WaazWaan INDIAN CUISINE

Mother's Day

THE CUSTODIANS OF OUR HOME

Transport to Kashmir this Mother's Day at Waazwaan. Based in Crows Nest, Waazwaan embodies food rituals that create memories of family, celebration, feast, laughter, and a coming together to show love and respect to the former custodians of this cuisine.

Show your gratitude to the custodian of your home by treating your mother this May. A must not miss is the semolina and dried fruit pudding and the classical Kashmiri rogan josh. With the full menu below, experience a cuisine unheard of in the land down under with your mother, family and friends.

MOTHERS DAY IN KASHMIR

Mother's Day Tasting \$59 p.p.



WaazWaan INDIAN CUISINE



CANAPES

Papad and condiments Rice wafers and mix of dips

ENTREE

Dry Fruit Chaat

Shortbread pastry layered with Kashmiri sauces, cashews, sultanas and walnuts

Nadur Kebab

Lotus stems pan fried with ginger powder, fennel and cornflour

Tabakh Maaz

Lamb ribs simmered in Kashmiri spices and pan fried in ghee and mustard

Gaad Nadur

Kingfish fillet marinated overnight and cooked in lotus root and radish

MAINS

Kashmiri Pandit Rogan Josh

Diced lamb pieces cooked in homemade red chilli paste, fennel & ginger

Choek Vangan

Eggplant cooked in Kashmiri tamarind pulp and aniseed powder Served with Kashmiri Naan

Palak Tschaman

Kashmiri spinach served with tomatoes stuffed with homemade cottage cheese

Goshtaba

Lamb minced with a mallet and simmered in Kashmiri spices served in mustard, ghee, mint and Kashmiri spices Served with Kashmiri Pilau

DESSERTS

Tobruk Halwe Porath Semolina & dry fruit pudding

K E S A R

www.kesargroup.com.au

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CANAPES

Papad and condiments Rice wafers and mix of dips

ENTREE

Dry Fruit Chaat

Shortbread pastry layered with Kashmiri sauces, cashews, sultanas and walnuts

Nadur Kebab

Lotus stems pan fried with ginger powder, fennel and cornflour

Mushroom Bahar

White button mushrooms coated in chickpea flour and pan fried in sweet chilli, tomato and capscicum

Lyodur Tschaman

Homemade cottage cheese served in a dry ginger & black pepper reduction

MAINS

Raajmaah Dhaal Aachar

Kidney bean curry cooked with homemade pickle

Choek Vangan

Eggplant cooked in Kashmiri tamarind pulp and aniseed powder Served with Kashmiri Naan

Palak Tschaman

Kashmiri spinach served with tomatoes stuffed with homemade cottage cheese

Dum Olav

Baby potato prepared in mustard, red chilli and dried ginger powder Served with Kashmiri Pilau

DESSERTS

Tobruk Halwe Porath Semolina & dry fruit pudding

K E S A R