

FEATURES IN DINING — THE MI

Café Bombay

First thing you notice about this place are the high ceilings. Enough space for a trapeze act in this casually elegant eatery.

Start with an appetizer of Jhinga Achari (\$11.95), succulent prawns, oven-cooked and laden with a thick, granular marinade of achari spices. For entrees try Gosht Vindaloo (\$12.95), hefty lamb chunks marinated in red chili paste and adrift in a smooth coconut and tomato gravy; the Kesari Murg (\$12.95), chicken in saffron with flavours of cashew, green chili; or tasty Goa fish curry (\$10.95).

Also an excellent Balti Subji (\$9.95), a rich dish of baby corn, carrots, broccoli cooked with intricate Balti spicing, or savoury Palak Paneer (\$9.95), with cheese and masala spices tossed with spinach and bulbous fungus bodies.

Good way to sample delicacies is to try the Bombay Platter for Two (\$15.95), with chicken tikka, kakori kebabs of spiced beef, fish fillets spiced with tumeric and breaded in coarse semolina flour, samosas and more. And try to fit in the Bombay Salad (\$6.50), a refreshing diversion of greens tangling with chicken tikka, tomato, onion, cucumber and drizzled with a soothing house dressing.

Truly a spice trail of riches with home-cooked goodness in every dish.

1809 W. 1st Ave., Vancouver, 604-738-

2727. Major credit cards. Fully licensed. Open for lunch, Mon.-Sat., 11 a.m.-3 p.m.; dinner, Sun.-Thurs., 5 p.m.-10 p.m.; Fri.-Sat., 5 p.m.-11 p.m.

Rating: Food: ★★★½ Service: ★★★½