

## Kashmiri, Lucknowi cuisine at Waza-Dhaka's new dining destination

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Indian cuisine has been a global favorite for decades, if not for longer. It is even more popular in this part of the world, primarily because of huge similarities in the taste and texture of the foods. Thus, here in Dhaka, Indian-cuisine restaurants are continuously showing an upward trend in terms of popularity index.

Dhaka has been welcoming such eateries for quite a long time. The most recent addition is Waza, which made its debut just a month back. This is a restaurant that offers authentic Kashmiri and Lucknowi cuisine.

India being immensely rich in diverse cultures and culinary traits-each region has its very own distinctive style of food. Kashmir and Lucknow are no exception. Aromatic spices and unique cooking ways are the key features which make these cuisines different from each other. Waza has brought in an array of authentic cuisine from these two favorite food

destinations of the subcontinent.

Waza's menu is a huge spread featuring more than a hundred items, ranging from sorbas to sweets. Sorba is a kind of meat-based soup. Here, there are both Veg Sorbas (Tomato/ Daal/ Badam) and Non-veg Sorbas (Chicken/Kashmiri Gosht Yakhni).

Kebab (Tandoor/ Tawa Se) is the next segment, which is captioned according to the two regions-Kashmir and Lucknow. Each is complete with an array of more than a dozen delicious Kebab preparations.

Tabaq Maaz, Beef Kanti, Chicken Dudhia, Kashmir Kebab Platter-these are a few favorites from the Kashmir section. The Lucknowi section has its share of favorites too-like Mutton Galawati, Chicken Barrha, Murg Chandni, and Zafrani Prawn, to name a few.

Curry is an integral part of Indian cuisine. Waza is no exception. Chicken Sada Korma, Murgh Mirch Korma, and Prawn Masala are some of the many popular Kashmiri curries. Favorite Lucknowi curries in Waza's menu are Chicken Labadar, Butter Chicken, and Daal Gosht, among others.

The Kebabs and Curries have a few vegetarian versions too. Badam Akhrot ki Seekh, Paneer Vari Masala, Malai Broccoli, and Paneer Tikka Angara are a few mentions in this regard. One can opt for their regional Kebab Platters too, namely The Kashmiri or The Lucknowi Platter.

The main accompaniments for Kebabs are Rotis (Tandoori/ Tawa Se)-of which Waza has more than a dozen options. There are different types of Naans like the regular Butter/ Garlic/ Tandoori ones along with the unusual ones like Stuffed Dry Fruit Naan/Saffron Sesame Naan. Sheermal Roti completes the bread part of the menu.



Chawl (rice), like Roti, is also an essential element of this type of cuisine. Signature Kashmiri and Lucknowi rice dishes served here are Dum Murg Masala Biryani, Mutton Yakhni Pulao, and Kashmiri Pulao, among a few more.

The main course menu ends with a few authentic specialties captioned Delicacy. The caption itself says a lot about the type of dishes featured here. Mutton Gushtaba, Rogan Josh, Kabaragh, and, of course, The Wazwan Celebration Thali. This Thali is a unique signature item of any Kashmiri celebration or special occasion.

For drinks one can choose from Lassi, Kehwa, Special Sharbat, and Chai. To add a sweet note to end the meal, there are traditional treats like Shahi Tukra, Sheer Khorma, and Gajar ki Halwa.

Waza, located at Rd 11, Banani, opposite King's Confectionery, is spread around two floors, with one on the rooftop, it can accommodate around ninety-plus guests. The main premise is on the fifth floor and features a beautiful outdoor extension.

Canopied by an open sky and adorned with lush greeneries, this open-air section of the restaurant adds a lot of charm to the place. A fancy wrought-iron stair-case spirals to the roof top segment, from where one can have an awesome panoramic view of the surroundings.

The restaurant, being located on the top floors, welcomes daylight to bathe it in warm sunshine-making it all the more beautiful! The interior is done in beige, while the earthy brown tones of the tableware make the place all the trendier and chicer.

A bunch of fresh greens lie as cool center pieces on each table, gives out a refreshing vibe. Gleaming copper accessories tucked in different nooks and corners completes the Kashmiri theme of the place.

Waza, as a term, denotes the idea of skillful execution. The place is aptly named so, as it has aced in bringing in the authentic Kashmiri and Lucknowi cuisine to sate the taste buds of the city's food connoisseurs and thus would continue to live up to its name and fame.