

Hashtag

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INDIA

**NEW AGE
CELEBRITIES**

10

SOCIAL MEDIA
INFLUENCERS

BEST

SMARTPHONES

IN EVERY SEGMENT

Must try

Fish thali

in
Goa

Himachal

Adventure with

Raveena Tandon

BENEFITS OF

INFUSED WATER



**HOT,
SEXY & FIT**

**Arjun
Rampal**

Calling
the
shots

The Year of Kirti Kulhari

Vocal for Local

6 sustainable
brands
from Bengaluru

Kuchipudi Town

The dancing
village of **Andhra**

**+ Travel,
Interiors,
Arts & more**

Vegetarians who may have felt a lack of choice at restaurants have reason to cheer with **Patios** that offers an all vegetarian meal with a delightful twist of taste, flavour and presentation. **Bindu Gopal Rao** discovers a progressive vegetarian kitchen stays true to its premise in a fine dining space in Bengaluru...

Vegetarian Wonders



Burst of Flavour

The menu is extensive and divided into snacks, soups, salads, small plates, dimsums, sushi, pizzas, mains and desserts. What makes the food amazing here is that while the taste profile of each dish is perfect, it is plated interestingly, and the fusion of ingredients comes together beautifully.

We started our meal with the complimentary amuse bouche – a single pani puri that set the tone for the meal. The Corn Cream Soup, a rich concoction of buttered corn and garlic cream that was light, served as the perfect appetizer. This was followed with the delightful Green Pea Hummus Khakhra Crisp, a cold Mediterranean dip made with green pea served with khakhra – making an interesting combination. Masala Paneer Bhurji Samosa, a must try masala crumbled cottage cheese stuffed in a parcel sheet that is crispy on the outside and soft on the inside. Dimsum lovers must sample the Spicy Broccoli and Water Chestnuts Dimsum made with broccoli and crunchy water chestnuts with a hint of chilli, wrapped in translucent wrapper and the Edamame and Truffle Dimsum that has creamy edamame beans filling infused with truffle oil wrapped in translucent wrapper and served with basil oil dip, chilli oil dip and peanut sauce.



Pleasing Palate

The 70-cover restaurant is done up in hues of brown and grey, with a pop of yellow. There are large planters with real plants including a pink frangipani plant that adds a quaint charm to the décor. The al fresco seating has about ten seats and is good for couples who want to enjoy the salubrious weather of Bengaluru, especially towards the evening where the louvers on the side can be opened too.

The restaurant opened a couple of months ago in place of the erstwhile Patio 805. "Patios is a very different experience. Keeping in mind that most vegetarian families go out in large groups with different age dynamics, the new Patios has something for everyone and we consciously made sure that there are Indian, Asian and Continental dishes on the menu," says owner Nirav Rajani.

The kitchen of the new restaurant has been completely revamped with the help of consulting Chef Sombir and Nirav's wife Diep Vu Ngoc. The pan-Asian favourites created by Diep Vu Ngoc have been retained and Chef Sombir's expertise and is seen in the Indian section. "Our chef team specializes in their respective cuisines, so we have experts who have worked on the menu," explains Rajani.



The Smoked Cheese and Scallion Paddu Yaki is made from fermented rice batter balls with smoked tomato kut and is a modern take on the south Indian Paddu, while Paneer 65 with paneer cubes, yogurt sauce, curry leaves is a good choice if you like to spice it up. The Dhokla Salad is another must try and is served with sev, farsan and pomegranate with a dash of sauce. Sushi lovers must check the Asparagus Cream Cheese Roll and Tempura Vegetable Roll served with a dipping sauce that is quite a mouthful. For the main course the Paneer Makhani teams well with the Laccha Paratha and the delightful Vegetable *Dum Biryani* made with assorted vegetable cooked on dum with fragrant basmati rice is a winner. A Deconstructed Chocolate Bar, a decadent flourless chocolate bar served with seasonal fruits and the Saffron *Rasmalai Milk Air*, a modern take on the classic Indian dessert was the best way to end this perfect meal.

Patios is all about enjoying good food in a lovely, cosy ambience as you bond with your family. It's a gastronomic journey you do not want to miss.

Address: Patios, Ground Floor #805, 35th 'C' Cross Road, 4th Block Jayanagar, Bengaluru, 560011

Reservations: 8884999805

Timings: 12 Noon to 11:30 pm (last order)

Cost for two: Rs 1500 – Rs 1700 approximately with taxes