

NORTH BANGALORE CALLING: THE DRUID GARDEN IS OPEN FOR BUSINESS!

● SANCHITA WAHI * DESIGN * FOOD * DRINK

Yes that's right, North Bangalore's latest shiny addition is full of unique design (read as concrete, glass and wood) complete with a retractable roof that makes you feel like you're sitting outdoors whilst indoors, a technologically advanced brew operating system, cute bespoke crockery all the way from London and an extensive menu covering 5 cuisines & a vast array of cocktails.

The Brews:

With more than 6 beers on tap, which are brewed using Czech techniques, we're excited about these catering to a different beer palate than the already existing German and American inspired breweries.

What We Ate:

Thai Tom Yum (below right) – This has a choice of vegetarian, chicken and seafood.

Peruvian Style Roasted Pumpkin (below left) – Perfect for someone who wants a mild and smooth soup.

Asian Caesar Salad (below) – A classic fav with a unique asian influence.

Campagna Buratta (below) – Silky smooth fresh burette cheese and fresh tomato heirloom salad providing the perfect kick... and balance.

Crab Meat & Melon Carpaccio (below) – A gorgeous dish with perfectly cooked crab meat, fresh veggies and a beautifully sliced fresh melon as its bed; drizzled with orange, fennel and ponzu dressing.

Beetroot Shami Kabab (below) – The most interesting take on a veg kabab that we've seen. You have to eat it to believe it. A definite order for a vegetarian.

Carimanolas with grilled lamb (below) – This South American popular, in Druid's version, comes topped with grilled lamb (or prawn) and a pool of yummy coconut cilantro sauce.

Pizza con Funghi (below right) – Assorted mushrooms with provolone, buratta cheese, topped with egg. With just the right amount of drizzle of truffle oil, this tasted like absolute heaven.

Pizza D'Agnello (below left) – A refreshing grilled lamb pizza with arugula and goat's cheese.

Fresh Off the Grill – We opted to try out the lamb and the prawns off the grill. The lamb was cooked beautifully with a stunning jus, silky mash and veggies on the side. The jumbo prawns (below) were humungous and again, grilled to perfection and drizzled with lip smacking miso beurre blanc sauce.

South African Malwa Cake (below) – The in-house szechuan pepper ice cream is the best surprise on this plate.

Orchard Fresh – Choice of 3 seasonal sorbets or ice creams. Don't forget to ask for the flavour of the day! We were lucky enough to sample a beautiful chocolate chilli ice cream, a mixed berry sorbet and a fresh mango (our fav) one atop a red chilli crumb.

What We Drank:

Smoking Pistol (below) – Fresh pineapple & orange juice with caramelised pineapple and rosemary.

The Deets:

Where – At 40/1, Third Floor, Century Corbel Commercial, Sahakara Nagar, Bangalore

Who – Call 080-49653560 for reservations

Wait – Follow them [here](#) for regular updates

