



Fava – A Mediterranean Indulgence

FAVA by Chef Entrepreneur Abhijit Saha is a Mediterranean restaurant and bar, located at the uber-luxe arcade, The Collection, UB City, Bangalore. Fava overlooks the grand amphitheatre with the sprawling greenery of historic Cubbon Park in the backdrop and the beautiful fountain area.

Fava began operations in January 2010 and has recently undergone a delicious makeover. The exciting menu by Chef Abhijit Saha, who won the 'Best Chef in India Award' at the Indian Restaurant Congress and Awards 2013, is carefully crafted with an excellent selection of traditional favourites and creative dishes from the Mediterranean region. Like a beautiful tapestry, the menu weaves together the unique dishes of the region, complementing the delicate finesse of the European side with the rusticity of its counterparts along the azure sea. Guests can expect many new mouth watering treats, surprising new delights and healthy options inspired by the typical Mediterranean style of cooking.

The flavours of the Mediterranean can be experienced in the la carte lunch and dinner menu with the reinterpretation of mezzes and appetizers such as the artistically *plated Smoked Salmon Hummus with Capers & Dill; Truffled Tenderloin Carpaccio; Spinach Mezze with Labneh & Toasted Almonds*, in addition to the ever popular *Dozen Mezze* and *Crispy Calamari*. Fava serves a wonderful selection of light and fresh salads and has introduced the *Live Micro Green Salad*. In this signature dish Chef Abhijit Saha presents three varieties of live micro greens with arugula, lettuce, cherry tomato, parmesan, toasted almond, balsamic reduction and extra virgin olive oil.

Succulent kebabs and grills using fresh local and imported ingredients like *Mushroom, Broccoli & Onion Sheesh Kebab; Bocconcini Stuffed Vegetable Kibbeh; Sumac & Chilli Prawn Skewers; Greek Style Chicken Souvlakia* are the new favourites at Fava. The comforting pastas, thin crust pizzas, and true Italian risottos including *Pizza Quattro Stagioni, Angel Hair Pasta with Seafood and Porcini Mushroom Risotto* add further to the new delight factors.

The sumptuous main course offerings include *Grilled Provolone & Vegetable Timbale; Signature Pomegranate Chicken; Grilled German Pork Spiral Sausage with Bar be cue rub* to name a few. Additions in the decadent dessert section are *Peach & Yoghurt Pannacotta; Saffron & Orange Infused Prunes; Baklava with Fig and Honey Ice-cream; Lemon Cheesecake* and *Ice-cream Sundaes* which are reminiscent of a favourite childhood treat and a cool summer bonanza.

Besides the a la carte menu during lunch on week days, guests can now enjoy the cyclic *Prix Fixe Two and Three Course Menu* at very attractive prices. This changes every week offering something new and exciting to keep coming back for this convenient and affordable lunch option. The wooden deck at Fava overlooking the amphitheater, is a great place to meet up with friends or business associates or just chill

out over coffee. The All Day Menu between 11.00am to 12.30pm and 3.30pm to 7pm offers an elaborate selection of hot and cold beverages, cookies, artisanal sandwiches, salads, pastas, pizzas and select mains.

The beverage menu has also undergone a complete makeover with addition of speciality teas, international coffees, smoothies, cocktails and much more. Fava enjoys the distinction of having Bangalore's only wine preservation and dispensing system that allows it to offer an extensive wine by the glass program of upto 20 wines. There is also the never before *World Beer Menu* with an elaborate collection of International and domestic beers. The perfect foil to all these varied offerings are the hot and succulent grills coupled with seductive drinks during the exciting *Happy Hours, 5.30 to 8pm, 7 days of the week*. Treat yourself to the exciting combo offers on beer and appetisers.

In a first of its kind initiative, Fava has also launched a loyalty program - The *Petit Gourmet Club* for the young and budding gourmets between the age of three and twelve. Enrollment to Petit Gourmet Club is free and can be done on premise by filling up a simple form. As members, kids can enjoy complimentary ice-cream or chocolate cake every time they visit the restaurant for a meal with their parents.

Embrace the change at Bangalore's favourite restaurant and look no further when in UB City.

HIGHLIGHTS

The exciting new a la carte menu by Chef Abhijit Saha

Artisanal sandwiches (Monday to Saturday - 11am to 7pm)

All-day Menu (11.00am to 12.30pm and 3.30pm to 7pm)

Prix fixe cyclic two and three course lunch menus (Monday to Friday) - new menu every week

Kids special menu & Petit gourmet club

Happy hours with Live grill (5.30 to 8pm)

World beer menu offering 22 beers

New single malt collection

Extensive wines by the glass program

Chef Abhijit Saha awarded 'Best Chef of the Year' at the prestigious Indian Restaurant Congress & Awards 2013, Surajkund, Delhi NCR.



29th and 30th Aug 2013, New Delhi, NCR: The 3rd Edition of Indian Restaurant Congress & Awards 2013, was held on 29th and 30th Aug 2013 at Taj Vivanta (erstwhile Claridges), Surajkund, Delhi NCR. This year's conference was focused on "Thinking Big. Acting Fast". The two day conference and expo brought together key policy makers and restaurant industry stakeholders and provided product and service suppliers an opportunity to showcase their brand to the food service industry. The aim of the Indian Restaurant Awards was to recognize and felicitate achievers, innovators and suppliers who have contributed significantly towards the development of the food service industry.

Chef Abhijit Saha, Founder and Director of Avant Grade Hospitality - Caperberry and Fava Restaurants, Bangalore, won the Chef of the Year 2013 at the prestigious awards function. After winning the award Chef Abhijit Saha said, "I would also like to take this opportunity to thank Franchise India and the members of the jury for awarding me the title of 'Best Chef of the year, 2013'. I am humbled and excited to receive this award and more so in Surajkund. It was here during the first Surajkund Crafts Mela, 22 years ago that I made my first foray into the public arena as a student chef in-charge of the regional Indian cuisine stall put up by National Council of Hotel Management. With this award in Surajkund my life as a Chef seems have come a full circle."

Chef Abhijit Saha was a keynote speaker at the Conference and made a detailed and interesting presentation on 'The Business Case for Menu R&D - Menu Innovation'. About the two day conference Chef Saha commented, "This was the first time I attended the Indian Restaurant Congress and was delighted to find that every aspect of the event was of the highest quality in terms of conference format, speakers, agenda, venue and hospitality. The Indian Restaurant Congress and Awards is an excellent event for the Indian food service industry."

FAVA AWARDS

Best Mediterranean Restaurant, Times Food Awards, 2013-2014

Silver Medal, Food and Wine Showcase Awards, 2012 & 2010

Best New Restaurant Award, Food Lovers Food Guide, 2011

Brands Academy, Karnataka Service Excellence Awards, 2011

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