

Eat around the city

From tucking into nalli nihari to letting salmon sous vide melt in your mouth — enjoy a variety of cuisines that the city has to offer this week

Savour exquisite seafood

The folks at this dinner lab that curates lavish eight-course meals at a community table on Saturday nights are not offering plain ol' fish fry at this lip-smacking meal. Instead, they will be showcasing the subtle, more nuanced flavours of seafood by crafting a menu that comprises salmon sous vide (which they promise to be so tender and moist that it melts like butter in the mouth), Peruvian tuna ceviche (made with raw fish cured in citrusy juices), grilled lemongrass-crust barramundi (a variety of sea bass) and sweet, pine-smoked lobster meat. A must-attend for seafood lovers.

WHEN: The Lovefools, Bandra
WHEN: Mar 18, 8 pm
PRICE: Rs 3,500
LOG: www.thelovefools.com



WWW.FACEBOOK.COM/THELOVEFOOLS

See what the back alleys of SoBo have to offer

Traverse through the back alleys of South Bombay to find the juiciest and succulent kebabs this Sunday. Organised by Seek Sherpa, the Kebab Mein Haddi trail will be conducted by Sherpas Vishal. So what kind of kebabs are we talking of here? Well, there are galouti kebabs (buff or mutton) and dahi kebabs, apart from the main course of mutton, chicken and paneer kebabs. If you want to kick back a few beers at local bars after the trail, the Sherpa duo are down with that as well. The price of the trail includes a guided tour, a bottle of water and the first set of galouti or seekh kebabs on the trail.

Relish a six-course meal

International Women's Day might be behind us, but you still have the opportunity to sample this BKC restaurant's special Women's Day menu, crafted by chefs Kirti Bhoutika and Ashima Arora from *MasterChef India*. The menu is largely pan-Asian, with a few interesting twists thrown into the mix such as chana gosht (made with lamb chops and chickpeas) and butter bean and quinoa khichdi. The Asian-influenced dishes include Laphet Thoke (a Burmese green tea salad), Malaysian chilli and yellow bean tofu and shrimp Lumpia (Indonesian rice paper rolls, served with sweet sesame soy). End the meal on a sweet note with orange-scented baked yoghurt.

WHERE: NRI, Bandra Kurla Complex **WHEN:** Till Mar 16 **CALL:** 30005040

Go for this meat fest

This one is strictly for carnivores who love their juicy meats. Organised by AuthenticCook, book a table at home chef Farida's pop-up, where she presents a heavy-yet-scrumptious Bohri thaal. The menu reads like this: mutton kebabs with smoked kheema pav and naan, Afghani raan in white sauce (made with a leg of lamb marinated overnight, which is then slow-cooked in white sauce) and mutton nalli nihari served with naan and jeera rice — all served with a side of boondi raita, garlic sauce and an assortment of chutneys and pickles. Get your sugar high by trying the malai khajla (a Bohri-style puff filled with cream), which is served with rabdi.



WHERE: Byculla East **WHEN:** Mar 19, 1 pm
PRICE: Rs 1,350 **LOG:** www.authenticcook.com



Revel in the flavours of Latin America

Go beyond store-bought tortilla chips and cans of salsa. Master Latin American cuisine at this exciting workshop conducted by Chef Divesh at Magazine Street Kitchen. Here, you will learn how to make hand-made tortilla chips with three different kinds of dips, roasted pumpkin tacos with cilantro crema, grilled shrimp tacos with chipotle mayo, quesadillas served with pico de gallo (fresh salsa) and pickled cabbage, chicken thighs braised in red mole (a kind of Mexican sauce), roasted Padrón peppers, churros with ancho chili-chocolate sauce and coffee flan.

WHERE: Magazine Street Kitchen, Byculla **WHEN:** Mar 19, 11 am to 4 pm
ENTRY: Rs 4,000 **LOG:** www.insider.in



Quench your thirst

Gin is often referred to as the devil's drink. Well, if that's the case, then this workshop is all about the devil in the details. The masterclass focuses on the deconstruction of artisan gins, under the guidance of Keshav Prakash, the founder/curator of The Vault, which deals with many artisanal spirits. Not only will Prakash impart fun tidbits on the history of gin, he will also teach you how to be a botanist and mixologist to reveal the many shades of the potent liquor.

WHERE: The Table, Colaba **WHEN:** Mar 18, 5 pm **ENTRY:** Rs 2,200 **LOG:** www.insider.in



WHERE: Outside Maratha Mandir Cinema, Mumbai Central (meeting point)
WHEN: Mar 19, 6 pm
ENTRY: Rs 770
LOG: www.bookmyshow.com