

Insatiably Italian

We were almost reluctant to head down to *another* Italian restaurant in a city that's already spattered with so many. But, when we heard that it was an offering from the people who gave us Mangii Ferra and Café Mangii, we couldn't help salivating over the thought of food that is anything but run-off-the-mill. There aren't any surprises on their menu, but the décor, in shades of wood and mango similar to its predecessors, is worth a mention. From the candle-lined wall to the oversized, intricately framed mirror and the cushion-lined bar, you slip into comfort the instant you slide into their roomy chairs.

We were seated across the two sided bar, where we could see a younger crowd getting ready to start their night with cocktails and picks from their too-good-to-be-true appetisers. Our meal started with the Guava Blossom Iced Tea (₹200) and a Bubbly Sangria (₹650). The iced tea was better than expected, with the real guava adding a delicious twist to the not-too-sweet tea. We weren't fans of the sangria, so we suggest giving it a skip.

We then stuck our forks in a delicately flavoured Crab, Shrimp & Avocado Salad (₹385), drizzled with a fresh lemon mustard dressing that I couldn't get enough of. Next up was a sinful Zinfandel Rose Wine Fondue (₹575), which came with delicious pesto croutons, olives, cheese and basil. The Cajun Chicken (₹385) was served with very good guacamole and the Crostinis on homemade French rolls with halloumi, chopped jalapenos & olives (₹325) was delicious. But, what took the cake was the Cured Norwegian Salmon (₹475) on crispy

The city may boast of more Italian restaurants than you can keep count of, but **Rhea Dhanbhora** tells you why **Le Mangii** in Juhu is one of the few that stands out

Jaina Kumar | HRM



Where Navratan Apartments, AB Nair Road, Near Juhu Post Office, Juhu
Meal for two ₹2,000 (without alcohol)
Alcohol served Yes
Contact 66756100

crostinis, smeared with cream cheese and accompanied by a spattering of capers. While my dining companion didn't like the strong flavour, it was the best dish of the night for me.

Our main course included a delicious Rustic Lasagne (₹465), which was a baked vegetable dish with creamy cheese holding the thin sheets of lasagna together. The Stuffed Chicken Breast (₹565) looked like it would be a bit of a challenge, but the chicken was so tender and the garlic mash so delicious, I couldn't help but dig in, even though I was stuffed after the appetisers. It's worthy to mention that the chicken at Le Mangii is unlike any other. Whatever preparation you choose, the pieces are so tender that they melt in your mouth and you won't find a stray, stringy piece in any of the dishes.

We helped ourselves to their Lemon Cheese Pie (₹245) for dessert, which was slightly heavy on gelatin, but the buttery base completely made up for it. Service at Le Mangii is as warm as their décor and helpful, but they lack a bit of co-ordination that would make it excellent. The restaurant is a great place to kickstart your weekend sitting by the bar and an even better place for a scrumptious after-work meal. Prices will set you back by a little, but they're not exorbitant and definitely worth it for the ambiance, food and service. Do try their chicken delicacies when you visit.



>> Le Mangii (right) is warm and friendly and the Norwegian Salmon (top right) and The Stuffed Chicken (middle) are must-have dishes

A BAGEL TO GO, PLEASE!

Gargi Bansod tells you why visiting **Bagelwala** in Bandra, is a must!



Where Crowne Palace, Near the Tarun Tahiliani store, Off Turner Road, Bandra (W)
Meal for two ₹600
Contact 33789960

Bagelwala is just what the ever bustling suburb of Bandra needs — a quaint eatery in a quiet lane. Ah, the silence and old classics playing in the background, accompanied by beautiful bagels. We're in love!

Finding Bagelwala might be difficult, but once you're there, we doubt you'll want to leave. Though it's tiny, they have artistically fit in tables, shelves and an upper seating area. Quirky paintings adorn one wall while the other holds a small shelf with books along with baskets of condiments and one thing that we were glad that someone finally took into consideration — hand sanitisers, which are exactly what you need before you dig into their wholesome bagels.

You can choose from a variety of bagels such as plain, garlic, sesame, multigrain or herb, along with your choice of stuffing and salad. They also have breakfast options that are served all day. We decided to order the

highly recommended Fresh Watermelon juice, but our server was kind enough to tell us that the watermelons weren't good and he'd oblige us with something else to quench our thirst. So, we settled for a glass of their Lemon Iced Tea (₹120) and Cappuccino (₹80). Both of which we will gladly vouch for.

Their menu is listed on a wall they use as a blackboard. We ordered the Herb Chicken Bagel (₹180) and the Mushroom Melt (₹120) and settled into our seats, browsing through the newspapers laid out on the tables. The food arrived quickly, in a small basket with a base of butter paper and a side of stir fried potatoes tossed in herbs. The bagels were a delight to bite into with crunchy tops and wholesome filling and both were perfectly made, well seasoned and filling as well.

If you love to sit by yourself and read a book or work on your laptop, Bagelwala will become one of your regular hangouts.

>> Quaint eatery Bagelwala (bottom right) serves bagels in cute baskets (left)

CORRECTION In the Otto Infinito food review (September 14) we mentioned that Ka Hospitality has brought down Ellipsis, this is incorrect. KA Hospitality has brought down Hakkasan & Yauatcha. Otto Infinito is their 3rd restaurant and is their 1st home grown brand. Ellipsis is a restaurant by IB Hospitality and it is their first venture. We apologise for the mix up.