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Khyen Chyen

World's Food Guide To Kashmir

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Editors Take!

After spending fairly good time in the valley and gradually understanding the F&B industry in Kashmir, I feel I should too write a column. It's an amazing journey, starting from my first visit to Kashmir in 2002 when there were no cafes but only a few restaurants. Kashmir has come a long way since then and its commendable how the young and passionate entrepreneurs ventured into this business. These cafes and restaurants have not only changed the atmosphere of the city but it has also given opportunities to the local people to come out and experience different cuisines. The "eating out" culture has changed the vibe of the city in a way one has never seen before. Through these initiatives city has given tourists a chance to explore traditional Kashmiri cuisine and world cuisine with the best possible ambience. "Khyen Chyen" in Kashmir is a first initiative of its kind and I believe it provides a great platform for all the F&B brands in the valley to be showcased. Better understanding of media and the authentication that media provides is vital for any brand. I hope as this industry grows bigger we must also inculcate deeper understanding for the need of professional services such as branding, marketing, staffing, social media presence and many other aspects that are still a problem for the owners.

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Editor

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FOOD NEWS

EDITOR'S PICK

Kashmir's First Handcrafted Boutique Hotel - NADIS, Into the Flow...

When day ends and night falls and its quiet and you can see the stars. On the foot hills of zabarwan hills and few kilometres from the famous mughal garden. Nadis is a modern kashmir house, inspired by the picturesque alpine landscape and rich heritage of kashmir culture. We are at harwan village, just opposite the public garden.

Ask any kashmiri about harwan. It's green, it's quiet, it's close to all best things in srinagar. The major draw of the harwan village is its natural loveliness and charm. With greenery in the backdrop of snowy environment in the winter and all green summer days, it is the gateway to dachi gam wildlife sanctuary and a beginning point of a mahadev mountain trek.

Our place is just like your place but better.

We don't have restaurant, we have dining room.

We don't have lobby, we have living room.



We don't have courtyard we have garden (ok, it's big garden).

Our thing is to keep it simple and do things well and make everybody happy.

We want you to walk away feeling like part of our family and come back many times more. So stop by, become one of the family, and enjoy some fantastic locally produced food.

Habibi Coming With "Genie" Menu



Talk of the town, House of Habibi has been in news since its evolution. For its interiors, menu design and food quality. Introducing the all new, Habibi's Genie menu, Curated with love and magic for an unforgettable culinary experience. Head over to the house to surprise your palate with the best of middle eastern fusion cuisine! Start with a little magic and fall in love with the best of the middle eastern cuisine paired with timeless delicacies from the valley! So "Habibi", Let's Fly?

Hunger Club Coming With Fresh Menu & Space

Opened in the heart of the city, Rajbagh seven months ago with interesting menu and promotional campaigns, Hunger Club became the place for youngsters. It started as a fast food joint, where pizzas and burgers became the talk of the town. However now the owner "Tariq Hyder" wants to not only redesign the space but redesign and curate an interesting menu too. So wait and watch a new space with a great menu coming to town. The menu would have an array of handcrafted mocktails designed



and prepared by "Tariq" himself. Wait for the food and beverage menu to be released soon...! For further details, check our online "Food News" corner.



Check Out Fat Panda's New Menu

Cantonese, Thai and Chinese. Fat panda is the only place that serves authentic Asian cuisine in Srinagar, Kashmir. Their menu has a variety of mouth-watering Thai dishes. The herbs and spices are authentic and are often imported to Kashmir. Recently the menu of "Fat Panda" has been redesigned and it has become even more exclusive, there is a little increase in the price but it's all worth it in the end. Steaming hot bowl of soup with a beautiful dal view what else one needs, when in Srinagar.

This Summer Head To Kooks For Breezy & Airy New Mocktails

Kooks is one place that has managed to serve as good as Mc Donalds, we can easily say it's McDonalds of Kashmir. Kooks has a variety of burgers including both vegetarian and non-vegetarian. It has also great options of fried and grilled chicken. Recently it is coming up with a summer menu that introduces a wide range of mocktails

and shakes to beat the summer heat. Virgin Mojito, Green Apple Mint, Chillie Guava, Green mango, Vanilla Blue, Masala Lemonade are some of the mocktails to try at KOOKS. And in shakes they have Choco peanut, salted caramel, mint Oreo, almond coffee and the list goes on and on. So go to Kooks and pick up your favourite drink.

Wondering Whats New In The Town..? Do You Wanna Tell Us Some thing...?

Reach out to us to get featured on our "Food News"

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EVENT

Kashmir Host's The World

Discover the hidden gem “New Golden Flower Heritage Houseboat” in the Nigeen Lake



Khyen Chyen Desk

No Trip to Srinagar, Kashmir is complete without a staying and dining at a houseboat in Nigeen Lake. Muhammad Yaqoob Dunoo owner of New Golden Flower Heritage Houseboats at Nigeen lake organized a Kashmiri cultural program for his foreign tourists from Thailand at Dunoo's Island. This cultural program was organized under the Banner of Indian Adventures & New Golden Flower Houseboats to Promote Kashmir and Houseboats throughout globe. The Host served the Traditional Kashmir tea (Kehwa)

among the foreign guests. The Thailand group who were part of this event enjoyed the Kashmiri music and dance during the program. Kashmir is a paradise on earth and its beauty is untouched, each and every valley is pristine and it needs to be experienced by the tourist from all across the world but unfortunately since 3 decades the situation has been disturbing but still Kashmir is the safest place on earth for tourist and especially for solo women travellers. Therefore, to give a message throughout the globe that Kashmir is safe place for tourists Mr. Yakub Dunoo organised this Cultural program.

Did we publish your event...?

For media collaborations, media coverage, event promotions and to get your event listed contact our "Events" section.

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BREW & BAKE

Le Delice Bakery



Khyaen Chyen Desk

Talk about the bakeries in Kashmir and the first bakery that comes to mind is “Le Delice” Bakery at boulevard, Dal Lake Srinagar. Let us take you through a detailed interview with “Saqib Mir” the mind behind the bakery, Saqib was busy designing an engagement cake at Lalit Hotel Srinagar in his workshop when I took this interview.

What would be new for spring and summer menu at the bakery?

“Saqib”, says there would be lot of experiments that he would be doing by the fresh fruits available and grown in the valley. Right now it’s the season of strawberries so we are trying to make **strawberry verrine** and **caramel verrine**. Once cherries come in the valley we will start making **cherry verrine** and **cherry clafoutis** that are like tarts. Coming very soon would be **strawberry tarts** too, that’s my favourite too, says

“Saqib”. He also says that his idea is to use as many local products as possible, except few. Here at “Le Delice” Bakery we do not use any artificial flavour except for vanilla, because it’s too expensive. We use natural flavours and for that we use fresh fruits. We do not even use any colours in cakes, but when there is need of it I trust more of French natural colours and we get them from France.

Do the people of Kashmir understand and appreciate your product?

When I started the bakery I wasn’t sure if I would get so many orders on daily basis, but slowly we have made a good name in market and we have a loyal clientele says, “Saqib”. Saqib has spent last thirteen years practising baking and it’s his profession and passion and he makes his living by this art of baking. The loyal clientele that “Le Delice” has is because of the taste, freshness, quality, texture and a little bit of everything. “Saqib” says,

above all there is a lot of love that I believe make our products beautiful. Talking about the price range, the cakes and other products are quite affordable. We keep very less margins because the ingredients we use are very expensive so if we will keep high margins the product won’t be affordable.

Whose idea was to open a “French Bakery” in Srinagar, Kashmir?

It was my idea to open up a French bakery in Kashmir, but my wife supported me in each and every possible way, says, “Saqib”. The whole journey started when I did my diploma in patisserie from France. After completing two and half year of diploma in France I worked in France for a while. In 2014 we came to Kashmir and we started our “Le Delice” baking workshop. Because of the devastation caused by floods we moved back to France. We then came to Kashmir again in 2015 and we started off with our bakery

shop “Le Delice” in July 2015. “Saqib” says, he has trained some people in learning this art of baking, who further work in the workshop and create the products that he often does quality check on, but not all unfortunately, because of the lack of time, hence whenever there is a complaint from the customer he makes sure he rectifies it and corrects it. Telling about the specialty products from “Le Delice” bakery’s “saqib’s” favourite that one must also try is **strawberry tart**, in cakes its **charlotte cake** and **opera cake** that the will be introducing soon.

What made you come back from France and settle down in Kashmir, your homeland?

“Saqib” says, it’s a place where I was born and where I grew up. I always wanted my children to experience Kashmir. I wanted them to grow up here. One always want to come back to the palace they were born in.



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HERBS & SPICES

Shades Of 'Greens' From Kashmir's Emerald Spring Palette

Tanya Rigzin

The much-awaited season of all, when the new blossoms burst forth in vivid colours and the ground is painted green with daisies studded over them, is unquestionably a sight for the sore eyes. The valley turns monochromatic in the bitterly cold months of Chilleh Kalan and the transition that takes place as nature sprinkles colours around us, is surely a magnificent transformation to witness. Not only does the sunny spring feel good on the skin, it also rejuvenates the soul. An unspoken joy rekindles the spirit.



Mallow (Sotsal)

Employing ingenious tricks to work around the vagaries of climate change, the natives have figured out ways to deal with extremes of nature. The scarcity of fresh fruits and vegetables in bone-chilling winters led to the practice of sun-drying seasonal produce. A long-standing technique of preservation, which is still followed by many households and has been successfully commercialised for the convenience of the new age generation, busy with the fast-paced life but still longing for the flavours which bring back warmth and nostalgia. Having survived on Hokh Syun (dried vegetables) pushes us to wait eagerly for spring to arrive. "Soanth Mubarak", people would greet each other and exchange the happiness with smiles and affection. As the winds of change come about, we stop by our favourite vegetable vendor hoping he has stocked on some newly harvested greens and glowing fresh produce. Green haaq and varieties of vibrant saag is what everybody craves for after a dull, lifeless winter. Haaq (Collard Greens), Monje Haaq (Khol Rabi), Wosste Haaq (Red Orach), Lisse (Amaranth), Sotsal (Mallow), Obuj (Sorrel) Hannd (Dandelion Greens) and Spring Onions are a few fresh greens that we look forward to. In order to retain the prominent herbaceous flavour of the kind of green we're cooking, we usually opt for minimal spices or no spice at all while cooking these gems and highlighting their natural character. However, garlic will be a common aromatiser amongst all the fresh produce in most households.

Here are a few shades of 'greens' from Kashmir's emerald spring palette.

- **Lisse** – Tender foliage of Amaranth makes for a delicious leafy green with its robust vegetal notes.

- **Obuj** – With its hallmark tart flavour, the Kashmiri variety of sorrel aka Obuj, is a unique hyper-local seasonal green making an appearance in late spring.
- **Sotsal** – The slightly crumpled, frilly-edged Kashmiri mallow resembles dainty water lily pads gracefully floating on the serene waters of the Dal. A finely balanced flavour between subtle and hearty, amazes the palate with depth and complexity for a seemingly simple green.
- **Wossta Haaq** – With stunning hues of magenta and a faint mineral aftertaste, Wassta Haaq, aptly meaning The Master of All leafy Greens, claims a place of pride in every Kashmiri spring spread. Traditionally paired with silken paneer or hard-boiled eggs, Wassta Haaq stains its partners in flavour with a stunning blush and its unmatched taste.

Here's a family favourite that we cook to usher in spring and celebrate the glorious produce it brings.

Wossta Haaq & Zombre Thool

Ingredients:

- Wassta Haaq – 1/2 Kg
- Hard-boiled Eggs – 6
- Onion – 1 (medium-sized)
- Garlic cloves – 5 to 6 (thinly sliced)
- Cumin seeds – 1/2 tsp
- Chili powder – 1/2 tsp
- Turmeric powder – 1/2 tsp
- Fennel seed powder – 1/2 tsp
- Garam masala powder – 1/4 tsp
- Mustard oil for cooking
- Salt for seasoning

Method:

- Pick the leaves and wash the wossta haaq thoroughly under running water and keep aside.
- Deep fry the hard boiled eggs till golden.
- Heat the mustard oil till it smokes, lower the flame, and add garlic and cumin seeds. Sauté well and add chopped onion, cook till golden brown.
- Add the powdered masalas except for garam masala, cook well till oil separates.
- Put the washed, drained Wassta Haaq and sauté



Dandelion Greens (Hannd)
on medium-low heat till it wilts, softens and



Orach (Wassta Haaq)

leeches out its water. Do not add water.

- Add the fried hard boiled eggs and let it cook together for another 10 minutes till the Wassta Haaq is cooked on medium flame. Lastly add the garam masala and give it a good mix.
- Serve with plain rice or tsot of your choice.

My Tip: Always cook the greens in a thick bottomed pan.

This recipe is moderately spiced, you can increase the quantity of chili powder or add a tablespoon of Kashmiri vaer masala slurry and eliminate all other powder masalas.

Every household will have their own version of the delicacy depending on the region, availability of ingredients and personal preference.

Minor tweaks and touches can lead to interesting derivatives of the same mother recipe.

This particular preparation, a part of my family heirloom is very close to my heart. The minimalistic but uniquely Kashmiri recipe handed down from generations embodies the philosophy of our cuisine and carries the warmth of tradition and heritage.

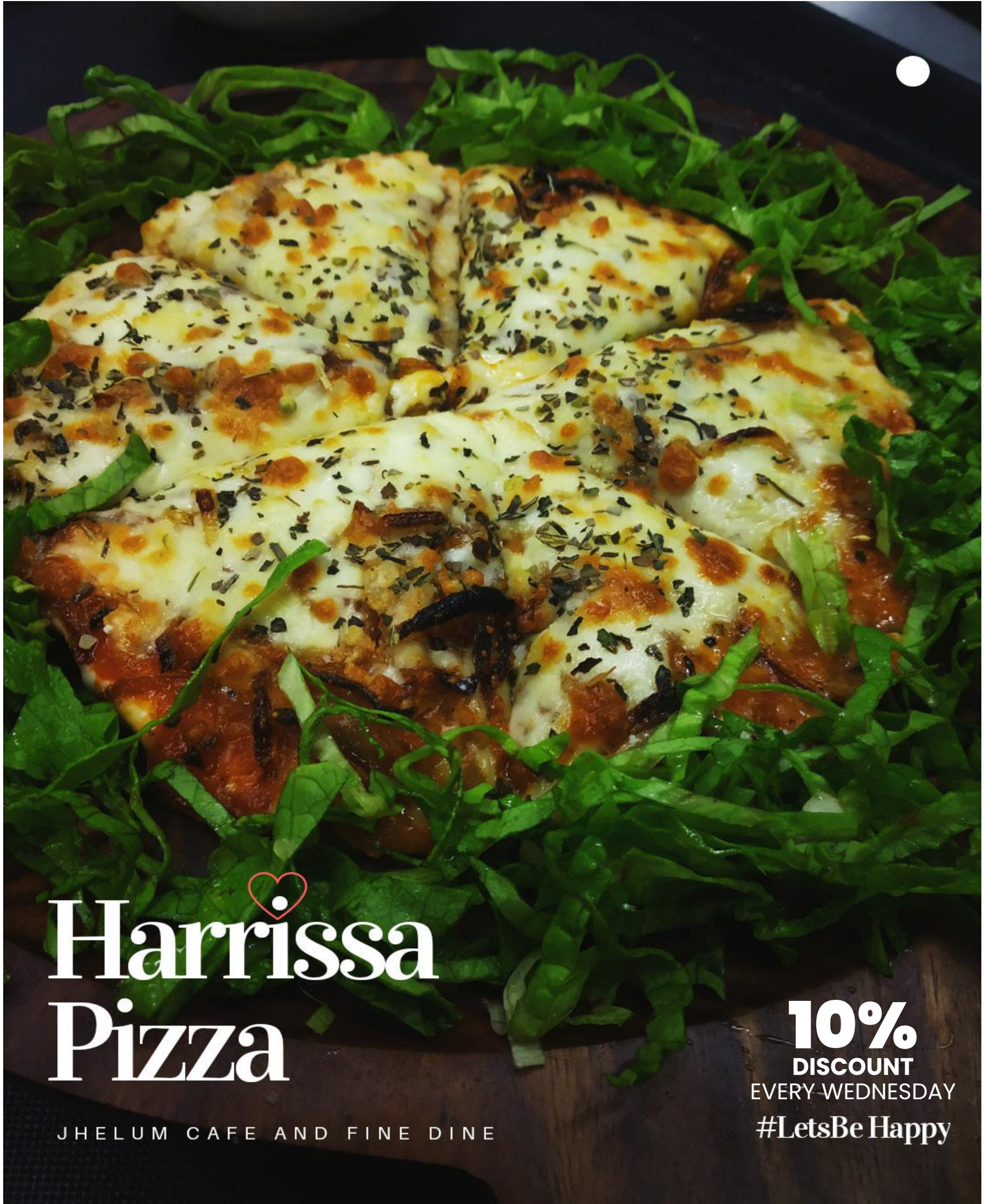
This spring, as nature turns a new leaf, let's focus on the seasonal gems available in our very own backyards. Discovering their charm, reviving heirloom recipes and improvising innovations around these humble, local greens. May the spring sow a seed of fascination, excitement and discovery which sprouts and blossoms into an appreciation for the exotic in the everyday!



Red Orach

Tanya Rigzine is an educator based in Srinagar. In her spare time she likes to cook for family and friends and also run a home based baking business.

<https://www.instagram.com/tanyarigzin>



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EATING OUT

New Cafes in the Town

Jhelum Café FINE DINE



Khyen Chyen Desk

A growing eatery in the heart of the city right when you enter the Lal Chowk crossing the Budshah Bridge. Jhelum celebrates Kashmir, highlighting its design sense, its food & culture, its hospitality and a surprising continental fusion for your tongues. Jhelum is a two-storey wonder with a colorful and artistic cafe on the top floor which welcomes you to a graceful fine dine restaurant in the basement. We call our kitchen "The Kitchen Factory" which brings out the best unique and innovative dishes to your table, made

of fresh and clean raw materials. Dishes like Harrisa Pizza, The Wazwan Platter, Kosher Burger, Kanti Wraps will fill your heart and belly and keep Kashmir Happy as it always should be. Every inch inside the cafe will make you feel Kashmir as you see the Jhelum river pass by. The cafe gives an excellent view of the river along with significant Kashmiri architecture and buildings. The existential thought of the JC is inspired from the Jhelum river itself and works everyday to be as impactful and have a reach beyond borders which flows beautifully with calmness and make you happy.

EATING OUT



Chocolate Café & Grill

The chocolate café & grill is an Indian sole proprietor firm. the coffee shop & restaurant is running successfully in Srinagar from last 5 years. Tea rooms and coffee shops have been popular since way back and every country or city has developed their own version of it. The chocolate café's spreading its brand slowly across. There is more than chocolate in store for you, there's hot chocolate, Choctails, Chocoshakes, Frappes, and coffes ,italianFondues,burgers,mo-mos,pastas,biryani,chinesesnacks,indianfoods,pizzas,soups,ricemeals,tandooriitems,rolls,sandwiches besides a selection of Belgian bon bons handmade especially for you. Our staff is well trained to prepare the above delicacies and more. Warm savory bakery products and liquids to quench any kind of thirst. They also undergo regular trainings to upgrade their skills and service levels.

IN FOCUS | 5 Cafés in TOWNS

Baramullah – Café Pirates



Cafe Pirates is the first themed cafe of north Kashmir based on 'Pirates of the Caribbean' film series. It mostly serves continental cuisine and beverages apart from freshly brewed coffee. Cafe Pirates started as a concept year back between Faisal and Irfan when they were studying in Jamia Millia Islamia in Delhi and materialized in 2018. They contacted a trustworthy

and dedicated friend Abid who would partner and manage the cafe. Multiple themes were put on table and Pirates was finalized. The basic idea of the cafe is to create a public sphere in north Kashmir while providing delicious food. Cafe has a dedicated stage and does regular events featuring renowned artists from and outside Kashmir.

Sopore – Zero Miles



Zero Miles Café has become a place where friends and families alike could stay for hours listening to the heart-warming gyawun of Kashmir and eat good food cooked with love. Khan, a 28-year-old budding entrepreneur from Nowpora village of district Bandipora of Jammu and Kashmir laid the foundation of ZERO MILES – GRILL AND CAFÉ; a place that changed the ambience of the apple town, attracting people across Sopore. Setting up a success like "Zero Miles" with no experience in

restaurant business, everybody wondered what his inspiration was. Khan's resilience has been his own inspiration. "Love for my community and to serve them has been one of the driving forces and has always inspired me to establish a mark. For a food place, to stand amidst growing tension and war, is not only difficult but also involves risk. But Zero Miles is an epitome of peace which despite remaining closed during the curfews and shutdowns, continues to provide helpline services to many a youth that needs it.

Kupwara – Lords

Sher-e-Kashmir Cricket stadium in Srinagar may be in a mess but the remote Kashmir town of Handwara has got its Lords. A Lord's cricket ground theme based café has opened at Handwara. The cafe is built around the architecture of Lords Cricket balcony - the home of cricket and is thus known as Lords - the home of food. It is a unique blend of tasty food and cricket.

Inside the cafe, the setting is as inviting as the food. With the walls lined with memorabilia from the cricket world together with the taste bud tickling food, the Cafe provides a space for cricket fans and food lovers alike. Inside the cafe one can see posters of cricketers like Viv Richards to Akram and Imran Khan to Tendulkar each with a unique caption. Lords Cafe is a venture by young Kashmiri aiming to make a name by creatively blending his passion for cricket and good food. "It's a pragmatic way of attracting all age groups as cricket with its fan base and friendly rivalry allows people to have fun whilst enjoying the great food we serve" said Saqib Rehman, General Manager, Lords Cafe. With ever increasing need for people to find good places to spend quality time, Lords cafe provides a creative edge in all aspects. With the ambience that reminds you of childhood dreams and the food that keeps you wanting more, it's a perfect place to explore an array of things



Shopian – Café Costa Nostra

Visiting Shopian with friends or relatives, you will be hosted in a different ambience at Cosa Nostra- the only fast food outlets that serve a variety of cuisine apart from traditional Wazwaan, in this famed apple town. Irfan Zargar, a young graduate who runs this restaurant, says it was an accidental happening that he started this venture.

"In the past, I was many times made fun by my friends from other parts of state by saying that I belong to a town, that has a big name and reputation but does not have a good place to eat," he says. "Now, at least I can serve different food items like Biryani, Momos, Tandoori items and many more.

Opening of historic Mughal Road few years back, which remains now open for summer season every year, has widened the scope of fast food in Shopian, as thousands of local visitors not only travel through this road but also visit it as a picnic spot along with some other places in summer season. "It was an opportunity for a successful food venture to cater the huge rush of the picnic goers apart from catering to local population.

Irfan believes that one of secrets for emerging, as a successful entrepreneur in this small town was to offer quality food on cheaper prices "in a new trendy way". "I know starting any business is not so easy, so to ensure success and at the same time making a customer base, I devised a strategy to attract my customers," he explains.

Irfan has also started free home delivery services to cater the demands of customers. "I have started free home delivery services within three- kilometres of radius," he says. Irfan has presently a good number of employees in these two units and is planning to expand his services in near future. "Kashmir has a tremendous untapped market potential in several sectors, and utilizing these avenues can definitely lead the youth of Kashmir to lead progressive life," he says.



Anantnag – Parsa's

Parsa's, the popular kathi roll venture of Kashmir, opened its sixth franchise in Anantnag town. The franchise is run by two young businessmen from Anantnag, Khalid Bashir and Zahid Bhat both having a management degree from Cardiff University London and Mysore University. Parsa's, the popular kathi roll venture of Kashmir, opened its sixth franchise in Anantnag town. The franchise was inaugurated by family of two owners in presence of all the franchise

owners of brand Parsa's. The outlet is located at Laizbal along the KP Road area in Anantnag town. Parsa's is known for its pocket-friendly rates and quality food. "Both of us worked outside gained lot of experience and finally decided to return back to hometown and contribute to the business sector here" said Khalid Bashir. At the occasion, MD Parsa's Javid Parsa said he plans to open four more franchise upto the end of the current year.

KHYEN CHYEN CONTEST

There Is More To Kashmiri Cuisine Than Wazwan

Dr. Isra Wasim



I wake up in the morning to the warm homely aroma of noon chai. It fills my senses and brings a feeling of peace and calm over me.

It was love that brought me to this beautiful house in a picturesque village as a new bride 5 years ago from the hustle bustle of busy New Delhi. I now call it home along with all the family members, customs and alternative practices which I am imbibing and trying to practice every single day.

Wazwan is the first term associated with Kashmiri culture when first introduced to this beautiful land of tradition and culture. But there is so much more than meets the eye! Food and drink is such an essential part of Kashmir but it goes so much more beyond Wazwan. Wazwan is just the tip of the iceberg. Iceberg being the hospitality- "meh-maan nawaazi" being of utmost importance here and rightly so- and warmth exuded by each and every being of this homely state!

Food that is served at home is as sumptuous and mouth watering as the specialty called Wazwan. And why not as it encompasses all the love and care of the ladies of each and every household! The vegetarian delicacies are as delicious and full of nutrition as the non-vegetarian ones. Being from outside the state I have had a fresh non-biased taste of everything and I simply love it!

A regular household begins by starting the day with noon-chai- the yummy pink salty tea (which I've been told keeps stomach ailments, headaches and cold away) and an array of bread-lavasa, bakirkhani, telwur or home made paratha/rotis. Each type of bread has a personality and stature of its own- one can just not be compared or one-upped to the other.

Lunch and dinner have to have a staple of baath (rice) though some health conscious do have the occasional



rotis as well.

The vegetable curries are simply the best- many use home grown vegetables which have the freshness and nutrition of pure earth. Green leafy veggies-Haakh, vust haakh, reddish- mooli, kaddu-al, eggplant-vangan, tomato-ruwaangan, potato-alu, lotus stem-nadru, paneer-tsaman are just a few of the luscious and fresh veggies that are consumed daily in most homes here.

The vegetable curries are simply the best- many use home grown vegetables which have the freshness and nutrition of pure earth. Green leafy veggies-Haakh, vust haakh, radish- mooli, kaddu-al, eggplant-vangan, tomato-ruwaangan, potato-alu, lotus stem-nadru, paneer-tsaman are just a few of the luscious and fresh veggies that are consumed daily in most homes here.

Non-vegetarian fare is just as delectable- if not more- and consists of fresh lamb, beef, chicken (desi and regular kinds) and fresh fish caught daily by fish mongers! Succulent pieces of beef or lamb - maas - cooked in gravies of either a tomato base or milky/yogurt base are the norm - they could be the famous Rogan Josh, Aab Gosht, Yakhni - and would definitely give any well known Michelin chef a run for their money. Chicken-kokur and fish- gaad are also prepared in gravies and first deep fried with an array of Kashmiri masala coating which makes the end product simply mouthwatering and divine!!



These are such a great array of dishes prepared with a great amount of love and warmth by mothers, wives and sisters in households filled with the hustle bustle of everyday activities. But the blissful taste and aroma of these culinary delights which are cooked and toiled over in the heart of each home bring every family together after a great day's work. Matters are discussed, every day happenings are narrated and elderly and youngsters alike all get together to satiate hunger and derive pleasure from the delicious fare cooked by loved ones.

To know the reality and roots behind the heart of Kashmiri cuisine having a first hand experience in a warm loving home of the Kashmiri state is a must. The essence of this beautiful and welcoming state and its cuisine essentially lies in the hearts of the people which is full of love and warmth in abundance. I have experienced all this and more and continue to as each day goes by!!

As a great activist once rightly said- "If you really want to make a friend, go to someone's house and eat with him. The people who give you their food give you their heart"- Cesar Chavez

Author hails from Sopore and is currently serving in Sharjah, UAE

EATING OUT

THE ORCHARD RETREAT & SPA Introduces Themed Dinner



Khuyen Chyen Desk

The Orchard Retreat & Spa, Srinagar, a popular family resort in the valley, continues to appeal to the family market by opening new facilities and offer best in class Food & Beverage for in-house and outside guests with an extra value where kids can also enjoy.

The new facility is set to provide more privacy and space with nature. The newly made orchard lawns have an exclusive view of the Zabarwan Mountains. This entire new offering will be launched in Mid-May 2019, The facilities will add to the collection of family landscaped gardens, Open Air Swimming Pool, kids pool and health club. A major upgrade will also be given to recreational gaming facilities by introducing several kids' activities to offer outdoor fun for the children. Most of the facilities will be free of charge for the resort's in-house guests and members.

A daily themed dinner at poolside nest, which is very popular amongst the guests is being introduced on a regular basis. Each evening the dinner will be served with specialised cuisine from different parts of the world, accompanied by entertainment.

Guests can enjoy a culinary adventure with nature filled ambience and can book their table in

advance. "The upgrades at The Orchard Retreat & Spa, Srinagar is committed to offer premier service for families and leisure guests in Srinagar. Each year we strive to make more and more offerings to ensure enhancing guest experience for our valued patrons while still maintaining the same great value for money," said Faheem Qureshi, the General Manager. He also said, "Adding more facilities marks an exciting new chapter for The Orchard Retreat & Spa, Srinagar. Not only we have boosted our existing offerings, we have also created complementary facilities which we believe will enhance the overall guest experience."

Guests looking for a more relaxed dining option can order a platter of freshly marinated mixed meats and seafood from poolside nest, which can be cooked at the BBQ station adjacent to the poolside. The newly opened leisure facilities include an upgraded children's play area, golf putting, cycling paths, Jogging tracks, gazebos and games featuring table tennis and much more. Upgraded with leisure and adventure facilities, the resort is now fully-equipped with everything the modern traveller requires for the perfect family or group outings," Qureshi said. The resort's newly developed lawns will be suitable for motivational team-building activities, destination weddings and special social events.

03
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KHYENCHYEN

FOOD GUIDE

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Café Liberty

- Address: 309, Alijan Shopping Complex, M.A Road Lalchowk Srinagar J&K, 190001

- Café de polo**
- Address: Poloview Lalchowk Srinagar J&K, 190001

- Café 99 polo view**
- Address: 1st Floor, Polo Plaza, Polo View, Lal Chowk, Srinagar, J&K 190001

- Winterfell Café**
- Address: Hotel Paradise Complex, Boulevard Road, Opposite ghat no 5, Srinagar, J&K 190001

- Chai Jaai**
- Address: Mahattas Studio, 1st Floor, The Bund Road, MunshiBagh, Dhanibuoy building, Srinagar, J&K 190001

- 14th Avenue**
- Address: Near Foot Bridge Silk Factory Road Rajbagh Srinagar J&K 190008

- Ambrosia café and bakery**
- Address: Post Office Lane, Rajbagh Srinagar J&K, 190008

- The me n You café**
- Address: 2nd Floor Lane 4, Main Road Bemina, near Govt. Degree college, Iqbalabad, Srinagar, J&K 190018

- Lacima Café**
- Address: Gole Market, Karan Nagar, Srinagar, J&K 190010

The Other Side café

- Address: Inside Sara City Centre, IInd Floor, Jehangir Chowk, Airport (IG) Road, Exhibition Crossing, Srinagar, J&K 190008

- Motor Café**
- Address: Post Office Lane, Rajbagh, Srinagar, J&K 190008

- Tao café**
- Address: Residency Road, MunshiBagh, Near GPO, Srinagar, J&K 190001

- Village café**
- Address: PadshaiBagh, Near Oak Hill School & Jakfed Gas Store, Srinagar, J&K 190003



- Midtown café**
- Address: Jawaharnagar near Grandeur Boutique and Saloon, Srinagar, J&K 190001
- Downtwon café**
- Address: RajouriKadal–Gojwara Road, Gojwara, Srinagar, J&K 190002

- Spicy Grills Café**
- Address: Ellahi Shopping Mall, Baghat Chowk, Srinagar, J&K 190005

- MahattaCafé**
- Address: Chowk, Residency Road, Regal Chowk, Press Colony, Srinagar, J&K 190001

- Season 69 café and grill**
- Address: University Rd, Nagin Bagh, Srinagar, 190006

- Parsas**
- Address: Sarah City Center, Near Jehangir Chowk, Airport (IG) Road, Srinagar, J&K 190001

- Café same place**
- Address: Northern Foreshore Road, Near Health Center, Srinagar, Srinagar, J&K 190006

- MujeebCofee Shop**
- Address: Opposite Rumi Gate Kashmir University, Hazratbal Rd, Srinagar, J&K 190006

- Grill’s Café**
- Address: Mughal Ln, Habak, NasimBagh, Srinagar, J&K 190006

- HukusBukus Bistro & Grill**
- Address: Honda Lane, Rajbagh, Srinagar, J&K 190008

- House of Habibi**
- Address: Near Gold Gym, 96, Ikhrajpora, Rajbagh, Srinagar, Jammu and Kashmir 190008

- Goodfellas**
- Address: The Bund, On the Banks of River Jehlum, Residency Road, Srinagar, Jammu and Kashmir 190001

- Gulshan Books Café**
- Address: Nehru Park, Dal Lake, Srinagar, J&K 190007

RESTAURANT

- Jhelum Café and fine dine**
- Address: Budshah Bridge, Maisuma, Lal Chowk, Srinagar, Jammu and Kashmir 190001

- The chocolate café and grill**
- Address: City Centre Plaza, Karan Nagar Opposite Caset School Near Jk Bank, Srinagar, J&K 190010

- Fat Panda**
- Boulevard Road, OppGhat No 5 Srinagar, J&K 190001

- Amigoes**
- Address: GogjiBagh, Opp. Amar Singh College Main Gate,, Srinagar, Jammu and Kashmir 190008

- Ahdoos**
- Address: Residency road, Regal Chowk, Raj Bagh, Srinagar, Jammu and Kashmir 190001

- Lhasa**
- Address: Lane No 3, Boulevard Road, Near Shah Abbas Hotel, Srinagar, Jammu and Kashmir 190001

- Linz**
- Address: Srinagar, Residency Road, Srinagar, Jammu and Kashmir 190001

- Streams**
- Address: Boulevard Road, Opp.Ghat No. 2, Dal Gate, Srinagar, J&K 190001

- Shamyana**
- Address: Ghat No.2, boulevard, Srinagar, J&K 190001

- Kareema**
- Address: Residency Road, Regal Chowk, MunshiBagh, Srinagar, J&K 190001

Grand Hotel

- Address: Residency Road opposite to ICICI Bank, Srinagar, J&K 190001

Mughal darbar

- Address: Residency Road Ground Floor Only Sgr Jammu and Kashmir, 190001

- Zero Bridge fine dine**
- Address: Zero Bridge, Near Old, Rajbagh, Srinagar, J&K 190008





Pincer Vegetarian Food
• Address: Opp. Ghat No 9, Boulevard Road, Near Hotel New Park, Srinagar, J&K 190001

Charcol
Address: Bishember Nagar- Nowpora Rd, Bishember Nagar, Naupura, Srinagar, Jammu and Kashmir 190001

Tibetan bowl
Address: Chowk, Residency Road, Regal Chowk, Press Colony, Srinagar, Jammu and Kashmir 190001

Tall tree
Address: Opposite Nigeen Club, Hazratbal Rd, Nagin Bagh, Srinagar, Jammu and Kashmir 190006

Eatalian
Address: Near NIT hazratbal, Nagin Bagh, Srinagar, Jammu and Kashmir 190006

Niramish Veg Res
Address: DurganagDalgate, Srinagar, Jammu and Kashmir 190001

Safa Veg
Address: DurganagDalgate, Srinagar, Jammu and Kashmir 190001

Rizq
• Address: Shah Complex, Main stop, Lal Bazar., Srinagar, Jammu and Kashmir 190023

Moti Mahal Delux
Address: Batapora - Shalimar Rd, Nishat, Srinagar, Jammu and Kashmir 191121

Mama's
• Address: Near Firdous Cinema, Hawal, Kalnat Pura, Srinagar, Jammu and Kashmir 190002

Imran cafeteria
Address: BBQ street khayam Chowk, Srinagar, Jammu and Kashmir 190003

Alka Salka
• Address: The Bund Road, MunshiBagh, Srinagar, J&K 190001

BAKERIES

Le delice
Address: Boulevard Road, Opp. Ghat No.9, Srinagar, Jammu and Kashmir 190001

Crème bakery café
Address: Chowk, Residency Road, Regal Chowk, Press Colony, Srinagar, Jammu and Kashmir 190001

Moonlight
• Kashmir university road, Srinagar 190023

Jaan Bakers
Address: Dalgate, MA Road, Srinagar, Jammu and Kashmir 190001

JeeEnn Sons
Address: Maulana Azad Road, Regal Chowk, MunshiBagh, Srinagar, Jammu and Kashmir 190001

Mughal Darbar Bakery
Address: Residency Road Ground Floor Only Srinagar Jammu

and Kashmir Srinagar Jammu and Kashmir, 190001

Hatrick Foods
Address: Rajbagh, Srinagar, Jammu and Kashmir 190001

Just baked
Address: sanatnagar chowk
Address: Rajbagh, Srinagar, Jammu and Kashmir 190008

The Meating Point
Address: Sanat Nagar, Rawalpura Srinagar Jammu and Kashmir, 190005

Cake House
Dalgate Bazaar, Dalgate Main Bazar, Dalgate, Srinagar - 190001, Dalgate Bus Stop

Abdul cake house
Sri Nagar Kashmir, Srinagar - 190001, Zoonimar

Premier cake house
Residency Road, Srinagar, Srinagar - 190001

Oven Fresh
The Bund, Abi Guzar, Srinagar - 190001, Near Gpo,Dhanjibhoy Building

The chocolate room
City Center Plaza, Near HDFC Bank, Karan Nagar, Srinagar - 190010

Noor Jahangir
SrGunj, Srinagar - 190002, Cement Kadal, Noor Bagh, Near Tehsil Office Noor Bagh

Taj bakeries
• Gojwara, Nawhatta, Gojwara, Srinagar - 190002
The dessert box
Karan Nagar, Srinagar - 190010, Nr National School

Highlands bakery
• Municipal Park IkhranjPora, Jawahar Nagar, Srinagar 190008

Wedding cake toppers
Gulshan Nagar, Nowgam By-Pass, Nowgam, Srinagar - 190015

New Kohinoor pastry shop
Main Market, Main Chowk, Noor Bagh, Srinagar - 190012

Noor bakery
• Dargah Road, Buchpora, Srinagar - 190020

PIZZERIAS & BURGERS & FRIED CHICKEN

Amigoes
• Address: GogjiBagh, Opp. Amar Singh College Main Gate, Srinagar, Jammu and Kashmir 190008

Caliph
• Address: Srinagar Bypass Road Hyderporasrinagar J&K, 190014

Hunger Club

• Address: Hurriyat Road Rajbagh extension opposite J&K bank TRC branch Srinagar Jammu and Kashmir, 190008

Smokin Joes
• Address: Main Road, Dalgate, Near Jan Bakers Srinagar Jammu and Kashmir, 190001

Kooks
• Address: Munawarabad, Srinagar, J&K 190001

Moozins Pizza
• Address: 2 & 3, Ground Floor Alpine Complex Karan Nagar Gole Market Road Karan Nagar Srinagar J&K, 190010

Lacima Pizzeria
• Address: Gole Market, Karan Nagar, Srinagar, Jammu and



Khyen Chyen

Kashmir 190010

Mummy please express
• Address: Residency Road, Regal Chowk, MunshiBagh, Srinagar, Jammu and Kashmir 190001

Mummy please
• Address: Residency Road Lal Chowk Srinagar Jammu and Kashmir, 190001

Bangs
• Address: Court Rd, Lal Chowk, Srinagar, Jammu and Kashmir 190001

Chillz the Pizza Shop
• Address: Opp Kashmir University, DargahHazratbal Srinagar Jammu and Kashmir, 190011

ROLLS & SHAWRMAS

Kathi Junction
• Address: Rawalpura - Airport Road, Sir Syed Avenue, Rawalpura, Srinagar, Jammu and Kashmir 190015
• Address: hazratbalhdfc bank
• Address: Rajbagh-Modern Hospital Bund Rd, Kursu, Rajbagh, Srinagar, 190008
• Address: Ground Floor, Building No 1, Irm Lane, Budshah Nagar, Natipora, Srinagar, Jammu and Kashmir 190015

Parsas
• Address: Sarah City Center, Near Jehangir Chowk, Airport (IG) Road, Srinagar, Jammu and Kashmir 190001

Boulevard Shwarma Inn
• Address: Dal lake ghat no.9, Boulevard road, Srinagar, Jammu and Kashmir 190001

Hungerhook pizza shop
• Address: near, Central university campus, Wanabal, Nowgam, Srinagar, Jammu and Kashmir 190015

BIG Chef
• Address: Karan Nagar Rd, New Colony Batmalo Srinagar Jammu and Kashmir, 190010

ICE CREAMS & SHAKES

Erina
• Address: Residency Road, Regal Chowk, Press Colony, Srinagar, Jammu and Kashmir 190001

Little Hut
• Address: Zero Bridge, Rajbagh, Srinagar, Jammu and Kashmir 190001

Diplaz
• Address: Press Colony Lane Regal Chowk, Press Colony Srinagar Jammu and Kashmir, 190001

Café M
• Address: Residency Road, Regal Chowk, Press Colony, Srinagar, Jammu and Kashmir 190001

Winterfell
• Address: Hotel Paradise Complex, Boulevard Road, Opposite ghat no 5, Srinagar, Jammu and Kashmir 190001

Snowball Ice Cream
• Address: Khayam Road Kashmir Srinagar Jammu and Kashmir, 190003

Khyenchyen Food Guide Did we miss you out...?

Contact us for getting your business listed in our "Khyenchyen Food Guide"

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