

EATING OUT

New additions in the BBQ MENU

THE Korean franchise in Bangladesh had recently celebrated its one-year anniversary in the country. The journey of bbq started at Seoul, Korea in 1995. Today, it is present in more than 50 countries with approximately 4000 outlets.

And one of the things that contribute to bbq's enormous success is their strong research and development segment. "Every product that makes it to the menu goes through rigorous study and scrutiny before it is introduced to our guests," says Rashedul Alam, Manager, Training and Development, bbq Bangladesh.

The new items bbq Bangladesh has introduced in the past few months or so are no exceptions to that rule.

Their Gochujang Chicken with Shrimp Fried Rice is a generous platter. The garlic rice, topped with large sized shrimps, comes on a 'bowl' of omelette: the rice is not stuffed inside, rather, the omelette is shaped like a dish, so as to serve the rice.

The platter serves a boneless whole-leg

meat, Gochujang chicken, a Korean delicacy, which is very spicy, due to the traditional Korean red pepper sauce. Along with that, there is an exquisite salad with creamy balsamic dressing.

If you want to have just the Gochujang



chicken, you can do that too.

Meanwhile, another item that you may want to try out is their Garlic Fried Rice with Shrimp. Unlike the other rice item, this one has numerous small shrimps, so much so that you will be able to savour them on



almost every morsel.

If you are a burger fan, bbq's Sous-vide Chicken Burger is a must-have. Other than its sheer deliciousness, Alam also claims that it is a healthy one too. "We cook it in low temperature, for a long time, in a special way and



using a lot of herbs. Most of the fat gets removed in the process," he informs.

Indeed, the burger comes with cheese; but if you want to avoid it, just ask the waiter to serve without it.

On the other hand, you may also try out



their Original Barbeque -- the most tender and succulent chicken you will probably ever have. The platter comes with grilled vegetables.

To wrap up your meal, have Red Bean Ice Flakes, a scrumptious Korean dessert of ice cream and kidney beans.

bbq Bangladesh donates one percent of their sales revenue to help malnourished, needy people.

Do you know what bbq stands for? No, it is not barbeque. It actually stands for 'best of the best quality.' And this is what bbq aims to give you -- with delicious food and great ambience. So, go bbq to savour in their new delights. bbq Bangladesh is a concern of Eon Group of Industries.

Location: 175/A Gulshan Avenue, Gulshan 2, Dhaka. Contact number: 9858869. Facebook page: bbq Bangladesh. Website: www.bbq.com.bd.

By M H Haider

Photo: Sazzad Ibne Sayed

Special thanks to bbq for preparing the food for the photo shoot

RESTAURANT REVIEW

AS REFRESHING AS COENTRO

HAVE you noticed that recently some new restaurant hubs are gradually coming into being? Alongside locations like Dhanmondi, Banani 11 and Baily Road, etc. new areas have become hotbeds for hanging out and eating out.

One such location is Progati Shoroni. And one of the eateries that have opened is Coentro.

As you take the small flight of stairs, the decorative glass bottles hanging from the ceiling might remind you of another place: Cilantro in Dhanmondi. And the feeling will be reinforced when walk inside.

Coentro is basically the second branch of Cilantro. Both words mean coriander: 'coentro' is a Portuguese word while its older counterpart is Spanish.

The similarity of décor between the two reassures their connection. The simplistic, black, wooden tables and chairs provide a cosy and relaxed setting. To contrast with that, the red bricks on some of the walls call for a sleek and chic ambience. Hanging from the ceiling are recycled glass bottles and funnels, with a tiny bulb of light on each of them. Random and curiously shaped glass containers -- jars gone wrong during glass-blowing -- adorn the bar counter.

There is also the option of sitting at the low-table on benches with cushions -- a choice to be opted for if you want to curl up.

Coentro focuses on Mediterranean and Latin American cuisines.

Let's start off with appetisers. Try out their nachos with minced beef, which is



very popular among the guests. There is also an array of 'tapas' you should delight on. Tapas, a pride of Spanish cuisine, are eaten as appetisers or snacks.

For example, Gambas Pil Pil is prawn sautéed in paprika, garlic and olive oil. Complete with Italian brown bread on the side to dip on the mix with which the prawns are sautéed, Gambas Pil Pil is a spicy delight.

Or, try out Coentro's poutine. Although the eatery specialises on the aforementioned cuisines, it does bend the rule to include some other foods as well. The Canadian dish, poutine, is a glorified version of French fries, if you will. The fries are accompanied with cheese, minced beef as a topping. If you want your fries with gravy, poutine may be the best option.

Wash down these scrumptious delights with the restaurant's novel drinks. Black Jack is a spicy drink of blackberry juice. Dirty Gold is sweet and tangy, made with olives. The curious AunkKing is a tamarind drink popular in Rangamati, which was introduced to the owners of Coentro by two

of their employees, named Aunk and King.

You might go for the platter (serves two people) which spans a full-course meal -- from appetisers to desserts and a drink made with strawberries and lemons.

But let's jump to the main course now -- the protagonists! The platter boasts a generous assortment. There are a couple of chicken skewers and herbs rice and Spanish



rice. The sirloin steak is accompanied with vegetables. For those who love fish, there is a fillet for them. Meanwhile, a piece of soft and juicy Peruvian chicken also makes its presence. Two sauce holders, one containing tartar sauce and another boasting Coentro's house-special, complement the

items.

The beauty of the colourful assortment is in its variety. Cooked to perfection, there is fish, chicken and beef, along with vegetables. So you cannot possibly go wrong with it!

The platter will provide you 'cajeta' rolls as desserts. With the hot and soft rolls containing cajeta -- a kind of caramel -- and peach compote outside, this Mexican dessert is sheer happiness.

You can also try out some 'churros' -- Spanish donuts, which are rather long and cylindrical in shape.

And to top it all off, have a cup of their coffee, which features an exclusive mix of beans from Latin America and Central Africa.

For anyone who is interested in cuisines of Mexico, Spain, Portugal and the like, Coentro and Cilantro are two eateries you must visit. The owners will soon inaugurate the third branch, which will be in Uttara.

With its great food, beautiful ambience and live music -- which is held on most weekends (check their Facebook page for announcements) -- the eatery is a great place to hang out at.

FYI

Location: Areeb Tower, 48 Progati Avenue, Block J, Baridhara, Dhaka. Contact number: 01766449917. Facebook page: CoentrobD. Email address: info@coentrobD.com. For home delivery: Foodpanda; HungryNaki.

By M H Haider

Photo courtesy: Coentro