



# () ntroduction



Kashmiri cuisine or 'Kashur Khyon' in local language, is famous for its 'Wazwan' or community table laden with food that is shared, for all celebrations.

Although a common sight here on every street not much is known outside of this place about the bakeries here. Distinctly different, the bakery products as part of this unique culinary offering, is laden with richness of taste, history and culture.

Kashmiri breads have many hundreds of years of history behind them and has roots in central Asia. Kashmiris love to have baker's bread for their breakfast and hence, every Kashmiri locality has a traditional bakery known as 'Kaandar/Kandur'. Kandurs can be found everywhere in the cities, every locality will have one atleast. In Kashmir, there is a bread for every season and reason from engagements, weddings, birth. Long before the first customers start lining up to buy fresh bakery produce after sunrise, 'Kandurwaans' start the bread making on slow wood fired tandoor like ovens.. These breads go well with salty pink tea called Nun chai. There are many types of traditional breads like chot, katlam, kulcha, lavaas etc

As an age old and very interesting custom 'Roth Khabar' ceremony that takes place after a Kashmiri wedding. The bride's parents send a one-meter long, two and a half meter wide baked bread decorated with cashews, almonds, poppy seeds called khashkhash in and silver foil. This is called the Roth. It is accompanied by a Nabad Not, a big bowl made of sugar crystals, dry fruits and shireen. As a tradition bread and salt is given to the daughter when she proceeds to her in-laws' house so she could eat on the long and difficult journey. In this journey the daughter had something to eat if she was too shy to eat a full meal as a new bride on this long journey.

We endeavor to offer varied world cuisines to comfort and delight each of our guests while taking the opportunity to take a journey through some popular and traditional the local cookery.





# the local cookery...

In order to enjoy a hot cuppa the local way, one must dunk a Kashmiri short bread in it...

*	Sheermal Mildly sweet short bread cooked in a Clay oven fired with charcoal	50
*	Kashmiri Kulcha Rich short bread slow cooked in a circular oven heated with a wicker lamp	. 50
*	Chochwaru A bagel type teatime bread	. 40
*	Katlam A crispy, layered puff pastry	. 40
*	Girda Fermented morning time bread sprinkled with poppy seeds	. 30



#### te', teh, tea, cha, chai

*	Kahwah "Pampore Style"  Kahmiri Kahwa tea flavoured with fresh Saffron as made famous in a little town called Pampore Served with organic home-made honey	_12
*	Noon' Chai Specialty dark leaf tea brewed with cream and seasoned with salt	_10
	Masala Chai	
	Herbed Green Tea	_10
	Honey Lemon and Ginger Tea	_ 10
	Assam Tea	_10
	English Breakfast Tea	_ 10
	Earl Grey Tea	_10





# kafi, kafia, kafe, coffee

Made with freshly ground beans
Espresso
Hot Chocolate Warm Masala Milk Fresh Lime soda/water Lassi- Plain, Salted or Sweet KesarLassi Butter Milk Soft drinks Packaged water  12  14  16  17  18  19  19  10  10  10  10  11  11  12  12  12  12
Chocolate



#### Smoothies

Μ	lade v	vith I	nand	churne	d G	elatos ma	de in	house					
(p	olease	ask	your	server	for	available	fresh	made	flavours)	 	 	 	 15





# street food & Indian breakfast

*	Dosa VarietiesServed with sambar and chutney	
	Plain Butter Dosa	
	Vegetable Uttapam Sandwich	
*	Idli VarietiesServed with Podi masala, sambar and chutney	
	Steamed Plain Idli	. 120
	Masala Idli	_ 120
*	ParathasServed with home-made Tamatar chutney and Ras	wale aloo
	Paneer Masala Paratha	_180
	Cheese Methi Paratha	
	Dhaniya Aloo Paratha	_ 180
	Poorisserved with Aloo Ki Subzi	. 180
*	Choley Bhaturey	
	Fried leavened bread served with chickpea curry	_ 200
*	Kashmiri Lamb Harissa	
	served with local bread	_ 200





# western breakfast

*	Eggs to Order two eggs served with white or whole wheat to	ast
	Fried eggs Scrambled Eggs Plain Omelette Cheese Omelette Masala Omelette	180 180 180
**	Pancakesserved with stewed fruit, Butter and Honey/ Maple Whole wheat eggless pancakes Regular Pancakes with Oats	200
*	Cerealsserved with choice of Milk, honey and mixed nuts  Oats  Muesli  Broken Wheat Porridge  Cereal varieties  (ask your server for available variety)	150 150







# all day eats

*	Salads	
	Humus served with flat country bread and pickled vegetables	280
	Melon, Feta and Mesclun Salad mint and crushed black pepper dressing	. 280
**	Salad en Croute	
	Vegetarian	250
	Chicken	300
	Scooped and toasted mini baguette filled with salad tossed with fresh greens a	and vinaigrette
**	Caesar's Salad	
	Vegetarian	
	Sicilian roasted tomato, pepper and olive	280
	Non-vegetarian  Grilled herb and penper crusted Chicken	300
	Grillea nem and nenner crustea unicken	300

Salad of the day...please ask your server

Our chef's creativity can't be curtailed...he loves to create new recipes everyday







# soups

Himalayan Broth with Noodles and sunken Dumplings

**	Choice of Dumplings	
	Vegetable	_ 22
	Chicken	
**	Hot n Sour Soup	
	Vegetable	. 22
	Chicken	
**	Sweet Corn Soup	
	Vegetable	. 22
	Chicken	
*	Plum Tomato soup Flavoured with celery, served with a little cheese crostini of your choice	<sub>-</sub> 22
*	Paya Shorba Slow cooked lamb trotters infused with coriander roots and ginger	_ 28
**	Creamy Velvet Soupmade to your liking Choice of Flavours	
	Chicken	25
	Mushroom	
	Spinach	
	Seasonal Vegetables	22





### starters and small eats

<b>**</b> ***	Momos	
	Vegetarian Chicken Steamed Himalayan dumplings with a spiced tomato chutney	
**	Poutine	
	Shredded Egg and cheese  Minced Meat and cheese  Loaded French fries with tasty toppings- Salsa and cheese	
**	Nacho and Salsa	
	Vegetarian with refried beans and Cheese sauce Chicken Spiced Chicken with refried beans and Cheese sauce	
	with retried oeahs and cheese sauce	320
**	Kulcha Wrapserved with Potato wedges	
	Lamb- Seekh Kebab	
	Chicken- roasted in a clay tandoorVegetarian- with country cottage cheese	
**	Sub-wich Meltserved with fresh garden salad and Fries	
	Minced Lamb and Cheese	400
	Mustard Chicken and cheese	400
	Barbequed Paneer, Tomato and Pepper Subroll sandwich filled, topped with cheese and baked to serve a gooey, cheesy crunchy hot sandwich	350
**	Ski Club Sandwichserved with Home-made relish and Baked	l wedges
	Vegetarian- garden 'slaw salad Non-vegetarian- chicken salad	350 380
**	Crisp Spring rollsserved with tangy dip	
	Vegetable	320
	Chicken	380





### starters and small eats

**	Chicken	
	Fish	. 380
***	Kanti- Popular Kashmiri snack (Served with Naan)	
	Lamb kebab	
	Paneer	
**	Hot Bruschetta with creamy spinach Choice of toppings	
	Roasted vegetables	_ 320
	Chicken	. 380
**	Tandooriyour choice of base and marination	
	Base Home-made Paneer	380
	Baby Potato and Assorted vegetables	
	Chicken	_ 450
	Fish — Fresh water Trout	_ 550
	Choice of Marination  Zaffrani	
	Hariyali	
	Malai Pepper	
	Lal tandoori	
*	Tandoori Murg600	)/ 300
**	Sheekh Kebabserved with onion laccha and mint chutney	
	Lamb	_ 450
	Subz Akhrot	





### main courses and meals....

**	VethChaman  Paneer/ cottage cheese cooked in a sauce made with simple spices, yoghurt, milk and mild flavour of fennel seeds	350
**	Batte Haaq Local Collard Greens cooked in Homemade style	300
**	Dum Aloo Kashmiri Hill baby potatoes slow cooked in a gravy made with vibrant red Kashmiri chillies	300
*	Khattey Baingan Little purple aubergines golden fried and tossed with tangy masala	300
**	Al Yakhni Bottle gourd or Lauki cooked in local Kashmiri style	320
*	Paneer MirchkaSaalan  Hyderabadi style peanut and sesame gravy with fried masala chillies	320
*	KadhaiwaliSabzi Fresh seasonal vegetables stirfried with robust and chunky Indian condiments in a traditional Indian wok	320
*	Specialty Paneer Makhani Plum Indian tomato gravy made world famous for its unique flavours	350
*	Corn Palak Corn niblets cooked in tempered spinach sauce	320
*	Veg Pepper fry South Indian style stir-fry with capsicum and green chillies – ask the server for your version with paneer or mushrooms and vegetables	320
**	Gosht Roganjosh Kashmiri lamb slow cooked with a special bark spice 'rattan jog'	450
**	Gushtaba Tender, hand pounded lamb meat balls cooked in a favourful stock	500
**	Kalya Gosht Lamb meat on the bone slow cooked with mild spices flavoured with asafetida and glazed with turmeric	450
**	Daal Gosht Lamb cooked with fragrant spices and lentils	450
*	'MurghMakhan Masala' (you can call it '3M') Barbequed chicken tikkas simmered with cream and silken tomato sauce flavoured with green cardamom	480





#### main courses and meals ....

*	Safed Murgh Tender chicken pieces cooked with a velvety cashew sauce	. 450
*	Bhuni Chicken Tangdi Chicken legs slow braised with condiments and finished with fresh coriander and ginger	. 450
*	Tawa Fish Grilled fresh water fish marinated with a mélange of dried condiments	450
*	Hare Masale' ki Trout Fresh water Trout fish simmered in delicate green masala	. 500



*	Dum Ki Daal  Black lentils cooked overnight and finished with a dash of cream and butter	320
*	Tadka Dal Tempered yellow lentil preparation	280
*	Dhabey wali Daal A rustic combination of eight different lentils cooked with raw mangoes	320
*	Kashmiri Rajma Red kidney beans cooked in mouth-watering local style	320
*	Kadhi with Pyaaz Pakoda Powdered Bengal gram and yoghurt preparation with onion fritters	300





#### indian bread varieties

*	Naan	80
*	Roti	40
*	Paratha	80

### stuffed paratha

*	Cheese	100
*	Paneer	100
*	Aloo	100



### kulchas

*	Plain	110
*	Onion Masala	110
*	Methi Cheese	110







#### rice dishes

*	Gosht Dum Biryani  Marinated lamb and rice cooked in layers in a special copper pot on slow fire	500
*	Dum Murgh Biryani Chicken cooked with rice in robust yet flavourful masalas	450
** <b>*</b>	Kashmiri Pulaocooked with fragrant spices, dried fruits and saffror Veg Kashmiri Pulao	350
*	Sufiyani Subz Biryani Delicately flavoured vegetables, paneer cooked in layers with rice and rose essence	350
*	Khichdi Rice and yellow lentils cooked together and tempered with ghee	280
*	Khaas Pulao Choice of Green Peas, Jeera, Subz	300
*	Steamed Rice	230



### accompaniments

*	Raita	
	Vegetable Kachumber, Cucumber, Masala	100
*	Masala Papad	100
*	Papad	. 60





#### meals... western

*	CheesyGrilled Chicken Crusted breast of chicken with three cheeses, grilled and served with Sicilian tomato sauce	450
*	Pan-fried Lamb chops Pan-fried lamb chops served with creamy mushroom sauce and tossed vegetables	530
*	Grilled Pepper Fish Pan grilled fillet of fish with a olive oil, shaved garlic and pepperglaze	500
*	Cottage Cheese Stack Steak Cottage Cheese, sliced eggplant and vegetables interlayered with a duo of tomato and herb cream sauces	350
**	*C3Ctan lan	
	Addition of Chicken, Minced lamb bolognaise	380



#### meals...oriental

#### Oriental Stir Fry Bowl

Choose Rice or Noodles

Add Vegetarian...seasonal vegetables, Fried Egg, Chicken, Fish

Choice of Style Black Pepper Sauce

Butter Garlic Sauce

Oyster Basil Sauce

Sichuan Sauce \_\_\_\_\_\_ 380 / 420





#### oriental main dishes

*	Minced Veg Dumplings in chilli cilantro sauce	350
*	Sweet and Sour Vegetables in a tangy tomato sauce	350
*	Chicken and Bell Peppers in Kung PaoStyle with diced dry chillies and cashewnuts	430
*	Sliced chicken in pickled chilli orange sauce	430
*	Poached fish with a light ginger and garlic sauce	420



### rice and noodles

*	Garlic and Spinach Fried Rice with corn	320
*	Fragrant lemon rice	320
*	Vegetable Fried Rice	320
*	Chilli Garlic Noodles	320
*	Vegetable Hakka Noodles	320
*	Chicken fried rice	320
*	Schezwan Chicken Noodles	320





### desserts and sweets

	*	Apple crumble pie Ripe Kashmiri apples baked with cinnamon and crumble crust, served with ice-cream	. 280
	*	Saffron crème brulee Cardamon flavoured cream enriched with saffron	. 250
	*	Gulab Jamun Favourite Indian dessert served with reduced milk	. 220
*	*	KesarPhirni Kashmiri Phirni made with semolina topped with saffron and nuts	220
	*	Chocolate Mousse Cake Layered chocolate mousse Cake	250
	*	Choice of Gelatos  Please as your server for fresh flavours	150



