

Living here on the Costa del Sol, we are blessed with some of the finest eateries in the world, giving us the luxury of being able to choose from an amazing range of delicacies and cuisines. Every month, Society Marbella reviews a great selection of the coast's restaurants to keep you up to speed with the best places to wine and dine.

WORDS BY
LAURA-
JANE
BRUCE
PHOTOS
BY RUTH
JONES

BOLLYWOOD



Indian food is one of the most flavourful delicacies the world knows. The aromas and fusion of herbs and spices present us with a range of dishes; from very spicy meals, to more demure flavours. Bollywood Indian Restaurant offers a mouth-watering selection of innovative and contemporary Indian dishes that blend delicate flavours and light textures, prepared using the very finest ingredients. The restaurant presents a unique dining experience, serving innovative Indian cuisine in an elegant and stylish setting, situated in the heart of Nueva Andalucia. Open for lunch from 12.30pm-3.30pm and dinner from 6pm-midnight, you can enjoy the delicious food as a lunchtime snack or an evening feast. Enjoy with friends, for celebrations and intimate meals, Bollywood is the perfect location for the whole family. If you decide to have the take-away option, 10 percent is taken off your final bill. Home delivery is also available, with a five percent discount if you live within a five kilometre radius of the restaurant, so you can enjoy the delicious tastes of India from the comfort of your own home. However, I always prefer eating in the restaurant to soak up the atmosphere and experience (and also there's no washing up!). Bollywood is host to some of the friendliest staff here on the coast; every visit is warm and welcoming. The bilingual members of staff are all eager to help and explain the ingredients in any dish, as they all have at least eight years experience working in Indian restaurants.

Bollywood employs two experienced chefs. Sudash, the curry chef, is originally from New Delhi in India, and has worked at Bollywood since the restaurant first opened last October. He has over 18 years experience in the kitchens of Indian eateries; working in popular restaurants in India, Germany and here in Spain. Ruhel, Bollywood's tandoori chef from Bangladesh, has been working in Indian restaurants for the past 10 years, and brings everything he has learnt to the kitchen to ensure the best dishes are served to you. All of the delicious ingredients used in each dish are freshly sourced from the leading suppliers of meat and vegetables in the area, so each dish is not only delicious, but is made from the finest produce.

As an appetizer, we were served poppadoms with the traditional condiments of mango chutney, diced onions and a mint dipping sauce. The poppadoms were beautifully thin and crisp, and teased our taste buds, making us want more. To start, we were served an assorted platter, which included seekh kebab, chicken and lamb tikka, meat and vegetable samosas and onion bhajis. This was the perfect dish to share between four diners, due to the diverse selection of crunchy bhajis and tender meat.

For our main course, five dishes were produced to share. Firstly, sizzling chicken shashlik from Bollywood's specials menu, in which the chicken is marinated until tender and served in a tomato-based sauce brimming with flavour. Secondly, my personal favourite, garlic chili chicken; bar-





becued chicken cooked with onions, peppers and a special mix of spices. This is one of the more spicy dishes Bollywood serve, and is not for the faint-hearted. However, the chefs can adjust the level of spice to your taste.

Our final chicken dish was the traditional chicken jalfrezi, which is cooked with fresh onion paprika, tomato, chilli and spices in a hot sweet sauce. In all three dishes, the chicken was deliciously moist and the sauces piquant.

To introduce a bit of variety into our meal, we were recommended lamb rogan josh: a Kashmiri dish cooked with rich tomatoes, onions and yoghurt. This dish originates from Kashmir, a region of the Indian subcontinent, where the generous use of yoghurt and cinnamon in the sauces give the dishes a creamy consistency. The lamb itself was beautifully tender and melt-in-the-mouth delicious.


Our final main course was saag aloo; potatoes prepared with chopped spinach. Having never tried this before, I must admit I was slightly skeptical, but the richness and creaminess of the sauce means I will definitely be ordering it on my next visit. Our side orders of mushroom rice, vegetable rice and a garlic naan, freshly baked in the tandoor oven, accompanied the rich sauces of the curries perfectly.

If that wasn't enough food for us to gobble down, we were served two desserts of mango and pistachio kulfi, which is a traditional Indian ice-cream with caramel sauce drizzled over it. Even though all four of us were fit to burst, the lightness and freshness of the ice-cream cleansed the palate and was the perfect way to round off the meal.

Bollywood serves an exotic blend of fantastic fragrant food in an ambiance inspired by rich culture, all topped off with excellent service. Visit the restaurant on any occasion, and take an exotic journey through the tastes of India.

Also, when you place an order at Bollywood throughout March, you will be given a 20 percent discount card to use on your next order. With an offer like that, as well as excellent food and service every time you visit, there is no excuse not to eat at Bollywood Indian Restaurant.



 **Tel: 952 906 748**
bollywoodindianmarbella