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## Epicurean for Wednesday, Aug. 1

### Pizza and Indian in one spot

By Greg Cox, N&O Restaurant Critic and Food Writer

You say you're in the mood for pizza but your significant other is craving Indian? No sweat. **Spice & Curry's Pizza & Snack Bar**, which opened recently in the old Buffalo Brothers spot at 590 E. Chatham St. in Cary, has got you both covered. There, under one roof, you can order a hand-tossed pie with your choice of more than two dozen traditional toppings. Or choose a house specialty pizza such as the Flyin' Hawaiian (mozzarella, ham, bacon and pineapple) or Popeye and Olive Oyl (white pizza with spinach, broccoli, tomato and olive oil).

Meanwhile, your dining companion can get his or her masala fix in the form of Spice & Curry's pizzas with Indian toppings. Paneer makhani, for instance, serves up Indian-style fresh cheese, tomatoes, green chiles and rich, spice-fragrant makhani sauce. Other options include tandoori chicken, kalagura (a vegetarian pie with a spicy chettinadu sauce), keema mutton, and chicken tikka. Biryani rice is also offered, as well as a handful of Indian snacks and side dishes (curry puffs sound especially intriguing).

Owner Nagi Reddy (who also owns **Udupi Cafe** in the same shopping center, as well as **Triangle Indian Market** and **Spice & Curry Indian Restaurant** in Durham) opened his newest restaurant in July, patterning it after similar restaurants that are gaining in popularity in

India. He says he's also seen one or two Indian pizza eateries in California, but otherwise none in America.

Cary is about to become home to the area's only Peruvian restaurant, as well. **Pollo Rico** at 685 Cary Towne Blvd. will specialize in Peruvian style rotisserie chicken, cooked with a special charcoal-fired oven imported from Peru. According to owner Tony Vikit, the charcoal imparts an incomparable flavor that can't be matched by gas-fired rotisseries -- or in his words, "not like Boston Market." The restaurant will also serve steaks and other dishes of Peru, where the cuisine draws on the cultures of Europe, Asia and Africa. The cuisine has been called South America's best-kept secret.

Pollo Rico is slated to open around the middle of the month in the space vacated by Courtney's after that restaurant pulled up stakes and moved to Apex. The restaurant will be open daily from 11 a.m. to 10 p.m.

### **Greg's Hot List**

Summer and sandwiches -- a perfect match, the light and portable meal and the season of sunshine and activity. But why settle for the same old Reuben or grilled cheese, when there are so many exciting alternatives?

[Babymoon Cafe](#), 100 Jerusalem Dr. (formerly Watkins Road), Morrisville; 465-9006; fried eggplant with prosciutto, Roma tomatoes and shaved parmesan.

[City Beverage](#), 4810 Hope Valley Road, Durham; 401-6500; big fried egg sandwich (three eggs over easy, capocollo and smoked gouda on toasted country white bread).

[Los Cuates](#), 4524 Old Wake Forest Road, Raleigh; 872-6012; carne asada torta.

[The Raleigh Times Bar](#), 12 E. Hargett St., Raleigh; 833-0999; house-made corned beef with kraut and Dijon mustard on rye.

[Rockford](#), 320 1/2 Glenwood Ave. (upstairs), Raleigh; 821-9020; ABC (Granny Smith apples, bacon, sharp cheddar cheese and toasted sesame honey dressing on "French toasted" whole wheat).

[Side Street](#), 225 N. Bloodworth St., Raleigh; 828-4927; Betsy Buford's Equal Time (peanut butter, marshmallow creme, raisins and apples on an English muffin).

[Skipper's Fish Fry & Market](#), 1001 E. Williams St., Apex; 303-2400; fish sandwich.

[Sosta Cafe](#), 130 E. Davie St., Raleigh; 833-1006; Guido (roast beef, gorgonzola, caramelized onions and arugula on ciabatta).

[Sunflower's](#), 8 W. Peace St., Raleigh; 833-4676; Portobello Ellen (roasted portobellos and onions, romaine, tomatoes, provolone and horseradish sauce on grilled Italian sourdough).

[Vin Rouge](#), 2010 Hillsborough Rd., Durham; 416-0406; croque monsieur.

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