

A NEW TASTE OF INDIA

Curry Bowl offers rotating lunch buffet

BY MAX THORNBERRY

SAG PANEER

If you are still mourning the loss of Taste of India, Curry Bowl will help you move right along through your grieving process. The buffet style lunches and ever-changing menu are sure to keep customers flocking back time after time.

Srinath Krishna Burma — or Krishna as everyone calls him, “because it’s so long,” he says — owns Curry Bowl, the new restaurant that replaced Taste of India.

Originally from Hyderabad in southern India, Burma has been in the restaurant industry for 25 years. Serving food — and especially serving people — is his passion.

If you go for lunch, bring your appetite. The buffet changes every day with a few exceptions. The tandoori chicken — drumsticks marinated in yogurt, herbs and spices — falls right off the bone and is a crowd favorite that’s always available. Don’t be afraid to ditch your fork and dig right in with your fingers. The crispy, but tender naan bread serves as a perfect, edible napkin. Meat lovers also have chicken tikka masala, which the menu describes as “boneless chicken in cream sauce.”

If meat isn’t your thing, you can feast on the veggie masala, featuring vegetables cooked in a spicy curry. Don’t let “spicy” scare you off though. Curry Bowl doesn’t have anything that will leave you sweating unless you want to add your own spice.

SRINATH KRISHNA BURMA, CURRY BOWL OWNER



PHOTOS BY TODD COOPER

Curry Bowl hasn’t been in Eugene long. Burma still commutes from Beaverton every day, but he says he will be moving soon. He says he has only gotten positive feedback from customers, and if something wasn’t perfect, they gave him the chance to make it up to them.

If you’re in a rush you can save a couple of bucks and get food to go. Burma has patrons whom he says come by every day. He says people should try the new restaurant for themselves.

“People should know that we use top-grade ingredients,” Burma says, “and our chef is a very experienced guy. He knows how to blend the spices and how to make good dishes.” ■

Curry Bowl is open from 11 am to 2:30 pm for lunch and 5:30 pm to 9:00 pm for dinner, Tuesday through Sunday, at 2493 Hilyard Street. For more information call 541-654-8118.

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