

Beyond India

170 O'Connell St, North Adelaide Ph 8267 3820

Tucked into a cluster of shops and restaurants just south of the Piccadilly cinema is Beyond India. Inside, it is casual, bistro style - wooden tables and chairs, a bar along one wall while at the back a see-through partition looks into the busy kitchen, hiding no secrets.

The menu is loosely based on northern Indian dishes but, as the name suggests, it is not bound by religion or tradition.

Specials include Hyderabad fish korma - barramundi chunks simmered in yoghurt sauce with turmeric, mustard seed and curry leaf, and a fabulous southern India rassam soup - lentils with tomato, cumin and more.

The mixed entree for two is a mini-feast of excellent onion bhaji, tandoori chicken, vegetable samosa and more, with a light mint chutney.

Mains may include butter chicken, a sweet fillet simmered in a gingered cream tomato and capsicum sauce with crushed cardamom, and jhinga tandoori, two skewers of hefty tiger prawns marinated in spiced yoghurt then cooked in the tandoor oven. Add rice, bread and various side dishes and it is enough for a maharajah and his entourage. Beyond India has genuinely fresh and well-prepared food.

Hours Lunch noon-3pm Sun-Fri; Dinner seven nights 5-10pm

Bill E \$6.50-\$10.90 M \$9.90-\$19.90 D \$6.90

Cards Major cards, EFTPOS

Wine Licensed, BYO corkage \$10-\$12/bottle

Chef Param Ramanan

Owners Parag Vimal Gupta, Benita Paukkunen, George Papatolis

Seats 70-80, outside 35

Wheelchair access Yes