

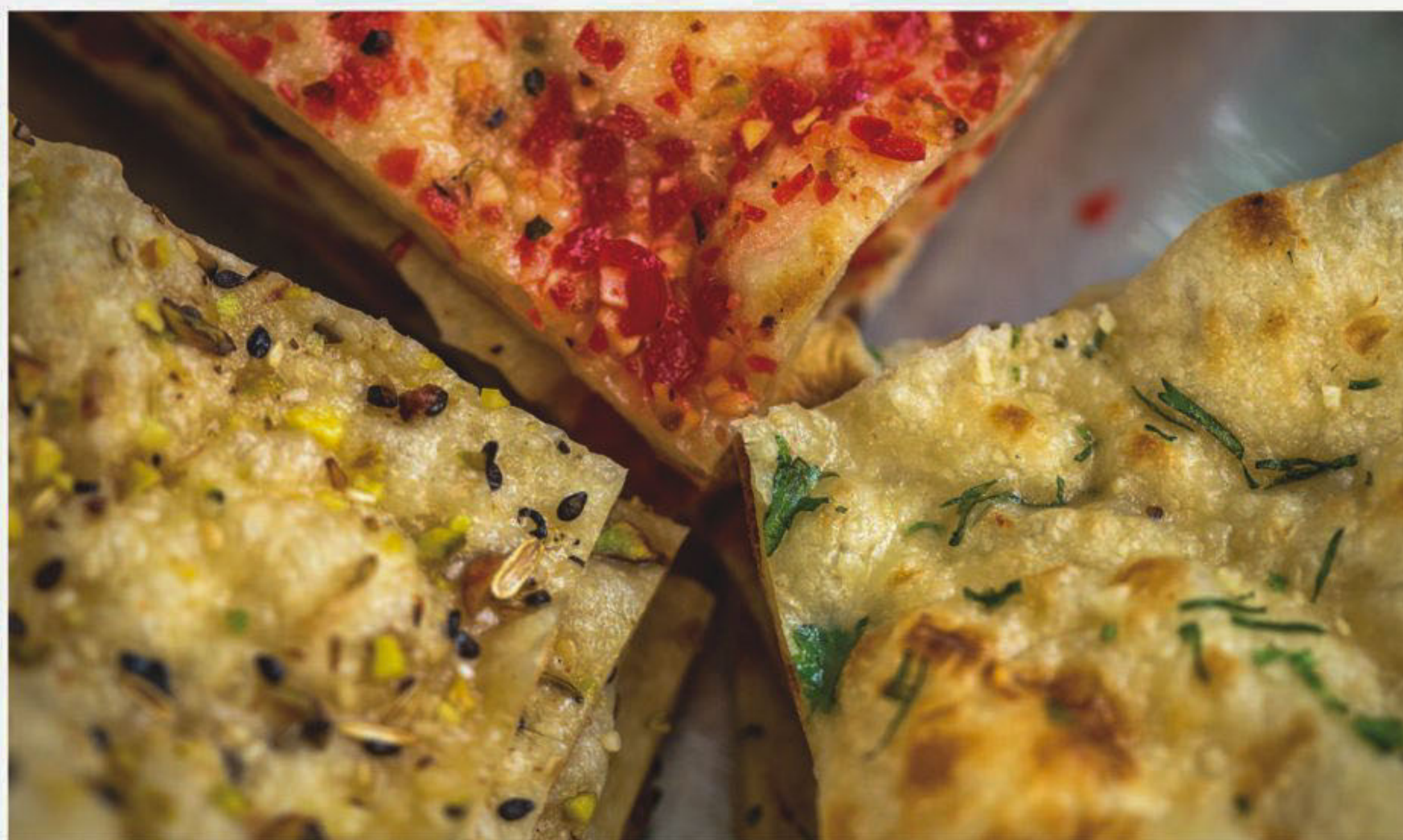
They are priced at Tk 150 per piece and are more than enough to satisfy two people. Tarka makes some of the best garlic naans in the city. You won't be able to help yourself after you get a whiff of warm butter laced with the spiciness from the roasted garlic bits covering the thin, lightly crisp crust of these naans. They cost Tk 60 per naan.

Dhansiri Restaurant in Gulshan-2 is also a typical go-to place for kebab and naan lovers. Their naans come sprinkled with pudina for that extra zing, seasoned with secret spices, and covered in garlic and chilli. These delightfully zesty naans are sure to wake you up and carry you through the night. All of these are priced at Tk 150.

The Peshwari naan from Khazana in Gulshan-2 is another decadent favourite among naan-lovers. This naan has a butter-glazed, golden brown crust coated with delicately roasted pistachios, fennel and sesame seeds. Each naan will cost Tk 110.

## DHANMONDI

Dhanmondi has a little bit of the best of everything when it comes to cuisine. But



Bar-B-Q Tonite has been a formidable competitor among kebab restaurants for a quite long time now. And although their menu isn't that extensive when compared to others, it has managed to keep up a superior standing among naan and kebab

enthusiasts for their quality. Their rumali roti is absolutely the best- enormous, but delicately thin, soft and airy. They cost Tk 30 a piece, making Bar-B-Q Tonite one of the cheapest places for rumali roti.

Lailaty is another name known among

Dhanmondi-dwellers for their kebabs and naan. Their garlic naan and cheese naans cost Tk 35 and Tk 60 respectively, and they remind one faintly of pizzas oozing with cheese.

Café Soi3 welcomes a regular patronage of people who love their mouth-watering Indian curries and naan. Their garlic and special naan will cost Tk 55 and Tk 85 respectively, and their curries are a must-try. You can also go for Dhaba and Star Kabab for a satisfying taste of their delicious naans, curries and kebabs.

Olympia Bakery needs no introduction among bread lovers. They have been around for a long time, making consistently great bread. This Shab-e-Barat, they will bake up a storm and bring forth their Fancy bread (sprinkled with sugar and raisins), Italian bread, Twisted bread, Morobba buns and fruit buns. Olympia Bakery is located in New Market.

**By Antara Islam**

**Photo: Sazzad Ibne Sayed**

**Food: Khazana**



## CHECK IT OUT

# Readymade Shab-e-Barat

Shab-e-Barat seems incomplete without a dose of halwa-roti. But given the busy schedule of everyone these days, there is a scarcity of time to go into the task of making such delicacies. Moreover, spending more time cooking may mean allocating lesser time in praying. And while you nevertheless may want to make one or two items yourself, it is quite improbable that you will get a rich assortment by doing so.

Enter readymade Shab-e-Barat! Superstores and sweetmeat shops have a lot to offer during this occasion. Retail

outlets like Agora, Almas et al sell halwas all throughout the year, but during Shab-e-Barat, these are of course in high demand.

The delicacies usually come in simple, transparent, plastic boxes. There are a few suppliers in this field. Home Brand, for example, makes five different kinds of halwas. The firm has been in the market for almost one and half decades. Similarly, KNT Garden is another player in the market, which has also been in business for more or less the same period. It makes a plethora of halwas, including those that are sugar-free. KNT Garden,

also sells 'chaaler roti'.

Be it 'dimer halwa' or 'peper halwa' or 'gajorer halwa' or any other, the shelves of the superstores should suffice your culinary needs for the occasion.

On the other hand, sweetmeat shops also have a lot to offer. Prominent Sweets, true to its name, is indeed a reputable brand in the market. It is gearing up for the upcoming Shab-e-Barat. From 'chanar halwa/firni' (Tk600 per kg) to 'kaju borfi' (Tk1400 per kg), the brand has a wide plethora of items for the occasion.

Meanwhile, Rosh has different breads

along with items such as 'malai shondesh', 'lassa shemai', ghee and 'reshmi jilapi' and their laddus and halwas. It also has a special gift box, an assortment, to mark the occasion.

We cannot deny the fact that there's a charm in preparing food by oneself and distributing them among the neighbours and friends. But if you have your hands full this Shab-e-Barat, then the myriad superstores and sweetmeat shops are a perfect solution.

**By M H Haider**