

WAZWAN - THE KASHMIRI FEAST

Each course we have selected and prepared in this menu is our tribute to Kashmiri cuisine—a journey through the Valley of Kashmir, its fragrant spices, rich aromas, and centuries-old culinary traditions.

— AMUSE-BOUSCHE —

The Lotus Nut Affair

Nadru Bajji - Doon Chetin (Mi/N{walnut})

Lotus stem | Chickpea flour | Kashmiri red chili | Walnut chutney

— SEAFOOD DUO —

Prawn Star

Jhinga Monje (Cr/GI)

Tiger prawns | Garlic
Turmeric | Breadcrumb
Fennel-ginger relish

Simply

Tr-out-standing

Machli ke Shami Kabab (F)

Trout patty | Lentils | Coriander
Carom seeds | Tomato-garlic chutney

— CLAY AND COAL —

The Golden Rooster

Zafrani Murgh Tikka (Mi/N{cashew})

Chicken | Saffron
Cashew | Cardamom
Mint-pomegranate chutney

It's Kabab, My Deer

Methi Maaz Seekh Kabab

Fallow Deer | Fenugreek
Tandoori masala
Sautéed beets & red onion

— SIGNATURE WAZWAN MAIN —

Baa Baa Red Sheep

Rogan Josh (Mi)

Lamb | Yogurt | Tomato
Cloves | Fennel seeds
Kashmiri red chilli

Chick-n-Balls

Murgh Rista Palak (Mi)

Chicken (meatballs)
Spinach | Ginger | Garlic
Garam masala

— FINALE —

Sweet Twist

Kahwa Rabri - twisted (Mi/N{almond & pistachio})

Green tea & cardamom panna cotta | Spiced saffron sauce | Toasted nuts

EVERY BITE, A STORY OF KASHMIR!

NON-VEGETARIAN: PRICE PER PERSON: 825,-

WAZWAN - THE KASHMIRI FEAST FOR VEGETARIANS

— AMUSE-BOUSCHE —

The Lotus Nut Affair

Nadru Bajji - Doon Chetin (Mi/N{walnut})

Lotus stem | Chickpea flour | Kashmiri red chili | Walnut chutney

— STREET DUO —

Room for Spice

Bharwa Khumbh (Mi/GI)

Mushroom | Spinach

Cheese | Spices

Fennel-ginger relish

Bean There, Kidney That!

Rajma ke Shami Kabab

Red kidney bean patty

Lentils | Spices

Tomato-garlic chutney

— CLAY AND COAL —

Golden Tikka-tastic

Zafrani Panir Tikka (Mi/N{cashew})

Panir | Saffron

Cashew | Cardamom

Mint-pomegranate chutney

Seekh for Veggies

Methi Gilafi Seekh Kabab

Mixed vegetables | Fenugreek

Tandoori masala

Sautéed beets & red onion

— SIGNATURE WAZWAN MAIN —

Crimson Cubes

Panir Rogan Josh (Mi)

Panir | Yogurt | Tomato

Cloves | Fennel seeds

Kashmiri red chilli

Dum Good Aloo

Dum Aloo Palak (Mi)

Potato | Spinach

Ginger | Garlic

Garam masala

— FINALE —

Sweet Twist

Kahwa Rabri - twisted (Mi/N{almond & pistachio})

Green tea & cardamom panna cotta | Spiced saffron sauce | Toasted nuts

EVERY BITE, A STORY OF KASHMIR!

VEGETARIAN: PRICE PER PERSON: 775,-