

Home > Dining in Shoreditch > Dining in Shoreditch: Interview with Ratnesh Bagdai the Founder of Brindisa restaurants

## Dining in Shoreditch: Interview with Ratnesh Bagdai the Founder of Brindisa restaurants

DINING IN SHOREDITCH by MiS 03/10/2019



Recently, we had a chance to visit **Brindisa** restaurant in Shoreditch and we must say it was a real treat. There are quite a few good tapas restaurants in London, but what we liked so much about Brindisa was the atmosphere. The staff really felt effort in their service, and the food was delicious while enjoying cocktails. Brindisa is a great place to go because we are always looking for good customer service. We see the team there and they provide a very pleasant experience for its guest – and of course we got to try

### We value your privacy

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

Customise

Reject All

Accept All

*this:*



*We decided to have a quick chat with the person who sets the bar for these experiences, in this case the founder of Brindisa restaurants Ratnesh Bagdai.*

xxx

### **Tell us about Brindinsa, what did inspire you to start it?**

The love of Spanish food and way of eating, sharing plates and tapas with friends and family, the people, landscapes – everything to do Spain actually!

### **What is unique about the restaurants?**

They're so close  
motherhood Brin  
directly through  
producers from  
and grown toge

#### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.



## How do you select the menu for the restaurant?

We like to strike a balance between contemporary and simple traditional fare where the ingredients are the heroes.

## What is your signature dish?

Brindisa Shored Mediterranean dishes are the pride of our kitchen. We offer a wide range of dishes, including broke

*Perelló Gordal* olives that have been on the menu from our very

## We value your privacy

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

first days, specialist cured meats such as *salchichon de Vic* etc etc...

### **Why did you choose to open a restaurant in Shoreditch?**

For many years Shoreditch been eclectic mix of socialites and media great energy of youth. There's a great appreciation for quality of ingredients and sourcing in London right now, with East London as a focus on that, and therefore we felt we would fit into (or stand out from) the market very well.

### **What would you say has been the most memorable experience while developing this business?**

Our last successful opening by the river next to the clipper at Battersea in an iconic location, connecting two of our favorite sites along the thames, Battersea and London bridge brunch in one lunch in the other – perfect!

#### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.



### **What are your future plans?**

Ideally we will continue to cherry pick locations that appeal on a timely manner, upholding our quality skills and ethics that we have held to all f

### **Answered by?**

Ratnesh Bagdai  
Brindisa Kitcher  
Brindisa and Bri

### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.



## Interview with Wilfred Mafham, co-founder of Pasta Nostra on Old Street



**G:** *What did ins  
become a good*

**W:** When I was  
The Horse and C  
reputation each  
Michelin bib and

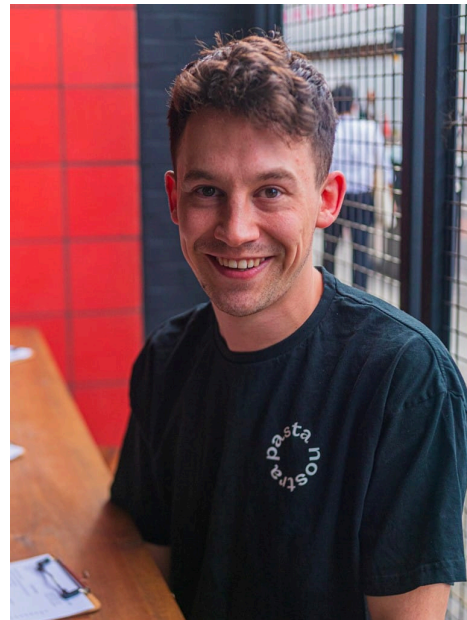
few times and I was desperate to know what was going on

### We value your privacy

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

behind the scenes – why was this the best food I had, had? What are they doing in the kitchen? Was it how they depicted on TV? I suppose the inspiration behind making that move into finding a way to work there was pure curiosity, what does it take to make food like this? Can I do it too?

To be a good chef I would say there are a handful of solid principles that need to be practised. Resilience is key, this industry doesn't leave any prisoners. It's hard and gruelling, at points, to work the long hours and less glamorous jobs. But for me the key is to use every experience, good or bad, and learn from it. Being able to adapt and create under pressure is essential and if you have a bank of experience to call on it gets less gruelling and far more rewarding. If I were starting all over again I would try and create a CV with lots of different restaurants and styles, Staging is a great way to do this a young chef – leave your comfort zone!



**G: What was your first job as chef?**

**W:** Speaking of the less glamorous jobs... my first actual job, I can remember it exactly. It was in the spring of 2016, I was working at a cafe. The job was perfect. I was given the title of 'chef', with my own kitchen brigade.

**G: What is unique**

**We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

**W:** What I really like to think defines 'my style' is a very, very simple premise. Find the best raw ingredients I can, that absolutely does not necessarily mean expensive, or luxury, and make them sing. Although the premise is simple the reality is quite the reverse, it involves spending an awfully long time mastering techniques and understanding how this premise is achieved – practice and experience. It is quintessentially what **Pasta Nostra** is about, skipping the bullduggery of fads and trends and concentrating on 2-3 key components on a dish and making them the best they can be.

**G: *How do you select the menu for the Pasta Nostra?***

**W:** Usually very late at night, with Luca and a beer! But in terms of the dishes themselves, we look at what is in season, what is coming up and what is at the height of flavor at that moment. Currently our menu is humming of all things summers: chilli, tomato, melons, aubergines all perfect right now. We also think about what is coming up and will start to get in touch with suppliers. We try and change the menu a couple of times a month.

### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.



***G: What would you say has been your most memorable experience while working at Pasta Nostra?***

**W:** For me that's  
journey to date  
seriously difficu  
would have to s  
into your own re  
thrilling, nerve v

### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

that they are stepping into a space that is so personal to me will never get tiring.

***G: What is your signature dish that everyone has to try?***

For me, Oxtail Ragù. It's the product of mine and Luca's style and best showcases the philosophy of maximizing flavor from every component in the dish. It involves so few key ingredients: tomato, oxtail, parmesan. But getting it from those few ingredients to the dish that is served in front of you is a different story. It will always be my favourite.

**Social links:**

Instagram: <https://www.instagram.com/pastanostralondon/>

Facebook: <https://www.facebook.com/PastaNostraLondon/>

Website: <http://pastanostralondon.com>

---

DINING IN SHOREDITCH

by Giedrius Ivanauskas 16/08/2019



---

**Edible Lon**

**We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

DINING IN SHOREDITCH



Indian. Islington in North London is one of the most popular regions for Italian food, giving extra *amore* to Mediterranean pizza and pasta dishes, with nearly a fifth of the areas' restaurants dedicated to this cultural cuisine<sup>6</sup>. South London offers plenty of variety with those researched associating Bromley with Japanese<sup>1</sup> and Greenwich enjoying traditional British cuisine<sup>1</sup>.

Research shows that 18-24 year olds are the most adventurous foodies, with nearly 80% eating a meal from across the globe every week<sup>1</sup>, London's love for global cuisines shows no sign of slowing down.

Before foodie fans decide where to head for their next great dining experience, they can visit OpenTable's edible map in King's Cross to get a 'taste' of the area.

<b>EDIBLE MAP – KING'S CROSS, 2nd JULY 2019</b>	
<b>London Borough</b>	<b>Cuisine available</b>
Kensington & Chelsea	Greek: Honey & Cumin Hummus with Griddled Flatbread (v)
Lambeth	Turkish: Dolma with Roasted Garlic Yoghurt (v)
Tower Hamlets	
Bromley	

**We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

Enfield	Mexican: Short Rib Beef Taco, Sour Cream, Jalapeño Salsa
Harrow	Indian: Onion Bhaji with Coriander & Mango Raita (v)
Hounslow	Afternoon Tea: Scones with Clotted Cream Strawberry Jam (v)
Barking and Dagenham	American: Buttermilk Fried Chicken with Sriracha Mayo
Wandsworth	French: Baked Ratatouille with Goat's Cheese (v, can be vg without goat's cheese)
Greenwich	British: Fish & Chips with Samphire Tartare Sauce
Islington	Italian: Pork & Fennel Tortellini with Aged Parmesan
Kingston	Italian: Truffle Arancini with San Marzano Tomato (v)
Ealing	Indian: Pea & Potato Samosa Chaat (v)

DINING IN SHOREDITCH

### We value your privacy

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

---

# Skylight Rooftop at Tobacco Dock is back for the summer season

DINING IN SHOREDITCH

by MiS 03/07/2019



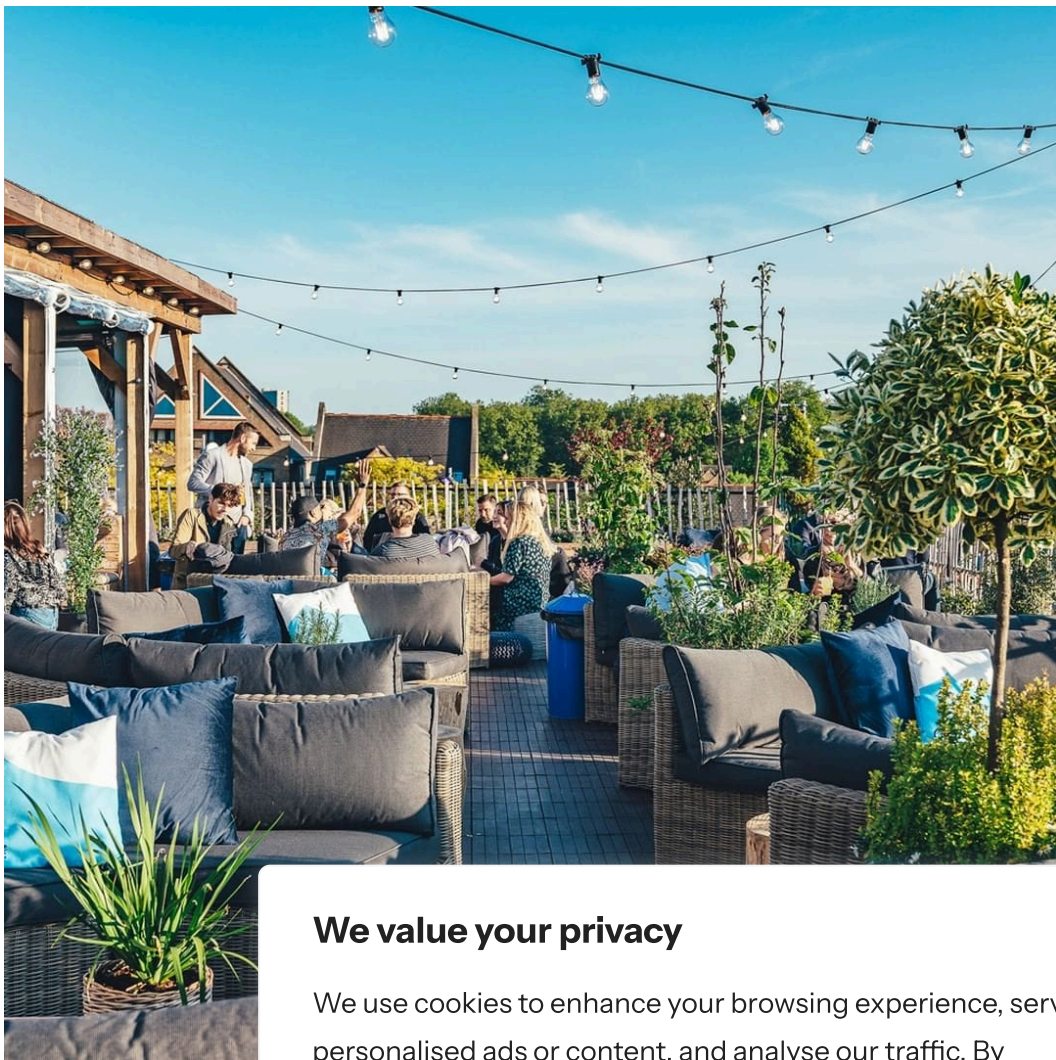
Skylight Rooftop at Tobacco Dock is back for the summer season. We anticipated summer and have created an outdoor dining area with lawn games and become one of the best spots in the city. This summer, Skylight Rooftop is back for afternoon lounging, new seasonal cocktails for summertime

## We value your privacy

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

sipping and an exciting calendar of programming and special events for all-summer partying.

Created in 2017 by Meanwhile Events, and the team behind Tobacco Dock in Wapping, the 600 capacity venue boasts three floors of bars, entertainment, lawn games, street food and screens for live sporting events. The venue is situated atop of an unused multi-story carpark and is conveniently located a mere one stop from Bank. Pulsating with activity in the summer months, Skylight is also now a top winter pop-up destination featuring Europe's only real-ice rooftop ice rink, making the venue equally popular during the festive season.



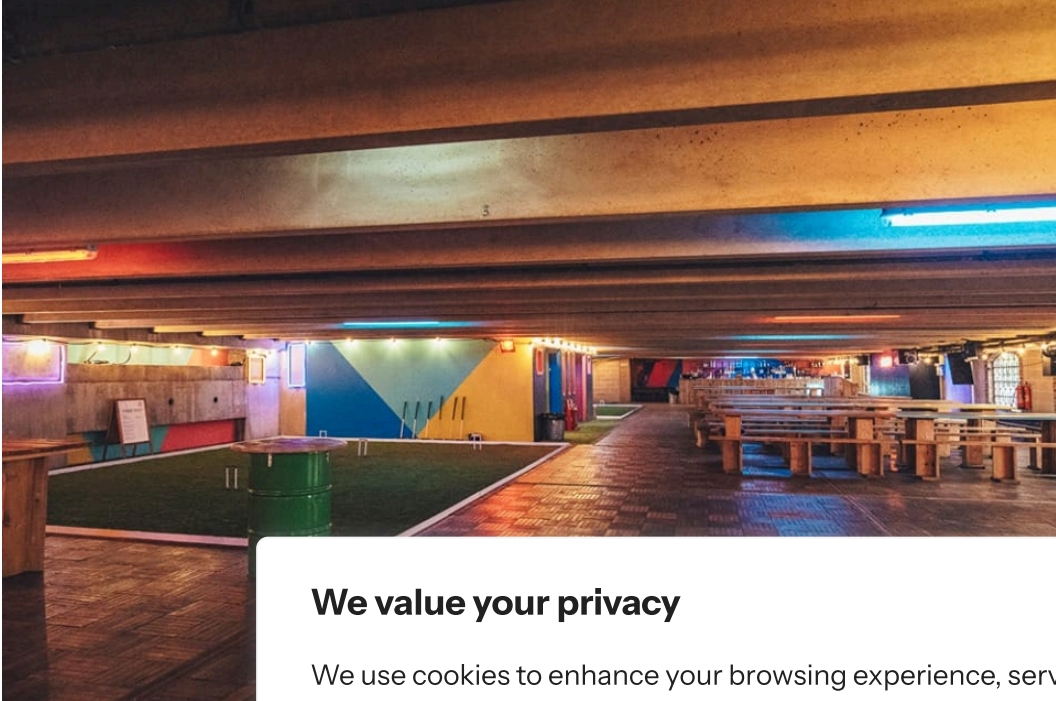
### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.



### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.



Skylight's raised  
upgrade for 201  
garden booths a  
This bar is situa  
views across London, and is open as an exclusive destination for

### We value your privacy

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

those looking for a special experience this summer. This space is great for celebrations and each booth and bed is available to book from £70 for up to 10 people, this includes a drink on arrival and table service. Bespoke drinks packages can be built in advance – perfect for group bookings and parties.

The large pergola and bar on the main level remains the venue's drinking hub, while the lower level providing a large sheltered space, perfect for grabbing a bite of street food or dancing the night away to Skylight's weekly rota of DJs. Entry to Skylight is free and tables are available on a first-come-first-served basis as well as bookable in advance, starting at £10 for 10 people.

---

DINING IN SHOREDITCH by MiS 03/07/2019



---

# Made in Shoreditch

M A G A Z I N E

---

## Follow Us



### We value your privacy

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.

### **We value your privacy**

We use cookies to enhance your browsing experience, serve personalised ads or content, and analyse our traffic. By clicking "Accept All", you consent to our use of cookies.