



Whichever your destination is, just do not forget to try mezban, which is an old tradition of Chattogram.

All parts of beef are used in this dish. In essence, mezban is a feast which is held on occasions such as birth anniversary, marriage, or death anniversary. So, if you want true authentic mezban, you will have to accept (or ask for) an invitation to any event in Chattogram.

However, travellers may try 'Mezzan Haile Aiyun,' a restaurant where this traditional dish is available. There's also kala bhuna which has become quite popular all over the country lately. The combination of kala bhuna with khichuri is something to look forward to, especially if it's a rainy day. There's also akhni, an iteration of tehari that is popular in this region. And of course, shutki or dried fish.

#### SYLHET

There are multiple waterfalls and vegetation you can visit. Ratargul Swamp Forest is a freshwater swamp forest and can be one of your destinations. Jaflong, Bisanakandi, Sadapathor and Shapla Bill will appease your eyes. There are also numerous tea gardens, lakes, and the city itself; all of them can be your stoppage.

Now off to the question of cuisine. Beef satkora is arguably the most popular dish in this region. Satkora is a citrus fruit that is used in the curry. Mutton can be cooked with satkora as well. The flavour of it really makes sure that you know the difference between the regular curry and this particular dish. One should also try 'duck with bamboo shoots', which is a mildly spicy curry with a refreshing taste on the tongue. And of course, if you are in Sylhet, do not forget tea. If nothing else, at least keep the seven-layer tea on your list.

#### BARISHAL

Barishal can be a busy tour. There's Kuakata sea beach where you can just idly sit by watching the tides. Or take a walk through the Jhau forest. For historical interest, one may visit any of the numerous Zamindar baris. The floating guava market on Kirtipasha Canal is a spectacle.

The place is bustling and offers a lasting experience.

Nothing here is as famous as the Hilsa fish. We Bengalis sure love our share of the delectable fish and Barishal is the place to

be for Hilsa. 'Shorshe Ilish' in Barishal is

truly something to treat your tastebuds. The colours alone are vibrant with the mustard paste adding characters to it. One can only imagine the soothing caress of the tastebuds at the bite of 'shorshe ilish'.

Coconut shrimp is another dish of Barishal that is quite appealing. There's also a pitha you may try called Shirgoja. It is fried and sweet to taste. The cake is quite common in the greater Barishal region.

#### HONOURABLE MENTIONS

Mymensingh comes to mind because there are tourist spots like Shoshi Lodge, a number of Zamindar baris, Botanical Garden, and Moyna Island. Mymensingh is famous for Muktagachar monda, a traditional sweet that is not perhaps much to look at but it sure makes up for it with its originality and taste.

Old Dhaka should always make any list that speaks about food. Old Dhaka itself is a place to be roamed. It's not only historical, it also offers you an experience that only old Dhaka can offer. As for food, bakharkhani and kachchi biriyani are two of the most famous items in the country. There are also different kinds of kebabs and iconic beverages like Beauty Lassi.

Old Dhaka's restaurants are quite busy at midnight, as is Mawa Ghat, which can be another destination to try out shrimp, freshly fried hilsa, and fried aubergine; all of which taste great with warm rice.

As mentioned at the beginning, this list is not comprehensive because Bangladesh is culturally rich. Of course, there are many other places you can visit in the country and a hundred other dishes you can try, but taste is subjective and may change from person to person. What are your picks for memorable dishes in Bangladesh?



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