



3520 erie avenue  
cincinnati, ohio 45208  
t 513.871.8714  
f 513.871.3287  
cuminrestaurant.com

CONTACT: Amy B. Hunter: [hunteramy@msn.com](mailto:hunteramy@msn.com)  
513-761-5770  
513-325-0480

### **CUMIN RESTAURANT OPENING IN NEW LOCATION Cumin Indian Fusion Cuisine Opens with New Décor, New Menu**

CINCINNATI: Yajan Upadhyaya and Alex Mchaikhi, owners of Cumin Indian Fusion Cuisine, announce the opening of their restaurant Wednesday, September 6, 2006. Located at 3720 Erie Avenue, Cumin Indian Fusion Cuisine features dishes and techniques from all over the world, flavored from an Indian perspective.

"I am thrilled to have partnered with Alex in this new venture," says Chef Upadhyaya. "With his world-class experience and energy, we are taking Cumin to the next level."

With a completely new space that accommodates twice as many patrons as the previous Cumin, a new look and new menu, Upadhyaya and Mchaikhi, former director of restaurants at the Hilton Netherland Cincinnati, are looking to the future. The bold décor is an extension of Cumin's elegant, contemporary style.

The new restaurant features a seasonal menu, changing daily and also the Cumin quintessentials: fan favorites from the former menu. Appetizers such as Imli Baingan (eggplant chips in a date and tamarind sauce); Kankan Chaat (crab salad with curry leaf yogurt and spicy mango); pan seared scallops with a mango coconut gazpacho, plus fan favorites like the Tandoori Mushrooms will be on the menu.

New salads like the Chefs Greens (mixed greens with Tandoori peaches, cashews, pistachio tossed with a madras vinaigrette) and a watercress salad with medjool dates, almonds, roasted cumin and oranges are examples of the fusion cuisine.

Entrees for the vegetarian to the omnivore include swordfish with curried onion chickpea puree and mango cream; Chana Pindi (tea-soaked chickpeas with vegetable and pomegranates); Quail Vindaloo, Tandoori Poussin, Lamb Shank; pork chops with curry potatoes and roasted mango salsa and even a strip steak with utmam and curry eggs.

New to Cumin will be a late night tapas-style menu including Papad Taco (braised goat with vegetables); Kalmi Kebab (Tandoori wings with harissa sauce); Naanzzas, with vegetarian and non-vegetarian toppings and more.

"In addition to a fantastic dinner destination, Cumin will be a great after hours spot, either post theater, on the way home, as well as for our friends in the restaurant industry," says Mchaikhi.

The full service bar will feature signature cocktails, like the Bollywood (ginger infused pomegranate juice with sparkling wine and a hint of orange), a Coconut Mojito (the Cuban rum classic infused with Indian spice and fresh coconut milk) and the Lillet Ole (white Lillet, cognac, peach and mango liqueurs), domestic and imported beers. The wine list will feature a large amount of wines by the glass as well as by the bottle.

Upadhyaya and Mchaikhi have hired Josh Munchel, former sous chef at *Daveed's at 934*, as sous chef. Munchel has been part of the Cumin team since June 2006.

"Josh's talents and experience mesh perfectly with our fusion concept," says Upadhyaya. "He's been a valuable addition to our team."

Cumin Indian Fusion is located at 3520 Erie Avenue, in East Hyde Park, two doors from the original Cumin. Cumin is open Monday through Saturday, 5 p.m. to 2:30 a.m. Dinner is served from 5 p.m. to 10:30 p.m. The late night menu will be served from 10:30 p.m. to 1 a.m. Entrée prices average \$17.00. The restaurant seats about 80, an outdoor patio accommodates 20 - 24.

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Cumin is non smoking in its entirety. Reservations are accepted. For more information, (513) 871-8714 or [www.cuminrestaurant.com](http://www.cuminrestaurant.com). Fax: (513) 871-3287.

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