DISCOVER INDIAN FOOD IN LOS ANGELES

LOS ANGELES HAS ONE OF THE MOST DYNAMIC AND DIVERSE DINING SCENES IN THE COUNTRY, OFFERING EVERYTHING FROM STREET FOOD TO JAMES BEARD FOUNDATION AWARD WINNING RESTAURANTS. FROM CALIFORNIA CUISINE TO ORGANIC INGREDIENTS, FOOD TRUCKS AND DINE L.A. IN WINTER AND SUMMER, L.A.'S CULINARY INFLUENCE CAN BE FELT ACROSS THE COUNTRY. LOS ANGELES CUISINE IS A REFLECTION OF THE CITY'S CULTURAL DIVERSITY. WITH L.A. HAVING OF THE LARGEST INDIAN AMERICAN POPULATIONS IN THE US, INDIAN RESTAURANTS LOCATED THROUGHOUT THE REGION FROM LITTLE INDIA IN ARTESIA TO THE SOUTH BAY AND WESTSIDE AND INTO THE SAN FERNANDO VALLEY PLAY A PROMINENT ROLE IN THE CITY'S DINING SCENE.

FEATURED INDIAN RESTAURANTS

Annapurna

10200 Venice Blvd., Culver City, 310.204.5500, www.annapurnacuisine.com

Venice Plaza is the longtime setting for Annapurna, an Indian vegetarian restaurant with an owner who hails from a southern state near Bangalore. The restaurant sports a palm tree logo and contains two-toned yellow walls. Bollywood videos play on a flat screen TV. Annapurna features a lunchtime vegetarian buffet, which is great for variety, though it's tough to pass up their dosas, uttapam, and biryani. Spinach masala dosas, paneer and pea uthappam, and chana batura are their best bets.





Badmaash

108 W. 2nd St., Los Angeles, 213.221.7466, www.badmaashla.com

Badmaash, opened in downtown L.A.'s historic core in 2013, is a reflection of the owners' Indian heritage and Canadian upbringing. The restaurant features marble counters, bright wall and banquettes, and an upstairs mezzanine with a mural of "hipster Gandhi" and framed Bollywood art. Their menu is similarly progressive, touting local, organic, and sustainable ingredients. Even the pickles are colorful and market-driven, including cauliflower, mushrooms, onion, jicama,

and carrot. Punjabi fish and chips featuring mahi-mahi may make you forget the British standard. The Mahendros also stray from tradition with dishes like a spiced lamb burger, fried chicken dusted with paprika masala, and chicken tikka poutine, inspired by Montreal's famous local dish. For dessert, ice cream sandwiches with vanilla ice cream between parle-g biscuits are a must.

Cardamom Indian Cuisine

7233 Beverly Blvd., Los Angeles, 323.936.1000, www.cardamomla.com

Brothers-in-law Nasir Syed and Badrul Alam Chowdhury deliver traditional Indian food in a modern setting with Cardamom. The Mid-City space features a small patio under a black awning, white art-lined walls with black and orange framing, and a casual bar and lounge by the entrance. The mixed grill is a good introduction to their cuisine. Cardamom's tandoor oven yields blistered gosht tikka lasoni, murgh tikka, jhinga, and seekh all marinated in herbs and spices and plated with peppers and onions. Dum gosht biryani is Cardamom's standout rice



dish and the saag paneer is positively luxurious. Each order comes with cooling raita and earthy biryani sauce.

FEATURED RESTAURANTS (CONT.)

Spice Affair

50 N. La Cienega Blvd., Beverly Hills, 310.400.6800, www.spice-affair.com

Spice Affair, the fanciest Indian restaurant at the moment, calls Restaurant Row in Beverly Hills home. The space features a fountain and flashy bar up front and a dining room with plush brown booths framed with wall hangings that resemble lily pads and brown curtains with copper streaks. Even poppadum are surprisingly colorful. Diners can expect a non-traditional mixture of spices in traditional Indian dishes, as well as contemporary interpretations of California cuisine using traditional Indian spices. For private event and meeting needs, Spice Affair has a 30 person, private dining room as well as a banquet hall that seats 150 guests.





Mayura

10406 Venice Blvd., Culver City, 310.559.9644, www.mayura-indian-restaurant.com

Mayura serves South Indian cuisine specializing in recipes from Kerala. The space features modern Indian paintings, photos with local and international celebrities, a portrait of Gandhi, and aqua and gold cushioned booths. Venpongal rice is akin to Indian porridge, with lentils, cashew, cumin seeds and pepper in melted butter. Chicken tandoori features marinated bone-in chicken cooked in a clay oven. India has a sizable Chinese population, and Mayura represents

this Indo-Chinese dish well with Gobi Manchurian fried Cauliflower coated in savory sauce.

Rajdhani

18525 Pioneer Blvd., Artesia, 562.402.9102, www.rajdhaniofartesia.com

Located on the second floor of a strip mall in the Little India sector of Artesia, Rajdhani is one of the few thali restaurants in the area. The all-you-can-eat Gujarati restaurant's menu at Rajdhani is subject to change, but could include chhas, puffy puri, ghee-brushed chapatti, kadhi, and dal. All meals are served with poppadum with pickled carrots, mint and tamarind chutneys. Depending on the day of the week, shrikhand will be served for dessert.



LIST OF INDIAN FOOD RESTAURANTS

Addi's Tandoor

800 Torrance Blvd., Redondo Beach 310.540.1616, www.addistandoor.com

Amar Desh

2411 W. Olympic Blvd., Los Angeles 213.352.1290, www.amardeshla.com

Asha Indian Restaurant

18608 Ventura Blvd., Tarzana 818.578.6331, www.ashaindianla.com

California Chutney

45 N. Raymond Ave. Pasadena 626.396.694, www.calichutney.com

Clay Pit Indian Kitchen

2337 Roscomare Rd., Bel-Air 310.472.2500, www.claypitbelair.com

Electric Karma

8222 W 3rd St., Los Angeles 323.653.2121, www.electrickarma.com

India Sweets & Spices

3126 Los Feliz Blvd., Los Angeles 323.345.0360, www.indiasweetsandspices.us

India's Grill

428 S San Vicente Blvd., Los Angeles 310.659.3903, www.indiasgrill.com



California Chutney Naan Tacos

India's Oven

11645 Wilshire Blvd., Los Angeles 310.207.5522, www.laindiasoven.com

Jasmine Market

4135 Sepulveda Blvd., Culver City 310.313.3767

jasmine-market.cafe-inspector.com

Paratha Grill

18383 Pioneer Blvd., Artesia 562.924.7569, www.parathagrillartesia.com

Samosa House and Bharat Bazaar

11510 W Washington Blvd., Los Angeles Additional locations: Culver City, Santa Monica, Silverlake, El Segundo 310.398.6766, www.samosahouse.com

Shalimar Cuisine of India

10708 Jefferson Blvd., Culver City 310.839.2841, www.shalimarla.com

Zafran Pot

10408 Venice Blvd., Culver City 310.838.2130, www.zafranpot.com

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