

Taste of AHMEDABAD

WITH ROHIT ROY



RUPALI DEAN

Rohit Roy is a popular actor best known for his roles in TV series such as *Kkusum* and *Swabhimaan*. Having grown up in Ahmedabad, he talks about his favourite eateries in the city

PAV BHAJI AND PULAO HONEST

GF-1, White House, Panchwati Circle, CG Road, Navrangpura

The *pav bhaji* and *pulao* here is the best in the world. The food simply melts in your mouth quite like the dollop of butter that tops it.

GUJARATI CUISINE AGASIYA

The House of MG, Opposite Sidi Saiyad Jali, Lal Darwaja

Agasiya is a roof top restaurant that serves Gujarati food. Run by the famous Mangaldas family of Ahmedabad, it is simply a must visit. It has a typical village setting and the quality of food is fantastic. Even though its a bit expensive but the lovely experience makes it worth the money.



SUVASHIS MULLICK

CHOLE BHATURE HAVMOR

Shivranjani Cross Road, Arjun Tower, 132 Feet Ring Road, Ambavadi, Shreyas Colony, Navrangpura

For people who like spicy, oily North Indian food, I strongly recommend the *chole bhature* at Havmor. It is outstanding and the *gaajar ka achar* that you get along, is to die for. Of course if you are on a low oil diet, then this is not really the best choice, but it is a good indulgence.

PIZZA WAH PIZZA & BHEL HOUSE

Shop No 13 Municipal Market, CG Road, Navrangpura

The pizza at Wah Pizza & Bhel House is absolutely great, even though there's nothing Italian about it. It's a desi concoction—heaps of cheese and tomato sauce on a pizza base. But it really tastes fabulous and a good change from your international chains.



RAVI S SAHANI

ICE CREAM DERANI JETHANI

Vishram Park Apartments, Shubhlabh Society, Aastha Bungalows

Dessert is my favourite part of any meal and the ice cream at Derani Jethani is everything that an ice cream should be—full of cream and lots of flavour.

DAL VADA AMBIKA DAL VADA CENTRE

3, Shivam Complex, Near Red Rose Cafe, Navrangpura

I have eaten *dal vada* in Ahmedabad and many other cities but nothing comes close to Ambikas. Even though *dal vada* in most places tastes pretty much the same, the way they make it here is really different from anything I've had.



DEEPAK G PAWAR

AS TOLD TO RUPALI DEAN