

Josie Fellows  
Pakistan

## Nihari House

Nihari House, a restaurant not too far from Koreatown, sharing a street with different stores. You probably wouldn't expect to encounter a Pakistani restaurant around this area. You might rate this restaurant a solid 2 before going inside. But once you walk into Nihari House and dine there, you are exposed to a whole new culture, a culture of exquisite spice and taste. Pakistan is nowhere near the size of our biggest state in the US, population-wise. In Pakistan they use a different currency. One dollar would be equal to 154 rupees and 59 coins, so the meal you are paying for is a lot of money. Islam is also a very big factor in Pakistani life. They have many other religions, but nothing bigger than the Islam population. The largest city in Pakistan is called Karachi, where most of the restaurants serve biryani, karahi, and kebabs, some of the most famous dishes in Pakistan. They also use a range of spices and crops, including wheat, rice, cotton, sugarcane, and maize. The Pakistan culture is exquisitely unique. It brings out the good in people. And you will soon be one of Pakistan's customers for food, and soon to realize the good of you has been brought out.

When you walk in the restaurant, you will see the unique design of the room fit to the Pakistani culture. You then walk up to the counter and are welcomed with care and enthusiasm. The waiter seats you at a table, and once you receive the menu, you are asked of your spice preference. They give you the option of mild, medium, hot, or super hot. Once you are seated and have informed them of your spice preference, they will point out what food is the best fit for your spice level. They take your order and they thank you for your service.

After you have ordered the food, you can choose a drink by yourself from their selection. The cooks get straight to work preparing your food. If you order the *Karahi*, the chefs cook on a pan of oil and water. Once the meat is cooked on the pan, they re-cook the meat with your spice preferences. Once your dish is finished, it is served along with the pan that cooked it. The aroma of the Karahi fills the air and leaves you hungrier than before. If you order the *Biryani*, they fill the plate with bowl-shaped rice and cooked chicken. The food does have a kick of spice and can sometimes leave you with a spicy aftertaste. The food is cooked with bones and they are cooked fully so you won't have to eat any raw meat. They do offer free water to wash down any of the spices. You will leave that restaurant content and satisfied that you decided to dine there. And you will leave with joy knowing that you tried a new dish, a new taste of a unique culture. You might even change that 2 stars to a 4.5.

Nihari House, (818) 302-6291, 13920 Van Nuys Blvd, Arleta, CA 91331, USA

In the kitchen of the restaurant



An image of the final dish

