



Press Release-Food

BAWA HOSPITALITY UNVEILS ITS ARABIC SPECIALITY RESTAURANT 'BISTRO GRILL

The authentically Mediterranean taste at Bistro will tickle the most discerning taste buds, making it the finest of Arabic dining experience. The food is healthy, fresh and prepared with superior ingredients, pronounced creativity and complimented with prompt service.

The sweet aroma of spices and the sight of the shawarmas cooking are the indicators of the legitimacy of this Arabic restaurant. The glass and restaurant interior and Live music gives friendly Arabic ambience with Lebanese cuisine. The famed Hummus, a vegetarian dip made of ground cooked chickpeas mixed with garlic, lemon juice and olive oil served with flat pita bread. The appetizers include Oriental Chicken Salad and Vegetable Paneer Mint.

Bistro Grill has a specialized chef from Kuwait (gulf) Sadanand Kotian, an expert in Arabic cuisine who is adept at preparing delicious Arabic food such as –salads, sizzlers, mouth watering kebabs, curries, veg /non veg- Platters, biryani etc uses spices like Samack powder (an Iranian flower powder), Zatar, sesame and shawarama powder sourced from Gulf for authenticity.

The ingredients used are of top notch quality and are imported from Gulf to make the food lip-smacking , authentic and of excellent quality. This ensures that patrons keep coming back to Bistro Grill for more which manifest itself in our steady growth.

Another specialty is Grilled Chicken BBQ wherein the whole chicken is marinated in Arabic herbs and spices in rotation. It is then roasted in rotisserie. The sauce variants include mint sauce, cucumber yogurt and spicy tomato sauce. The Pizza Zatar with cheese, served with strips of beetroot and garlic sauce, is another good choice. The Zatar, a popular Arabic spice, is evenly spread on pizza bread topped with cheese and black olives. The Grilled Lebanese Chicken, Chicken Sharwarma, Shish Taouk are the other dishes that make the main course. The sizzlers include Grilled Prawns and Samak Mashi.

Samak Harra (Grill Fish) is a delectable Lebanese cuisine featuring an excellent fish marinated that really brings out the flavour of the fish, still maintaining the "grilled" flavor as well. It is grilled with Arabic spices and herbs that are spanking fresh and flavorsome. The grilled fish is marinated with garlic, lemon juice and savored with sliced green chilies. The Harra tomato curry sauce is a combination of chili tomato paste topped with green capsicum, onions and garnished with fresh coriander leaves. The Samak Harra boldly enhances the natural flavours of your favorite grilled fish, making your meal more palatable.

Bistro Grill also serves a spectrum of Indian and Imported Wines, Cognac, Beers, Vodka, Scotch and Single malts. To capitalize on the exclusive Middle Eastern setting there is a air conditioned section at the Bistro limited for Hookah lovers. The Mediterranean specialty shakes include Jeniffer, Terminator, Brooke, Bruce and Super Star. Bistro Grill will leave you with an enjoyable and exhilarating experience.

Bistro Grill-

- 1) **Nirmal Lifestyle, Phase 1, Atrium, Mulund (West)**
Tel: 022 2593 0051/3215 3020

- 2) **Ventura, D Mart circle, Central Avenue Road,Hiranandani Gardens**
Powai- 76, Tel : 022 40157888/40157889

- 3) **Food stop,Bangalore-central 2, Mantri Junction,Near Raggiguda**
Temple, jaya Nagar, 9TH Block, Bangaluru 560069

Tel: 080 4213 8463/ Mob- 0 9035 477 655

Bulk orders: 022 32108585/9595

OPENING SHORTLY

3) Bawa Continental –Juhu, Opp Mariott, Mumbai -49

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Press Reference:

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