

# THE TIMES OF INDIA

## Indulge in delicious veg treats

**A** midst the hustle and bustle of Salt Lake, with its numerous street food joints, restaurants serving international cuisine, cafés, vada pav stalls and Chinese and Bengali eateries, Gupta Brothers has managed to stand tall as a pure vegetarian outlet. The relatively new outlet offers its customers exquisite delights that cater to their sweet and savoury needs. Its 80-seater pure vegetarian restaurant, headed by Parikshit Gupta with his cousin, Vineet Gupta, is already making its presence felt in the city's IT hub with its plush interiors and quality food.

The restaurant offers a range of options for both light and heavy eaters. From their south Indian fare, including dosas



and uttapams, to spicy desi snacks with a twist like Chinese samosas, cocktail idlis and khasta kachoris, one can savour a range of delicious dishes. Then, of course, there are the signature dishes like the assorted tandoori platter; Mexican sizzler; Italian sizzler; pastas, Indian spicy sizzler; paneer chatpata, mushroom do pyaza, dal makhani, tandoori bharwa aloo and more. One can also try their specialised vegetarian thalis, which blend in innovation with traditional flavours and are truly pocket friendly

*Drop in at the outlet: CF 203 sector 1 Salt Lake, near swimming pool, Kolkata; phones: 033-69000006, 9831006956, 9836199154; email: guptabrothers.saltlake@gmail.com.*

A dish on offer; (above) the restaurant interiors