

new in town

Masala in our mayonnaise

Indian flavours served in Western avatars. The KNK Project has our curiosity piqued...



Interiors at The KNK Project



Jhinga tawa masala



Beef bonemarrow salli

MUTTON CHUKKA TOPPED with sour cream, prawn *masala* with garlic mayonnaise, beef *salli* and straw potatoes — if you are a fan of fusion food, The KNK Project is a place you should not miss. Positioned ideally at the heart of the bustling Khader Nawaz Khan (KNK) Road, the month-old food joint serves up local dishes from across the country — but with a twist!

“We have always wanted to open a place in KNK Road and we also wanted it to offer something that is new to the place. Here, the idea is to get traditional recipes from across the country, that aren't commonly available in the city,” says Shreyas Asthana, one of the two partners who own the place, adding that the menu is curated by chef Navin Prasad of Chef's M & N Prasad has also cu-

rated menus for 6th Avenue and Trella. “We have sourced the recipes from home cooks and housewives who have been using it for ages. Our menu consists of traditional Indian cuisine but with some tweaks,” he adds.

Tikka all our boxes

Contrary to what it may seem on the outside, the restaurant is spacious and can seat up to 95 people. Sporting dimly lit, warehouse-inspired interiors, charcoal wall art and with old Hindi classics playing in the background, the place is snug and makes us comfortable almost instantly.

Senthilvel, the resident chef offers us our first round of starters, Charcoal Chicken Tikka. With an intriguing black colour, the dish is creamy in

texture and is for those who prefer mildly spiced appetisers. The next item that comes to us is a plate of Kane Fry with a *podu* mayo dip (mayo mixed with traditional *idli podu*, quite an interesting combination), and garnished with grilled pieces of star fruit. Crispy on the outside and perfectly cooked on the inside, the fish fry, with just the right amount of spice and tanginess is a must-taste.

Uttapam tacos

We move to the next seafood specialty, the *Jhinga Tawa Masala* — spicy fried prawns with garlic mayo as dip, another fine combination. Next came a pretty black bowl of Beef Bone Marrow *Salli* — a very photogenic dish — with straw potatoes and egg *masala* as sides. The spicy minced meat *masala* placed in the half-cut bone marrow is good enough to be consumed alone or with any choice of *roti* or rice. Mutton *Chukka* Tacos, the

star attraction here is nothing but traditional *uttapam* stuffed with delectable mutton *chukka*. With a generous topping of sour cream and shredded lettuce, the dish is so filling it can pass off for a meal in itself. As for the main course, we decide to look past their signature *thalis*, which offer a bit of everything and instead go for *Dhunar Murgh*, a (very) smoky chicken curry with *rotis* and we end the meal with some refreshing sugarcane juice.

Meal for two ₹ 650.

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Mutton chukka tacos



Sugarcane juice



Kane fry

Pics: Debadatta Mallick

