

· Chef's Tasting *Experience* ·

Plucked & prepared by the local women of Baltistan



About The Balti Farm

Nestled between the Karakoram range and the Himalayas, Turtuk is a charming hamlet on the bank of a babbling Shyok river where a world of green awaits you!

Originally part of the Baltistan region, Turtuk was under Pakistan's control following the partition of India in 1947. This changed during the Indo-Pakistani War of 1971 when the Indian Army captured the village, along with several other areas, bringing this piece of paradise under Indian administration.

What truly distinguishes Turtuk, beyond its lush farmlands, is its people & its food palette. Set against the stunning backdrop of history, the Balti community infuses the village with unique cultural heritage and rich aroma of the traditional Balti cuisine.

This cultural tapestry gives root to The Balti Farm's Chef's Tasting Experience ~ where the women of Baltistan freshly pluck & prepare a 7 course farm-to-table meal. Join us and savor the flavors of Turtuk!

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Chonmagramgrim

Chonma Gram Grim is a celebration of summer in Baltistan!

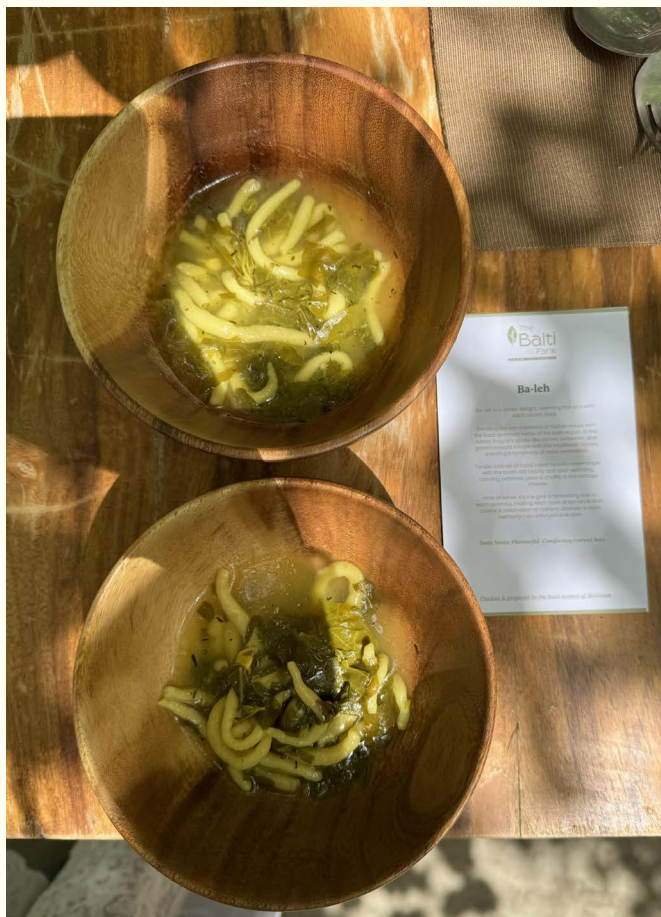
In the salad bowl, a tapestry of nature unfurls, each ingredient a brushstroke in a verdant canvas. Crisp apple chunks, like emerald whispers of morning dew, mingle with the blushing tomatoes and the vibrant embrace of cucumbers, while walnuts add a crunchy punctuation to the ensemble. Each bite is a journey through the garden's bounty, a symphony of flavors that dance upon the palate.

Bound with yak cheese, the salad becomes a harmonious fusion of earthy delights, a celebration of freshness and vitality. With every forkful, one savors not just a meal, but a testament to the beauty and abundance of nature's gifts, a reminder of the intricate poetry found in a simple garden salad.

Taste Notes: Sour, Crunchy

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Ba-leh

Ba-leh is a winter delight, warming the soul with each savory slurp.

Blending the rich traditions of noodle soups with the bold, aromatic herbs of the Balti region. In this fusion, fragrant spices like cumin, coriander, and garam masala mingle with the traditional flavors, creating a symphony of taste sensations.

Tender strands of hand rolled noodles intermingle with the broth, still hearty and soul-warming, carrying potatoes, peas & chuffa, a dry cottage cheese. Hints of winter thyme give a tantalizing kick to each spoonful, making each bowl of ba-leh in Balti cuisine a celebration of culinary diversity & local harmony ~ an unforgettable dish.

Taste Notes: Flavourful, Comforting (served hot)

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Oosaa

In the heart of summer's embrace,
Comes a potion of vibrant grace.

Mulberry juice, a ruby tide,
From branches where secrets hide.

Pressed from berries, deep and sweet,
In each sip, nature's hymn repeats.

With every pour, a crimson stream,
A sip of summer, in a dream.
Mulberry juice, a fleeting bliss,
In its essence, nature's kiss.

Taste Notes: Sweet, Fresh

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Moskot

A culinary creation, where nutty, earthy buckwheat batter is transformed into light, fluffy pancakes.

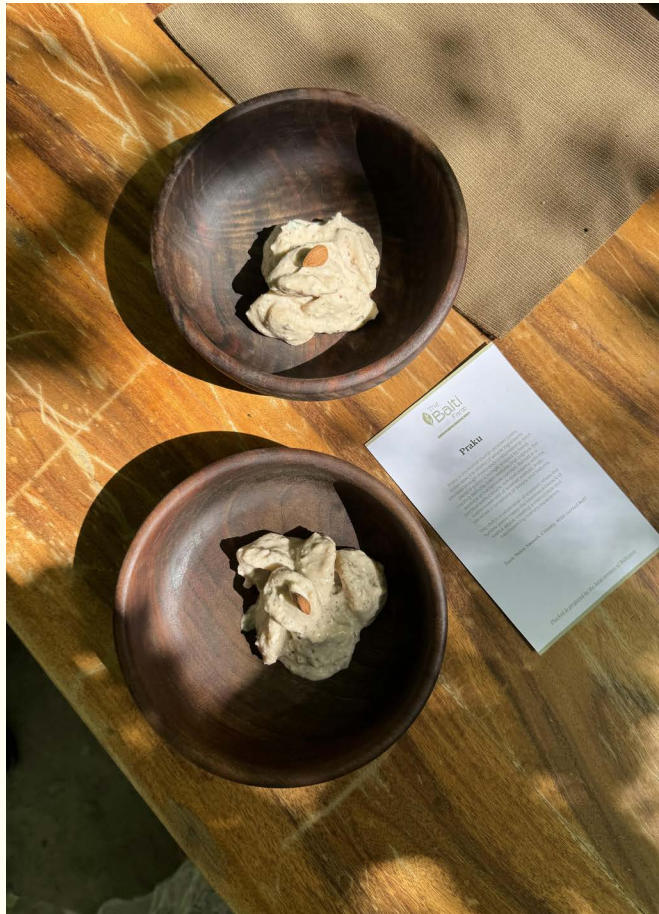
These pancakes are then generously draped in a rich, creamy walnut sauce, blending the robust flavor of toasted walnuts with hints of sweetness and spice from onions & chillies.

This dish transcends the ordinary, elevating a simple meal into an experience of indulgence and nourishment. Buckwheat, with its gluten-free purity, is a rare seed grown in the Himalayas, making the dish a celebration of nature's bounty and the artistry of the kitchen.

An important dish to the locals, served on auspicious occasions.

Taste Notes: Sweet & Spicy under-tone (served cold)

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Praku

Praku, a traditional thumb-pinched pasta, showcases the artistry of simple ingredients elevated through meticulous craftsmanship. Each piece of pasta is lovingly shaped by hand, creating delicate, rustic textures that capture the essence of homemade comfort.

Bathed in a luscious walnut sauce, rich and creamy with the subtle sweetness of toasted walnuts, Praku becomes a symphony of flavors and textures.

This dish is a celebration of tradition, where the humble pasta meets the luxurious embrace of walnut sauce, creating a memorable and heartwarming culinary experience.

Taste Notes: Smooth, Creamy, Mild (served hot)

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Kisirnagrang-Thur

Kisirnagrang-Thur is a traditional Balti dish featuring buckwheat pancakes dipped in herbed curd.

The hearty, nutty flavor of the buckwheat pancakes pairs beautifully with the tangy, aromatic curd, enriched with a blend of local herbs. This combination creates an earthy and zingy culinary experience, celebrating the simplicity and rich traditions of Balti cuisine.

Taste Notes: Sour (served semi-cold)

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Phading

Phading is a sumptuous Balti dessert featuring boiled-roasted apricots, apricot kernels, and fresh basil leaves. The roasted apricots bring out a deep, caramelized sweetness, perfectly complemented by the nutty crunch of the kernels and the aromatic freshness of basil.

This delightful combination creates a harmonious balance of flavors and textures, making Phading a perfect conclusion to a traditional Balti meal, evoking the rich culinary heritage of the region.

Taste Notes: Sweet

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INR 4000 ++ per person

