

CEIA

APRIL 2024



CULINARY MAESTRO

Chef Suvir Saran
Spicing up the Culinary World

Temple Foods of the South
Of Divinity, Flavour and Faith

Shining the Spotlight on Tubers
The sturdy and resilient crop

ISHAARA

Food as a Symbol of Love

By Bindu Gopal Rao



As Ishaara opens its newest outpost at Bengaluru's Phoenix Mall of Asia, it underscores its core philosophy of having its heart in the right place while serving delectable fare.

'Circa 2019, Ishaara was born out of a deep desire to build an organisation with a higher purpose. Our superstars talk with their hands and listen with their eyes.' This is what the placemat at my table read as I settled down in the 158-seater restaurant. I had just been greeted by bright, smiling faces and a thoughtful sign language welcome that was the perfect start to my meal at Ishaara.

The Right Sign

The restaurant largely employs hearing impaired staff and has a menu that has not just basic symbols of sign language but symbols against each of their dishes - you can choose to point or use the sign language symbol to place your order. The restaurant designed by **Minnie Bhatt**; the Design Director at Minnie Bhatt Design is an ode to tropical vibes. The rattan cane seating in hues of beige perfectly contrasts with the green foliage and large form green artwork on one corner of the restaurant. A large bar and open kitchen make the space vibrant and interactive. Founder **Prashant Issar** says, "I have always been guided by two principles for my business. It is important to do something for society in business and integrity and commitment are as important as capability and skills. Because they are deaf, they cannot speak, but their other senses are well developed and being aspirational, they are completely suitable for hospitality. We replaced verbal communication with visual and kept it simple and with two signs you can order any dish or point at it."

Food for the Soul

Apart from an extensive drinks' menu, that has everything from cocktails to hard drinks



to mocktails and lassis, the food menu has something for all. Start with the flavourful Broccoli & Truffle Soup made with white spices and broccoli florets or the Kochi Kozhi Stew made with coconut milk, curry leaves, moringa beans and chicken to whet your appetite. Follow this up with their range of chaats from Pani Puri to Avocado Dilli Puri and the Artisanal Beetroot & Sweet Potato Chaat. Appetisers like the Lahori Paneer Tikka made with Coriander Root, Deggi Chilli, Hung Curd and Kadai Masala, Water chestnut & Sweetcorn Tikki, Lamb Dori Kebab on a wooden skewer and Gilafi Duck Kebab, are popular choices. Team the signature curries Lotus Root Kofta, Chettinad Kathal Kurma, Signature Ishaara Butter Chicken, Duck Vindaloo, and the Nehru Place inspired Paneer Makhani with the parathas, naans and rotis. There is a selection of Naan Pizzas too - the Seafood & Moilee Pizza, Bhuna Gosht Pizza & Lamb Seekh Naan Roll are popular. Keep some space for desserts too - especially the Flourless Chocolate Brownie and the Malai Kulfi served with Japanese Sesame Tuile and dry fruits to end this wow meal on a sweet note.

- Restaurant Timings: 12pm to 12am
- Address: Phoenix Mall of Asia, Bellary Main Road, Byatarayanapura, Hebbal, Bangalore 560094
- Reservations: +91 6360344856 / +91 9742478792
- Average price for a meal for two: Rs. 3000 (with alcohol and without taxes)

