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Khyen Chyen

khyenchyen.net

World's Food Guide To Kashmir

Kashmir in a Gift Box



Delhi's Iconic Mithai Brand Now in Srinagar
jiyein khushiyaon ke pal "Gulab" ke sung



Editor'sTake!

The month of June welcomes the festival of eid with sweetness and happiness all around. Also for valley it's the month that is high on tourist map. June is the perfect month for people across India to delve deeper in the nature and break free from the monotony city life. With the majestic mountains and breathtaking view and natural spring water lakes all across the valley, Kashmir is a perfect place to find solace.

Here we talk about the interesting café and restaurants that are running in Kashmir and as to how these places throw opportunities to locals and tourists to experience difference cuisines. We are dedicating this June Issue of KhyenChyen to the festivities of EID, and to the oldest bakeries in town, the traditional spice production units, the famous dry fruit shops, Kashmiri baking technique and different varieties of breads that are produced locally in nook and corner.

Our cover speaks about "Kashmir as a box of gift" that every tourist and local Kashmiri person can cherish. The local products such as honey, saffron, almonds, walnuts, apple, cherry, plum, apricots and many other locally produced fruits and nuts that tourist must know about and must take along.

As an editor of KhyenChyen and an avid traveler I also make sure that every month I pick up the top things to eat in the valley or the top cafes to visit in city of Srinagar or other towns. To understand the F&B market better to predict the growing business prospects for young entrepreneurs.

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EDITOR'S PICK

This month's top eating out options

Have a "Kehwa with Gulukand (Rose Petals)" at "Chai JaaiCafé". Chai Jai is a perfect place to relax and have a cup of tea. The view of the café is overlooking river "Jhelum" and it feels one is taking a taste of history because of its location. Its contemporary artistic papier machie work on the walls gives a perfect idea of the beautiful and intricate handicrafts of Kashmir.
Address: Mahattas Studio, 1st Floor, The Bund Road, MunshiBagh, Dhanibuoy building, Srinagar, J&K 190001
Hours: 8:00AM to 21:00PM

Have a Blueberry Cheese Cake, every female's delight, at "Crème" Bakery and Cafe. "Crème" is the oldest running bakery previously known as "Ahdos Bakery" in Kashmir located in the heart of the city center "Lal Chowk". It's a regular place for locals and journalists to hang out and talk about recent happenings in and around the world and Kashmir.

Their cookies are something to carry back home from Kashmir.
Address: Chowk, Residency Road, Regal Chowk, Srinagar, J&K 190001
Hours: 8:00AM to 21:00PM

The much talked about "Kashmiri Wazwan" is a must have at "The Grand Hotel & Restaurant". The chef known as "Waza" who cooks this delicious Kashmiri meal is well versed with the recipe and spices.

There are a lot many Restaurants and Cafes that you would see serving "Kashmiri Wazwan" at 350INR or 400INR but the trusted and most authentic one is at "Grand Hotel". This place might look simple but it's a perfect local joint for "Wazwan" lunch and dinner with family and friends.
Address: Residency Road, Regal Chowk, Srinagar, J&K 190001
Hours: 12:00PM to 21:00PM

One of the must have "Tibetan Food" at Lhasa, oldest Tibetan Restaurant

in the valley. Lhasa started way back in 1976 and it still serves authentic Tibetan and few Chinese dishes too. Their Tibetan Soups and Tibetan delicacies is something you can't miss. Also what makes this place interesting to hang out with family and friends is the open air dining space with beautiful Chinese lights.
Address: Lane No 3, Boulevard Road, Near Shah Abbas Hotel, Srinagar, J&K 190001
Hours: 10:00AM – 22:00PM

Must Visit Cafés in City is "Café Liberty for Ambience and Décor". For cheesy and loaded toppings, the dominos style pizza and mutton burgers "Hunger Club". For excellent cold coffee head to "Winterfell Café". For different varieties of shakes go to "The Little Hut". For KFC style burgers go to "KOOKS". For fresh juices and wraps go to "Books & Bricks". To get a taste of famous grilled trout fish from Kashmir natural spring lakes and rivers one must visit "Shamyana".

Delhi's most iconic "Mithai" brand "Gulab" comes to Srinagar

Gulab has been a hallmark of quality of sweets and authenticity of taste in Delhi for over a century. From its humble beginning in 1912 from Rohtak, Gulab has established itself as a market leader and the most sought after brands not only in India but internationally as well. Mr. Manzoor Dar & Mr. Tariq Mir the founders of Miraco & Jala Restaurants Pvt Ltd with their vision and planning have made it possible to bring the brand to the Valley, Srinagar being the 36th branch of the ever growing brand.

"Gulab's" taste and quality resonates with the authentic food items and street food dishes of iconic old Delhi, like Chola Bhatura, Chaat Paapdi, Pao Bhaji and many other food items that's



been between famous amongst locals, tourist, food lovers, food critics for decades. Gulab is also targeting youth of Kashmir with its multi cuisine vegetarian restaurant that serves the best North Indian food, South India, Chinese and Continental. The most exciting prospect is the introduction of the Signature



"Turkish Baklava" in the valley.

The vast variety of products with the most beautiful and lavish packaging at "Gulab" are a perfect reason for "Kashmiri" families to send gifts to their loved ones on special occasions.

In your Khushiyo Ke Pal wheth-

er it is Eid, Engagement Ceremony, Wedding, Birthdays or any other occasion, "Gulab" is the perfect place to find your perfect gift.

"Our aim is to make Gulab a household name in the valley, something that the loving and hospitable people of Kashmir can connect with" – say the founders.

With the thought of winning hearts of the people "Gulab" has come to Kashmir, as not many restaurants offer a purely vegetarian experience and freshly produced high quality sweets. It also aims to give an experience to the tourists to munch on and get the taste of sweets and snacks that they often miss in the valley.

Address: Durga Nagh, Dalgate, Srinagar
www.gulabrewari.com

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3

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BREW & BAKE

Crème

THE NEW **AHDOOS** BAKERY

KC Desk

Things started to look better and I thought it's probably the time to come back home, to come back to Kashmir, says Hayat the heart and soul behind "Crème" also now better known as the "Chef in Making".

In 2010 Hayat came back from Delhi to Kashmir to salvage whatever is left over of the last few years of extreme turmoil period in the valley. At that time, that year "Ahdoos" was turning in its 100th year. Completing hundred years has an importance for me, and I wanted to bring a beautiful change to this legacy that belonged not only to my family but to the entire Kashmir Valley, says, Hayat. He again says, I honestly wanted to complete these hundred years with our head held high.

It took me a while to research the market and research the surrounding cities to understand what new could be bought to Kashmir and what could be the possibilities. Kashmir has

a very traditional way of baking and to change the taste of the local Kashmiri was a challenge. Also there were number of bakeries mushrooming in other neighbourhoods of the city as well, so the notion was why would someone go all the way to the Lal Chowk to buy bakery. At that point of time when everything was changing so quickly, I realized it's the right time to add new dimension and new lease of life to the bakery.

"Ahdoos Bakery" got its new name "Crème"

All these years while I was studying in Delhi and travelling abroad I realized the importance of branding, hence I started thinking of a name that resonates with the contemporary, modern and new age world. That's where "Crème" originated from, says Hayat. Crème still has the same old ethos but with a little twist in menu and décor.

The menu has been designed and thoughtfully curated by Hayat himself. Also when it comes to baking, Hayat personally looks into the process of baking and helping the chefs

in kitchen to learn the finer ways of baking the new products that he has introduced in "Crème".

Talking about the signature bakery items at "Crème" there are different flavours of cupcakes that are available starting from Red Velvet, Oreo to Chocolate Cupcakes. There are also different fruit varieties of cheese cakes that are baked at "crème" but the one that stands favourite amongst customers is "Blueberry Cheesecake". To get this one piece of cake one must call in advance to see if its available. Also a favourite amongst the youngsters and kids is the famous "Chocolate Eclair Roll" and the exotic "White Cream Eclair Roll". Another bakery item that "Crème" is known for is its "Walnut Tarts", "Walnut Pie" and different varieties of cookies, traditional Kashmiri cookies and Choco chip cookies, butter cookies and almond cookies.

Next time you are in Kashmir you must stop by at Crème" bakery to sip on a hot cup of coffee with a piece of freshly baked cake.



The menu is presented on a blue and white geometric patterned background. At the top, the Radisson Srinagar logo is centered within a dark blue arch. Below the logo, the title 'Jashn-e-Eid CREAM CAKE' is written in red and black. A yellow starburst on the left side contains the text 'BOOK TILL JUNE 3rd TO AVAIL 20% DISCOUNT'. The menu items are listed in two columns, each with a price in INR. A horizontal line separates the two sections, with the text 'All Items Are Priced On Per Kg.' in the center. The bottom section is titled 'RADISSON SIGNATURE' and lists more items with prices. At the bottom, there are three images of cakes: a round cake with white cream and chocolate shavings, a rectangular chocolate cake with white cream and cherries, and a round cake with white cream and red fruit. A vertical note on the right side states '*GST are all-inclusive'.

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TRADITION

ROMANCING THE BREAD



Huma

I am a morning person and 'Oh so British' with my spot of milk tea and fresh toasted bread and butter with marmalade all home-made. However, in Kashmir, morning rituals, served with a smile, and newspaper wrapped 'TRADITION' breads like TSOT / GIRDA are golden, doughy and slightly chewy, is BREAKFAST for all seasons. Morning or evening the flat breads are sacred. I have started toasting mine, with a lavish layer of butter and top it with cheese omelette.

Kandurs, Kandurs everywhere. They are supposed to be blessed by the saint Lal-Ded, who once happened to take refuge in one. I got blessed by a Kandur off AmeeraKadal and nosy foodie in me had a Kulcha-of-a-time.

All-day breads, like the fluffy, soft, doughnutty bread TSOCHWOR, are sprinkled with poppy and sesame seeds (I call it the Kashmiri Bagel); sweet breads like the crumbly and round Kulchas come in flavours like pistachio and coconut. SHEERMAL (do I love that word and the Ghee smothered Irani mildly flavoured sweet bread, but no, Kashmiri Sheermal is just a poorer version of the Irani one). The intersecting names, the Kashmiri Pandit names for the same bakery fare and the Kashmiri Muslim names just leaves one dizzy.

Being a #FoodAdventurist, an annoying one at that, I zigzagged through Kashmir, thereafter, and lazed into lovely Gurez, (yes, it's the #Silk Route and gateway to the Tajikistan and the central Asian busybodies lending their cultural skills into the firewood ovens of Kasheer lands)

Tying threads of traditional Kashmir Kandur/Bakery with the world as all the names and tags are of my favourites from world over. Though most of all breads of Kashmir and the bakery

goodies taste same.

Kashmiris love their freshly baked tsot / flat bread, the world may go topsyturvy, the pink Nun chai and the morning bread makes a Kashmiri's day too. Due to severe climatic conditions isolation for over four months in winter, scarcity of utilities, perhaps, makes The KASHMIRI assorted breads, COMFORT FOOD here.

However, there are strict rules to abide by, as to how they can be or should be had, particularly when accompanied by tea, ouch! pardon my error, NUN CHAI. Break it, drop it in your Cup, soak it, scoop it, relish it. Rules of wooing a sweetheart, I mean one's husband, would be to fetch that KANDUR baked golden beauty, early in the morn and let them just dip n do.

I have always loved bakeries. Bless all the foodies, it shall be safe to say, traditionally Kasheer bakery is all about breads and the ROATH/ Sponge cake. Which is an accompaniment with brides, festivities or over gossip. Yes, the cakes, now marbled and nutty, the plum and the sweetmeat drenched would be like the sacred Christmas cake but coarser in texture, why, because baked in a Tandoor not conventional electric oven. Shades of Afghanistan, Iran, Uzbekistan and Kurdistan, a bit of Pakistani Katlama minus the spices and some Bangladesh in the BAKIRKHANI. We see them all in the 14 flat breads aka bakery. Kulchas are cooked in a traditional oven, but breads like the tsot and the puffy, flaky bread BAKIRKHANI (Cloud Breads) are cooked in fire-wood tandoors.

I must give credits to my friend Umar Rather of #Kashmirfoodgram, dear friends young at heart veterans from Islamabad, Baramulla, Pulwama and of course my Kashmiri Pandit friends who lovingly talked about Koshur food. Aarif mountain-

eer, my bestie when it comes to exploring every mountain, hamlet and culture street.

The smell of freshly baked cookies, breads and cakes is alluring. Confectionery set aside, it would be lovely to see some nutrition added to the Kashmiri style of baking. Why not? Inside Colaba, Mumbai, I happened across a Kashmiri bakery, small rustic traditional, with a number of add-ons; fresh fruit jellies, cheese, veggies roasted, egg washed and smoked chicken and meat, on kulchas, girdas, bakirkhanis.

My Intel brigade the sweet Ammis and grand ladies of Kashmir tell me NEDOUS was the pioneer of traditional and contemporary Kashmiri bakery. Of course "Ahdooos" has its regal history baked in golden, with all due respect. "Nedous", next to Broadway on MA Road, Srinagar. The nankhatais and Macaroons and the assorted biscuits whether jam drop or chocolate smeared aren't Kasheer at all so shall give them a miss as mention. However, KHANDGAZER, gets a traditional nostalgic AYE by most. Do you know about it? The Walnut pie, Tart or Torte, minced and baked is an all-time favourite loaded with taste and health. Khandkulcha evolved into a cookie, those who couldn't handle the flake of the oven, dropped it on greased pans. Either way, it's tasty and greets all foodies old and young.

My 'koshur food encyclopedia', Muzaffar, an eminent Srinagar restaurateur, reminisces the good old days when quality, pure butter, pure milk n cream, used to be tradition of Kashmir. Eid around the corner, happy to note bakery in Kasheer streets, elite and humble, does not burn a hole in pockets.

Greetings to all on Eid.

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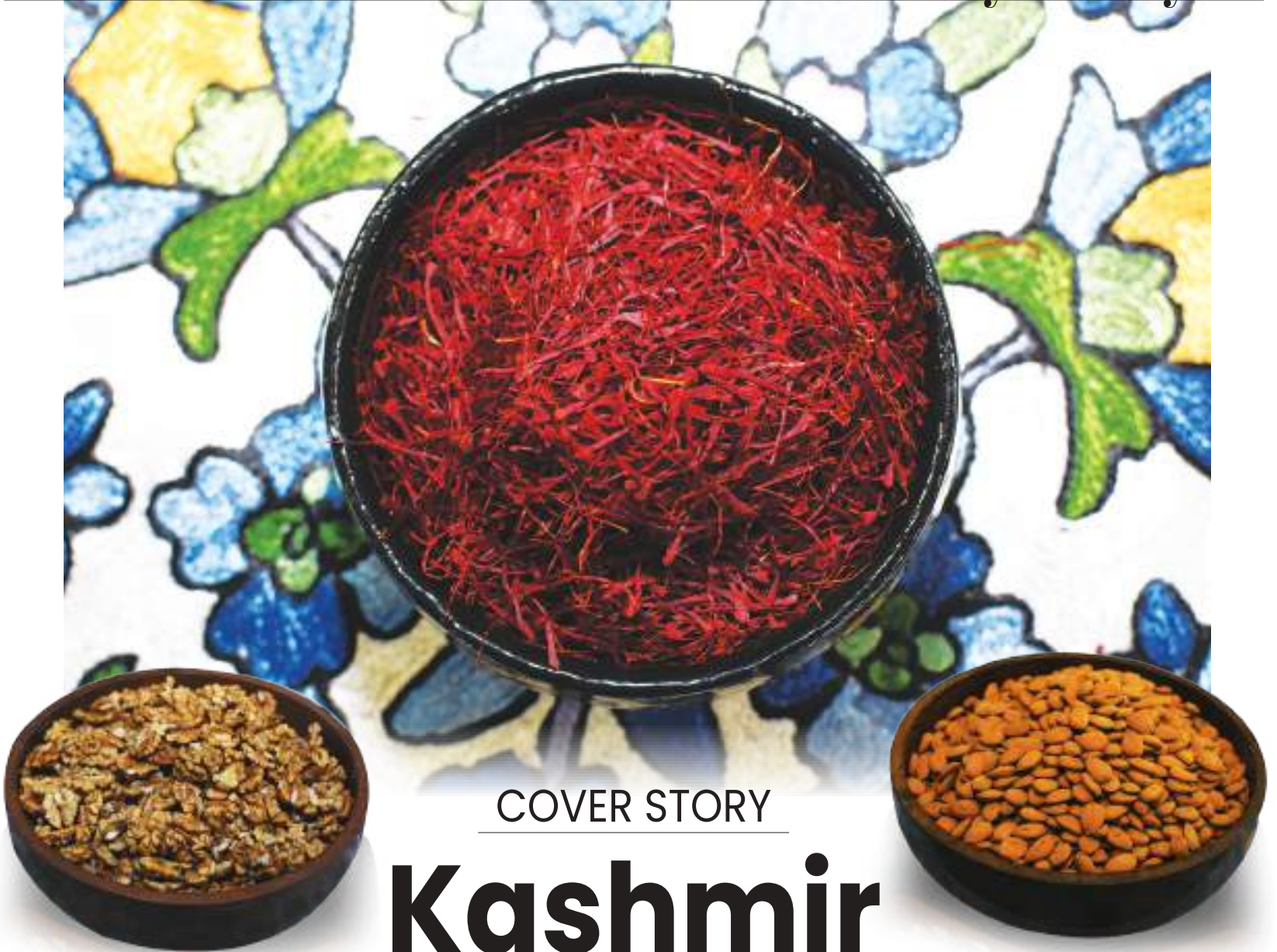
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COVER STORY

Kashmir In A Gift Box

Kashmir is a land with innumerable blessings and a place rich in art, culture and cuisine.

Tanya Rigzin

Four well defined seasons play the most important role in offering the best of local & seasonal produce. As every season has its own persona and an unmatched splendour, the tourist season is witnessed all year long. People holidaying in Kashmir are expected to bring back memories & pictures of poses around the snow clad mountains and bags full of gifts and souvenirs. Kashmiris living away from the state also crave for these listed gems and cannot help but carry back a piece of

home to their world away of it.

Providing you with a “things – not – to – be missed” list when travelling to Kashmir.

Kashmiri Almonds, Walnuts, Saffron & Honey

These fantastic four are synonymous with Kashmir. Your trip will be incomplete if you do not shop for these mandatory articles.

Kashmiri almond also known as the Mamra almond is high in nutritional value in comparison to the commonly available California almonds. Unlike the sweet, monotone nuttiness of regular almonds, the Mamra have a distinct-

ly complex flavour. Identified by its unique concave indentation, the peculiar shape results from two kernels tightly snugged in a single pod. A darker hue is accompanied by a rough textural skin.

Kashmir is the largest producer of walnuts in India. You can feast on fresh tender walnuts in September & October and dried ones throughout the year. Kashmiri almonds and walnuts are organically grown and nurtured, making them a healthier option and a power snack.

Around 13 kms from Srinagar, Pampore comes alive in the late months of autumn



when saffron crocuses bloom and spread a royal purple carpet over the cultivated fields. Each flower is handpicked and the stamens are painstakingly harvested with great care and finesse. Meticulously dried and processed, it transforms into the most exotic and expensive spice in the world.

The rich and diverse flora of the valley produces some of the finest forest honeys. Known for its superior flavour, it is a collector's item for food connoisseurs.

Spices & Kashmiri Vaer Masala (Masala Tikki)

The rich gravy of "Rogan Josh" or "Martsawangan or Mirchi Quorma" get their signature deep crimson hue from the iconic Kashmiri red chili powder. It is famous for its unique balance of flavour, heat and colour; making it a favourite choice of most Indian households. Saunf (Fennel) powder and Saunth (Dried Ginger) powder are integral aromats to Kashmiri cuisine and are indispensable to recreating Kashmiri delicacies. Do not forget to pick up a packet or two of these select spices for that unmistakable touch of authenticity. Locally sourced and freshly ground, these Kashmiri aromats are incredibly fragrant and packed with flavour.

The Masalvari or Vaer is a unique blend



of spices, shallots, garlic and mustard oil. It is seen commonly in Kashmiri kitchens and used quite a bit in everyday cooking. The ladies of the house would prepare their own vaer according to their family's likings, but meeting the need of the hour, many local brands are manufacturing packaged Masalvaris that travel well and have a sustaining shelf – life. The Vaer-satle spice mix can be used in non – vegetarian and vegetarian preparations alike.

Noon Chai Leaves & Instant Kehwa Mix

If you enjoyed sipping on this distinctive chai then you must pick up a pack of Noon Chai Leaves from a nearby general store as you will be hard – pressed to find these outside Kashmir.

Reminiscing about your Kashmir vacation, why not bring the magical memories alive with a cup of comfortingly fragrant Kehwa. Just a spoonful of the instant mix into a cup of hot water will take you back to the meadows of Gulmarg or the verandah of the houseboat floating on the calm waters of the Dal.

Gucchi (Morels)

Worth its weight in gold, the Himalayan Guichi is an exotic ingredient coveted in the culinary world. Celebrated chefs sing high praises of this prized, best of all edible fungi. Lesser known to the general masses, you can take back this remarkable and highly exalted ingredient from Srinagar. The dehydrated – smoked version is available at most dry – fruit stores. A classic "Yakhni" or a redolent Pulao is the best way to relish the exquisite umami of Kashmiri morels.

Made to Order Girdas & Kulchas

The bylanes of Srinagar are dotted with charming bakeries. These neighbourhood Kandurs offer a fascinating array of artisanal breads. Visitors flock to these kandurs to sample freshly baked goodies like girda, tsachwor and kulcha to name just a few. You can place an order in advance, requesting a customised batch of your favourite bread. The friendly bakers are more than happy to bake ghee girda with a generous sprinkle of poppy seeds making it the ideal bread to carry back home owing to its long shelf – life.

Fresh Fruits & Vegetables

Freshly plucked apples from orchards around Srinagar are a must try when visiting the region. Plump ruby red cherries are another gem not to be missed during the season. With multiple variants of every fruit, each with its own unique flavour, you will be truly spoilt for choice.



Local markets are a wonderland for lovers of fresh, seasonal produce. You will be surprised to discover, hearty collard greens, delicate mallow, pristine lotus stems, crisp kohlrabi and such exotic vegetables to be staples in Kashmiri markets. Quince apples, seldom heard of outside Europe are readily available and widely used when in season. Make sure to save some space for this glorious farm fresh produce to travel back with you.

So, the next time you visit Kashmir, I urge you to go off the beaten path, delve deeper and explore further. Lying beyond the obvious and popular offerings is a plethora of daz-zling, delightful gifts waiting to be unravelled.

*Tanya Rigzin: INSTAGRAM <https://www.instagram.com/tanyarigzin/>
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HERBS & SPICES

A Masala Mill That Provides A Peep Into The Past

“Our commitment to purity is unwavering and we stand in no competition to the local market.”



KC DESK

SRINAGAR: The odour is heavy and the taste, acrid and bitter but this is exactly what his customers have been asking for. For nearly 70 years, the rumble of the machinery at the Masala mill owned by the 45-year-old Bashir Ahmad Sheikh of OwntaBhavan, Soura, in the outskirts of Srinagar, has been music to the ears of many, especially to those who wouldn't compromise on the matters of health. Bashir has carried forward the mantle of his family tradition with all his sincerity and hasn't let his customers down who visit his facility from all parts of the valley.

A mud-plastered tin-roofed structure that houses three ancient grinding machines is what still attracts a sizeable clientele at the mill. Cobwebs, old smells and a rippled floor greet a customer as soon as he steps into the facility, instantly wafting him to the hinterlands of the bygone era. Flour has seeped into the mill's walls, the wooden rafters, the floor....even the machinery has a thick coat of flour on them. Bashir's is one of the oldest mills in the city, surviving among a handful in an area that once teemed with such businesses.

Bashir is filled with the memories of his father

telling him how his family got involved in the business. His grandfather, Mohammad Ahsan Sheikh, started the mill in 1950 where besides flour, spices of day-to-day use, such as turmeric, chillies, fennel etc were ground. “My grandfather was a spiritual man who considered health as the greatest blessing of Allah that needed careful nurturing as long as a person lived,” Bashir said. “Spices, to him, were like medicines which if adulterated would destroy the health of an entire nation.”

Bashir kept talking about his business when a customer walked into the mill and gave him a bagful of fennel seeds to be crushed in one of the grinders. Soon he switched on the machine filling the premises with a familiar roar. Bashir fed the fennel seeds into a hopper with a large opening at the bottom, filling a cylindrical container beneath with a coarse powder. He checked the consistency of the powder and decided to give it another go before packing it into a transparent bag. The customer, in the meanwhile, shared his experiences. “I was a child when my father, who's 80 now, would send me to this mill to get different seeds grinded,” said Sajjad Ahmad Zargar, a businessman from Soura. “We don't trust on the quality of packaged masalas available in the market. Taking the trouble to

buy the raw stuff and get it grinded here is a time-tested practice started by our elders.”

Soon Sajjad left the mill after giving Rs 30 as grinding charge to Bashir. “This is a paltry sum but we're happy,” a smiling Bashir said. “We earn something between Rs 20,000 to 25,000 a month and that suffices our requirements.”

Bashir has no plans to revamp the building or procure modern equipment to multiply his earnings. “My forefathers have led a simple life and I'd like to preserve the ancientness associated with this facility,” he said. “To me, it's a relic of the past that gives us all a peep into our bygone era.”

Bashir's son, Asif, a graduate, who assists his father in running the mill, echoes his father's words. “This place is not going to change in my time though I wish to expand the business,” he said.

Adjacent to the mill, Asif runs a retail outlet where he sells rice and corn flour besides all kinds of masalas prepared exclusively at his father's mill. Grinding mustard seeds to extract cooking oil has been the latest addition to the business. “We purchase mustard seeds in bulk and extract oil from it at a separate facility,” Asif said. “Our commitment to purity is unwavering and we stand in no competition to the local market. Our customers are happy, and so are we.”

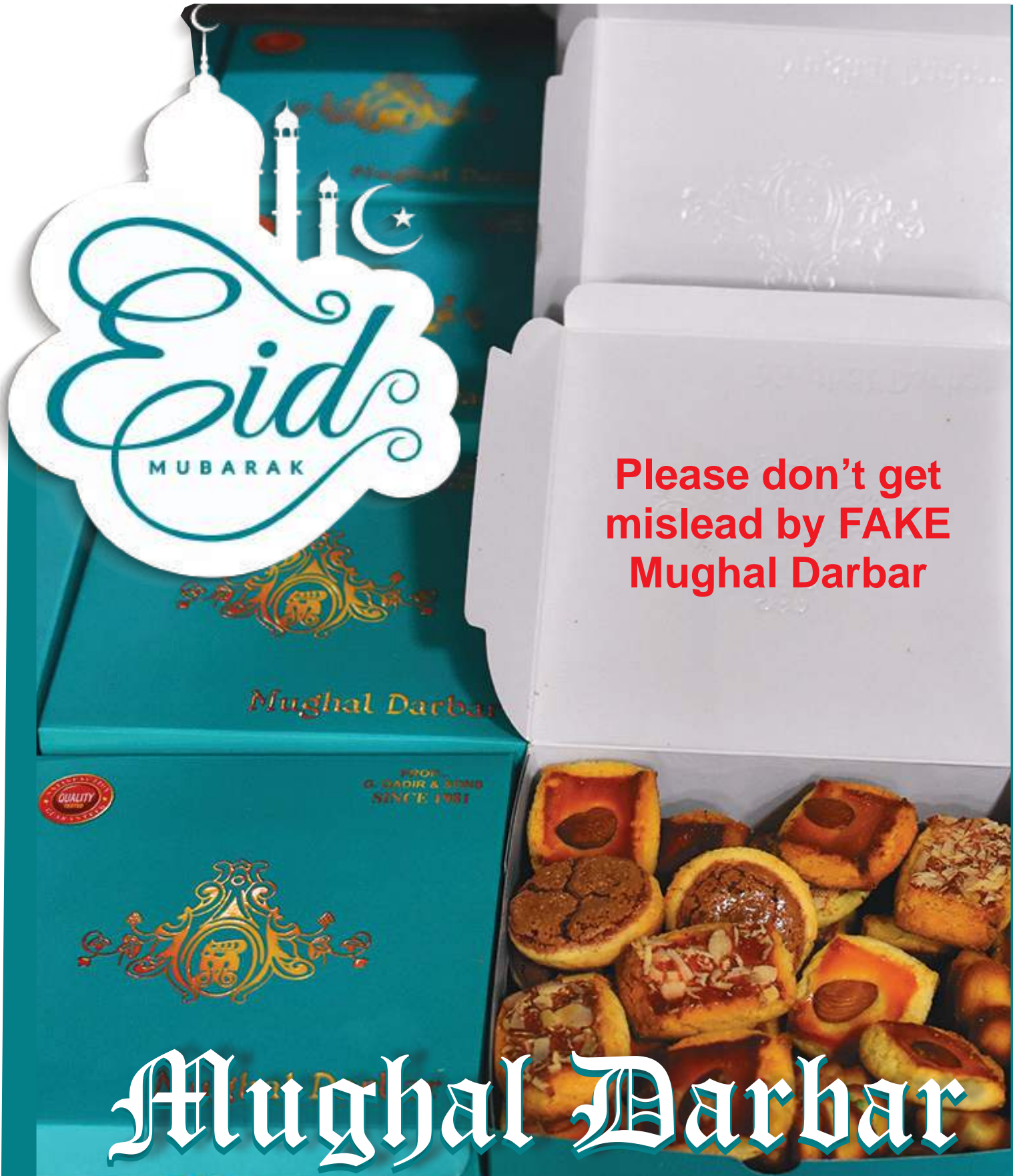
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*We Wish You And Your Family
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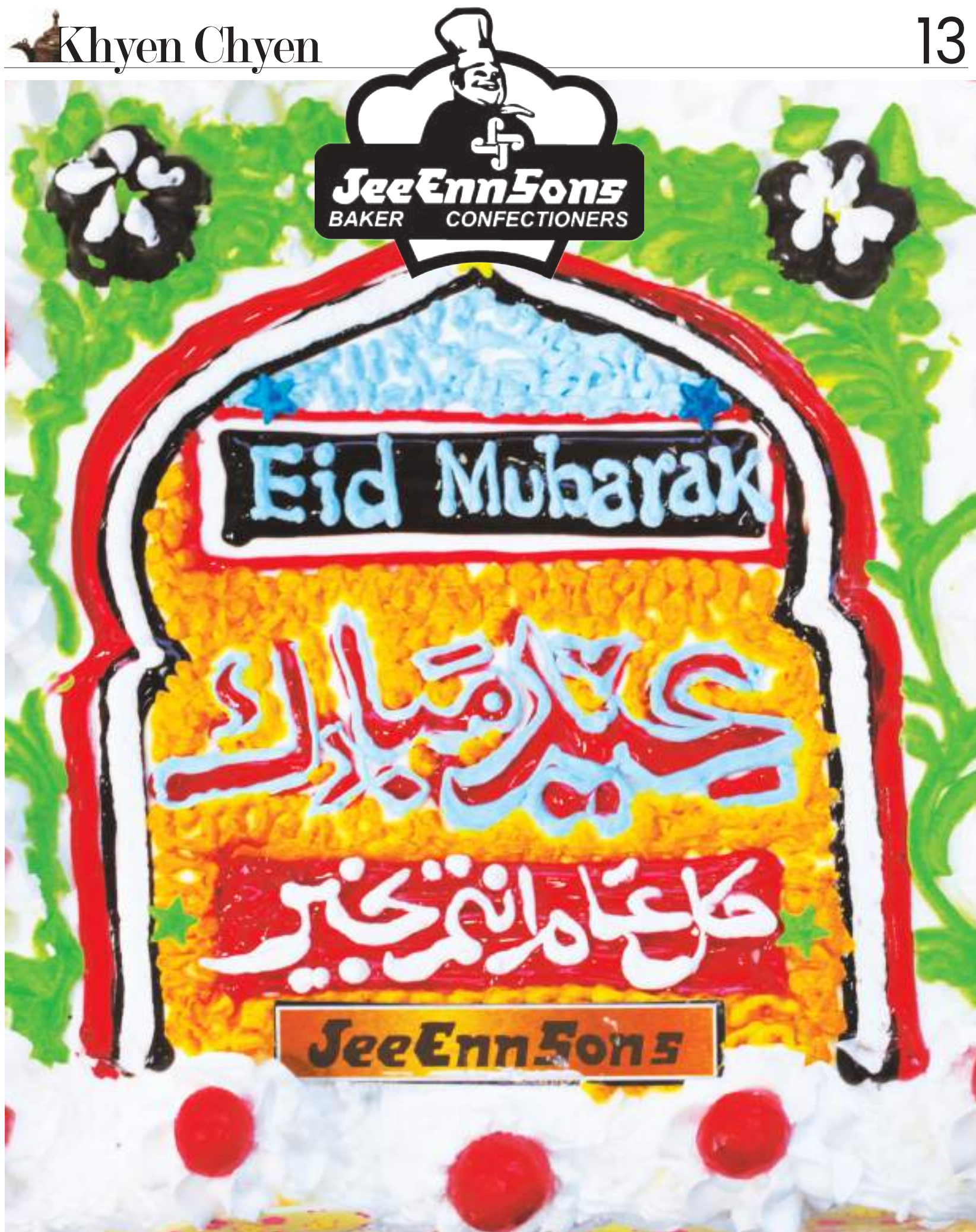
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Entrance From The Front Side Of Main Road (Upstairs)





KHYENCHYEN

FOOD GUIDE

CAFES

Books and Bricks

Address: Iqbal Park - GogjiBagh Rd, Opp Amar Singh College, Iqbal Park, Wazir Bagh, Srinagar, J&K 190008

Café Liberty

Address: 309, Alijan Shopping Complex, M.A road lalchowk Srinagar, J&K 190001

Café de polo

Address: poloviewlalchowksrinagarsrinagar Jammu and Kashmir, 190001

Café 99 polo view

Address: 1st Floor, Polo Plaza, Polo View, Lal Chowk, Srinagar, Jammu and Kashmir 190001

Winterfell Café

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

Chai Jaai

Address: Mahattas Studio, 1st Floor, The Bund Road, MunshiBagh, Dhanibuo building, Srinagar, Jammu and Kashmir 190001

14th Avenue

Address: Near Foot Bride Silk Factory Road

The me n You café

Address: 2nd Floor Lane 4, Main Road Bemina, near Govt. Degree college, Iqbalabad, Srinagar, 190018

The Other Side café

Address: Inside Sara City Centre, 11nd Floor, Jehangir Chowk, Airport (IG) Road, Exhibition Crossing, Srinagar, Jammu and Kashmir 190008

Village café

Address: PadshaiBagh, Near Oak Hill School & Jakfed Gas Store, Srinagar, Jammu and Kashmir 190003

Downtwon café

Address: RajouriKadal-Gojwara Road, Gojwara, Srinagar, Jammu and Kashmir 190002

Spicy Grills Café

Address: Ellahi Shopping Mall, Baghat Chowk, Srinagar, Jammu and Kashmir 190005

MahattaCafé

Address: Chowk, Residency Road, Regal Chowk, Press

Colony, Srinagar, Jammu and Kashmir 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, Jammu and Kashmir 190001

Café same place

Address: Northern Foreshore Road, Near Health Center, Srinagar, Srinagar, Jammu and Kashmir 190006

Grill's Café

Address: Mughal Ln, Habak, NasimBagh, Srinagar, Jammu and Kashmir 190006

HukusBukus Bistro & Grill

Address: Honda Lane, Rajbagh, Srinagar, Jammu and Kashmir 190008

House of Habibi

Address: Near Gold Gym, 96, Ikhrapora, 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, Jammu and Kashmir 190007

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

JeEnn Bakers

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

Mughal Darbar Bakery

Address: Residency Road Ground Floor Only Srinagar J&K 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

Cake House

Dalgate Main Bazar, Srinagar J&K- 190001

Abdul cake house

Sri Nagar Kashmir, Srinagar - 190001, Zoonimar

Premier cake house

Residency Road, Srinagar, Srinagar - 190001

The chocolate room

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

Pizzerias & Burgers & Fried Chicken

Amigoes

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

Caliph

Address: Srinagar Bypass Road Hyderpora Srinagar Jammu and Kashmir, 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, Srinagar J&K, 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

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

Chillz the Pizza Shop

Address: Opp Kashmir University, DargahHazratbal Srinagar Jammu and Kashmir, 190011

Amin Bin Khalik
Of Walnuts & Almonds

Black Guchchi. We also have world's best and finest saffron, we have very sweet "mamra" variety of almonds produced in Kashmir, honey is the third product that is a must buy for tourist and locals but our signature product is the Black Guchchi of Kashmir. This is a variety of mushroom known worldwide but produced in Kashmir. This is a prime product that is picked by renowned chefs worldwide.

C	M
Y	K



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