

# Zomato Review – Sanjay Punjabi

Website: Zomato

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The Precis (Quick Review)

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#MangoMania #LiveGrill #Exotic #MassiveBuffet #Multicuisine #MuttonKeema #Prawns #Kulfi #Indiandesserts #Exalted

The Prelude:

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Barbeque Nation is the pioneer in introducing the international concept of a personal live grill in India. The first restaurant opened in Mumbai in as late as January 2006, and now the brand has sixty-six outlets in India as of today, including twenty two in Mumbai itself. Applause.

Not only is the pace commendable, what is more heartening is that the brand constantly keeps reinventing itself. Right from heralding various food festivals to introducing a Kulfi Nation to introducing a TakaTak counter, the zeal is impressive. I must have visited the brand at least two dozen times, and in different parts of the country, but the fatigue is yet to set in.

The Principals:

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We were greeted there by our old friends - Feroz, the Business Development Manager and Khokan Mondal, the Restaurant Manager of the place. Between the two of them, the place is managed like a tight ship, and they are seen running around, juggling between behind the scenes and the action locale. And also Zishan, the recently elevated Marketing Manager for the region, who manages the sales and Marketing and Promotional activities for as many as 22 outlets of the city.



The Platter:

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So we are celebrating the Mango Mania now. Not exactly a festival, more of a theme. Low on hype, low on garish ambiance but high on content. So most items were designed tangential to mango.

**TAKATAK SECTION (5 / 5):** As the name suggests, a Takatak large tawa with a few meaty delights on display. There was chicken keema, mutton keema, egg bhurji, chicken liver, mutton liver and mutton kaleji. You can opt for any or a combination of these, and you can have them tawa fried right in front of you. There is a ready gravy also available, in case you wish.

But the story does not end here. You can have this either with a tawa grilled pao, or you can have them rolled into a shallow fried paratha, Brilliant.

My personal recommendation would be to go in for a combination of chicken keema, mutton keema and egg bhurji, and a lot of gravy. And butter slathered hot paos. Cocking a snook at a lifetime of clogged arteries.

**CHAAT COUNTER (4 / 5):** Normally at Barbeque restaurants, the chaat counter is presumed as a misplaced one, or one placed merely to create noise. But I would suggest do try it out here. Especially the pani puris. They have as many as three kahaani-mein-twist kind of nectars available to give an oomph to the pedestrian affair. You have the normal imli water for convention, but then you have an aam nectar and a grapes nectar as well. The server offers you one of each by rotation, and the play on the palate is super.

**THE LIVE GRILL (4.5 / 5):**

Singaporean Chicken (Nice, juicy cubes of grilled chicken brushed with a tangy sauce)

Piri Piri Drumstick (Again, juicy and spicy chicken drumsticks)

Mutton Mango Seekh Kebab (Best of the best of the best. True blue mutton kebabs, served with a sweet sour mango dip)

Thai fish with Mango. (Basa, not so appealing).

Chilli Garlic Prawns (Super duper. Medium sized gobs of prawns, char grilled and yummily garlicky).

Barbeque Sweet Chilli Kairi (I downed as much as a large whole kairi)



Crispy Corn (Deep fried. Crunchy. Doable)

Cajun Spiced Potato (Always a winner here)

Potato Spinach Tikki (This was a special preparation for us, this was not there on their regular menu for the day).

Mango with honey sesame (Alphonso cubes, sprinkled with sesame seeds and a dash of honey. Give me alphonso in any form any time).

Dhanyare Kache Aam Grilled Veg (Pass)

Raw Mango stuffed Mushroom (Missed this, I wish I had tasted this).

Mango Mint Paneer (Pass)

Mango Mustard Potato (Pass)

Corn Spinach Steak (Pass)

Aamchuri Pineapple (Missed this again. Would have loved to taste this).

THE MAIN COURSE (4.5 / 5):

Paneer Palak Tikka Masala

Baked Mushroom and Green Peas

Mango Kofta Curry

Peas Mango Pulao

Methi Papad Ki Sabzi

Mango Dal

Da-E-Dum



Plain Rice

Spring Onion Noodles

Veg in Hot Garlic Sauce

Chicken Dum Biryani

Murgh-E-Agan

Mangshor Jhol

Grilled Fish with Lemon Butter Sauce

Kothmiri Anda Curry

THE DESSERTS (4 / 5):

Amrakhand

Fresh Mango Pastry

Mango Pie

Mango Cheese Cake

Gulab Jamun

Coconut Rice with Mango

Vanilla / Mango Ice Cream

Cut Fruits

Aam Ras Shots

Jalebis



Angoori Gulab Jamun

Three Nut Brownie

And a Kulfi station – Malai, Raw Mango, Kesar Pista, Paan, Oreo and Mango Mint - All with customised syrups and toppings.

The Postlude:

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What a treat! The newer dimension already seems to be weaving its magic – I counted not less than three birthday celebrations during our two-hour visit. The Takatak is an excellent idea, and people did queue up for it. The service is exemplary, and there was nary a moment when you were left unattended. The prices are drool worthy too. In short, all the elements to make it a long-lasting memorable experience. I reckon at least two dozen more visits to the brand are in order.

The Parameters:

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The Food Quotient: Food Quality: 4.5 / 5, Food Choices: 5 / 5, Food Portions: ---, Food Presentation: 4 / 5

The Other Determinants: Theme 4 / 5, Location: 4.5 / 5, Cleanliness: 4 / 5, Warmth: 5 / 5

The Hygiene Factors: Ambiance: 3.5 / 5, Space Quotient: 4 / 5, Delivery Time: ---

The Conclusives: Pricing: 4.5 / 5, Overall Experience: 4.5 / 5, Will I visit Again: 5 / 5.

The Ps:

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Bouquets/brickbats can be addressed to [sanjaynpunjabi@gmail.com](mailto:sanjaynpunjabi@gmail.com) or mentioned in the Comments section below.

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