

new in town

# Through the roof

Trella, a rooftop restaurant and bar at Jaag Hotels, is the latest addition to T Nagar's culinary landscape



Classic Bruschetta

WITH RESTAURANT'S OPENING up dime-a-dozen, and each one boasting innovation and creativity sometimes, it is comforting to turn to familiarity — sample flavours that we know, identify and relate to. That is what Trella, the 2,500-square foot rooftop bar and restaurant (launched last month) at Jaag Hotels in T Nagar offers, with dishes that range from Classic *Bruschetta* to Chipotle Chicken *Tikka*.

## Italy on my mind

The 80-seater has both an open-air dining area, as well as an air-conditioned space inside. We opt for the AC space, considering the balmy weather, and notice the walls have paintings of the sun signs dressing up the different walls, save for one, which has a huge wall art of the map of the world, with names of different alcoholic beverages. Comfortable couches

and chairs make up the rest of the décor. As Chef Jeeva shows us around, we notice a karaoke station being set up opposite a huge screen, that can also be used to screen live matches. To start, we opt for the *Cosmopolitan* and *Pina Colada* cocktails, as we skim over the menu that offers a range of dishes across various cuisines — Indian, Italian and even Mexican. "I love cooking Italian," says the Trichy-born chef, who has over 12 years of experience cooking for various star hotels and cruise liners, even as he coaxes us to try the Classic *Bruschetta* and *Parmesan Chicken Frittos* with our cocktails. The bite-size *bruschettas* basted in garlic butter are not skimpy with the topping, and the tomatoes tossed in Italian spices ticks all the right boxes. The *Parmesan Chicken*, is a happy mix of flavours, with bits of cheese in the *panko* coating, adding a layer of texture to an otherwise regular crumb. A delicious *Spaghetti alla Pescatore* tossed in a creamy white sauce, and mixed seafood and served with a slice of longer-than-usual garlic bread on the side, is a meal for one, on its own.

## Desi delights

Moving on to the Indian section, we opt for the *Chipotle Chicken Tikka*, a blend of spicy and smoky flavours, best sam-

pled with the housemade mint chutney. But what really had our tastebuds going was a *Rogan Josh* with melt-in-the-mouth pieces of lamb in a rich onion-tomato gravy, that goes perfectly well with assorted bread, or even just garlic *naan*. We are urged to try the *biryani* that Trella prides itself on, as a parting shot, and we aren't disappointed. The South Indian style *biryani*, served with *raita* holds its own, even if it is the only dish you end up ordering all night. We drain our glasses and bid the space *adieu*, promising to return for their highly recommended desserts — *elaneer paal saru* and *Madagascar brownies*.

Dinner only. Meal for two: ₹1,300+taxes.

— Nandita Ravi

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A glimpse of the interiors

Pics: R Sathish Babu



Chicken biryani



Chipotle chicken tikka