

# Kurrypinch

If you were just driving down Van Nuys Boulevard, you might not notice Kurrypinch squashed between two sketchy-looking buildings. It's pristine white facade might make you look for a mere second but not any longer, and if for some bizarre reason you decided that you wanted to stop your car, you would not think the restaurant to be anything remarkable.

Many people don't know much about Sri Lanka. You probably have heard the name at some point and couldn't care less about where and what it really is. You might look at a map and see a small little island just off the coast of India and think it to be part of India; however, if you bothered to look closer you would find an entirely different country that has its own culture and its own people. That little island is Sri Lanka.

Being right off the coast of a country abundant with spices has its benefits. One might eat Sri Lankan food and think it to be very similar to Indian cuisine, and one would not be wrong. Sri Lanka has inherited many traditional Indian spices.

As you open the door, the smells that greet you are divine. They are the smells of these more traditionally Indian spices. You wouldn't describe them as homely, but rather happy. How smells can have the characteristic of "happy" is truly a mystery, but that is what these smells somehow manage to provoke in you. They ignite an instinct that you have trouble explaining. It is the feeling of sitting in your mother's lap while she reads to you. It feels happy.

To your right are three tables, each with four chairs, and a small counter with a cash register on it. From the door, you will be able to hear chatter coming from the kitchen. It takes five steps to get from one side of the building to the other, yet it is not cramped. Someone soon comes out of the kitchen as you take your seat and takes your order.

This person talks with you and you find that they are incredibly kind, their slight, charming accent making it even more so. You put in your order and within twenty minutes you are be eating. You decide to get a shrimp curry in which the usually tasteless meat we call shrimp is turned into a fire. It rages in your mouth and each bite is like adding a log to the flames. You keep eating until it becomes unbearable and you have to take a huge swig of falooda, a sweet and creamy rosewater beverage that is almost a milkshake, or perhaps you would prefer to take a bite of creamy mashed potatoes filled with delicious and exotic herbs.

If you instead decide to get the Veggie Kottu Rotti you will find a much more subtle spice. The Veggie Kottu Rotti is a slew of vegetables with chunks of fried dough. It is savory and timidly spicy. It is as if you are eating the Sri Lankan equivalent to Panera, only better. This might not sound good, but you will find that it is.

When you have finished your meal of exploding flavors and new spices, you will find yourself full. It's the type of full that leaves you wanting more, but you know you can't have any more or your stomach might burst. You then pay and walk out the door knowing you will almost certainly come back.

Kurrrypinch | Sri Lankan Cuisine, (818) 646-0126, 6159 Van Nuys Blvd, Van Nuys, CA 91401, USA



The exterior of the restaurant



One wall of the restaurant.



Veggie Kottu Rotti Meal