

Dine / Kebab | Kurry



Top left: Kebab | Kurry dishes (clockwise from back left) include chicken tikka masala, Chicken 65, garlic naan, a lemon-garlic chicken kebab and white rice. Clockwise from top right: the patio; mango lassi; samosas



Ethnic Eats

EXPLORE CUISINES FROM ALL OVER INDIA AND THE MIDDLE EAST AT THE NEW KEBAB | KURRY RESTAURANT IN THE HIVE.

STORY AND PHOTOS By ASHLEY RYAN

The culinary scene in Laguna Beach is rich with culture—from Italian pasta dishes at Oliver's Osteria and Belgian dishes at Brussels Bistro to Caribbean-inspired bites at Rum Social and Asian fusion offerings at Starfish Laguna Beach, the options are endless.

Now, there is another ethnic eatery to enjoy in Laguna Canyon. Kebab | Kurry, which is housed in the former Another Kind cafe space at The Hive shopping center, offers an intimate setting in which to try a blend of Indian, Moroccan, Turkish and Persian dishes. Owner Majid Mahkri,

who was raised in India, curated the menu and makes an effort to ensure that taste is authentic—he even flies spices in from India to incorporate flavors that aren't typically found stateside.

An array of specialty drinks are perfect for sipping while you wait for your meal in the dining room or on the small, makeshift patio out front. For a fruity drink, try the yogurt-based mango lassi or opt for something less sweet with the cold black milk tea. A number of juices—including passion fruit, guava and organic coconut—are also on the menu along with an aloe vera drink,

green smoothie and turmeric latte.

To start, glance at the Small Bites section of the menu, where you'll find veggie or beef samosas, falafel, hummus and more. Additionally, the menu features soft and buttery garlic naan, with full chunks of the vegetable on top, as well as a number of unique salads, like the Syrian or the spicy salmon Indian cucumber variety.

One big focus at the restaurant is the meat used in the recipes, all sourced from California farms and raised without antibiotics or growth hormones. The kebabs served here are made with hand-cut meat cooked over a live fire. Chicken lovers have options galore, from the marinated tikka chicken and the juicy boti chicken—both smeared in spices and accompanied by sweet mint and creamy garlic sauces—to the grilled lemon garlic option with shallot, rosemary, garlic, Dijon and lemon-garlic olive oil.

The Pathar Ka Gosht beef is a favorite as well. Prepared on hot stone instead of the grill, this slab of meat is expertly seasoned and cooked to perfection. The Ibrahim Moroccan kebab is another hit, likely due to the savory flavor that results from seasoning the beef with paprika, cumin, garlic, onion, nutmeg, coriander and more.

On the Kurry section of the menu, Indian cuisine shines, with spices, sauces and savory meats all coming together to create some mouthwatering meals. Try the chicken tikka masala, made with marinated chicken in a spicy cashew sauce, or add some crunch with Chicken 65, a dish that combines small pieces of fried chicken in a vibrant red sauce crafted with tomato sauce, red chiles, yogurt and signature spices. In addition, a number of lamb curries are available as well.

A vegetable section rounds out the menu for those who abstain from eating meat. With unique blends of spices and quality ingredients, the dishes at Kebab | Kurry shine bright, bringing brand-new flavors and added culture to a town already abundant with flavor. ■

KEBAB | KURRY: 793 Laguna Canyon Road, Ste. A; 949-715-0340; kebab-kurry.com

HOURS: 11 a.m. to 3 p.m. and 5-9 p.m. Sunday through Thursday and Saturday; 5-9 p.m. Friday; closed Monday