

## CENTRAL MARKET

3815 Westheimer, Houston, TX 77027

## WHOLE FOODS MARKET

2955 Kirby at West Alabama, Houston, TX 77098

What could be more logical than dining in a supermarket, surrounded by fresh ingredients and by people whose business it is to really know food? Central Market and Whole Foods are indescribably far ahead of other supermarkets in Houston in the prepared food category...the prepared food category first really rolled out by eatZi's a few years back. These two supermarkets have taken prepared food to a whole new level of quality and selection: not only is there an overwhelming variety of prepared foods to choose from, but there are restaurant-like settings in which to consume it on-premise, often to tunes of live musicians! Hungry patrons can choose from still-warm freshly baked pastries, a huge variety of gourmet sandwiches on designer breads, just-prepared sushi and sushi rolls, numerous soups and chowders, marvelously creative salads, elegantly spiced pasta and delicious meat and vegetable dishes from many of the world's cuisines... which the diner can take out, or eat on-premise. And right next to the dining area can be found a staggering selection of imported beverages, fresh made-to-order Jamba Juice and other smoothies, or 'designer' coffees and teas. Houston is lucky to have these two dynamic grocers-who seem to be having as much fun as their customers - where the shopper / diner feels the excitement of being an integral part of a truly innovative and evolving marketplace.

## INDIKA

12665 Memorial Drive, Houston, TX 77024

Indika is an Indian (hate to over-use the term "fusion") restaurant, located in a little castle-like building just east of Beltway 8, on Memorial Drive. The spices and flavor of "The Subcontinent" delicately flavor each and every dish, but the artistic presentation and the unusually creative combination of ingredients make Indika different from any Indian restaurant I have ever visited. Starting with the cocktails, such as chilled vodka with pomegranate and lime juice, or delicious and very cold imported Indian beer, the diner realizes he is embarking on a new culinary journey. Small starters such as Chick Pea Crepe with Spiced Braised Rabbit, or Tandoori Quail Stuffed with Pine Nuts, or Crabmeat Samosas with Papaya Ginger Chutney certainly leave the diner excited about what surprise will come next! And the diner is definitely not disappointed with such tempting main dishes as Lamb Shank Slow Cooked with Onions, Mushrooms, and Roasted Garlic, with Grilled Spiced Wild Australia Bass in a Saffron Korma, or Kerala Shrimp (large scampi) Curry with Lemon Pilaf and Baked Cauliflower. Indika is small and has a dedicated and enthusiastic clientele so it is advisable to call ahead, especially on weekends.

For more information on Hankamer Commercial or any of our current listings, please visit our website at [www.hankamer.com](http://www.hankamer.com), or call Ray Hankamer at 713.789.7060, ext.1205. Your comments are welcome: [rhankamer@hankamer.com](mailto:rhankamer@hankamer.com)

*Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years.*

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