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INDIA

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Grazing Tables

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APPROVED
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Bengaluru's

Hottest Tables
Right Now



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THE ST★R WHO
REFUSED TO FADE

Bookmark *these* Bengaluru Restaurants

The culinary scene of Bengaluru has got a spanking new makeover with several new restaurants that offer a range of cuisines that are sure to make every palate happy. Known for its vibrant gastronomy, the city continues to offer plenty for food lovers to discover, as Bindu Gopal Rao explores these new dining destinations.

OYE KAKE

Oye Kake is Mumbai's beloved 100% vegetarian Amritsari restaurant brand, founded in 2020 by Pankaj Gupta and Avinash Gupta under Flavour Pot Foods. The new space in Bengaluru on MG Road brings the soul of Amritsar, built around three pillars of Punjab's food culture: the langar, the street, and the home kitchen. Pankaj Gupta, Co-founder, Flavour Pot Foods says, "The food is cooked by Amritsari-trained Ustaads using live tandoor cooking, hand-rolled breads, slow-cooked dals, and clay/iron-based methods, staying true to time-honoured recipes rather than experimenting." Designed with RAD Co + Lab, the restaurant is a sensory tribute to Punjab and Bengaluru. Every Thursday, the restaurant hosts the *Guru Seva Ki Thali*, an unlimited community-style feast inspired by the Sikh concept of Seva.



Must try: Amritsari De Kulche: classic *Bharwan Kulche* (Aloo, Pyaaz, Gobi, and Mooli) plus loaded versions like Paneer, Methi Masala, Cheese Garlic, and Nutree Wale Kulcha.



Kadi Kachori



Mix Berries

KALPANEY

Kalpaney is a modern vegetarian dining destination built around the idea of 'kalpana', or imagination. Conceptualised by Avinash Kapoli, Co-Founder, Kompany Hospitality, and Chef Sombir Chaudary, Co-Founder, Kompany Hospitality, the restaurant brings together familiar flavours, childhood memories and global culinary influences in unexpected ways. "What makes Kalpaney special is its ability to make vegetarian dining feel playful and contemporary while retaining the comfort and nostalgia of Indian food. The spaces extend this philosophy through carefully curated Indian art and craftsmanship, including Kalamkari-inspired elements and Kavi artwork at the Indiranagar restaurant, created by one of the few artisans still practising the traditional art form," says Avinash Kapoli, Co-Founder, Kompany Hospitality.



Kalpaney Bhel puri

Must try: Garlic Truffle Khichdi, Avocado Carpaccio with Izu Soya, Kalpaney Sushi Boat, Mushroom Galouti with Zafrani Parotta and Mathri Makhana Chaat.

MAI MAI

Mai Mai is a modern East Asian restaurant in Bengaluru that brings together Japanese, Korean and Chinese influences through a menu rooted in comfort, familiarity and contemporary techniques. "What sets Mai Mai apart is its focus on honest, intentional cooking, where each dish is designed to showcase bold flavours while still feeling approachable and comforting. The intimate setting and open-kitchen experience add to the restaurant's charm, allowing diners to see the food being prepared and creating a more interactive dining experience. The menu spans sushi, grills and dumplings to sizzling bowls, ramen and comforting one-bowl meals, with dishes designed to be shared and explored across the table," says Yash Bhatia, Founder, Mai Mai.

Must try: Egg-Wrapped Fried Rice, OG Karaage, Cream Cheese Gyoza, Korean Bibimbap, Aburi Salmon Roll, Scotch-Kissed Mousse and Dark Chocolate Mandarin Cake.



Mai Mai Picante



Chilli Crisp Prawns



Dark Chocolate & Mandarin Cake



Char Sui Roast Pork

PHURR

What makes PHURR special is how effortlessly it makes vegetarian food feel exciting and fun. From its cheerful bird mascot and a maximalist approach to dining, there's a sense of playfulness in everything we do. "Honestly, PHURR was always about celebrating good food to the fullest; being vegetarian was just a bonus. For us, it's about having fun with vegetarian food, trying things people might not expect and keeping ourselves curious. We love playing around with flavours, collaborations and ideas, and sometimes the slightly crazy ones are the most fun. Whether it's a new dish, a crazy idea, a campaign or a collaboration, we want people to see PHURR and think, What are they going to do next?" says Rahul Lunawat, Co-founder, PHURR.



Bombay Cheese Toast



Mysore Mallige



Cane Canary



Must try: Badam Malai Broccoli, Bombay Cheese Toast, Potato Salli Chole Chaat and Poriyal Kofta.

SERIOUS SLICE

Serious Slice is Bengaluru's home of Honest Pizza. "For us, honesty is technical, not a slogan: our sourdough is made in-house from carefully chosen flour, cold-fermented for 72 hours, stretched by hand and baked over wood. We are equally exacting about ingredients. Every cheese, tomato, meat and finish must earn its place; toppings support the dough, not bury it. That discipline gives the crust flavour, lift and character and keeps each pizza balanced rather than overloaded," says Anirudh Kheny, Founder of Serious Slice, Keen Mustard Ventures. The open kitchen brings guests closer to the craft, while the warm, design-led spaces and easy hospitality make the experience approachable.



Must try: Bacon and Honey Speziato, Margherita, and Panuozzo, a rustic Neapolitan sandwich made from pizza dough.

MEZCALITA

Mezcalita Bangalore is a little slice of Mexico in the city. From the vibrant interiors and energy of the space to the food, cocktails and music, they have tried to create an experience that feels warm, authentic and fun. "Whether you are dropping in for tacos and margaritas with friends or settling in for a long evening over good food and tequila, there's always something happening at Mezcalita," says Rizwan Amlani, Head of Brand at Mezcalita & La Taqueria by Mezcalita.

Must try: Birria Tacos, Baja Fish Tacos, Chicken Mole is a guest favourite and a great introduction to the depth of Mexican flavours. Pair it with one of their signature margaritas for the complete Mezcalita experience.



Birria Tacos

SCOOP ROOM

Scoop Room brings a fresh perspective to premium ice cream, with a focus on ingredient-forward craftsmanship, technique and balance. "A 100% vegetarian and eggless ice cream brand, every flavour is developed to let its ingredients shine without excessive sweetness or unnecessary embellishments. With 24 signature flavours, in-house waffle cones and sauces, and a playful, contemporary space, Scoop Room offers a refined yet approachable ice cream experience. Pallavii Gupta, Founder, Scoop Room.

Must try: Cookie Dough Hour, a nostalgic favourite with a carefully balanced texture; Paan-tastic, which brings a contemporary finish to betel leaf flavours; and Pick Me Avo, a smooth avocado-based creation.



Simple Milk Chocolate

KURA

Kura takes its name from the Japanese kura, which is a storehouse built to safeguard what is precious. A 3,000 sq. ft speciality coffee destination in the heart of Indiranagar, founded by first-time entrepreneurs Kiran Vijayakumar & Prajwal Venugopal. After spending over a year immersed in coffee, food and hospitality, they started the café that brings together one of Bengaluru's most progressive coffee programmes, an in-house bakery and pâtisserie, and a French x Japanese kitchen. "We bring one of the city's most progressive coffee programmes, celebrating exceptional Indian coffees through world-class brewing, innovation and craftsmanship. Beyond espresso and manual brews, the menu explores techniques rarely seen in Indian cafés, from milk clarification for crystal-clear coffee creations and house-made spirit-inspired syrups to Frost, a refined blended cold brew, and signature coffee journeys that unfold across three thoughtfully paired beverages," says the duo.

Must try: Cherry Blossom Matcha, Pesto & Burrata, Artisan Laminated Pastries, Freshly Rolled Pasta, and Truffle Mushroom & Brie.

