

# WaazWaan

KASHMIRI INSPIRED CUISINE

## Spring-Summer Kashmiri Specials

### KASHMIRI ENTREES

#### **Lotus Stem Kebab (4 pc) (V)**

Lotus stems pan fried with turmeric, fennel & Mughlai spices  
12.9

#### **Mushroom Bahar (V)**

White button mushrooms coated in chickpea flour & pan fried in sweet chilli, tomato & capsicum  
12.9

#### **Tujji (4 pc)**

Lamb Rump tandoori cooked and served in a mini sizzler pot  
14.9

#### **Waza Kokur**

Quarter chicken spiced, stewed and fried in Kashmiri masala  
14.9

#### **Gaad Nadur**

Fish of the season marinated overnight and cooked in lotus root and radish  
18.9

#### **Kashmiri Methi Golemach**

Chicken meatballs cooked in fenugreek and Kashmiri spices  
14.9

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### KASHMIRI MAINS

#### **Raajmaah Dhaal (V)**

Kidney bean lentil curry cooked in a tomato and tadka base  
15.9

#### **Dum Aloo (V)**

Baby potatoes served in a tangy mustard, red chilli & dried ginger masala gravy  
17.9

#### **Choek Vangan (V)**

Eggplant cooked in a light yoghurt & Kashmiri tamarind pulp  
17.9

#### **Kashmiri Briyani (V or NV)**

Vegetables, chicken OR smoked goat slow cooked with rice, spices, dry fruits and saffron  
19.9

#### **Shahi Rogan Josh**

Diced lamb pieces cooked in homemade red chilli paste, fennel & ginger  
21.9

#### **Murgh Dhaniwal**

Chicken stew cooked with cashews, almonds & coriander  
19.9

#### **Goshtaba**

Lamb meatballs cooked in a yoghurt and mint curry  
21.9

#### **Palak Rista**

Chicken meatballs cooked in a spiced spinach curry  
21.9