Going Out Food And Drink

A family affair to treasure

Restaurant Reviews Delhi Grill ★★★☆☆

hapel Market is one of those scruffy streets you're unlikely to come across unless you're local. But scratch its surface - market purveying items in colours never

found in nature, shops selling discount footwear, a bewildering quantity of shopping trolleys - and here be treasures.

There's the redoubtable Euphorium bakery. The Naked Sausage foodstall, which knocks out decent burgers and bangers with the most dizzving collection of condiments. And wonderful Manze's, one of London's original eel and pie shops in all its mirrored, shiny-tiled glory.
Then there's the roti stall, where

three quid buys a fresh, fluffy bread wrap stuffed with excellent fillings. But now the same owners also run the restaurant space behind it, rechristened Delhi Grill. Anyone mourning the previous tenant, the rather good Rooburoo, should get down here pronto. It's a little belter.

Brothers Aman and Preet Grewal (it's a family operation; recipes

The rogan josh is a beauty,

the meat slow-cooked until you could cut it with a spoon



Outrageously good: The food at Islington's Delhi Grill is a joy

But we're not here to admire the scenery, we're here to eat our way through the admirably succinct menu. With the exception of an uninspiring biryani, the food is You can tell they're serious when the relishes arrive, no catering pack of jammy mango here but subtle, garlicky chickpea purée, fresh, minty

yoghurt and a magnificent

beetroot chutney.
Then rotis: freshly made, varm, seductive little

breads, perfect for mopping up sauces; in the evenings there's a bar where a roti-wallah cooks them up like a dervish. Naan, thinner and crisper than the norm, are also made fresh to order. And the rogan josh is a beauty, each spice thrillingly distinct, the meat slow-cooked until you could cut it with a spoon. I'm eating with get a decent pakora down south

but the marinated tilapia in gram flour batter has us fighting over every piece.

Punjabi grills are first-class too. Sheekh kebab is charred in the tandoor and singing with ginger, freshly milled coriander and cumin. Chicken tikka isn't the usual dry, fibrous beast but robustly spiced chunks of outrageously tender meat. Only

the lamb chops fail to thrill.

Delhi Grill calls itself an 'Indian canteen' so I feel like a fraud ordering a £14 bottle of Pinot Grigio. We should have had a beer.

Apparently, when they first opened, the brothers' harshest critic, their mother, wafted in. They needn't have worried, she loved it. Marina O'Loughlin

A meal for two with wine and tip costs about £30.

21 Chapel Market. Tel: 020 7278 8882. www.delhigrili.com Tube: Angel

who thinks Delhi Grill, with its azure walls. Indian newspapers as wallcoverings and Bollywoodblasting telly, is on the shonky side should see the originals. A dhaba

come from wives, cousins and aunts) have based it on the idea of

a dhaba, one of the ad hoc, shacky

restaurants that cluster round petrol stations in northern India. Anyone

makes this look like the Tai Mahal.

Hot on the heels of Chelsea's L'Art du Fromage comes a concession of French cheesemonger superstars, Androuet, in Old Spitalfield Market, run by the charming Guarneri brothers. It's mostly a shop, shelves groaning with beautifully kept cheeses but at the back is the teeny restaurant with a few more tables on the market terrace. The short menu is obviously heavy on the cheese, with the odd detour via charcuterie

Androuet ★★★☆☆

or duck with lentils. After Parmesan crisps and olives with feta, we eyeball our fondue, far denser than the version at L'A du F, its strings so chewy and, well, cheesy

that they offer the very real possibility of death by fromage. The vinous fruitiness of Sydre Argelette - the champagne of ciders helps save our lives. A cheeseboard comes laden with booty from the boutique: granular comté, pungent reblochon, an ashy goat, all in perfect nick and served with crisp charcoal biscuits and tangy chutney. Cheese overkill? Not in my book.

A meal for two with wine, water and service costs about £50.
Old Spitalfields Market, 107b Commercial Street Tel: 020 7375 3168. www.androuet.co.uk Tube: Liverpool Street



IN TOWN TONIGHT

THEATRE SUICIDE BRUNETTE

Belfast playwright Gary Mitchell returns with his first new work for

seven years – two solo pleces with Christopher Hanvey Toright until Oct 30, Old Red Lion Theatre, Tue to Sat 7.30pm, Sun 4pm, £13, Tel: 020 7837 7816. Tube: Angel

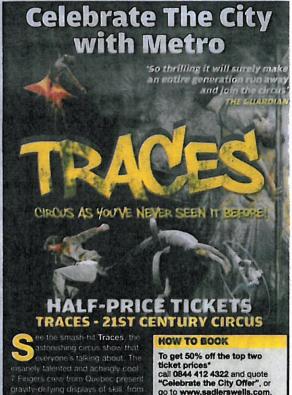
GET CAPE. WEAR CAPE. FLY

Southend's Sam Duckworth performs with his live band promoting his third album Tonight, Electric Ballroom, 7pm, £14, Tel: 0844 277 4321. Tube: Camden Town

LONDON FOR FREE

EXHIBITION #3

The museum that showcases non-mainstream art reopens with a quirky collection gathered by British pop artist Sir Peter Blake Today until Dec 24, Museum Of Everything, comer of Regent's Park Road and Sharpleshall Street, Wed to Sat 10.30am to 6.30pm. www.museumofeverything.com Tube: Chalk Farm



To get 50% on ticket prices? ticket prices? call 0844 412 4322 and quote call 0844 412 4322 and quote "Celebrate the City Offer", or "Celebrate the City Offer the Cit go to www.sadlerswells.co select either the £38 or £29 tickets and enter the promo code pcdcelebrate when prompted.

"Subject to allocation availability. Applies to 138 and 129 tickets only. Valid for all Tue. Wed & This shows until 21 Oct. Not available retrospectively or in conjunction with any other offer. Transaction fee applies (12,20 for telephone bookings and \$1,50 for online booking).

Portugal Street, Holborn, WC2



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tunibling through hoops and leaping

spectacularly up giant poles without using their hands!

of the streets rather than the olitz

of the big top. Traces is circus for

all the noise is about from the best

seats in the house at the Peacock

Theatre - Sadler's Wells in the West