



>> The choice at Mirzagalib is varied and value for money

In tune

Mirzagalib is an Indian restaurant with a difference. Rhea Dhanbhoora gives you the lowdown on Khar's latest entrant



Empty restaurants usually mean one of two things. Either the food is not upto the mark or the restaurant is so new that no one has really had the chance to sample the fare yet. Mirzagalib, Unicontinental Hotel's latest offering, is the second of the lot. Barely two weeks old, the place is still in its growing stage, but the only way you will know that is if they tell you or by the lack of customers dining there.

The spacious restaurant is very well decorated. There are hints of Indian décor, not so much that they go overboard but enough to notice. The tables are adorned with green table runners embroidered in gold, complementing the waiters' kurtas of a similar colour. The plates and cutlery also have hints of Indian work but will be noticed only if you're looking. Ghazals are performed live by a solo singer and you can even request favourites. The music is an important part of the experience at Mirzagalib.

The menu could be a little more varied, at first glance. But once you get started on the meal, there's very little you will find missing. They delight in explaining the dishes to you and the waiters will help you decide what to pick. The Angoori Sharab (₹400) that we started off with was a heady mix of wine, triple sec,

pomegranate and cut fruits (mostly apple) which went down very well although the other cocktails definitely seem worth a try as well.

Satisfied with the service and the ambiance, we were hoping the food didn't disappoint. And it didn't. Dishes were well prepared and served without delay. Starters tend to get dry, but the Saunfia Paneer Tikka and the Paneer Chilgonja we tried were soft and well marinated. However, what stood out for us was the Mutton Gilafi Seekh (₹265) a combination of minced lamb, flavoured with ginger, garlic, green chillies, coated with onions and chillies and grilled. It was tender, well flavoured and went very well with the garlic chutney.

The mains were a surprise. While we were not keen at first on the Phaldari Kofta (₹235), which were little spinach dumplings stuffed with fig, the flavour of fig was not overpowering and tasted surprisingly pleasant. The Haldi Gatti Murg (₹265) was good but nothing to rave about. The Narial Ka Gosht (₹275) however, was rich, creamy and perfectly cooked. The Murg Nizami Biryani (₹275) was the star of the mains with its moist (but not sticky) long grained rice and the mix of flavours all hinting at but not overpowering one another.

Desert was Samarpan (₹155) a coconut custard that was good but nothing to rave about after the meal we had just eaten. The restaurant looks like it's in its starter phase, but when it comes to food, it delivers without a doubt.

Where Unicontinental Hotel, Ground Floor, 10 A, Rajkutir, 3rd Road, Next to Khar station, Khar (W) **Meal for two** Approximately ₹1000 **Alcohol served** Yes — the unique cocktails are a must try **Contact** 26481652 / 8080866661

Quite hot

Henna Achhpal gives you a heads up on the newly opened Chilli Flakes in Dadar

Located in Dadar Parsi Colony, this recently opened eatery is primarily a takeaway joint, offering Italian and a bit of Mexican cuisine.

You will probably be greeted by the owner Areez Patel who will help you pick the best out of the vast menu. My order of Pasta Salad (₹150), Paneer Jalapeno Focaccia Sandwich (₹190) and Santa Fe Vegetable Pizza (₹160 for 8") took about 20 minutes to arrive. As I waited, I sipped on a Strawberry Smoothie (₹60) which didn't taste of fresh strawberries and was a little too sweet for my liking.

You would expect a takeaway joint not to focus much on their food's presentation, however all dishes from Chilli Flakes are well presented, even in their take away packaging. Eagerly waiting to get home and try the food, I was only worried about the food spoiling. To my delight after a minute's heating in the microwave, the focaccia sandwich and pizza were ready to eat.

A good option for the health conscious, the Pasta Salad is a nice mix of veggies but a bit bland. The pizza was thin crusted and crisp but I wouldn't recommend it. However, the focaccia sandwich absolutely won my heart and is a must try! A little messy to eat, the sandwich is a generous mix of paneer, mayo, jalapenos and lettuce — all of which were



wrapped into a roti like bread. If you must — I recommend you stick to their speciality — the focaccias which are definitely promising. If you're a non-vegetarian, you could try their Chicken Jalapeno Focaccia (₹210).

Chilli Flakes is not a sit down dining option — the only room available is enough for you to sit as you wait for your order. Primarily a take away joint, Chilli Flakes delivers in and around Dadar and to surrounding areas such as Parel, Matunga and Sion.

Where 622, Palia Mansion, Lady Jehangir Road, Dadar Parsi Colony, Dadar **Meal for two** Approximately ₹500 **Contact** 9987299401, 9987299402



« CHEF'S SPECIAL: THE HOT TODDY

For a quick warm up when coming in from the cold rains, this is the number one choice and most of the ingredients are already in the kitchen or wet bar.

Ingredients

- 1 oz brandy, whiskey or rum
- 1 tbsp honey
- 1/4 lemon
- 1 cup hot water
- 1 tea bag

Preparation

- Coat the bottom of a

mug with honey.

- Add the liquor and the juice of the lemon quarter.
- On the side, heat water in a tea kettle and add the tea bag to make hot tea.
- Pour the steaming tea into the glass and stir.
- Enjoy while watching the rains.