

# TONY JACKMAN'S

## CAPE ON A PLATE

*Restaurant Guide*

1999



ISSN 1560-2257

*"Without doubt the most refreshing guide for many a year"*

Ken Forrester, Balli de la Ville du Cap, Chaîne des Rôtisseurs

## TONY'S TOP 10 CHOICE RESTAURANTS



**The Style:** A phenomenal success story in the city centre, Bukhara is a cavernous north Indian restaurant painted brick-red and generally feeding two sittings a night. (This in a 180-seater venue.) Distinctive and different, the restaurant is as modern as the trendiest London eatery, its standards as steady and sure as the timelessness of ancient Indian culture. Situated on the first floor of a corner office block, Bukhara offers no hint from the outside of the culinary wonders within. Up a flight of stairs is a reception area leading to the enormous restaurant flanked on one side by a phalanx of windows, on the other by the large open-plan kitchen with its tandoors and the continuous making of fresh naan bread and an array of the venue's distinctive, spicy dishes. Past the kitchen, with its see-through glass panel, is a full bar. Tables and chairs are wooden, sizeable and comfortable. Cutlery is supplied wrapped in a napkin-come-bib. Food is served in a miscellany of bright metal thalis and bowls, some dishes placed on warmers to sizzle while you nibble.

**The Fare:** If your experience of "Indian cuisine" is the ubiquitous South African or Durban Indian restaurant, let Bukhara show you another kind of Indian cuisine. This is the sweetly-spiced fare of the north, cooked in a tandoor, a combination which makes for sublimely tender meats and vibrant flavour. Major ingredients range from chicken and lamb to cheese - and even the cheese dishes are an event. As with certain other Asian cuisines, the best way is to order several dishes for the table, and share them. There's plenty for the

vegetarian too. The cheese-flavoured chicken kebabs are among my personal favourites, as is the butter chicken, a north Indian classic which is far and away the most popular item on Bukhara's menu. Hotly-spiced tandoori lamb chops and rogan josh are also excellent. Even the naan bread is above average, only made freshly to order. Bukhara has a sister restaurant, the Tandoor, in Regent Road, Sea Point (see the Indian section, page 102).

**Your Host:** Immigrant Sabi Sabharwal is a bonhomous, fast-talking Indian who has operated restaurants in Delhi and Amsterdam. He met his Afrikaans wife in Italy, and followed her south; a happy meeting for fans of this marvellous cuisine.

**The Deal:** Starters R24-R36; mains R28-R48; rice R10; naan bread R6-R8; desserts R12-R16; set menus for groups R75-R120.



Left: Bhajram Sharma is the head tandoori chef at Bukhara. His colleague, Yamdoot Singh, is the head curry chef.



33 CHURCH STREET, CAPE TOWN CITY CENTRE  
Tel: (021) 424 0000 Fax: (021) 424 0080

SEATING CAPACITY: Interior 180



NORTH INDIAN



OPEN	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Lunch	✓	✓	✓	✓	✓	✓	✓
Dinner	✓	✓	✓	✓	✓	✓	✓

CITY CENTRE