



The blackboard is the highlight here

and onions, scrambled with three eggs and topped with melted pepper jack cheese and green onions, served with a choice of toast and salsa. Their variety of waffles and egg recipes are delectable. Start your gastronomic experience with its fresh and sparkling cranberry mocktail with a slight hint of lime and mint, giving it an interesting twist. The Pom-Berry Bellini made with pomegranate syrup and ginger ale, is also worth a try. For starters, the California Potato Skins is roasted with the skin and stuffed with cheddar topped with crispy chicken salami. Vegetarians can opt for the Hummus & Pita served with olive oil, cherry tomatoes diced with onion, olives and paprika. We also like 3 Musketeers, where the topping on toasted French bread has different ingredients. So the Italian vegetarian topping comes with roasted bell pepper, olives and caper, sweet corn, cream cheese and sun dried tomatoes and fresh tomato basil mozzarella.

The main course is extensive and except for the vegetarian preparations, all curries and sauces



Spinach, artichoke & cream cheese dip



Cool Boy



Interior from BYLI

are served with fried rice, fried egg, chicken satay and salad. Try the Souvlaki, where grilled tender lamb fillets on skewers, are served with pita bread, tzatziki, Greek salad and chips. The Vegetable Veracruzana is made with blackened cottage cheese on a bed of Spanish rice accompanied with sherry cream sauce. They also have three varieties of tacos served with refried beans and Spanish rice and you have a choice of choosing flour or corn tortillas. For pasta lovers, the chicken pesto with pan tossed chicken breast, cherry tomato and basil pesto sauce

is a clear winner. The soft delectable croissants accompanying the dishes are prepared in-house and almost melt in your mouth. The vegetarian risotto prepared in a cheesy white sauce is divine. There are a variety of pizzas to choose from as well as a host of grills including fish, prawns and chicken. End your meal on a sweet note by tucking into its sundaes and desserts. Else indulge in Hot Chocolate, Chai Latte (its another specialty), Macchiato, Double Shot or a variety of teas served in pots, among several choices. An average meal for two will cost you about Rs 700. "The next step will be to take BYLI to the people rather than people coming to BYLI. And how we do that will be a nice surprise," Nirmal signs off. I bet you will love this place - try it for yourself.

At G-1/2, First Avenue, 5th Main, 2nd Block, HRBR Layout, Kalyan Nagar, Bangalore. Phone: 40999906. Timings 9 am to 11 pm.



Cheesy chicken fungi