

STREET DELICACIES

Celebrating Mumbai's favourite street food, **Barbeque Nation** recently organised a festival called Magic of Mohammad Ali Road. **Yamini Walia** visited their Worli outlet to try it out

I never miss the opportunity to head to Mohammad Ali Road, especially during the month of *Ramadan*. From Baida Roti to Nalli Nihari, everything there tantalises my taste buds. So, when I heard about the Magic of Mohammad Ali Road festival at Barbeque Nation, I was excited to try it out.

Truth be told — it's difficult to eat at Mohammad Ali Road, especially from the street stalls. There is no place to sit, the weather is terrible, it's over crowded and the lanes are a hassle to navigate through. But, if the delicacies are served at a restaurant as comfortable as Barbeque Nation, there's little scope for disappointment.

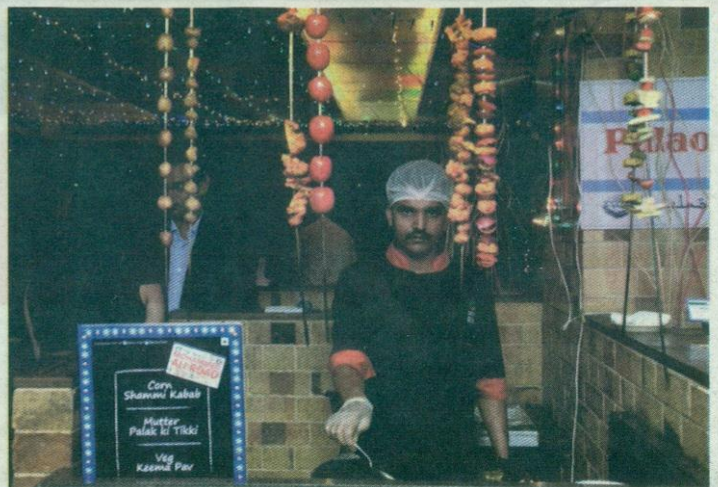
As soon as we entered, we noticed that the outlet reflected the true spirit of Mohammad Ali road in everything from the live counters to the way the waiters were dressed. We were impressed at first glance, and the menu looked quite extensive too, with both vegetarian and non-vegetarian options on offer.

While I decided to try the Paaya Shorba, my dining companion picked the Tamatar Shorba. The Paaya Shorba lived up to my expectations — hot, flavourful, with the right amount of meat. However, the Tamatar Shorba proved to be too oily for my dining companion. Everyone over-indulges in the starters at Barbeque Nation. And, this is exactly what we did. The names of all the starters were given a traditional touch to maintain the festive spirit.

For our vegetarian options, we tried

Sabziyon ka Mela, Paneer Dil ka Tukda, Corn Shammi Kabab, Cajun Spiced Potato and Mutter Palak ki Tikki. While the Cajun Spiced Potato has always been my favourite, I enjoyed the Mutter Palak Ki Tikki equally. However, the other starters were just average.

The true flavour of Mohammad Ali Road lies in the non-vegetarian range of dishes. From Tandoori Tangdi, Taltali Fish, Chutney Wala Jhinga, Mutton Seekh Kebab to Bhatti ka Bater, we made sure that we tried everything. The Bhatti Ka Bater proved to be our favourite for the night — the meat was cooked perfectly and the spice was well-balanced. But, all the other starters weren't



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as impressive. The prawns were similar to the prawn starter that they already serve and the Mutton Seekh Kebab lacked the characteristic meaty flavour. The Tandoori Tangdi disappointed us, since most of it was undercooked. We also tried their Baida Roti, which was unfortunately, nothing close to

the Baida Roti that you get at Mohammad Ali Road.

Even though we were full to the brim, we gave their main course a try. We picked the Mutton Khichda, Nalli Nihari and Dal Makhani. I absolutely loved the Mutton Khichda, so much so that I regretted stuffing myself with their starters. The Nalli Nihari and Dal Makhani were run-off-the-mill. For dessert, we tried the Black Currant Phirnee, which was quite decent.

Overall, I didn't really enjoy my experience, because they failed to deliver what they promised. While, the festival can be missed, the prices are alright, but aren't worthy of the meal. The vegetarian buffet was priced at ₹923 and the non-vegetarian buffet was priced at ₹1,052, exclusive of taxes.



Where 4th Floor, Atria Mall, Dr. Annie Besant Road, Worli
 Meal for two ₹1,600
 Alcohol served Yes
 Contact 60600000