



*This month Sophie Farrah swaps the grey skies for colourful curries and Indian-inspired cocktails without leaving South West London*

# Spice up your life!

With the nights drawing in and the temperatures dropping there's nothing quite like the flavours and aromas of a spice-filled meal to instantly transport one to sunnier climes, and luckily there's no shortage of creative curries and exotic cocktails to be found locally...

Originally cooking only Goan cuisine, **Ma Goa** in Putney now serve everything from tasty Mumbai street food to the comforting dishes of Southern India and its recent stylish refurb includes the addition of a new craft beer tap wall. Further along the Upper Richmond Road is the popular **Munal Tandoori** which has been dishing up top-notch Indian and Nepalese food since 1990 - its indulgent murg makhani (butter chicken) is superb.

For a modern twist on home cooking from the Purab region of North India then head to the **Zumbura** in Clapham with its trendy interiors, sharing plates and exotic cocktails such as the Fruity Wallah, made with rum, mint, lime, apple, lychee juice and a chaat masala spice blend. There are more tropical tipples on offer at the recently refurbished 'Indian cocktail boudoir' **The Imperial Durbar** in Tooting,



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which boasts rather magical and eclectic Indian-inspired interiors and cocktails such as the Mumbai Mule and the Calcutta Cobbler.

Richmond Hill Rise boasts the Michelin recommended **Swagat** and its delicious combinations of modern and traditional Indian dishes, whilst over the bridge you'll find all the usual favourites at **Tangawizi**, served alongside seasonal specials such as venison tikka. **Moidul's** of Teddington is well known for its authentic Indian and Bangladeshi food (particularly its signature sweet and sour Pathia Balti) and over in Twickenham lies the traditional **Little Mumbai** as well as the more contemporary **Atithi**, which are both enduringly popular.

In Earlsfield **Triphal** is praised for its homemade veggie samosas, and of course Tooting High Street is known as one of the best 'curry corridors' in the country, featuring some terrific South Indian restaurants such as **Dosa n Chutny** whose mouthwatering crispy, savoury pancakes are renowned across the capital.

But on a dark November night sometimes only a delivery will do – for a trendy takeaway try the acclaimed **Motu Indian Kitchen** in Battersea which delivers unashamedly indulgent home-style Indian food fit for a Maharajah, and with several delivery kitchens in SW London, **Holy Cow's** refined dishes are also reliably good, particularly its super spicy Saliza King Prawns – the tastiest way to warm up this winter.



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## Food news

### Cooking classes

If you fancy cooking up a curry yourself then why not learn the tricks of the trade with talented and passionate Sri Lankan cook Numi, who teaches from her home in Battersea. Her Cook Sri Lankan classes include hoppers (a traditional bowl-shaped pancake filled with curry), a delicious kukulmas curry (Ceylon chicken curry), vegan dishes and plenty of other traditional treats. Over in Hampton Anjula Devi also hosts authentic cookery classes at her home, with a focus on fresh and healthy Indian dishes that look as good as they taste. She released her first cookery book *Spice For Life* earlier this year and also hosts regular Indian supper clubs at Café Girasole in Teddington.

■ Cook Sri Lankan classes start at £40pp for 1.5 hours; cooksrilankan.co.uk. Anjula Devi half day £125pp, full day £183pp for 4 people; anjuladevi.com/lessons

### Exotic ice cream

For a suitably tasty finish to a spicy meal (or any other meal for that matter...) Jude's limited edition Black Coconut Ice cream is a deliciously on-trend treat. Made with creamy coconut milk, the all-important ingredient needed to give the unusual ice cream its deep black colour is in fact ash (yes, ash). This Instagram-ready dessert launched in Battersea Park's Pear Tree Café earlier this year and due to popular demand it will be available exclusively at Sainsbury's later this month but for six weeks only – so you'll have to be quick...

■ Available from Nov 22, £3 per 500ml tub; jude's.co.uk

### See you at home...

Once you've had your fill of curry why not check out exciting new Putney hotspot, Home SW15. Having worked at the likes of Soho House, Bistro Union and Charlotte's Group, three friends from SW London (Craig, Freddie and Fredi) teamed up to open this modern café, bar and restaurant designed to make you feel 'at home'. The menu covers brunch, lunch and dinner, as well as seriously good cocktails and tasty bar snacks (don't miss the courgette fries...). Behind the scenes is accomplished restaurateur, Rebecca Mascarenhas of Kitchen W8, Elystan Street and Barnes favourite Sonny's.

■ Home SW15, 146 Upper Richmond Rd, SW15 2SW; homesw15.com

