



Travel Guides designed by insiders.

AWAY FROM BRICK LANE: THE BEST CURRY HOUSES IN EAST LONDON

If you want flavor-packed curries, fluffy naan and tender grilled meats, avoid Brick Lane and head to these nearby curry houses.



Mandy Hegarty
Travel writer

ABOUT US

THE BUGGL TEAM.

We are a small team banded together to solve the major problems that exist around travel planning. We've lived in your shoes for years, trying to seek authentic and matched trip advice to no avail. Buggl was built as your vehicle to ride in every time you need inspiration about a place to go.

OUR MISSION.

Our goal is to give people a better opportunity to experience delightful life moments when they travel. This only happens when people begin to trust in one another and not on reviews or ratings of places online anymore. Bringing the life back to travel means pulling local people out of the shadows of those review sites and onto a place where they share their expertise on what they love to do in their location. It's only possible to travel well by harnessing the relationship between travelers and locals.

Our aim is give everyone an equal chance to have beautiful trips.

OUR STORY.

This isn't a company. If you unraveled our DNA it would read like a passport stamped with ink from all over the world. We've each had unique and memorable experiences traveling down the street or around the world that have changed us as individuals and humans. If you've traveled like us, you know it's possible to grow as a person when you travel right. If you haven't traveled like us, this platform will give you the ability to do so. It's time to TRUST in other people again to help navigate you through the world.



ABOUT ME



Mandy Hegarty

Travel writer

Traveler Since

1987

Age

26

Interests and Activities

Travel writing, Film, Food, Drink

WHO AM I?

Mandy Hegarty is a 20-something freelance writer who covers all things travel, food and film. Born and bred in Dublin, she has spent the last few years living and working in New York and London, where she is now based. She started south of the Thames before moving up to the East End, and works as a sub-editor for expert travel writing service World Words (www.world-words.com). Some of her favorite things include good coffee, cheese, gothic literature, Christmas, markets and cinemas.

WHAT I KNOW ABOUT TRAVEL?

Travel has always been a strong passion of mine. I've lived in Ireland, the UK, the US and Canada, and have traveled extensively around Europe and Latin America.



OVERVIEW

Although Brick Lane is famous for its curries, it's not the only hotspot in town. In fact, some of the best curries are found away from the strip.

LOCAL PERKS AND KNOWLEDGE

Brick Lane is synonymous with curry, but with so many near-identical restaurants on one stretch, it can be impossible to tell the good from the bad. What's more, the heavy rate of footfall on 'curry mile' means that the bad survives along with the good. My advice is, get off the beaten curry path, and try some of these cafes and restaurants, none of which are more than a 10 minute walk away from Brick Lane.

A buffet station featuring several stainless steel pots on a wooden counter. The pots contain a variety of dishes: a large pot of red sauce, a pot of yellow chicken, a pot of lamb with potatoes, and a pot of red sauce. A hand is visible in the background, and a metal shaker is in the foreground. A sign with the word 'LAMB' is partially visible.

LOCAL SECRETS

LAMB



Tayyabs



Eat

89 Fieldgate Street, London E1 1JU, UK 020 7247 6400

Frequently named one of the best Indians in town, Tayyabs is, unfortunately, no secret. Patient diners, both with and without reservations, are required to queue, while service is fast-paced and gruff. Fantastic dishes more than make up for the wait. Try the sizzling hot spice-rubbed lamb chops, dry meat (full-flavored and tender slow-cooked beef with garlic, chili and turmeric) and tinda masala (pumpkin curry). As an added bonus, it's BYOB.

WHAT I LOVE ABOUT IT HERE

Some of the tastiest food in London!

RATING



Make Your Trip

CATEGORY

Noisy

Buzzing

NEED TO KNOW

Restaurant



Lahore Kebab House

RATING



Good Detour

CATEGORY

Quick

Casual

Noisy

NEED TO KNOW

Restaurant



Eat

152 Commercial Road, London E1 1NL, UK 020 7481 9737

This no-frills curry house may look a bit like a school cafeteria, but it's among the best in London. Its irresistible tandoori-style grilled meats rival those in nearby Tayyabs. For next to nothing, you can work your way through an array of tasty grilled meats, curries, fluffy nan and rice. It's also BYOB.

WHAT I LOVE ABOUT IT HERE

The smoky lamb chops and bare-bones interior



Needoo Grill



Eat

83 New Road, London E1 1HH, UK 020 7247 0648

Up there with Whitechapel's finest curry houses, Needoo Grill is on par with neighboring Tayyabs and Lahore. It serves authentic Punjabi cuisine in a buzzing, neon-lit interior. If you can't get into Tayyabs, try coming here — it's usually marginally easier to nab a table. Needoo Grill is also BYOB.

WHAT I LOVE ABOUT IT HERE

Usually, it's queue-free

RATING



Good Detour

CATEGORY

Quick

Noisy

NEED TO KNOW

Restaurant



Dishoom

RATING



Worth a Peek

CATEGORY

Trendy Buzzing

Atmosphere

NEED TO KNOW

Restaurant Cafe



Eat

7 Boundary Street, E2 7JE

A little trendier than your average Brick Lane joint, Dishoom bills itself as a Bombay Café rather than a curry house. What's the difference? The dining room has been subject to hip styling — think vaguely Indian trinkets and Persian brick-a-brack — and the menu widened to include Indian-fusion small plates and snacks. Authentic? No. Delicious? Yes.

WHAT I LOVE ABOUT IT HERE

The Indian-influenced breakfasts.



The Empress



Eat

141 Leman Street, E1 8EY

This longstanding curry house has been doling out traditional Indian and Bangladeshi cuisine since 1993. It never draws in the same numbers as its perma-packed Whitechapel brethren, but it has built up quite the loyal following. For good reason too. The fresh and tasty food combined with helpful service make it an understated winner.

WHAT I LOVE ABOUT IT HERE

The friendly service and cozy environment

RATING



Worth a Peek

CATEGORY

Classic

Atmosphere

Fine Service

NEED TO KNOW

Restaurant



The Cinnamon Kitchen

RATING



Good Detour

CATEGORY

Trendy

Atmosphere

Upscale

NEED TO KNOW

Restaurant

Food



Eat

9 Devonshire Square, London EC2M 4YF, UK
020 7626 5000

Chic and stylish, the hip Cinnamon Kitchen serves up modern, refined Indian cuisine in an expansive space. Mains hit a higher price point (between £12.50 – £32.00 at dinner), but the cooking is both innovative and sophisticated. The adjoining Anise cocktail bar is perfect for a pre-dinner cocktail.

WHAT I LOVE ABOUT IT HERE

Well-balanced and innovative dishes.



Meraz Cafe



Eat

56 Hanbury St, London E1 5JL, United Kingdom 020 7247 6999

Just a stone's throw from the main Brick Lane thoroughfare, you'll find this cheap and satisfying café. The spare interior may not promise much, but the food — a blend of classic Indian, Bangladeshi and Pakistani dishes — certainly delivers. It is also BYOB.

RATING



Make Your Trip

CATEGORY

Clean

Quick

NEED TO KNOW

Cafe

Restaurant

WHAT I LOVE ABOUT IT HERE

It's inexpensive and delicious.

BEFORE YOU GO

I. WHAT TO TAKE

You, your appetite and some friends. Grab some booze for the BYOB venues.

II. GETTING AROUND

All restaurants are within a 10-minute walk from Brick Lane.

III. MONEY AND TIPPING

Most accept card, but ATMs are widely available.

IV. SAFETY AND SECURITY

All these locations are generally very safe and well populated, but please use common sense.

V. USEFUL PHONE NUMBER, WEBSITES AND LOCAL APPS

See individual restaurants for websites and phone numbers.

VI. Local Notes

Please check individual websites for opening hours.



www.buggl.com