



Best Nouveau Indian:

Curry Café

ISLIP



You can't judge a restaurant by its name and Curry Café in Islip is one such restaurant. The place the *New York Times* called a "classy little eating place" and "one of the rarest of culinary birds" is not your traditional Indian restaurant. This Nouveau Indian restaurant serves up boldly flavored foods that make eating exciting. When you enter the Café, you inhale a wonderful aroma of herbs and spices tantalizing your taste buds.

Owner Chani Singh has taken his expert knowledge of Indian and American food and composed a menu of American-style food with an Indian flair. From the great selection of appetizers and salads, try the Vegetable Fritters or the Sweet and Sour Shrimp. The delicious breads cannot be ignored, especially the Naan flatbread layered with garlic. A must-try is the sizzling Kabob Platters that arrive with onions and peppers. They offer Skirt Steak, Tandoori Chicken or Shrimp, Lamb, Fish or a Mixed Grill.

Vegetarians will have many dishes to choose from. Try the Paneer Makhni, homemade Indian cheese cubes, cooked in a rich cream and tomato sauce with fresh herbs. The Daal Makhni consists of black lentils simmered in a creamy tomato sauce with onions, tomatoes and spices.

The specials can be equally indulgent. I enjoyed a delicious dish of Muscovy Duck Breast with a Rum Raisin Sauce and Apple Chutney. The curries are full of flavor, especially the potatoey Vindalu, creamy Karmu, spinachy Saag. If you want to try a distinct and different Indian restaurant, Curry Café is the place.

—Marc Weiss

260 Islip Avenue, Islip 631-224-9898

Hours:

Lunch: Monday, Wednesday, Thursday, Friday, Saturday: 11:30 am–3pm

Dinner: Monday, Wednesday, Thursday: 4pm–10pm
Friday and Saturday: 4pm–11pm
Sunday: 4pm–10pm

Reservations: Suggested

Credit Cards:

MasterCard, American Express, Visa

Check Average: \$20

Special Features:

Ample parking, private parties, take-out.



Duck Breast: with Rum Raisins, Nut Pilaf and Mixed Fruit Chutnies



Papri Chaat: Flour chips mixed with Chickpeas, Potatoes and Tangy Sauces



Alu ki Tikki: Potato Cake with Peas served with Yogurt and Tangy Sauces



Chicken Tikka Masala: Boneless Marinated Chicken simmered in an extremely delicious Cream and Tomato Sauce



Garlic Naan: Bread Layered with Garlic



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