INSIDE GUIDE

2. BUKHARA

With its the burnt-orange walls, green marble floors, exotic lighting and custom-made teak furniture from Rajasthan, Bukhara is a slice of India in the centre of the city. Since it opened 20 years ago, this award-winning restaurant has been serving up top-end North Indian cuisine to discerning diners. The menu offers a mouthwatering range of chicken, lamb, seafood and vegetarian options, prepared in a variety of different ways, from *tandoor* and *singri* (which use open flames and coals) to *dum* (which involves slow-cooking in sealed pots to create fragrant and flavoursome curries). The chefs source all their spices from India, which are then ground locally to ensure premium quality and freshness. Watch them in action through the glass walls of the open kitchen.

Opening times Monday – Sunday, 12pm – 3pm
Monday – Saturday, 6pm – 11pm
Sunday, 6pm – 10pm
Contact 021 424 0000, capetown@bukhara.com
Where to find it Bukhara

INSIDE GUIDE

12. BUKHARA

This is the sort of place where you'd expect to see rajah-riding war elephants sauntering up and down the aisles (although they'd probably have difficulty fitting their mounts through the entrance). The restaurant offers top-class Indian cuisine with a smattering of other Asian influences. Glass walls surrounding the kitchen allow guests to watch the chefs at work, while marble floors, high ceilings and opulent décor capture the majesty of an ancient Indian empire at the peak of its power.

We recommend the eight-course tapas menu – which is only available again from 1 May 2016. It has a bit of everything – fish, chicken, beef, lamb and vegetarian dishes prepared in a variety of different ways, from tandoor and *singri* (which use open flames and coals) to *dum* (which involves slow-cooking in sealed pots to create fragrant and flavoursome curries).

Contact 021 424 0000, capetown@bukhara.com
Location: 33 Church Street

BUKHARA
arguably the finest indian cuisine on planet earth