

## Restaurant review: Kolahoi at The Manor, Delhi

by Anindita Ghosh | November 10, 2017, 12:00 AM IST

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Name: Kolahoi at The Manor

Location: 77, Friends Colony West, New Delhi



**Ambience:** Kolahoi is a Kashmiri pop-up that has come up in the space that used to house the iconic Indian Accent at The Manor. Ever since it moved to its new premises at The Lodhi, this space has been taken up by Kolahoi that will be on for another three months or so. The ambience of the restaurant is calming and understated, reflecting the hushed interiors of The Manor. There is a private dining area, however, done in up in traditional regal style befitting the grand wazwan repast.



**What we ate:** We started our Kashmiri Pandit meal with a variety of starters, some authentic and others culled from other North Indian states to fill up the paucity of appetisers in Kashmiri food. So while we relished the fennel flavoured, succulent Kashmiri seek kebab and the Kashmiri kanti kebab (diced lamb pieces marinated with tomatoes and Kashmiri spices), that is a favourite evening snack in the valley, we were also served lovely lahsuni jheenga (chargrilled prawns), kastoori mahi tikka (flavoured with methi and curd), and a crisp palak patta chat!



After this we moved on to the staunchly Kashmiri main course. While I opted for the non-veg tarami, my companions chose their goshtaba and rice off the menu. A tarami is the iconic Kashmiri platter that comes load with a host of veg and non-veg options accompanied with rice. On my plate, I had nadroo churma (deep-fried lotus stem slivers); Tabak Maaz, deep fried lamb ribs all crisp on the outside and succulent inside, with a generous portion of fat; haaq, a variety of spinach grown in the valley tempered with red chillies and hing; and nadroo yakhni, lotus stem cooked in a yoghurt-based gravy, flavoured with aniseed and dry ginger powder. The regular tarami also has seekh kebabs but I let that pass since I had eaten it earlier



The non-vegetarian items in the tarami also had a delicious goshtaba, where spongy lamb meatballs are simmered in a cardamom-flavoured yoghurt gravy; also bukhara korma, a piquant lamb preparation of lamb cooked with dried plums; and murg roganjosh, a super spicy chicken dish that did justice to all the Kashmiri red chillies that were thrown into the preparation! Besides what was offered on the tarami, I also tried my favourite rishta (meatballs in a spicy, red curry) and the khatte baingan, a Kashmiri speciality with baby brinjals.



There is not much on offer in the desserts menu other than kulfi and phirni, so we chose the latter and a cup of the fragrant kahwa to wrap up a memorable meal.

**Price points:** Kashmiri tarami: Rs 1,295 plus taxes per person; Wazwan: Rs 2,900 plus taxes per person