

WAZWAN

TARAMI

- **Non Veg.** - Tabak Maaz, Goshtaba, Roganjosh, Kashmiri Kukkad, Haaq, 725
 Rajmah, Mooli Akhrot Ki Chutney & Laal Pyaaz. Served On A Bed Of Rice
- **Veg.** - Tamatar Chaaman, Dum Aloo, Khatte Baingan, Nadru Yakhni, Haaq, 575
 Rajmah, Mooli Akhrot Ki Chutney & Laal Pyaaz. Served On A Bed Of Rice
- **TABAK MAAZ** 450
 Ribs Of Lamb Deep Fried & Served Dry
- **GOSHTABA** 550
 Two Velvety Spheres Of Finely Beaten Young Lamb Flavoured With Cardamom In A Yogurt Gravy & Cooked On A Slow Fire. The Crowning Glory Of Kashmiri Wazwan & A Recipe Known To Few
- **RISTA** 550
 Velvety Spheres Of Lamb Cooked In Aromatic Gravy Flavoured With Saffron
- **ALOO BUKHARA KORMA** 495
 Lamb Cooked In Rich Plum Gravy
- **MUTTON ROGANJOSH** 495
 Tender Pieces Of Mutton Cooked With Kashmiri Red Chillies & Spices
- **PALAK CHICKEN** 475
 Chicken Cooked With Garlic Flavoured Spinach & Kashmiri Spices
- **KASHMIRI KUKKAD** 475
 Chicken Cooked In Tomato Gravy Flavoured With Fennel, Ginger Powder, & Dried Fenugreek
- **TAMATAR CHAAMAN** 410
 Cottage Cheese Cooked In Traditional Kashmiri Spicy Tomato Gravy
- **DUM ALOO KASHMIRI** 350
 Very Spicy Potatoes Cooked In Oil. This Is The Real Dum Aloo Kashmiri
- **NADRU YAKHNI (Seasonal)** 350
 Lotus Roots Simmered In Yogurt & Spiced With Aniseed & Cardamom
- **KHATTE BAINGAN** 350
 Eggplant In A Piquant Gravy Of Tamarind & Kashmiri Spices
- **HAAQ** 350
 Luscious Leaves Of A Distinct Kashmiri Spinach Cooked In Their Own Juice
- **RAJMAH** 350
 Red Beans Flown In From Jammu, Flavoured With Kashmiri Spices

From Kashmir comes the 'Wazwan'.... a magnificent feast which at one time served to guests a prodigious seventy-two courses. Today, for convenience, it still offers thirty six, if one so wishes. At gatherings of family and friends, usually at a wedding, there is much ceremonial significance in the Wazwan - from the abundance of the host's table, to his guests' complete participation in every course, the lifting of the lids on the Tarami placed before the guests with a single flourish and the deference due to the 'Vasta Waza' or Head Chef, assisted by his team of Wazas. Other than a few families of Wazas, the secrets of the Wazwan are known to a mere handful.

Chor Bizarre, New Delhi, is famed for its Kashmiri wazwans where four guests sit on the floor around a large tarami in the traditional style and share the meal together. In other Chor Bizarres, we bring you but a taste of this banquet in the shape of the Tarami. However, a more varied selection from the Wazwan can be served for larger groups with advance notice.



- Vegetarian
- Non-Vegetarian

Prices mentioned are in Rupees. Taxes extra as applicable. Service charge extra.