

Clint Eats



BY CLINT HAMBLIN

East Meets West In the South End

Bombay Club

For 15 years, Cambridge has enjoyed Vinod and Shikha Kapoor's Bombay Club, an outstanding restaurant featuring Indian cuisine of the highest caliber. Recently relocated to 1415 Washington Street in the South End, the Kapoors have created a beautifully exotic stage featuring a magnificent menu of Indian cuisine.

Shikha Kapoor's perfect menu includes Tandoori Chicken Taco, mini taco shells filled with spicy minced tandoori chicken. Perhaps my favorite dish was the Shrimp Patia, shrimp simmered in a softly spiced tomato-based sweet and sour sauce with eggplant.

Barra Kebab featured tender baby lamb chops marinated for three days and then tandoori grilled on skewers. Delectably delicious!

Gobhi Gulistan is a giant steamed cauliflower grilled over a charcoal flame, finished in a yogurt, cashew and fresh mint sauce and served with stewed yellow lentils. Outstanding!

My favorite dessert was the Gajjar Halwa, Indian crushed carrot cake with cashews and almonds served with Mango ice cream.

The cocktail menu is vast including an impressive Lychee Martini, a Belvedere Sour Apple and a Chocolate or Coconut Martini.

For some, Indian cuisine can be complicated. I suggest trying Bombay Club's luncheon buffet or weekend brunch. Try everything. You'll be singing the praises of Indian cuisine in no time.

Ginger Park

Located at 1375 Washington Street, Ginger Park has become a restaurant of distinction, featuring stunning southeast Asian street food at really reasonable prices. Chef Patricia Yeo has created a menu filled with surprises including her Trio of Dumplings, a potato knish served with Tobiko caviar, chicken and garlic chive siew mai and a crispy shrimp and mushroom wonton

served with sweet chili sauce.

The Thai Green Papaya and Mango Salad is served with shaking beef "Moo Shu," leeks, mushrooms and basil, and it is as extraordinary to look at as it is to eat. Don't miss this dish.

The Duck Meatballs are served with massaman curry and roasted eggplant, and is almost as good as the tea-smoked duck, scallion pancake and pickled pears. The Soy Ginger Steamed Fish served with Chinese sausage and Szechuan mustard is unbelievably delicious. This dish alone is worth visiting Ginger Park.

Siraj Café

When Rabi Islam met Sophia Potsidis, little did they know that Siraj Café, a lovely corner restaurant located at 472 Shawmut Avenue, was in their future. Both Sophia and Rabi cook, with Sophia focusing on authentic Greek dishes while Rabi creates his spicy Indian cuisine.

The Indian Shish Kebabs include beef, chicken and shrimp, all marinated in olive oil, yogurt and Indian spices, then skewered and charbroiled.

The Vegetarian

Moussaka includes fresh eggplants, potatoes, zucchini and onions slowly baked with béchamel cheese.

The fragrant and delicious basmati rice is mixed with chicken breast, vegetables and Indian spices.

Sophia's homemade spanakopita is made with layers of homemade phyllo dough filled with fresh spinach, sautéed onions and feta cheese. When I announced I couldn't stop eating these, Sophia modestly giggled, "I know."

Don't leave Siraj without trying the Egg/Lemon Soup made with freshly squeezed lemons, Greek olive oil, chicken breast, rice and carrots. Also try the roasted leg of lamb, or the souvlaki. You can't go wrong with anything on this menu.

And the desserts! Sample everything



Bombay Club's wild boar

from sweet Baklava to a refreshing Mango Lassi, a low-fat yogurt and fresh mango drink. No reservations needed – just bring a healthy appetite!

Seiyo Sushi Bar and Wine Shop

Located at 1721C Washington Street, this unique establishment combines outstanding Japanese food with a wine shop.

Our meal started with a beautifully seasoned seaweed salad. The Maki rolls included a Caterpillar Maki, or grilled eel, cucumber and tobiko, which is Japanese caviar, wrapped with thin slices of avoca-

do. Two slivers of carrot make the ears of the caterpillar with a piece of Octopus tentacles representing the eyes. It's a stunning presentation.

The Volcano Maki includes crabmeat and avocado wrapped with grilled salmon, tobiko, and spicy mayonnaise. The sushi and sashimi is absolutely fresh, delicious and beautifully plated.

Wine at Seiyo is from all over the world. Japanese sake goes well with sushi, but please experiment. Ask Yennie, the charming Seiyo waitress. Yennie knows best!



Siraj's roast lamb



Seiyo's sushi sashimi plate



Ginger Park's tea-smoked duck