A Multi-Sensory Experience

Posted on

Experience a culinary legacy shaped by time, terrain, and tradition. Rooted in a rugged region, this cuisine celebrates ingredients and the art of slow cooking. At Peshawri, ITC Ratnadipa, discover a food story steeped in history and flavor.

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Photography ITC Ratnadipa.





Naan Bukhara in the making – hand shaped, tandoor fired, and served hot.

Peshawri at ITC Ratnadipa in Colombo is an outpost of the globally acclaimed Bukhara at ITC Maurya, New Delhi—a culinary icon known for preserving the rustic flavors of the North- West Frontier of India. But Peshawri is far from your typical Indian restaurant where biryani dominates the menu. Instead, it offers a distinct experience that redefines Indian cuisine through the lens of frontier gastronomy.

At Peshawri, each dish is a journey into North-West Frontier of Indian cuisine's lesser-known yet vibrant traditions. It is a grand exposition of India's diverse culinary landscape, showcasing flavors shaped by history, geography, and culture. This cuisine—often referred to as Pashtun or Peshawari—celebrates the art of slow-cooked meats, such as tender kebabs and richly spiced curries, infused with the aromas, colors, and textures that define the region's food heritage.

Breads are central to the experience. These breads are prepared in traditional clay tandoors or underground pits and complement the hearty, flame-kissed dishes they accompany. At Peshawri, this ancient tradition is honored and elevated, offering diners an authentic taste of a cuisine shaped by centuries and shared across borders.

Akin to rediscovering the many little worlds within India's vast gastronomic universe, Peshawri takes diners on a vivid journey through time, tasting food deeply rooted in the traditions of people who shaped their cuisine to suit a nomadic lifestyle. It celebrates a rich culinary heritage, cultivated over generations and across regions, and served authentically and with soul.

The experience at Peshawri is intimate. Guests are encouraged to eat with their hands, embracing the joy of dining as it was meant to be—authentic and unpretentious. The ambiance reflects the rustic elegance of the North-West Frontier of India: heavy wooden furniture, copper tumblers and urns, and lampshades casting a soft glow. During the day, natural light pours in through glass panels, revealing stunning views of the Galle Face Green and the endless ocean beyond, creating a setting that is as evocative as the food itself.



Enjoy a private dining experience where you can savor authentic flavors in a setting of quiet elegance.



The famed Naan Bukhara brings theatre to the table.

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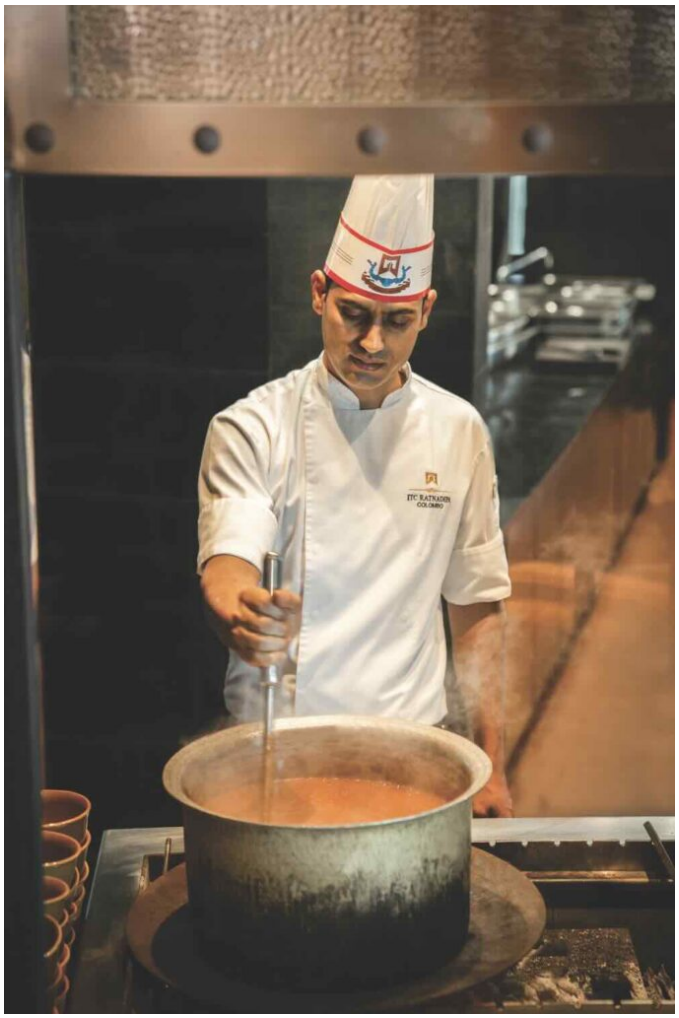
Peshawri adopts a hands-on approach to service that adds to its distinctive charm. Stewards clad in traditional attire do not carry dishes in their hands—they bear them gracefully on their arms, a gesture that underscores the restaurant’s attention to detail and commitment to making every moment extraordinary. Attentive staff are well-versed in the menu and trained to guide patrons through the best pairings, enhancing the culinary journey.

The well-curated menu, though compact, offers a selection of must-try signature dishes, both vegetarian and non vegetarian. Each dish is slow-cooked to perfection, bursting with harmonious flavors. The meats are succulent, smoky, and savory, while the vegetarian offerings are rich, creamy, and deeply satisfying. It’s a menu built around indulgence—timeless classics that celebrate the depth and soul of North-West Frontier of Indian cuisine. First-time diners rarely leave without sampling their signature dishes, which have become culinary marvels.



The rugged elegance of the Frontier is reflected in the earthy textures of the

interior.



Dal Bukhara is slow-cooked for long hours, traditionally simmered overnight on coals.

Dal Bukhara is nothing short of iconic. So much curiosity surrounds its preparation that even first-time diners can’t resist asking the chef about its secrets. It stands as the epitome of North- West Frontier of Indian cuisine and the artistry of slow cooking. Dal Bukhara, a black lentil dish, simmers overnight for hours, gaining its signature creamy texture from this slow cooking process over coals. Enriched with spices, tomato puree, ginger, and garlic, yet notably without onion, it is stirred continuously to achieve its unmistakable velvety consistency.

Another must-try is the Sikandari Raan—a whole leg of spring lamb, marinated in a strong blend of spices and slow-roasted in a traditional tandoor. The result is a melt-in-the-mouth, fall-off-the-bone experience that is as indulgent as satisfying.

No visit to Peshawri is complete without the Naan Bukhara, a showstopper in both size and sensation. Baked in a traditional clay tandoor, this epic naan, which is made of 1.2 kilograms of dough, is so large it could cradle a newborn—yet astonishingly soft, warm, and perfumed with a smoky aroma. Its arrival is theatrical: served with burning charcoal on top, adding a touch of drama to the table. This monumental naan harks back to the communal traditions of the frontier people—bread made to be shared, echoing the spirit of gathering and togetherness. It easily feeds a family.

Seafood lovers will also find plenty to savor, with dishes like Tandoori Jhinga—jumbo prawns marinated and roasted to perfection—and Tandoori Lobster, both rich and aromatic, offering a luxurious taste of the sea. All the intensely flavorful dishes are prepared in an open kitchen, allowing diners to witness the cooking process, adding a layer of immersion to the overall dining experience.

Peshawri offers two thoughtfully curated set menus—vegetarian and non vegetarian—available for both lunch and dinner. Each menu is designed to showcase the restaurant’s most iconic dishes, including the legendary Dal Bukhara and the tender Sikandari Raan. Generous and indulgent, the menus feature six to seven carefully selected courses, from fragrant kebabs and succulent meats to crisp salads, all accompanied by an assortment of traditional breads. To end on a sweet note, diners can choose between the refreshing Kulfi or the indulgent richness of Gulab Jamun—perfect finales to a regal feast.



A curated experience in Peshawri’s set-menus.



During the day, natural light pours in, accompanied by stunning views of the Indian Ocean.



The showstopper – Sikandari Raan, features a succulent whole leg of spring lamb.

Consistency has been key to the enduring success of Peshawri. The most essential and distinctive ingredients that define North-West Frontier of Indian cuisine, along with specially curated in-house spice blends, are sourced exclusively from a single trusted vendor in India. Only the easily replicable ingredients are procured locally in Sri Lanka. This meticulous sourcing ensures the brand's signature flavors remain authentic, preserving its exclusive appeal over the years.

With attention to detail, Peshawri at ITC Ratnadipa offers a laid-back yet refined dining experience. It evokes an old-world charm that perfectly complements the cuisine—slow-cooked, robust, and rooted in timeless traditions.

Peshawri
ITC Ratnadipa, Colombo

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itchotels.com/in/en/itcratnadipa-colombo
Opening hours: 12pm–3pm, 6.30pm–11pm



The soul of Peshawri – the Dal Bukhara, rich and velvety.



Peshawri’s vegetarian set menus are a feast of flavors.