

#FOOD

Posto — Bong Appétit



available at Courtside Chef's Table so far, and it stands out from the available palate quite a lot. For one thing, the nutty sweetness is very apparent in the taste and flavour. The texture is left soft, the insides well marinated, and the red gravy possesses a kick from the myriad of spices used.

To keep things fresh, the beef dish is changed regularly in a range from rezala to kala bhuna. There also happens to be

off the menu items, like chicken korma, for breakfast on the weekends.

Posto is definitely worth a shot as a fun destination to grab a meal after a spontaneous short drive on the weekend, maybe after a game of badminton or football at the courts below, or for catching up with friends over snacks like the gur doughnut, or a cup of gur tea. Future plans for the restaurant include adding new



items to the menu and serving the dishes in terracotta crockery.

By Kazi Naim Uddin
Photo courtesy: Posto

Essentials:

Chef's Table Courtside, Shatarkul, United City

Facebook Page: Posto

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Business Hours: 11 AM – 11 PM



Like an alchemic exploration to mix root recipes of classical items with modern day ingredients, Posto attempts to dive a level deeper into Bengali cuisine.

Posto is the Bangla name for poppy seeds, and the seeds are indeed infused subtly into every dish. When asked about the ethos of the restaurant, one of the founders, Afsar Ahmed, said, "Our prime focus is to never compromise on quality and hygiene,



no matter the costs or profit margins."

It is situated on the second floor of Courtside Chef's Table, with sunlight illuminating all corners during the day, open air flowing in and a view of the relatively empty highway nearby.

Diving straight into their star item, the Nawabi Nihari is best described as vintage with the recipe tracing its lineage to Nawab heritage. One of the ideas was to use butter and cream like they used to in yesteryears, and to also have the nihari available all day long. The creamy nihari has two chunks of beef, cooked to melt in the mouth softness in it. The thick bone marrow stew is a must-try with Posto's available range of bread — paratha, rumali ruti, luchi, or naan.

Ziko Ahmed, another of the four founders added, "The nihari is keto friendly, and for the first part, we only use the oils that seep out of the beef, tendons and bones, while the initial stew is allowed to simmer overnight."

Another delight from their menu, the Pakki Biryani is meat and rice cooked separately, and with chicken in place of mutton. The egg chop in it is unique insofar that the egg is mixed into the chop for texture, as opposed to leaving it whole, the taste with every bite is balanced with generous amounts of potatoes. One thing is for sure, this biryani will not leave you wanting more alu.

Duck Posto is the only duck dish