

Dials Market, Earlham Street, WC2H 9LX

**Chai Guys**, founded in 2018 by Abhilash and Gabriel, is a chai stall located in Seven Dials Market. They pride themselves on bringing the authentic chai experience to London, from sourcing their teas directly from the gardens of Assam and the mountains of Darjeeling in India. Their spices come from around the world and they are ground on-site daily. Each chai is brewed using traditional methods to extract all the natural flavours to bring you the highest quality cup of authentic chai.



#### Why it's worth visiting:

- Authenticity in simplicity: Chai Guys specialises in authentic Indian chai brewed traditionally from whole spices and Assam tea, offering a focused and expertly executed menu of spice-rich drinks rather than a large beverage list — a great example of quality over quantity in action.
- Global beverage trend: The popularity of chai as a global alternative to coffee reflects broader trends in student and urban dining towards warming, flavourful, culturally rooted drinks that are perceived as both comforting and adventurous.
- Menu that enhances experience: With a small, carefully curated selection of chai blends (such as masala, kadak and saffron-infused versions) and occasional pastries, this venue demonstrates how focusing on one exceptional product can build a strong brand and customer loyalty.
- Cultural immersion: Visiting a stall rooted in South Asian tea culture gives delegates insight into how traditional drink formats are being rediscovered and celebrated within modern urban food scenes — a useful case study in cultural authenticity + market adaptation.
- Relevance for university events: The Chai Guys concept highlights how specialist beverage experiences and curated menu spots can be incorporated into university markets, chill-out zones, brunch gatherings, cultural celebrations or pop-up events, adding flavour variety and global context to campus hospitality offerings.

**Kolkati** was born in 2015 when Kate and Jack decided to bring the ultimate Indian street food dish back to the UK: the Kati roll. After making waves in some of London's bustling lunch markets, they established their first site a year later with KERB in Camden Market, slinging those hot Kati rolls 365 days a year. Since then, they've mastered the art of assembling a yielding hot Kati roll stuffed with

expertly spiced and seasoned masala chicken or paneer. And now they're a staple at Seven Dials Market! For the uninitiated, a Kati roll is a flaky paratha flatbread cooked in ghee, stuffed with meat or cheese and topped with a zesty combo of coriander, tomato, green chilli, pickled onions, and a squeeze of lime. It's legit tasty, and there's no excuse not to try it.



#### Why it's worth visiting:

- Global street food executed well: Kolkati specialises in Indian kati rolls — flaky paratha flatbread wraps filled with spiced meats, paneer or vegan options and tangy chutneys — showcasing how a focused product done extremely well can anchor a compelling food offer in a busy market environment.
- Rich, balanced flavours: The menu emphasises a punchy balance of sweet, sour, spicy and crunchy elements, from classic rolls to chaat snacks like Bengali lentil fritters and masala fries — reflecting broader global trends toward bold, flavour-led street food that resonates with student and urban tastes.
- Authentic but approachable: Rooted in Indian street food tradition but presented in a market context, Kolkati delivers authentic cultural cuisine in an accessible format, aligning with student interest in ethnic flavours and casual eating experiences.
- Food hall relevance: As part of Seven Dials Market's diverse vendor mix (quick bites, communal seating), Kolkati illustrates how independent operators thrive within modern social dining hubs — a useful model for uni catering teams exploring food hall partnerships or campus innovation spaces.
- Adaptable for university events: The concept's shareable, portable, flavour-packed snacks and rolls could be adapted for student markets, cultural food festivals, pop-up hospitality zones or informal networking events, adding variety and global appeal to campus menus.

Borough Market 8 Southwark Street, London, SE1 1TL

**Spice Mountain** A one-stop shop for all your flavouring needs, owner Magali

Russie sources spices from all over the world: from Calabrian fennel pollen, to Nepalese peppercorns, working directly with producers where possible. Having scoured the globe for the finest quality raw spices, Magali draws on her extensive knowledge to roast and create blends in her London kitchen, following both new and traditional, culturally diverse recipes.



### Why it's worth visiting:

- Globally sourced spice specialist: Spice Mountain is a market-based spice emporium known for its wide selection of herbs, spices, curry blends and seasoning mixes sourced from around the world — from North African baharat to South Asian biryani masala and Burmese curry blends — demonstrating how global flavour foundations underpin diverse culinary cultures.
- Small-product focus, big impact: Rather than a full food or restaurant concept, Spice Mountain's high-quality, curated spice ranges show how ingredient mastery — the cornerstone of authentic global cooking — can elevate simple menus and everyday catering. This reflects a broader trend toward flavour-first cooking and thoughtful ingredient sourcing in modern foodservice.
- Inspiration for menu development: Exploring a specialist spice vendor like Spice Mountain offers TUCO delegates insight into how catering teams can build more vibrant, diverse and globally inspired menus on campus — from enhancing curries and stews to developing innovative snacks and plant-based dishes through creative seasoning.
- Relevant to student tastes: Students increasingly seek bold, authentic, culturally rooted tastes in their food experiences — whether through street food, international cuisine nights, or elevated comfort dishes — and understanding core spice profiles supports delivering that.
- Use in university events: Knowledge gained from visiting Spice Mountain can be applied directly to catering events such as cultural food festivals, world cuisine themed weeks, staff development workshops on flavour building, and pop-up markets or tasting sessions that celebrate global food cultures on campus.

**Gujarati Rasoi** (closes at 5pm) Our menu is the same concept we served at our restaurant. A concise menu with permanent dishes as well selected seasonal dishes. Made using the traditional recipes, methods and techniques learned and perfected over generations. Without compromise we deliver traditional Gujarati food exactly as we eat it at home. **Vegetarian** The Indian region known as Gujarat has a long history of vegetarianism, this is linked to the regions major religion, Hinduism. Our food is therefore entirely vegetarian and more than often not, vegan. We do use dairy only some of the food we make, such as paneer or some sweet dishes. This is the legacy of the rural background of this cuisine, where families in the village would keep a cow, to give them fresh milk, a valuable source of protein. **Seasonality** The menu represents seasonality and availability of ingredients. We use the same methodology as we did in the village generations ago. We eat what is locally available and what is in season. When an ingredient is abundant and at its best, we celebrate it in as many recipes as possible. **Tradition** Certain dishes are made at particular times of the year only, in relation to traditions as well as our cultural and religious heritage. For example we make Ghoogra at Diwali, a delicious pastry filled with a sweet mixture.



### Why it's worth visiting:

- Authentic vegetarian Gujarati street food: Gujarati Rasoi brings traditional, homestyle Gujarati cuisine to London's iconic markets (such as Borough Market and Broadway Market), with dishes rooted in family recipes passed down over generations and made with fresh, seasonal ingredients using traditional methods.
- Focused cultural menu: The menu is entirely vegetarian and largely vegan, reflecting the long history of plant-based cooking in Gujarat. This focused, well-executed approach — from classic breads to spiced stews and savoury snacks — shows how small, quality-driven offerings can deliver big flavour and appeal.
- Trend relevance: As global food trends increasingly favour plant-forward eating, authentic regional flavours and heritage cuisine, Gujarati Rasoi is an excellent example of how traditional food cultures thrive in contemporary urban food environments, resonating with younger, curious and health-minded eaters.
- Market-centric experience: Operating in vibrant markets like Borough and Broadway allows guests to engage with heritage food storytelling, live demonstration of craft cooking and direct consumer interaction — offering insights into experiential food service that are valuable for student dining concepts and future campus food hall plans.
- Use in university hospitality: The concept's authenticity, plant-based appeal and rich cultural narrative make it a great model for university events such as global food festivals, themed cultural evenings, pop-up market stalls, sustainability-oriented catering or student engagement showcases where bold flavours and meaningful food stories enrich the experience.

**Horn OK Please** (closes at 5pm) is a slogan commonly found emblazoned across the back end of vehicles in India. It was with the vibrant images, sounds and smells of that nation's city streets in mind that the concept for Gaurav and Sandhya's stall was born. The duo are determined to brighten your day with a menu that showcases the best of Indian vegetarian street food, with fresh, fragrant dishes drawn from all corners of the subcontinent including moong dal dosa, dosa chaat and egg kati roll. A feast for your eyes, as well as your taste buds.



### Why it's worth visiting:

- Vibrant Indian street-food concept: Horn OK Please specialises in authentic Indian street-food favourites such as butter chicken, masala fries, vegetable curries, chaat snacks and naan — showing how iconic, regionally inspired dishes can be delivered with speed, bold flavour and strong consumer appeal in a high-traffic market setting.
- Focused and quality-driven: Their menu stays tight and intentional, centered on Punjabistyle classics and popular street snacks, reflecting the trend that well-executed, simple core products often outperform sprawling menus — especially with younger, trendseeking diners.
- Global flavour profiles: The food brings rich spice combinations and flavour layers that are globally recognisable yet authentic, aligning with current trends where students and urban consumers seek bold, ethnic tastes and shareable formats over bland, familiar offerings.
- Social and accessible format: Being based in Borough Market — a vibrant, social food hub — Horn OK Please illustrates how standalone street-food concepts can integrate into larger food-ecosystems, encouraging movement, discovery and communal dining rather than traditional sit-down service.
- Relevance for university events: The concept offers a compelling model for university food markets, casual pop-ups, cultural food nights and informal networking events, where strong flavours and simple, crowd-pleasing dishes deepen engagement and reflect global food literacy among students.

**Tandoor Chop House** 30 Uxbridge Street, Kensington, London W8 7TA.

“Tandoor Chop House is the meeting of a North Indian communal eatery and a classic British chop house. It brings together the very best of both worlds, combining the distinct flavour of the tandoor with Indian spices and marinades, select prime cuts of meat, and a vibrant atmosphere. Come with friends for lively conversation over drinks, shared tandoor-smoked plates and fresh quality naan... the interiors of Tandoor Chop House are stripped-back but offset by a stunning mosaic-tiled floor and three large brass tandoor ovens.

Order from the select cuts of meat, including a moist masala-boti-rubbed rib-eye, Amritsari lamb chops, and fiery black-pepper chicken tikka, as well as a classic British masala chicken in a marinade of hung curd, fresh, garlic, ginger, chili, and smoky spices. As an alternative to meat, there's also a whole tandoor-roasted cauliflower and delicious fish specials to choose from. The simple butter naans are pillowy soft, but the bone-marrow butter naan is the one to try. Be sure to end your meal with the sweet brûlée made from barbecue pineapple and chai.”



### Why it's worth visiting:

- Small-plate and sharing-style appeal: The menu features a variety of small and shareable dishes such as bhaji onion rings, chickpea chaat, grilled tandoor meats (e.g., black pepper chicken tikka, Amritsari lamb chops), roasted vegetables and inventive naans, showing how a curated, manageable menu focuses on quality and flavour over volume — a key trend in youth-oriented dining.
- Cross-cultural and sensory experience: Combining Indian spices, tandoor-smoked proteins and contemporary plating, the concept mirrors broader food trends around fusion flavours and experience-led eating, which resonate with culturally curious student demographics.
- Social and shared environment: The format encourages communal dining and sharing, reinforcing trends seen in casual dining and food culture where eating is social and experiential rather than utilitarian — insights useful for catering teams thinking about student engagement and communal event food service.
- Versatile for university events: The venue's sharing plates, flexible group dining, cocktail and drinks pairing options, and vibrant atmosphere make it a useful model for universities looking to host receptions, alumni dinners, informal networking lunches or cultural food events that appeal to staff, students and guests alike.

**Nagerkovil Ayra Bhavan** 17 Charing Cross Road, Charing Cross, WC2H 0EP

Our dishes pay homage to the traditional cuisine of South India, concentrating on vegetarian and vegan options, seamlessly blending our flavours and authentic spices to create dishes suitable for a diverse audience, and ensure an exceptional dining experience. Every dish tells a story, and this is our opportunity to share the story with you, and embark on a culinary journey that transcends through time.



### Why it's worth visiting:

- Authentic South Indian vegetarian offering: NK Arya Bhavan delivers a fully vegetarian menu rooted in traditional South Indian cuisine, including dosas, idlis, thalis and regional curries. It provides a clear example of how authenticity and heritage recipes can translate effectively into a modern, urban dining setting.
- Strong plant-based relevance: The entirely vegetarian (and largely vegan-friendly) menu aligns directly with the growing demand for plant-forward dining across student populations, demonstrating how culturally authentic cuisine naturally supports sustainability agendas without compromise.
- Menu simplicity with depth: A focused core menu built around staple items (e.g. dosa variations, rice dishes and thalis) shows how a limited range, executed consistently well, can deliver both operational efficiency and strong customer appeal—particularly relevant for high-volume university catering.
- Value-led, high-volume model: Known for generous portions and accessible pricing, the concept reflects a value-driven approach that resonates with students. It offers a practical case study in balancing affordability with quality and authenticity.
- Cultural immersion through format: The traditional thali experience (multiple dishes served together) encourages exploration of flavours, textures and regional diversity—supporting experiential dining trends and offering inspiration for themed campus food events.
- Operational learnings for campus catering: The speed of service, standardised dishes and scalable menu format make it highly relevant for institutional catering environments, particularly for food courts, refectories and casual dining outlets.
- Application to university events: The model can translate into campus offers such as vegetarian street food pop-ups, South Asian themed weeks, or thali-style dining experiences—enhancing cultural engagement and menu diversity.

### Gunpowder 11 White's Row E1 7NF

a tiny, homey restaurant run by Harneet and Devina Baweja—has been serving Indian small plates in Spitalfields since 2015. New this year is their second spot, a much bigger restaurant, in a development that has views of Tower Bridge. The best bit? The new space means you can finally book for large groups. Other than the size, the two joints are satisfyingly similar—though this one swaps the original's brick-and-wood aesthetic with polished concrete interiors, zinc surfaces, and terracotta tones. Plus, they both dish up the very popular spice-encrusted Kashmiri lamb chops and spicy venison with a vermicelli doughnut.

Also delicious is the succulent Chettinad pulled duck. But it's one of the simplest plates on the menu that is our favorite: the signature aloo chaat, a mound of potatoes piled with yogurt and spiced-tamarind-and-date chutney. It's the perfect complement to the rest of the sharing plates. You won't find naan on the menu at Gunpowder and you might not even need to order rice, but we find it hard to believe there's anyone that won't be won over by this inventive and flavor-packed menu.



### Why it's worth visiting:

- Contemporary Indian small-plates concept: Gunpowder Spitalfields is a celebrated modern Indian restaurant known for bold, regionally inspired small plates and sharing dishes that draw on flavours from across India — from rasam ke bomb (modern masala dosa) to Chettinad pulled duck and venison & vermicelli doughnuts. These dishes showcase how focused, quality-driven menus can deliver big, memorable flavour experiences.
- Global flavour-led trend: The menu reflects today's broader food trends toward authentic global cuisine, spice-forward eating and shareable formats, appealing to student and urban diners who seek adventurous, flavour-rich, informal dining beyond traditional curry house fare.
- Compact, experiential dining: With its intimate, energetic atmosphere and emphasis on order-multiple-plates tasting, Gunpowder illustrates how small-scale, high-impact culinary concepts can thrive in casual yet refined settings — a valuable case study in menu curation and flavour identity.
- Relevance for university events: The restaurant's sharing / tasting style, bold spices and regional diversity make it a great reference point for universities thinking about international food nights, cultural celebrations, themed catering events or curated group dining that bring global food culture to life on campus.

**Dishoom** 4 Derry Street, Kensington, W8 5SE

At Dishoom, you'll find the food of all Bombay – its cafés, grills, street stalls, homes and everything delicious in between. Come, eat your way through the city with us, for breakfast, lunch, afternoon chai, dinner or late-night tipples. Much awaits you.



### Why it's worth visiting:

- Bombay café concept with strong narrative: Dishoom recreates the heritage of Irani cafés from Bombay, blending café culture, street food and home-style cooking into a cohesive, story-led dining experience. This positions it as more than a restaurant—offering a clear example of brand storytelling driving customer engagement.
- All-day, multi-occasion dining model: The menu spans breakfast (naan rolls, omelettes), lunch (rolls, salads), small plates, grills and evening curries, demonstrating a highly flexible format that supports multiple dayparts and revenue streams within a single concept.
- Balanced menu structure (small plates to feasting): A mix of snacks (chaat, samosas), grills, and signature mains (e.g. House Black Daal, biryanis, curries) enables both grazing and full-meal occasions—supporting shareable dining and encouraging higher spend per table.
- Signature dishes that anchor the brand: Iconic items such as the bacon naan roll, black daal and chicken ruby create strong repeat demand and brand recognition—illustrating the value of hero dishes within a broader menu.
- Strong vegetarian and inclusive offer: A substantial vegetarian and vegan selection sits alongside meat dishes, reflecting current dining expectations and providing a scalable model for inclusive menu design in university settings.
- Experience-led environment: The vibrant, social atmosphere—often with music and a busy, energetic feel—reinforces dining as an experience rather than just a transaction, aligning with trends in student and urban hospitality.
- High-volume, high-energy service model: Dishoom's ability to manage queues, deliver fast-paced service and maintain quality highlights operational efficiency at scale—relevant for large campus catering environments and peak-time service pressures.
- Relevance for university catering and events:
  - Adaptable for all-day campus offers (breakfast through to evening)
  - Suitable for street food-style pop-ups and sharing menus
  - Strong model for brand-led dining concepts that combine food, story and environment
  - Applicable to informal networking, social dining and themed events