



Jaina Kumar | HRM

>> South Side Café serves delicious and authentic South Indian food. We highly recommend their Mehdu Vadas, Rassam and Set Dosa

South Side Café, the newly opened eatery in Bandra may not have much but what's on the menu is impressive says Dev Goswami

South Side Café, like most food joints in Bandra, is small and cosy. Brightly lit, with an ambiance that is almost expected, there is nothing much that stands out about South Side Café in terms of its décor. However, their logo is worth a mention as it incorporates the South Indian tikka, making it the first thing that catches your eye.

South Side Café, sadly serves none of the sea food dishes of South India. You will instead find popular Udipi preparations such

Where South Side Café, Next to Khane Khas, 16th Road, Bandra
Meal for two ₹350 **Alcohol served** No
Contact 65252503

as dosas, idlis and mehdu vadas. They also have uthapas and a variety of South Indian rice preparations such as rice & curd and rice & sambhar. The menu doesn't have anything that you haven't heard about before, or for that matter, anything that you haven't tasted before. But, they promised us authentic South Indian flavours, thanks to the chef who is from Bengaluru.

We ordered a plate of Mysore Masala Dosa (₹85), Set Dosa (₹80) and a plate of Mehdu Vada (₹50). For a menu which looks so familiar, the taste is quite unique. Just one bite of the Mysore Masala Dosa was enough to know that it was different from what we are normally used to. While the filling of potato and onions is normal, the dosa itself is quite different. It is thicker than normal dosas and if you eat it without the masala, you will get a slight taste of spices from the dosa itself. The dosa was served with a sweet sambhar and a tangy and spicy coconut chutney, which we liked.

Next up was the Set Dosa. That was the only dish on the menu which I had never heard of before and I was informed that it was a Bangalorean specialty — it



Southern delight

is called so as the plate is supposed to consist of a set of three dosas. The dosas themselves are different from the normal ones. They are thicker — almost as thick as an uthapa and have no filling. However, the batter is spiced by a number of South Indian spices and that gives it a unique taste. These dosas are a must-try.

The Mehdu Vadas were quite a delight and I appreciated the fact that they weren't dripping in oil. However, what really won me over

was that they tasted absolutely fresh. At ₹50 for a plate of two, you might think that they're overpriced, but the dish is value for money. We ended our meal with the South Indian Filter Coffee (₹50), which I recommend you try with at least one spoon of sugar.

South Side Café has good and affordable food. It might not be perfect for a dinner place but it's perfect for a quick bite after work or a lazy Sunday evening snack.

Mama Mia!

If warm ambiance and a tasty Italian meal is what you're after, head down to **Mia Cucina** in Powai, says **Rhea Dhanbhoora**



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>> The Scallopine Di Maiale Alla Romana (₹485). (Below) Mia Cucina's Powai outlet has decor that's unique to this branch



Mia Cucina in Bandra has never failed to bring a smile to my face with their warm, welcoming service and delicious food. But, the outlet at Andheri being a bit of a disappointment, I trudged down to Powai with forced scepticism.

The outlet in Powai is massive, with an impressive bar placed in the centre and a look and feel that is vintage. Brick walls, sprigs of green lining a side window, bar stools, warm lighting and a wall filled with antique radios, photo frames, archaic clocks — the restaurant is perfect for a quiet dinner or a romantic date.

As expected from Mia Cucina, the service was well informed and willing to take over. So, I decided to trust our waiter's advice and ordered the Bombil Fritto (₹175) and Bruschetta Caponata (₹175), both dishes I would never have ordered myself. Don't underestimate their ability to serve up a surprise with the humble Bombay Duck, as the little pieces were deliciously coated, accompanied by a light salsa that didn't overpower the flavour of the fish. The bruschetta was another surprise, loaded with Sicilian eggplant relish and mozzarella that melted in my mouth.

We also ordered Scallopine Di Maiale Alla Romana (₹485), a dish of pan fried pork with mozzarella, prosciutto and roasted peppers. The thin slivers of pork look undersized but don't let that fool you, they're succulent and filling. My vegetarian dining companion opted for the Lasagne Tricolore (₹475), which was baked pasta with spinach, artichokes and cherry tomatoes. It was very well made, but could have done with a few more artichokes.

Don't skip out on desserts when you're at Mia Cucina. From the aptly named Decadence Cake (₹150) to the Apple Tart (₹200) their desserts don't disappoint. The only thing missing was a cocktail menu — but with all the wines available, we're sure you won't notice. They are also starting a sandwich and smoothie menu and have a selection of teas. Go ahead, become a regular. You won't regret it.

Where Mia Cucina, Transocean Hose, Lake Boulevard Road, Hiranandani, Powai **Meal for two** ₹1,000 (without alcohol)
Alcohol served Yes **Contact** 67094000/01