

## MIXED VEGETABLE KEBAB PLATTER

### At: Puranmal, Vile Parle



It's a rarity for restaurants to get every variety on a mixed platter right. Puranmal's, Juhu's just-opened fine dine restaurant manages to create a competent mixed veg kebab platter. A combination of paneer, tandoori gobi, vegetarian seekh, stuffed mushroom and bhuna aloo, this one can feed up to four. It takes 25 minutes to arrive at your table but the end result is a delicious treat for pukka vegetarians who are usually shortchanged when it comes to kebabs. The paneer cubes are soft, the vegetarian seekh mince holds up nicely even when impaled on a stick, and the green chutney that comes as accompaniment makes a fitting partner.

**GETTING THERE:** Bharat Bhavan,  
near Mithibai College, Juhu, Vile  
Parle (W)

**CALL:** 26716939

**SHELL OUT:** Rs 250