

Although the curry has become the most popular dish in Britain, this is not a recent phenomenon to these shores.

The first recorded recipe for Curry in Britain is by a woman known as Hannah Glasse in her book 'The Art of Cookery' published in 1747.

The first curry house in Britain was run by a man known as Dean Mahomet. Born in 1759 in Bihar East India, he came from a middle-class Bengali family but was orphaned at just eleven years of age. Through his father's connections, Mahomet joined the army in the service of Captain Godfrey Evan Baker. Baker and Mahomet travelled across India before returning to Ireland where Mahomet became the first Indian to publish a book in English called 'The Travels of Dean Mahomet'.

This enterprising man, now married and with children, moved to London where he picked up on the acquired taste for Indian food by the now returning British. He opened the Hindostanee Coffee House on 34 George Street (Now Carlton House) where he served 'Indian' style dishes with a hookah that contained real Chilm Tobacco.

The British curry house has had many ups and downs but has never looked back since its rise in popularity in the late 1940's following the food rationing during and after the second world war.

Many non-Bangladeshi have probably eaten Bengali (Bangladeshi) food without knowing it. Over 80% of Indian restaurants in the UK serve Bengali food. It's the reason you often say 'that was great'!

Bengali cooking is said to be an art form. This reputation is based on the careful selection then blending of the spices that create the particular flavours and fragrances that define the recipes as cuisine rather than mere dishes.

Our chefs and front of house staff all hail from Bangladesh. So apart from the beautiful food, they bring their knowledge and culture to your table for a most pleasant culinary experience.

Desserts and beverages are widely known to be special to Bengali cooking. RIVAAZ offers a superb menu of both – often including lesser-known treats.

"I am proud to present a menu that fuses the best of Bangladeshi cuisine with highlights from the Thai tradition; a menu that offers extra healthy seafood and vegetarian options for today's discerning palate."

Yours faithfully,
Ebad,
Culinary Director and Owner

Your satisfaction is our guarantee

