

# Mumbai Food Review: Time Travel with 'Mulk'

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Manasi & Ronak Mastakar are transported back to the Pre-Partition era through the food served at this res

Tucked away in a quite corner of Andheri, Mulk by Chef Ishijyot Surri offers food based on his extensive research from the North West Frontier prepared during the pre-Partition era. The restaurant, with a specially-crafted menu by Chef Ishijyot, reflects the richness of the culture by reviving long lost recipes.

The chef not only serves traditional Sarso Ka Saag and Butter Chicken, but also has on offer, some mouth-watering dishes with a twist. Take for example their signature dish, Kulfi Chicken. Like the name suggests, the dish comprises of chicken kebabs served on a kulfi stick with a sweet white sauce. My brother and I had a difference of opinion on this dish. My brother found it a little too sweet, but then he doesn't like his food sweet. I, on the other hand, feel this is perfect for them as they indeed like a little sweetness in their food. This dish also breaks the norm that says a restaurant's signature dish should be sweet. Chef Ishijyot has done a fab job with the Kulfi chicken as it stands out on an otherwise masala-esque menu...



We began our Frontier food journey with the Rumali Khakra — crispy romali roti served with tomato, onion, chana mixture and cheese. This dish provides a much-needed relief from the regular masala papads and peanuts. Next on the menu was the Murgh Darbari Kebab (minced chicken and cheese stuffed in tender chicken slow cooked in a tandoor), followed by the equally satisfying and appealing Bhatti Da Murg (juicy chicken marinated in spiced yogurt and cumin bhatti) – this one, in simple terms can also be called a tandoori chicken, but smaller pieces.

Moving on to the main course, we opted for Murg (which is prawns cooked in traditional Indian spices) (drenched in ghee) and we weren't disappointed. Though both the dishes were quite tasty, our only

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The Murgh Tariwala had plenty of gravy to be sufficient for three people, but not enough chicken for all. Also, the chicken wasn't one with the gravy, it tasted like boiled chicken and we felt the chicken needs to simmer for a while in the gravy. Coming to the prawns, a tasty one no doubt, but again there weren't many prawns, definitely not sufficient for four.



Apart from mouth-watering dishes, Mulk also has a separate concoction menu which boasts of drinks like *Aam Ri Bantewala Soda*, *Lemonee Melonee* and *Tulsi ki Chuski* to name a few. The Bantewala Soda transported me back to days when we used to indulge in Kala Khatta gola in summers at my native place—because the soda tastes just like Kala Khatta. Though we were stuffed by now, we were tempted enough to try try desserts, opting for the chef's speciality Rasma and Angori Gulab Jamun with Rabdi—there are no words to describe these heavenly dishes, only that if you want dessert that isn't too sweet then go for Rasmalai Biscuit, as the latter might be too sweet for some.

We were also impressed with the fact that the restaurant serves non-spicy food by default. So, if you are someone who likes the food to be spicy, you need to say that out loud while placing the order.

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