Private vehicle	24	
Male (Bus/Metro)	Public transportation	18	
Male	Rickshaw	12	
Female	Private vehicle	9	
Female	Walking	6	
Female (Bus/Metro)	Public transportation	5	



How would you prefer to travel during the culinary trail?

84 responses



From the data, we can infer the following:

1. Male vs. Female Preferences :

- Male respondents show a preference for walking as the primary mode of travel during a culinary trail, with 32 respondents opting for it.
- . Private vehicle usage comes next for male respondents, with 24 respondents choosing this mode of travel.
- Female respondents, on the other hand, are split between private vehicle (9 respondents) and walking (6 respondents) as their preferred modes of travel.

2. Overall Preferences :

- Walking emerges as the most favored mode of travel overall, with a majority of respondents, both male and female, opting for it.
- Private vehicle usage is the next preferred choice, indicating a preference for flexibility and convenience among respondents.
- Public transportation (Bus/Metro) and rickshaw usage are less popular but still selected by a notable number of respondents.

3. Gender Disparity :

- . Male respondents show a stronger preference for walking compared to female respondents.
- Female respondents are more evenly distributed between private vehicle and walking, with fewer respondents opting for public transportation.



4. Implications :

- The data suggests that walking is the preferred mode of travel for culinary trails among both genders, possibly due to its flexibility, allowing for exploration at one's own pace.
- Private vehicle usage is also popular, particularly among male respondents, indicating a preference for convenience and autonomy.
- Public transportation is less favored but still utilized by a portion of respondents, possibly indicating a willingness to use local modes of transport.
- Rickshaw usage is less common but still chosen by some respondents, possibly for short.distance travel or for a more immersive local experience.

Overall, the data highlights a preference for flexible and convenient modes of travel, with walking and private vehicle usage being the most popular choices among respondents, especially among male respondents.

Here's the analysis of the data on the preferred budget range for a culinary trail in Old Delhi:

Gender	Budget Range	Count
Male	Under ₹500	27
Male	₹500.₹1000	38
Male	₹1000.₹1500	22
Male	More than ₹1500	6
Female	Under ₹500	7
Female	₹500.₹1000	9
Female	₹1000.₹1500	6
Female	More than ₹1500	0



What is your preferred budget range for a culinary trail in Old Delhi? 84 responses



From the data, we can infer the following:

1. Male vs. Female Preferences :

- Male respondents show a varied preference for budget ranges, with the most common choice being ₹500.₹1000 (38 respondents), followed by under ₹500 (27 respondents) and ₹1000.₹1500 (22 respondents).
- Female respondents also show a preference for the ₹500.₹1000 budget range (9 respondents), followed by under ₹500 (7 respondents) and ₹1000.₹1500 (6 respondents).

2. Overall Preferences :

- The most common budget range preferred by respondents, both male and female, is ₹500.₹1000, indicating a preference for moderate spending on a culinary trail in Old Delhi.
- Budget ranges under ₹500 are also popular, particularly among male respondents, suggesting a desire for more economical options.
- Budget ranges of ₹1000.₹1500 are chosen by a significant number of respondents, indicating a willingness to spend a bit more for a culinary experience.
- None of the female respondents preferred a budget range of more than ₹1500.

3. Gender Disparity :

- Male respondents are more evenly distributed across different budget ranges compared to female respondents.
- Female respondents are more likely to opt for budget ranges under ₹500 or ₹500.₹1000 compared to male respondents.



4. Implications :

- The data suggests that respondents, both male and female, prefer moderate to low.budget options for a culinary trail in Old Delhi.
- There's a clear preference for budget ranges between ₹500.₹1000, indicating that many respondents are comfortable with spending this amount for a culinary experience.
- However, there's also a significant interest in more economical options, with many respondents opting for budget ranges under ₹500.
- Female respondents, while showing similar preferences for moderate budget ranges, are slightly more inclined towards lower.budget options compared to male respondents.

Overall, the data highlights a preference for moderate spending on a culinary trail in Old Delhi, with budget ranges between ₹500.₹1000 being the most popular among respondents, especially among male respondents.

Here's the analysis of the data on the preferred information to be included on a guided culinary trail:

Gender	Information Included	Count
Male	History and origin of dishes, Culinary significance of food,	18
	Interaction with local vendors	18
Male	Preparation methods	19
Female	History and origin of dishes, Information about ingredients,	
remaie	Interaction with local vendors	2
Female	History and origin of dishes, Culinary significance of food,	
	Preparation methods, Information about ingredients,	1
	Interaction with local vendors	
Female	Culinary significance of food, Information about ingredients	1
		1
Female	Preparation methods, Information about ingredients	2
		2
Female	Interaction with local vendors	2





What information would you like to be included on a guided culinary trail? (Select all that apply) ⁸⁴ responses

From the data, we can infer the following:

1. Male vs. Female Preferences :

- Male respondents generally prefer a combination of information, with the most common preference being for history and origin of dishes, culinary significance of food, and interaction with local vendors (18 respondents).
- Male respondents also show a significant interest in preparation methods, with 19 respondents choosing this option.
- Female respondents have a more varied range of preferences, with fewer respondents overall. The most common preference among female respondents is for history and origin of dishes, information about ingredients, and interaction with local vendors (2 respondents).

2. Overall Preferences :

- The most common information preferred by respondents, regardless of gender, is the history and origin of dishes, followed by culinary significance of food and interaction with local vendors.
- . Preparation methods and information about ingredients are also valued, albeit to a lesser extent.

3. Implications :

• Respondents generally value a holistic experience on a guided culinary trail, with a focus on understanding the history and cultural significance of dishes, as well as interacting with local vendors.



- There's a clear interest in learning about the preparation methods and ingredients used in local cuisine, suggesting a desire for deeper culinary knowledge.
- Female respondents show a more varied range of preferences compared to male respondents, with a greater emphasis on specific aspects such as information about ingredients and interaction with local vendors.

Overall, the data highlights a preference for a comprehensive culinary experience on a guided trail, with a focus on understanding the cultural and historical context of dishes, as well as the culinary techniques and ingredients involved.

Here's the analysis of the data on the likelihood of recommending a culinary trail in Old Delhi to others:

Gender	Likelihood	Count
Male	Very likely	31
Male	Likely	27
Male	Neutral	23
Male	Very unlikely	3
Female	Very likely	10
Female	Likely	9
Female	Neutral	5
Female	Very unlikely	0

How likely are you too recommend a culinary trail in Old Delhi to others? 84 responses



From the data, we can infer the following:

1. Male vs. Female Preferences :

- Male respondents are more likely to recommend a culinary trail in Old Delhi to others, with a majority indicating they are very likely (31 respondents) or likely (27 respondents) to recommend it.
- Female respondents also show a positive inclination towards recommending the culinary trail, with 10 respondents indicating they are very likely to recommend it and 9 respondents likely to do so.

2. Overall Preferences :

- The most common response, both among male and female respondents, is being very likely to recommend the culinary trail to others.
- . Neutral responses are also present but less common, indicating a general positive attitude towards recommending the experience.

3. Gender Disparity :

- Male respondents are slightly more inclined towards recommending the culinary trail compared to female respondents.
- Female respondents are more evenly distributed across different likelihood levels, with fewer respondents indicating a very unlikely likelihood compared to male respondents.

4. Implications :

- The data suggests a generally positive reception of the culinary trail experience in Old Delhi among both male and female respondents.
- Male respondents, in particular, show a stronger inclination towards recommending the experience, with a majority indicating they are very likely or likely to do so.
- Female respondents also express a positive attitude towards recommending the culinary trail, although to a slightly lesser extent compared to male respondents.

Overall, the data highlights a positive reception of the culinary trail experience in Old Delhi, with a majority of respondents, both male and female, indicating they are likely or very likely to recommend it to others.



Here's the analysis of the data on safety concerns about participating in a culinary trail in Old Delhi:

Gender	Safety Concerns	Count
Male	Good hygiene	44
Male	Traffic congestion	31
Male	Personal safety	25
Male	Others	11
Female	Good hygiene	16
Female	Traffic congestion	12
Female	Personal safety	9
Female	Others	4
Female	Good hygiene, Traffic congestion, Personal safety	3
Male	Good hygiene, Traffic congestion, Personal safety, Others	2
Female	Traffic congestion, Personal safety	2
Female	Good hygiene, Personal safety	2
Male	Good hygiene, Personal safety	2
Male	Good hygiene, Traffic congestion	2
Male	Good hygiene, Traffic congestion, Others	1

What safety concerns, if any, do you have about participating in a culinary trail in Old Delhi? (Select all that apply) 84 responses





From the data, we can infer the following:

1. Male vs. Female Concerns :

- . Male respondents predominantly express concerns about good hygiene, traffic congestion, and personal safety.
- . Female respondents also share similar concerns, but to a slightly lesser extent compared to male respondents.

2. Overall Concerns :

- The most common safety concern among respondents, both male and female, is good hygiene, indicating a general worry about food safety and cleanliness.
- Traffic congestion is the next most common concern, likely related to navigating crowded streets and traffic during the culinary trail.
- . Personal safety is also a significant concern, particularly in bustling urban environments like Old Delhi.

3. Specific Concerns :

- . Some respondents mention "others" as their safety concern without specifying further details.
- A few respondents express concerns about multiple aspects, such as good hygiene, traffic congestion, and personal safety, suggesting a comprehensive approach to safety considerations.

4. Gender Disparity :

- While both genders share common safety concerns, male respondents express a slightly higher number of concerns overall compared to female respondents.
- Female respondents show a relatively higher emphasis on good hygiene and personal safety compared to male respondents.

Overall, the data highlights a range of safety concerns among respondents participating in a culinary trail in Old Delhi, with a predominant focus on good hygiene, traffic congestion, and personal safety. Addressing these concerns would be crucial in ensuring a safe and enjoyable culinary experience for participants.

Conclusion

Your exploration of Old Delhi's culinary trails, encompassing iconic eateries like Karim's and hidden gems like Bishan Swaroop Chaat Bhandar, paints a vivid picture of a food paradise accessible to all. Through your research



on locations like Matia Mahal and Parathe Wali Gali, you've revealed the district.specific specialties that contribute to the city's rich tapestry of flavors.

However, your research extends beyond just locations. By crafting a questionnaire that considers factors like vehicle preference, food preferences (vegetarian, non.vegetarian, specific cuisines), budget constraints, and any accessibility needs, you've created a valuable tool for planning a personalized culinary adventure in Old Delhi. This allows foodies, regardless of background or limitations, to navigate the bustling streets and discover their own perfect food itinerary.

In essence, your research not only unveils the culinary treasures of Old Delhi but also empowers individuals to embark on their own delicious adventure.



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