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### Authentic Indian at Bukhara



OPTIONS



BY: RUTH COOPER

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Tucked away up Church Street, just behind Green Market Square and above a Clicks one finds the authentically Indian restaurant Bukhara. Don't be deceived by its unassuming exterior, a flight of stairs lead you to a sumptuous and cavernous restaurant with open kitchen on display behind glass walls and a wraparound balcony.

I was invited to dine there last Friday night and was pleasantly surprised by this 15-year-old hidden gem. After a peruse of the menu we settled on a curry each with a portion of steamed rice and garlic naan, however this planned dining experience didn't take place as the manager recommended sharing the tapas special, which includes nine different dishes at R495 for two people to share. As I really like to try everything and anything if possible (when it comes to food) this suited me just fine.



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*arguably the finest indian cuisine on planet earth*

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Luckily, a light lunch had been consumed that day as the tapas special is quite a marathon foodie event. Make sure you come hungrily prepared if taking on this substantial task.

## Flavour City

To start off with we were given Broccoli Tikki Chat and Keema Dosa. The Broccoli Tikki Chat was one of my favourite dishes, kinda like a little broccoli fritter or veggie patty it was packed full of flavour and was excellently complemented by the Cucumber Raita. The Keema Dosa was a crispy roti-type wrap filled with mince and accompanied by Sambar, a fragrant lentil and veg stew. The mince was a little dry, but when eaten with the sambar and raita accompaniments it was perfect.



Before we had managed to get halfway through the first round more and more dishes were brought to our table; Chicken Achari Kabab and Chicken Seekh Kabab and a portion of garlic naan. The Achari Kabab is little bite-sized succulent portions of lemony and spicy chicken while the Seekh Kabab is a sort of chicken sausage.

Thankfully we had a little bit of a breather between rounds two and three, as even though the portions are fairly small they are incredibly rich and filling.

The last course included Murg Chettinad, Lamb Madras and a portion of Jeera Pulao (steamed cumin rice). The Lamb Madras is a hot and tangy lamb curry, it was a tad too salty for me, but my partner loved it. I preferred the Murg Chettinad a tomatoey chicken curry. We didn't manage to finish it so I doggy bagged it and it was even more delicious for lunch the next day.

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Not surprisingly, after nine plates of rich-and-fragrant food there was no way to fit in any desserts. So I will just have to return to Bukhara to experience their sweets.

If craving an authentic Indian night in an elegant and romantic setting, Bukhara will not let you down.

*33 Church Street  
Cape Town, 7001  
Tel: +27 21 424 0000*

*For more info or to make a reservation go to [bukhara.com](http://bukhara.com)*

Posted on 10 Nov 2015 09:53

## Tap(as) into the Haiku taste



BY: RUTH COOPER

I have a love/hate relationship with tapas. When done right they offer so many different bites of deliciousness and are perfect for sharing with those you love; however, often and usually when ordering tapas with a fair-sized group of people, I'm left hungry as I don't want to come off as a greedy snack whore (which I am, but, you know - appearances) and there is always that awkward moment when you're not too sure who gets the last favoured morsel.

Luckily, a recent dining experience at Cape Town's Haiku Asian Tapas (part of the [Bukhara Group](#). Read review of [Bukhara](#) and [Del Mar](#)) has restored my faith in the joy of tapas. Specialising in Asian fusion tapas, Haiku offers exciting and surprising bites of food as well as more traditional Asian fare.



To experience as many different tastes as we possibly could, my partner and I opted to share both the Sushi & Robata Tasting Menu and the Haiku Tasting Menu, both at R495 per person and including four and five courses, respectively.

### Scallop-licious

We started with scallop yuzu sashimi, tuna tacos and dragon rolls, which features as the first course on both tasting menus. Wow, those scallops! Perfectly flavoured with the citrusy yuzu, this was the first morsel I popped into my mouth and heralded the start of an amazing flavour rollercoaster. The tuna tacos, an Asia-meets-Mexico fusion, served with guacamole and cream cheese were wonderfully crisp and tangy.



The next course that features on the Haiku Tasting Menu included dim sum, a selection of spicy prawn har gau (Chinese dumplings), basil fish har gau, and spinach har gau, as well as lamb pot sticker, beef cha siu sou, and chicken sheng jian bao. All were plump and delectable, my favourites were the creamy spinach and lamb pot sticker. So lip smacking!

Up next were ginger beef, salmon robata, and Korean chili chicken. The highlight on this plate was the salmon - still pink and so silkily sumptuous, perfectly complemented by a tangy apple puree.



To follow was a choice of main courses and both my partner and I went beefy. Beautifully buttery wagu beef served with a peanut slaw and wasabi mayo for me, and the dramatic sizzling beef served with steamed rice for my partner.

## Fondant fondness

This all sounds like quite a substantial amount of food; however, each course is really quite light and delicate so, luckily enough, space remained for the last course, which featured a perfectly gooey chocolate fondant and the freshest and creamiest litchi ice cream.

Haiku is a wonderfully romantic and intimate dining option. With its sultry lighting and delectable and exciting plates to share, it will give you many warm and fuzzies, and it definitely made me fall more in love with tapas.

For more info or to make a booking go to [bukhara.com/?page\\_id=821](http://bukhara.com/?page_id=821) and [www.facebook.com/HaikuAsianTapas](http://www.facebook.com/HaikuAsianTapas)