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Abstract (Summary)

CALAMARI ULLARTHIYATHE Calamari is usually served in one of two ways on American menus: deep-fried or as part of a seafood salad. Not at Indique in Cleveland Park, where the flavorful calamari Ullarthiyathe (\$7) are cooked as they would be in the South Indian state of Kerala...

Full Text (139 words)

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CALAMARI ULLARTHIYATHE Calamari is usually served in one of two ways on American menus: deep-fried or as part of a seafood salad. Not at Indique in Cleveland Park, where the flavorful calamari Ullarthiyathe (\$7) are cooked as they would be in the South Indian state of Kerala. Chef and co-owner K.N. Vinod, who was born in Kerala, slices the shellfish into rings, sautes them in hot oil with spices, curry leaves and shallots and then quickly (so they don't get rubbery) mixes them with onions, tomatoes and more spices. "In 90 percent of places, you only get the fried stuff," Vinod says. He takes pride that his version is "something different."

Indique, 3512 Connecticut Ave. NW, 202-244-6600.

Know of a dish that's worth the trip? Send an e-mail to food@washpost.com; be sure to include "Worth" in the subject field.

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