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with chips, mushrooms & onion rings or seasonal vegetables & potatoes.
Subject to availability and bookings only.

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OPEN 7 DAYS

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JUST EAT

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Eating in

Courgetti with raw sauce 'Alla Checca'

COURGETTI is 'spaghetti' made from courgettes. It's made using a spiralizer, which shreds the courgette into curly strips, it tastes like a healthier version of the real thing.

- 320g gluten-free spaghetti or courgetti from 3 courgettes
- 3 tbsp of extra-virgin olive oil
- 25g parmigiano reggiano, finely grated — optional
- 100g ricotta to serve — optional

FOR THE SAUCE:

- 200g cherry tomatoes, in quarters
- 1 clove garlic, peeled and chopped
- 3 tsp parsley (8g), finely chopped
- 3 tsp basil (8g), finely chopped
- 20g capers, rinsed well
- 80g (stoned weight) olives, cut into quarters
- ½-1 red chilli, finely chopped — taste it and add according to strength
- Salt and freshly milled black pepper
- 125g buffalo mozzarella, roughly torn
- 3 tsp extra-virgin olive oil

PUT the courgettes through the spiralizer on the finer cutter to form long strands like tagliolini.

Mix all the ingredients together for the sauce in a large serving bowl. Heat the extra-virgin olive oil in a large frying pan over a gentle heat (this can be done with a crushed garlic clove and a few slices of chilli to flavour the oil, but it's not strictly necessary). Pan-fry the courgetti tossing them in the pan with tongs for just a minute or two to heat. Use tongs to remove them from the pan, leaving any water from the courgetti in the pan and stir into the sauce. Top with spoonfuls of ricotta and parmesan, if using. Serve straight away.

Eating Out

HEAVEN ★★★★★
HOT STUFF ★★★★★
DECENT ★★★
OFF THE BOIL ★★
OFFAL! ★



Pretty place to eat good food

Bombay Joe's Gray Street, Broughty Ferry

ALTHOUGH we've been friends for more years than I'm willing to count, us 'girls' just don't meet often enough.

In a bid to solve this, we decided, one Thursday evening, to pay a visit to Bombay Joe's and have a catch up.

We excitedly babbled our way up the pretty, colour-lit stairs to emerge into the restaurant.

It's not huge and struck me as being very tranquil, decorated in lilacs and purples (my favourite colours). I was most taken with the pretty colour-glass mosaic tiles dotted around.

We were shown to our table by a very friendly waiter who brought us menus and took a drinks order.

As it was a school night and we had three drivers at the table, it was a round of five soft drinks — plus a wine for the lucky one!

The menu is extensive and as I'm not very knowledgeable about Indian cuisine, I was pleased to see there were



Waiting to greet you at the top of the stairs are manager Laxman Shrestha and Kiran Timalsina, pictured with their award from the Scottish Curry Awards in Glasgow last month.

descriptions for each of the varieties of cooking. Didn't help me — or the others — to make up our minds very quickly though!

Eventually, we decided we'd share the mixed appetiser — murg tikka, seek kebab, samosa, vegetable pakora — and four poppadums with onion chutney.

For the main course, we shared one plain rice, two pilau rice, two portions of

chips and a plain tandoori nan.

Individually, we ordered a Bombay Joe's special curry, chicken sardari, 2 chicken bhunas, a lamb rogan josh and a lamb tikka masala. Oh, and a jug of water for the starters didn't take very long to arrive at all and we all got stuck in.

The mixed starter came with a side salad and a bowl



FOOD
Quality cuisine
VALUE
Fairly priced
BILL
£99.50 (inc. drinks)
★★★★

of chilli sauce. My favourite and we lamented that we'd meant to order onion bhajis too — bet they're delicious!

Everything was very tasty and shared without any arguing — we even left a bit of poppadum (but only because we'd scoffed all the onion chutney!).

The mains arrived quite soon after, though we did not feel rushed in any way.

Everything, from the plates to the serving dishes, arrived piping hot — in fact two of us burned our mouths stealing chips.

As I'd been unable to convince one of my pals to share a biryani with me, because it had prawns in it, I had the special curry.

This is a mixture of chicken, prawns, lamb and mushrooms in a sauce which had just enough bite

in it to make my lips slightly warm, but not give me heartburn.

I had a wee dip of the chicken sardari as I'd not heard of it before. It's a traditional dish cooked with ground coconut, cashew nuts and fresh cream and was really lovely.

I looked plaintively at the rest, but as I'd tasted all of their dishes at other times

— and I was sensing a minor chip division tussle (it was far easier to share the starter) — I decided it best not to ask.

They all assured me the food was delicious though and, judging by our empty plates at the end, no one was telling fibs.

We finished our meal with one Irish coffee, three ordinary coffees, a hot chocolate with cream (me!) and some chocolate mints. Lovely.

It was my first visit there, but I doubt it will be my last. It's pretty, the staff were friendly and the food was good.

We used two discount vouchers to get two main meals free and noted they do an early evening three-course deal for £10.95. Definitely worth a visit.

By Rona Scanlan.



Chopstix

St Andrews Street, Dundee

WHEN it comes to Chinese takeaways — which I probably order too often — Chopstix is my go-to place. It's not the closest to my house, but it's where they make the best shredded chilli chicken and fried rice in town. That's what I ordered, on yet another evening when the prospect of leaving the sofa to cook was just too daunting. For good measure, I also asked for mussels in black bean and garlic sauce — a starter which I had as a side dish.

The food didn't disappoint, with the mussels being much bigger than expected, and the sauce had just the right amount of garlic.

The chicken, marinated and fried, was tender and covered in a generous helping of chilli sauce, with a sweet tang. It comes with a lot of chopped chillies, which I took out to tone it down.

Chopstix is a sit-in restaurant as well as a takeaway, and it's clear effort has been put into the décor, with dimmed lights, quirky ornaments and comfortable chairs.

The service has always been quick and friendly — and perhaps the best part is the free prawn crackers you get with the meal!
By Nadia Vidinova

FOOD
Delicious Chinese
VALUE
Reasonable price
BILL
£15.30 (inc. £3.50 delivery)
★★★★

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